



1017 WHITLEY AVE. CORCORAN, CA 93212 559-762-7377

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**MONDAY - FRIDAY 3PM - 5PM**

**SATURDAY-SUNDAY 1PM-4PM**

**WELL DRINKS \$4.50**

**HOUSE WINE \$4.50**

**PINTS \$4.50**

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**SPECIAL HAPPY HOUR APPETIZERS**

## **ABOUT LAKE BOTTOM**

As a craft brewery and distillery we serve craft beers such as IPAs, pale ale, wheat and lagers as well as craft spirits including whiskey, vodka, moonshine, gin and bourbon.

Lake Bottom was the dream of Fred Figueroa Sr. and his sons Fred Jr. and Jacob who wanted a restaurant, bar and distillery where residents can come and enjoy themselves, bring the family and relax.

Fred Sr. has been interested in craft beers since 1983 and his interest grew over the years and was passed on to his sons.

Fred Jr. has been distilling for close to five years and is the Master Distiller for Lake Bottom having graduated from Distiller's University. The 400 column still at Lake Bottom can yield 600 gallons every two weeks.

Jacob is head brewer. The brewery portion of Lake Bottom can yield 1200 gallons of beer every two weeks. In addition to our own beer, we have many guest beers on tap.

If beer isn't your thing try our spirits or cocktails!

Our restaurant is always evolving to come up with new creations while still respecting the classics. We have a strong team of amazing employees that are either local or from our neighboring cities. Our goal is to provide fresh new ideas that follow each season.

Lake Bottom's décor is a complete overhaul of the building done by Fred Sr., his sons and their crew, the place was gutted and they started brand new. They worked hard to expose brick which was covered by inches of plaster. The building has a new roof and windows, 25 tons of cooling and heating systems and they have done a seismic construction upgrade. Old preserved wood from the ceiling which was covered by a drop ceiling has also been re-purposed as walls and the end result is rustic and welcoming.

We hope you enjoy your visit with us  
and we hope to see you again.



# MOONSHINES & VODKAS

## LAKE BOTTOM MOONSHINES

OLD FASHIONED  
APPLE PIE  
CARAMEL APPLE  
PUMPKIN SPICE  
PEACH COBBLER

## LAKE BOTTOM VODKAS

RED WHEAT VODKA  
CUCUMBER VODKA  
LIMONCELLO

## MOONSHOTS

OLD FASHIONED \$7    FLAVORED \$8  
VODKA SHOTS \$8

ALSO AVAILABLE BY THE BOTTLE

# SHINETALES

**SPARKLING LIMONCELLO  
STRAWBERRY LEMONADE \$9**  
A LIMONCELLO STRAWBERRY PRESS.

**FALL MOON MULE \$10**  
PUMPKIN SPICE MOONSHINE, LIME, GINGER BEER.

**YOUR COUSINS APPLE PIE \$10**  
APPLE PIE MOONSHINE, BUTTERSCOTCH LIQUEUR,  
GINGER ALE AND LEMON.

**MIXED BERRY MOUNTAIN PUNCH \$11**  
PEACH COBBLER MOONSHINE, ORANGE LIQUEUR,  
BLACKBERRY, STRAWBERRY, SPRITE.

**MOUNTAIN TODDY \$9**  
OLD FASHIONED MOONSHINE, HONEY, LEMON,  
CINNAMON AND CLOVE.

**SHINERS CANDY \$9**  
CARAMEL APPLE MOONSHINE, LEMON, GRENADINE,  
APPLE BITTERS, GINGER ALE.

**THE ELDERS FASHIONED \$11**  
OLD FASHIONED MOONSHINE, ELDERFLOWER,  
BITTERS, AND AN ORANGE PEEL

# LIBATIONS

## FIGERITA \$10

DOUBLE BLOOD ORANGE MARGARITA WITH FRESH MUDDLED FRUIT RIMMED WITH A CITRUS INFUSED SALT.

