

APPETIZERS



SOUP OF THE DAY

*Ask you Bootlegger about
chef's daily choice*

\$3.00



HONEY- BOURBON BBQ MEATBALLS

Order of 12 meatballs

\$8.50



CLASSIC CHILLED SHRIMP COCKTAIL

\$8.50

**Make your evening together even more
special with our new appetizers!**

A delicious way to start your evening!

Just ask your Bootlegger!

Evening Menu

Served at your table. Choose one of the selections.

PORK ROAST: Slow roasted pork so tender it almost melts in your mouth, topped with natural pan gravy. GLF/DF/NF/GF

CHICKEN POT PIE: Tender diced chicken and mixed vegetables in a creamy chicken gravy, topped with flaky pie crust. DF/NF/OF/GF

CHERRY SNAPPER PICCATA: A delicate white fish smothered in a lemon-infused cream sauce with capers. GLF/NF/OF/GF

TORTELLINI VEGETALI BAKE: Cheese tortellini tossed in a rich marinara, topped with mozzarella and seasoned Italian vegetables. V/NF

Children 10 & younger: Chicken strips

ENTREES ARE SERVED WITH:

TOSSED SALAD WITH RANCH DRESSING or COTTAGE CHEESE

SOUR-CHIVE WHIPPED POTATOES: GLF/NF/V/GF

GRANDMA'S GREEN BEANS: Whole tender green beans with red onion tossed in a sweet red wine vinaigrette. GLF/DF/NF/V/GF

Matinée Menu

Served at your table. Choose one of the selections.

**PORK ROAST, CHICKEN POT PIE
or RED SNAPPER PICCATA**

Entrees are served with Sour-Chive Whipped Potatoes,
Grandma's Green Beans, Coleslaw, and a dinner roll

Ticket price for matinee/evening performances includes meal, show, sales tax, and choice of water, tea, or coffee to drink. Any other beverages, desserts & gratuity are not included. Menu is subject to change.

GLF: Gluten Free • DF: Dairy Free • NF: Nut Free • V: Vegetarian

GF: Garlic Free • OF: Onion Free

SPECIAL MENU REQUESTS

If you need a special menu due to dietary restrictions or food allergies, they are available on request. WE MUST HAVE AT LEAST 24 HOURS NOTICE BEFORE YOUR SCHEDULED PERFORMANCE TO ACCOMODATE.

DESSERTS

DESSERT OF THE SHOW:

BOSTON CREAM PIE

A heavenly combination of layer cake, vanilla custard
& rich chocolate icing \$7.75 *NF*

From our friends at Olde Towne Bakery

PEANUT BUTTER ICE CREAM PIE

Creamy Peanut Butter whipped with vanilla ice cream with
a chocolate crust, topped with fudge, chopped nuts,
whipped cream & a Reese's Peanut Butter Cup. \$6.00

From our friends at Country Style

CHOCOLATE FUDGE CHEESECAKE

A decadent New York-style cheesecake
that's a chocolate lover's dream! \$7.00 *NF*

STRAWBERRY SHORTCAKE

A generous slice of pound cake topped with strawberries
and whipped cream. \$5.00 A la mode add \$1.00 *NF*

CHEF TONY'S PEACH COBBLER

\$6.00 A la mode add \$1.00 *NF*

CIRCA SUNDAE

Vanilla ice cream with your choice of strawberry or chocolate,
with whipped cream, nuts, and a cherry. \$5.50 *GLF*

NICE CREAM

A sugar-free Butter Pecan ice cream. \$4.00 *GLF*

PASSION FRUIT SORBET \$5.00 *GLF, DF, NF*

RAINBOW SHERBET \$4.00 *GLF, NF*

SIGNATURE DESSERT

CIRCA '21 CHOCOLATE CARAMEL COLOSSAL

Warm chocolate bundt cake covered in fudge,
topped with vanilla ice cream, caramel, whipped cream
and a cherry. \$7.75 *NF*



Specialty Drinks

The Orange Churchsicle 6.75

Cake vodka, triple sec, orange juice & cream,
served on the rocks and garnished with cherries.

The Cosmic Granny 6.75

Gin, orange liqueur, lime juice, pomegranate syrup & Starry,
served tall on the rocks with a slice of orange.

The Apple Pie Martini 12.00

Fireball, Crown Apple, rum & apple juice,
shaken at your table & garnished with a fresh apple slice.

The Hot Flash Toddy 7.75

Chambord, Bailey's Irish Cream, dark creme de cocoa and
coffee, topped with whipped cream and a cherry.

— Wines of the Show —

Blueberry Mead \$7 glass • \$27 bottle

A wine fermented from honey and blueberry juice,
semi-sweet with a lovely blueberry flavor. Served chilled.

Sweet Cherry \$7 glass • \$27 bottle

A blend of white grape wine and cherry juice. Rich, fresh,
sweet and tart. Served chilled.

