

THE *Schumer Room* AT THE WACO DINER



SPECIALTY DRINKS

HOUSE-MADE MARGARITA ON THE ROCKS - Original, blueberry, blackberry, raspberry, mango, or prickly pear. Available “Cadillac” adding 1800 Tequila & Grand Marnier. Plain, Salt or Sugar Rim.

SPRITZES - Limoncello or Aperol with prosecco and a splash of seltzer

WACO’S “FAMOUS” BLOODY MARY – Our own recipe, served in a rimmed pint glass, served over ice, garnished with pickle spear, & two olives.



MAINE DRAFT BEERS

- **1924 - WaCo IPA / 4.8% Mason’s**
- Mason’s Cream Ale / 4.8%
- Runabout Red / 4.4% Sebago
- Tubular IPA / 7.2% Orono
- Killer Bunny Double IPA /
7% Mason’s Brewing Co Brewer ME
- North Sky Stout / 7% Allagash
- Summer Ale / 5% Orono
- Hard Tellin’ Lager/4.2% Cushnoc

BOTTLE / CAN BEERS

- Bud / Bud Light / Coors Light
- Coors Edge (N/A)
- Run Wild IPA (Maine – N/A)
- Miller Light
- Michelob Ultra / P.B.R
- Sam Adams Boston Lager
- Allagash White / Stella Artois
- Narragansett / Corona Light
- Dox XX Ambar /
- Modelo (Especial & Negra)

BOTTLE / CAN OTHER

- Mason’s Hard Apple Cider
(Maine Made)
- Black Widow Blackberry
Cider
- Angry Orchard Cider
- Twisted Tea Original
- High Noon Vodka Seltzer
(ask for flavors)
- NUTRL (Blueberry or
Strawberry)
- Truly Wild Berry

WINE BY THE GLASS

WHITES

- Chardonnay
- Pino Grigio
- Sauvignon Blanc
- Moscato’

REDS

- Cabernet Sauvignon
- Merlot
- Pinot Noir

WHITE WINE BOTTLES

- Bogle Chardonnay (\$26.95)
- J. Lohr Chardonnay (\$26.95)
- Chemistry Chardonnay (\$28.95)
- Oyster Bay Sauvignon Blanc (\$29.95)
- Oyster Bay Pinot Grigio (\$29.95)
- Kris Pinot Grigio (\$28.95)

RED WINE BOTTLES

- Angeline Cabernet (\$29.95)
- Bogle Cabernet (\$26.95)
- Bonterra Organic Cabernet (\$39.95)
- Domaine Bosquet Organic Malbec (\$23.95)
- Apothic Merlot (\$29.95)
- Bogle Merlot (\$26.95)
- Bogle Pinot Noir (\$26.95)



PEPSI PRODUCTS – Pepsi, Diet Pepsi, Pepsi Zero, Starry, Ginger Ale, Doctor Pepper, Root Beer, Mt. Dew, Lemonade, Unsweetened Tea