## LAKE BOTTOM BLOODY MARY \$10

LB VODKA, HOUSE MADE BLOODY MARY MIX, PICKLED OKRA, MINI PICKLE, OLIVE AND LIME.

## LAKE WATER \$8

WELL MADE GIN, YELLOW CHARTREUSE, ELDERFLOWER LIQUEUR, SIMPLE SYRUP, LEMON AND A SPLASH OF SODA WATER.

## A.S. TINI \$10

BOMBAY DRY GIN, APEROL, BLOOD ORANGE SYRUP, PLUM BITTERS, AND LIME

## BLACKBERRY MOJITO \$8

BLACKBERRY SYRUP, WITH FRESH MINT, LIME AND WELL MADE RUM SPLASH OF SODA WATER.

## PEACH BOURBON MULE \$9

FOUR ROSES BOURBON, PEACH LIQUEUR, SQUEEZE LEMON, GINGER BEER.

## RED SANGRIA \$8

RED WINE WITH STRAWBERRY, BLOOD ORANGE AND BLACKBERRY.

## POMEGRANATE GINGER LEMONADE \$9

POM WONDERFUL POMEGRANATE JUICE WITH LEMON, VODKA, AND GINGER ALE.

## FRED'S COFFEE \$9

FOUR ROSES, MAPLE SYRUP, AND CINNAMON MIXED WITH FRESHLY BREWED COFFEE TOPPED WITH A HOUSE MADE WHIPPED CREAM.

## CHOCOLATE SNOWMAN \$9

FRESH HOT CHOCOLATE WITH WHIPPED CREAM VODKA AND BAILEYS TOPPED WITH HOUSE MADE WHIPPED CREAM.

# WINE

	GLASS	BOTTLE
YELLOW TAIL MERLOT	\$6	\$32
BONANZA CABERNET	\$9	\$50
SOBON ESTATE ZINFANDEL	\$7	\$40
MAGGIO CHARDONNAY	\$6	\$32
NAPA CELLARS CHARDONNAY	\$10	\$56
LINE 39 PINOT GRIGIO	\$6	\$32
SOBON ESTATE ROSE	\$6	\$32
ARIA SPARKLING WINE	\$8	\$35
J. ROGÉT SPLIT	-	\$5

# DESSERTS

## BANANAS FOSTER 8

CARAMELIZED BANANAS WITH A IN HOUSE STOUT CARAMEL SAUCE OVER BUTTER POUND CAKE TOPPED WITH HOME MADE WHIPPED CREAM AND TOASTED WALNUTS.

## CHURROS 6

CINNAMON SUGAR CHURROS WITH STOUT CARAMEL SAUCE, BERRY GLAZE AND A HOMEMADE CHOCOLATE SAUCE.

## CHOCOLATE SMORES CAKE 8

CHOCOLATE BUNT CAKE WITH TOASTED MARSHMALLOW AND CHOCOLATE COVERED IN A CHOCOLATE SAUCE AND HOMEMADE CINNAMON VANILLA WHIPPED CREAM

## APPLE TART 6

WARM CINNAMON APPLE TART SERVED WITH CINNAMON BROWN SUGAR ICE CREAM.

## CIAO COW GELATO! 7

LEMON SORBET, POMEGRANATE SORBET, CHOCOLATE STOUT GELATO (MADE WITH OUR DARTH QUAKER), SWEET CREAM GELATO

**ASK YOUR SERVER ABOUT OUR  
SEASONAL DESSERTS!**

# LB MERCH



PINT \$10  
SILLY CUP \$16  
STICKERS \$3.50  
SHIRTS \$20 - \$25  
HATS \$22  
BEANIE \$16  
HOODIES \$38 - \$45

**PURCHASE ANY LAKE BOTTOM BEER  
IN A 32OZ CROWLER TO GO \$12**

**GIFT CARDS AVAILABLE**