Wine List



White Wines

Gl Bt

#10/11 Coastal Vines Chardonnay 7.00 27

Attractive smokey oak and citrus aromas lead into a burst of apples and a hint of orange on the palate. *California*

#14/15 Pedroncelli Sauvignon Blanc 7.50 32

Aromatic with lemongrass and a touch of green apple. The fresh flavors are layered with lime, tropical fruit and honey. Our Sauvignon Blanc is quite refreshing and tangy with a bright acidity and a silky mouthfeel. *Dry Creek Valley / California*

#16/17 Biagio Pinot Grigio 8.25 34

This is a lovely Italian Pinot Grigio, delicate, elegant and rich of flavors; fresh and fruity with even tropical overtones of melon, citrus and grapefruit. *Veneto / Italy*

#20/21 Trullo Riesling 7.50 32

This off-dry white is clean and crisp with wonderful fresh white tree fruit flavors. *Rheinhessen / Germany*

#22/23 Centorri Moscato d'Asti 8.25 34

This Northwestern Italian effervescent white has intense aromas of peaches, rose petals and ginger. Delicately sweet and sparkling with a finish of fresh apricots. *Piedmont / Italy*

Blush/Rose Wines

Gl Bt

#26 Estrella White Zinfandel 7.00 —

The focus of this sweet blush is fresh summer berry and citrus with subtle hints of nutmeg and clove. *California*

#27 Forest Ville White Zinfandel — 30

Aromas of raspberry and watermelon with hints of fresh cherry and strawberry. This wine is medium bodied with balanced sweetness and acidity. *California*

Red Wines

#28/29 Coastal Vines Cabernet Sauvignon 7.00 27

Rich and concentrated with layers of juicy plum, black current, and coffee nuances. *California*

#30/31 2 Copas Cabernet Sauvignon 8.50 36

Red cherries, strawberries and black pepper aromas and flavors. Vibrant red fruit acidity, friendly mature tannins. *Chile*

#34/35 Coastal Vines Merlot 7.00 27

A luscious and well-blended red with ripe strawberry and red cherry flavors with a soft mid-palate. *California*

#36/37 Romer Red Blend 7.50 32

A beautiful wine that displays complex flavors of black cherry, white pepper, baking spices and mocha. *California*

#38/39 Coltibuono "Cetamura" Chianti 7.50 32

Cherry and blackberry core of fruit with cinnamon and clove nuances shine from this classic Sangiovese. Full and well-balanced, soft with good structure. *Tuscany / Italy*

#40/41 Silver Peak Pinot Noir 8.25 34

This temperamental varietal flourishes in the cool climate of the southern regions of Carneros of both Napa and Sonoma Counties. The complex fruit aromas are followed by delicate cherry and raspberry flavors. *Sonoma County/California.*

GI Bt

#42/43 Barricas Malbec 7.50 32

This vivid purple varietal wine is round and medium bodied. It has boysenberry and cherry aromas, with hints of violets and vanilla.

Mendoza/Argentina

#44/45 The Bolter Shiraz 8.25 34

A well-structured wine, this shiraz wraps chocolate, lush berry and meaty aromas and flavours into a full body, with chewy tannins and a savory, juicy finish. *Australian*

#46/47 Carisma Syrah 7.50 32

Floral aroma of violets and lavender that are joined by flavor of red fruit and sweet cranberry. *California*

Sparkling Wine

#51 "Blu" Prosecco (Splits) 10.00 —

This light sparkling "frizzante" has apple and citrus flavors and a near perfect acidity, making it the perfect "sipper." *Veneto/Italy*

#52 Warres Ruby Porto 8.50 —

Aromas of luscious red fruits and robust, rich fruity flavors with alluring, youthful vigor and fortified sweetness. *Oporto/Portugal*

— Wine of the Show —

You'll find our featured
Wine of the Show on the
Specialty Drinks page.

Martinis

Shaken right at your table!

THE KING AND I...The Classic! \$11.00

gin or vodka and dry vermouth Top Shelf \$14.00

THE NEW YORK, NEW YORK...The Manhattan Favorite! \$11.00

Blended whiskey, sweet vermouth, and a cherry. Top Shelf \$14.00

THE GYPSY...The Circa '21 Favorite! \$11.00

vodka, Chambord, sweet and sour, lemon-lime, with a lemon twist

THE WICKED APPLE-TINI ... Luscious! \$11.00

vodka, lemon-lime, sweet and sour, and Sour Apple Pucker

THE CHORUS LINE...Very Cosmopolitan! \$11.00

vodka, triple sec, lime juice, cranberry juice

THE SWEET CHARITY ... So Sweet! \$11.00

tequila, triple sec, sweet and sour, flavored with pomegranate

THE CAMELOT...For the Chocolate Lover! \$15.00

vodka, Bailey's, Kahlua, Frangelico

Premium Frozen Drinks

DAIQUIRI '21 \$8.25

Bacardi & strawberries blended

COLADA '21 \$8.25

Calypso rum and cream of coconut

Available in original or strawberry.

