

BEERS

Domestic
Budweiser
Bud Light
Coors Light
Miller Genuine Draft
Miller Light
Michelob
Michelob Ultra
Sharp's Non-Alcoholic
\$5

Imported and Specialty

Amstel Light
Bass
Corona
Guinness
Heineken
Newcastle
Boulevard Pale Ale
Boulevard Wheat
Boulevard Bully Porter
Fat Tire
Sam Adams
\$5.50

REVIVE YOUR SENSES

WILD APPLE MARTINI

Level Vodka, Tuaca and Apple Juice
8.50

SIMPLY PEAR-FECT MARTINI

Level Vodka, Absolut Pears, Cointreau and
Lime Juice
9

REVIVE'A RITA

Don Julio Tequila, Grand Marnier and
Lime Juice
9

ZERO PROOF RASPBERRY MINT LEMONADE

Fresh Lemon Juice, Daily's Caribbean Groove
Raspberry, Mint Leaves and a
Splash of Lemon-Lime Soda
6



LOUNGE

Open daily at 5:00PM

Appetizers, soup, salads, and desserts are served
until 10:00 PM Sunday thru Thursday and
until 12:00 Midnight on Friday and Saturday

No one under the age of 21 will be allowed
in the lounge area once food service concludes.

18% Gratuity will be added for parties of six or more.

APPETIZERS

*SMOKED SALMON CROSTINI

Capers, Onion, Chopped Egg and Crème Fraîche
12

JUMBO LUMP CRAB CAKE

Remoulade Sauce and Relish of Tomato,
Red Onion and Cucumber
15

SPINACH & ARTICHOKE DIP

Warm Blend of Creamy Spinach, Artichokes,
Pepper Jack and Cheddar Cheese
Served with Tri-Color Corn Tortilla Chips
11

CRISP BRIE

Fig and Apple Compote Served with French Bread
11

SOUTHWEST CHICKEN EGG ROLLS

Raspberry Chili Sauce
12

POTSTICKERS

Soy Ginger Sauce
10

BASIL LEMON GNOCCHI

Fresh Made with Spinach, Shitake Mushrooms and
Toasted Pine Nuts in a Parmesan Cream
13

SMOKED CHICKEN FLATBREAD

Tomatoes, Bacon, Feta and Mozzarella Cheeses
with Parsley Aioli
12

SOUP AND SALADS

APPLE JACK ONION SOUP

Served with crusted cheese crostini
7

*SKIES' SALAD

Baby Field Greens, Honey Cured Bacon, Tomato,
Scallions and Toasted Pita Croutons with
Smoked Onion Buttermilk Dressing
7

*CLASSIC CAESAR

Baby Romaine, Aged Parmesan, Garlic Crouton and
Traditional Caesar Dressing
8

*TOMATO SALAD

Ripe tomatoes with shallots and a tarragon vinaigrette
8

WHITE WINES

Sweet Sparkling Wines

Saracco, Moscato d'Asti, Piedmont, Italy \$9

Dry Sparkling Wines

Segura Viudas, *Brut*, Catalonia, Spain 8

Sweet White/Rose/Blush Wines

Beringer, White Zinfandel, California 6.5

von Hovel, Riesling, *Spatlese*, Germany 12

Clean Slate, Riesling, Germany 7.5

I'M, Cabernet Sauvignon, *Rose*, California 8.5

Dry Light Intensity White Wines

Clos du Bois, Pinot Grigio, California 9

Kim Crawford, Sauvignon Blanc,
New Zealand 10

Simonsig, Chenin Blanc, South Africa 8

Dry Medium Intensity White Wines

Rock Rabbit, Sauvignon Blanc 7

Yalumba, Viognier, South Australia 7.5

Canvas, Chardonnay by Michael Mondavi 7

Louis Jadot, Pouilly-Fuisse, France 12

RED WINES

Light Intensity Red Wines

Beaulieu Vineyard, Pinot Noir, California 8

Dry Medium Intensity Red Wines

A by Acacia, Pinot Noir, California 12

La Crema, Pinot Noir, California 14

Saint Clair, Pinot Noir, "Vicar's Choice" 12

Marlborough, New Zealand

Canvas, Merlot by Michael Mondavi 7

Rosemount Estate, Shiraz, SE Australia 8

Beaulieu Vineyard, Cabernet Sauvignon,
California 10

Canvas, Cabernet by Michael Mondavi 7

Wolf Blass, Shiraz, South Australia 8

Sterling, Merlot, Napa Valley, California 10

Clos du Val, Merlot, California 14

Raymond, Cabernet Sauvignon, California 14

Castello Banfi, Chianti Classico, Italy 11

"Sin Zin," Zinfandel, California 12

Dessert Wines

St Vincent/Couderc, "Harvest Red", Missouri 6

MARTINIS

\$9

NUTTY PROFESSOR

Grand Marnier, Frangelico and Bailey's

CLASSIC CHOCOLATE

Absolut Vanilla, Godiva Chocolate Liqueur,
Bailey's and Hershey's Syrup

VANILLA GOLD DIGGER

Absolut Vanilla and Frangelico

BIG APPLE

Tanqueray, Sour Apple Pucker and Sour Mix

RASPBERRY LEMONDROP

Absolut Citron, Chambord and Sour Mix

BELLINI

Peach Schnapps, Moscato d'Asti and Grenadine

KEY LIME PIE

Absolut Vanilla, Coconut Rum, Amaretto and
Pineapple Juice

WHITE COSMO

Absolut Citron, Triple Sec and White Cranberry Juice

FILTHY DIRTY

Tanqueray or Absolut and Lots of Olive Juice

GREEN GODDESS

Tanqueray and Midori

COCKTAILS

\$8.50

BLUE SKIES

Sky Vodka, Blue Curacao, Triple Sec and Sour Mix

BREEZY SKIES

Bacardi, Amaretto, Blue Curacao, Pineapple and Soda

RASPBERRY TART

Southern Comfort, Chambord, Amaretto, Sour Mix
and Sierra Mist

TANGY TORNADO

Tanqueray, Grand Marnier and Sierra Mist

HIGH RISE

Absolut Mandarin, Chambord, White Cranberry Juice
and Sierra Mist

ACROPHOBIA

Rum, Gin, Vodka, Blue Curacao, Sour Mix and Soda

DESSERTS

SKY HIGH PIE

Skies' Signature Dessert!

Chocolate Pie Crust Filled with Rich
Vanilla, Strawberry and Chocolate
Häagen-Dazs Ice Cream.

9

CHOCOLATE LOVERS DUO

Dark Chocolate Infused with Raspberry,
White Chocolate with a Hint of Almond together
with a Swiss Milk Chocolate Sauce

8

SKIES SORBET

A Refreshing Burst of Sorbet
Served Over Fresh Berries

7

ROASTED APPLE CHEESECAKE BRULEE

Topped with a Dark Rum Caramel Sauce

9

MANGO FLAN

Tropical Custard with a Refreshing Coconut Sauce

8

CARAMELIZED PEARS

With an Almond Crisp Filo Pastry and
Pineapple Guava Sauce

8

DESSERT MARTINIS

NUTTY PROFESSOR

Grand Marnier, Frangelico and Bailey's

9

CLASSIC CHOCOLATE

Absolut Vanilla, Godiva Chocolate Liqueur, Bailey's
and Hershey's Syrup

9

FRENCH KISS

Absolut Vodka, Chambord,
White Crème de Cacao and Cream

9

TOASTED ALMOND

Kahula, Amaretto and Cream

9