Now Offering
APPETIZERS

NEW!

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

Choose from our mouthwatering
4-CHEESE STUFFED MUSHROOMS or a
CLASSIC CHILLED SHRIMP COCKTAIL
A delicious way to start your evening!

Stuffed Mushrooms $6.25

Shrimp Cocktail $8.50

Just ask your Bootlegger!

Evening Menu

Served at your table. Pick two of the four selections.

MAMA'S MEATLOAF: Fresh ground beef with tender bits of bell pepper and onion. Finished with a rich tomato sauce. **NF**

CHICKEN MARSALA: Boneless chicken breast simmered in Marsala wine and demi glace with sliced mushrooms. **GLF/DF/NF**

MEDITERRANEAN SNAPPER: Tender, flaky snapper fillets broiled with flame-roasted tomato, olive oil, garlic, red onion and black olives. **GLF/DF/NF**

TORTELLINI WITH SPINACH & SUN-DRIED TOMATOES: Tricolored cheese tortellini tossed with spinach, sun-dried tomatoes and alfredo sauce. **NF/OF/V**

ENTREES ARE SERVED WITH:

GARLIC SOUR CHIVE WHIPPED POTATOES: Idaho Russets whipped with sour cream, butter, garlic and fresh chive. **GLF/NF/V**

VEGETABLE MEDLEY: Broccoli, yellow & orange carrot, snap peas and bell pepper tossed with olive oil. **GLF/DF/NF/V/GF/OF**

GLF: Gluten Free • DF: Dairy Free • NF: Nut Free • V: Vegetarian • GF: Garlic Free • OF: Onion Free

Matinée Menu

Served at your table. Pick one of the three selections.

MAMA'S MEATLOAF, CHICKEN MARSALA, or MEDITERRANEAN SNAPPER

Entrees are served with Garlic Sour Chive Whipped Potatoes, Vegetable Medley, Pasta Salad and a dinner roll from Olde Town Bakery.

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

DESSERTS

DESSERT OF THE SHOW:

TRIPLE BERRY ICE CREAM PIE
Vanilla ice cream blended with strawberries, blueberries & raspberries in a graham cracker crust $6.00
From our friends at Country Style

PEANUT BUTTER ICE CREAM PIE
Creamy Peanut Butter whipped with vanilla ice cream with an Oreo-cookie crust, topped with fudge, chopped nuts, whipped cream & a Reese's Peanut Butter Cup. $5.50
From our friends at Country Style

CHOCOLATE FUDGE CHEESECAKE
A decadent New York-style cheesecake that's a chocolate lover's dream! $6.00

STRAWBERRY SHORTCAKE
A generous slice of pound cake topped with strawberries and whipped cream. $4.50 A la mode add 50 cents

CHEF TONY'S PEACH COBBLER
$5.00 A la mode add 50 cents

CIRCA SUNDAE
Vanilla ice cream with your choice of strawberry or chocolate, with whipped cream, nuts, and a cherry. $4.50

NICE CREAM
A sugar-free Butter Pecan ice cream. $3.50

PASSION FRUIT SORBET $3.50

RAINBOW SHERBET $3.50

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. $6.00

Specialty Drinks

The Beehive $4.75

Fireball whiskey and root beer, chilled and served straight up.

The Church Basement Brew $6.75

Amaretto, tequila, triple sec and lemonade, blended

The Saturday Night Fever $9.75

A lemon martini combining a harmonic blend of lemoncello liqueur and vodka. Shaken and poured tableside with disco sparkles!

— Wine of the Show —

#14/15 **Pedroncelli Sauvignon Blanc**

$7.50 glass • $29.75 bottle

Aromatic with lemongrass and a touch of green apple. The fresh flavors are layered with lime, tropical fruit and honey. Quite refreshing and tangy.

Dry Creek Valley / California

Wine List

White Wines

	Gl	Bt
#10/11 Coastal Vines **Chardonnay**	6.00	23
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 Giancarlo **Pinot Grigio**	8.25	34
Plush flavors of apples and peaches with echoed varietal aromas that are pronounced clean, dry and crisp. Light to medium bodied with a fresh mouth-watering taste. ***Veneto / Italy***		
#20/21 Trullo **Riesling**	7.00	30
This off-dry white is clean and crisp with wonderful fresh white tree fruit flavors. ***Rheinhessen / Germany***		
#22/23 Bricco Riella **Moscato d'Asti**	7.00	30
This Northwestern Italian effervescent white has the perfect balance of sweetness, acidity, and plump apricot and peach fruit. ***Piedmont / Italy***		

Blush/Rose Wines

	Gl	Bt
#26 Estrella **White Zinfandel**	6.00	—

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

	Gl	Bt
#27 Forest Ville **White Zinfandel**	—	23

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

	Gl	Bt
#28/29 Coastal Vines **Cabernet Sauvignon**	6.00	23

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

	Gl	Bt
#30/31 Compass Cabernet **Sauvingnon**	8.50	36

Flavors of blackberry, cassis, and dark chocolate mingle for a pleasant and lingering finish. ***California***

