

COCKTAILS

 **LOVE MARTINI GF** 9.95
Malibu Rum | Peach Schnapps | Cranberry Juice | Fresh Strawberries


OLD FASHIONED:

THE ORIGINAL GF 9.95
Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

THE MODERN GF 12.95
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters
Orange Peel | Filthy Cherry

FRESHLY PICKED MARGARITA GF 10.95
Avion Silver Tequila | Solerno Blood Orange Liqueur
Cointreau | Agave Nectar | Lime, Lemon, Orange, Grapefruit Juices

THE MELTING POT MULE GF 9.95
Stolichnaya Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint
Lime | Ginger Beer
Melting Pot Mule mug only 12.00

 **LEMON BERRY MOJITO GF** 7.95
Bacardi Limon | Wildberry Purée | Mint Leaves | Lime | Club Soda

YIN & YANG MARTINI GF 9.95
Godiva White Chocolate Liqueur | Stoli Vanil Vodka | Ice Cream
Chocolate Shavings

WHITE PEACH COSMO GF 9.95
New Amsterdam Peach Vodka | Solerno Blood Orange Liqueur
White Cranberry Juice | Fresh Lemon

TRADITIONAL MAI TAI GF 9.95
Appleton Estate Rum | Cointreau | Orgeat Syrup | Fresh Lime

DEEP SOUTH TEA GF 9.25
Absolut Citron Vodka | Malibu Coconut Rum | Sweet & Sour
Freshly-Squeezed Lemon Juice | Sprite | Deep Eddy Cranberry Vodka

WHISKEY THISTLE GF 8.75
Jameson Irish Whiskey | White Peach Syrup | Raspberries
Fresh Lemon | Sprite

RASPBERRY LEMONDROP MARTINI 9.50
Classic Lemon Drop Martini | Raspberry | Sugar Rim

SOUR PATCH MARTINI 9.95
Strawberry Puree | Sour Mix | DeKuyper Watermelon
Sour Apple Puckers | Absolut Citron Vodka | Sugar Rim

DIRTY MARTINI 12.95
Ketal One Vodka | Gorgonzola-Stuffed Olives

SPIKED WATERMELON MARTINI 8.95
Malibu Coconut Rum | Smirnoff Watermelon Vodka
Cranberry Juice | Midori