MARGARITA '21 \$8.25

Cuervo Gold tequila and triple sec blended with sweet and sour.

QUAD CITY MUD SLIDE \$8.25

A blend of Absolut, Kahlua and Bailey's Irish cream, with a splash of milk.

"16-Ouncers"

LONG ISLAND ICED TEA \$12.00

vodka, rum, gin, tequila, triple sec, sweet and sour & a splash of Pepsi

KANSAS CITY H2O \$12.00

vodka, rum, gin, tequila, triple sec, sour mix and lemonade

THE ROUTE 66 \$12.00

vodka, rum, gin, tequila, triple sec, sweet and sour & cranberry juice

FOR AFTER DINNER...

Ice Cream Drinks

A Circa '21 Tradition! Only \$10

GRASSHOPPER

green creme de menthe &
white creme de cacao

BRANDY ALEXANDER

brandy & dark
creme de cacao

BANANA BANSHEE

banana liqueur &
white creme de cacao

HONEY BEAR

amaretto

CHARLIE BROWN

dark creme de cacao

PURPLE ORCHID

blackberry brandy &
white creme de cacao

SUNKEN TREASURE

amaretto & strawberries

GOLDEN CADILLAC

anisetto & white
creme de cacao

PINK SQUIRREL

creme de noyeaux &
white creme de cacao

Our ice cream drinks are made with hand-dipped
vanilla ice cream and topped with whipped cream.

Liqueurs

**B&B, Bailey's Irish Crème, Chambord,
Courvoisier, Drambuie,
Frangelico, Grand Marnier, Kahlua,
Sambuca**

Soft Drinks

Pepsi, Diet Pepsi, Starry, Root Beer, Mountain Dew,
Diet Mountain Dew, Lemonade \$2.75

All Pepsi products are refillable during the dinner hour.

The Circa Super Sipper

Our 32 oz. plastic tumbler features the Circa '21 logo and
is filled with your choice of any Pepsi product. \$8.75



For All Ages

VIRGIN DAIQUIRI AND COLADA

Strawberry, lime, raspberry, peach, banana, or strawberry-banana. \$6.00

THE CIRCA UNDER 21

This is a delightful combination of chocolate, strawberry and banana,
blended with vanilla ice cream topped off with whipped cream,
drizzled chocolate, nuts and a cherry. \$6.75

GRASSHOPPER JUNIOR

A green mint syrup and chocolate blended with vanilla ice cream. \$6.75

BROWN COW

Circa '21's version of the chocolate shake. \$6.75

STRAWBERRY TREASURE

Vanilla ice cream blended with strawberries & a hint of nut flavoring. \$6.75

BANANA SHAKE

Vanilla ice cream with banana flavoring and chocolate syrup. \$6.75

THE CLASSIC

Circa '21's very own Root Beer Float. \$6.00

FOUNTAIN DRINKS

Roy Rogers (Cherry Cola), Will Rogers (Vanilla Cola) \$3.00
Shirley Temple \$3.00 • Raspberry Ice Tea, Peach Ice Tea \$3.00

WHO'S DRINKIN' BEER?

Domestic \$4.50

Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Coors Light, O'Douls

Craft Beers \$5.25

Mississippi Blonde Pale Ale, Blue Moon,
Uncommon Stout, Goose Island IPA

"BUCKET '21"

Any 6 domestic beers or mix & match any 5 \$23.50

Hot Toddies

CAFÉ ROMA \$6.25

amaretto, dark crème de cacao, brandy, coffee

IRISH COFFEE \$7.75

Jameson's Irish Whiskey, coffee

CALYPSO COFFEE \$6.25

rum, dark crème de cacao,
brandy, coffee

HOT PEPPERMINT PATTY \$6.25

peppermint schnapps,
crème de cacao, hot chocolate

CHAMBORD HOT CHOCOLATE \$8.00

BAILEY'S & COFFEE \$8.00

KAHLUA & COFFEE \$7.75

All of our toddies are topped with whipped cream!

BLAST *from the* **PAST**

RUSTY NAIL \$7.75

J+B scotch and Drambuie
on the rocks

MANHATTAN \$7.75

whiskey and sweet vermouth
on the rocks

OLD FASHIONED \$7.75

whiskey, muddled fruit, sugar,
soda and bitters

STINGER \$7.75

brandy and white crème
de menthe on the rocks

CLASSIC **Cocktails**

Black Russian \$9.00

White Russian \$9.00

Bloody Mary \$6.00

Premium Mary \$8.00

Fuzzy Navel \$6.50

Tequilla Sunrise \$6.50

Kalhua & Cream \$7.75

Smith & Kerns \$6.00

Screwdriver \$6.50

Rocks Martini \$7.25

Colorado Bulldog \$9.25

Sex on the Beach \$7.25

Circa '21 offers a full-service bar! If you don't see it here, we can probably make it. Ask your Bootlegger!

PAYING WITH A CARD?

We can open your tab with any credit or debit card at any time during the dinner hour.