	Gl	Bt
#34/35 Coastal Vines **Merlot**	6.00	23

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

	Gl	Bt
#36/37 Rare Red **Red Blend**	7.50	32

Rare Red 4 Grape Blend introduces itself with earthly aromas that hint of black fruit, chocolate and black pepper***. Lodi/California***

	Gl	Bt
#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***

	Gl	Bt
#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.***

	Gl	Bt
#42/43 Laberinto **Malbec**	7.50	32
Deep, dark impressive Argentine red with exotic spices, intense black fruit backed by bitter chocolate, mineral and coffee nuance. ***Mendoza/Argentina***		
#44/45 The Bolter **Shiraz**	8.00	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**	7.25	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! $10.00
gin or vodka and dry vermouth Top Shelf $12.00

THE GYPSY...The Circa '21 Favorite! $10.00
vodka, Chambord, sweet and sour, Sierra Mist, with a lemon twist

THE WICKED APPLE-TINI ... Luscious! $10.00
vodka, Sierra Mist, sweet and sour, and Sour Apple Pucker

THE CHORUS LINE...Very Cosmopolitan! $10.00
vodka, triple sec, lime juice, cranberry juice

THE SWEET CHARITY ... So Sweet! $10.00
tequila, triple sec, sweet and sour, flavored with pomegranate

THE CAMELOT...For the Chocolate Lover! $12.00
vodka, Bailey's, Kahlua, Frangelico

Premium Frozen Drinks

DAIQUIRI '21 $7.75
Bacardi, strawberries and lemon & lime juices

COLADA '21 $7.75
Calypso rum, cream of coconut and pineapple juice
Available in original or strawberry.

MARGARITA '21 $7.75
Cuervo Gold tequila and triple sec blended with sweet and sour.

QUAD CITY MUD SLIDE $7.75
A blend of Absolut, Kahlua and Bailey's Irish cream.

"16-Ouncers"

LONG ISLAND ICED TEA $11.00
vodka, rum, gin, tequila, triple sec,
sweet and sour and a splash of Pepsi

KANSAS CITY H2O $11.00
vodka, rum, gin, tequila, triple sec, sour mix and lemonade

THE ROUTE 66 $11.00
vodka, rum, gin, tequila, triple sec,
sweet and sour and cranberry juice

FOR AFTER DINNER...

Ice Cream Drinks

A Circa '21 Tradition! Only $8.75

GRASSHOPPER
green creme de menthe &
white creme de cacao

BRANDY ALEXANDER
brandy & dark
creme de cacao

VELVET HAMMER
triple sec &
white creme de cacao

BANANA BANSHEE
banana liqueur &
white creme de cacao

HONEY BEAR
amaretto

PINK SQUIRREL
creme de noyeaux &
white creme de cacao

CHARLIE BROWN
dark creme de cacao

PURPLE ORCHID
blackberry brandy &
white creme de cacao

SUNKEN TREASURE
amaretto & strawberries

GOLDEN CADILLAC
anisette & 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**

Circa '21 Soda Fountain

VIRGIN DAIQUIRI AND COLADA

Name your flavor: Strawberry, lime, raspberry, peach, banana, strawberry-banana. $4.75

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. $5.75

GRASSHOPPER JUNIOR

A green mint syrup and chocolate blended together with vanilla ice cream. $5.75

BROWN COW

Circa '21's version of the chocolate shake. $5.75

STRAWBERRY TREASURE

Vanilla ice cream blended with strawberries and a hint of nut flavoring. $5.75

BANANA BASH

Vanilla ice cream with banana flavoring and chocolate syrup. $5.75

THE CLASSIC

Circa '21's very own Root Beer Float. $4.75

SODA

Refillable during the dinner hour.
Pepsi, Diet Pepsi, Sierra Mist, Diet Sierra Mist, Root Beer, Mountain Dew, Diet Mountain Dew, Lemonade $2.50

FOUNTAIN DRINKS

Roy Rogers (Cherry Cola), Will Rogers (Vanilla Cola) $2.75
Shirley Temple $2.75
Raspberry Ice Tea, Peach Ice Tea $2.75

WHO'S DRINKIN' BEER?

Domestic $3.75
Budweiser, Bud Light, Michelob Ultra,
Miller Lite, Coors Light, O'Douls

Imported and Craft Beers $4.75
Mississippi Blonde Pale Ale, Blue Moon,
Uncommon Stout, Goose Island IPA

"BUCKET '21"

Any **6** domestic beers or mix & match any **5** $21.00

BLAST from the PAST

RUSTY NAIL $7.00
J+B scotch and Drambuie
on the rocks

MANHATTAN $7.00
whiskey and sweet vermouth
on the rocks

OLD FASHIONED $7.00
whiskey, muddled fruit, sugar,
soda and bitters

STINGER $7.00
brandy and white crème
de menthe on the rocks

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