MANHATTAN BLACKOUT 11.95
Blackberry Infused Bourbon | Sweet Vermouth | Bitters

CRAFT BEER

Coastal Empire, Tybee Island, Blonde Ale 5.50

Dogfish Head, 90 Minute, IPA 7.00

Harpoon, UFO White, Wheat 5.25

Kentucky, Bourbon Barrel, Ale 7.00

Lazy Magnolia, Nut Brown Ale 5.50

New Belgium, Seasonal 6.00

Sam Adams 5.25

Service, Ground Pounder, Pale Ale 6.00

Terrapin, Hopsecutioner, IPA 5.50

*Ask your server about our rotating
craft beer selection*

OTHER SELECTIONS

Bud, Light 4.25

Chimay, Cinq Cents, Tripel 11.2oz 8.00

Corona 5.25

Kopparberg, Pear, Cider 6.00

Michelob Ultra 4.50

Miller Lite 4.25

Samuel Smith, Nut Brown Ale 355ml 6.50

Samuel Smith, Oatmeal Stout 6.50

Stella Artois 5.25

Yuengling, Lager 4.50

SANGRIA

SUNSHINE SANGRIA GF 9.95

Malibu Coconut Rum

Chambord Raspberry Liqueur

Luccio Sparkling Moscato

Muddled Strawberries

Orange and Lemon juice

M.P.'S GRAND SANGRIA GF 9.95

14 Hands Cabernet | Skyy Blood Orange

Vodka | Cointreau | Fresh Juices

Cinnamon

SPIRIT FREE

THE BEE'S TEA GF 5.95

Orange Juice | Honey

Lavender Syrup | Iced Tea | Lemon

BLACKBERRY SAGE LEMONADE GF 5.95

Lemonade | Blackberry | Sage

NEW! TROPICAL BULL GF 5.95

Red Bull Yellow | Sweet and Sour

White Peach Syrup

WINES

5oz / 8oz / BTL

5oz / 8oz / BTL

SPARKLING

Luccio, Moscato d'Asti, Piedmont, Italy	8 / 11 / 32
Banfi, Brachetto d'Acqui, Piedmont, Italy	48
LaMarca Prosecco, Italy, <i>187ml</i>	11
Michelle, Brut, Columbia Valley, Washington	8 / 11 / 32
Michlits, Pinot Noir, Austria	9 / 13 / 36

SWEET WHITE / BLUSH

Domino, Moscato, California	30
Schmitt Söhne, Riesling, Spätlese, Germany	40
Beringer, White Zinfandel, California	6 / 8 / 24
Kung Fu Girl, Riesling, Washington	8 / 11 / 32

CHARDONNAY

KJ, Chardonnay, "Vintner's Reserve", California	11 / 15 / 44
Wente Estate, Chardonnay, California	8 / 11 / 32
DarkHorse, Chardonnay, California	29
Nicolas Potel, Pouilly-Fouissé	50
Pahlmeyer, Chardonnay, California	90

OTHER WHITES

MezzaCorona, Pinot Grigio, Trentino, Italy	8 / 11 / 32
Maso Canali, Pinot Grigio, Trentino, Italy	10 / 14 / 40
Starborough, Sauvignon Blanc, New Zealand	9 / 13 / 35
Protea, Chenin Blanc, South Africa	9 / 13 / 36
Rodney Strong, Sauvignon Blanc, California	36

ROSÉ

Barrymore, Rosé, California	9 / 13 / 36
-----------------------------	-------------

CABERNET SAUVIGNON

14 Hands, Cabernet, Washington	9 / 13 / 36
Concannon, Cabernet, California	8 / 11 / 30

CABERNET SAUVIGNON

Newton, Cabernet, California	15 / 22 / 65
J. Lohr, Cabernet, California	42
Michael David, Cabernet, California	65
Stag's Leap Cellars, Cabernet, California	80
Justin, Cabernet, California	56
Veramonte, Cabernet, "Reserva", Chile	32

PINOT NOIR / MERLOT

Belle Ambiance, Pinot Noir, California	9 / 13 / 36
Meiomi, Pinot Noir, California	45
Greystone, Merlot, California	8 / 11 / 32
Decoy by Duckhorn, Merlot, California	12 / 16 / 50
La Crema, Pinot Noir, California	13 / 18 / 52
Elk Cove, Pinot Noir, Oregon	69
Charles Smith, Merlot, California	10 / 14 / 40

OTHER REDS

Dreaming Tree, Red, "Crush", California	9 / 13 / 36
Zen of Zin, Zinfandel, California	32
Portillo, Malbec, Valle de Uco, Argentina	9 / 13 / 36
Mazzei, "Poggio Badiola", Tuscany, Italy	13 / 18 / 50
Schlink Haus, Dornfelder, Nahe, Germany	9 / 13 / 36
Nicodemi, "Terrana", Italy	9 / 13 / 36
Ruffino, Chianti Classico, "Ducale", Italy	60
Mont-Redon, Rhône, France	75
Muga, Rioja, Reserva, Spain	50
Beringer, "Quantum", California	75
Juan Gil, Red, "18", Jumilla, Murcia, Spain	79
The Prisoner, Napa Valley, California	72
Stags' Leap, Petite Sirah	63

FLIGHTS 3 OZ POUR

CLASSIC WINE FLIGHT 16.00

Cheese | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée | Belle Ambiance, Pinot Noir
Chocolate | Decoy by Duckhorn, Merlot

SAVANNAH WINE FLIGHT 24.00

Cheese | Michlits, Pinot Noir
Salad | Starborough, Sauvignon Blanc
Entrée | Newton, Cabernet
Chocolate | Portillo, Malbec