

WINE BY THE GLASS

DOMAINE CHANDON 18 / 68

Brut, California

LUNETTA 13 / 48

Prosecco, Veneto, Italy

BATASIOLO 11 / 42

Moscato d' Asti, Bosc D'la Rei, Italy

PIGHIN 15 / 56

Pinot Grigio, Friuli, Italy

KIM CRAWFORD 15 / 56

Sauvignon Blanc, Marlborough, New Zealand

SONOMA-CUTRER 17 / 64

Chardonnay, Sonoma Coast, California

PINE RIDGE 15 / 56

Chenin Blanc-Viognier, Napa Valley, California

MANON 12 / 46

Rosé, Côtes de Provence, France

JOSH 14 / 52

Pinot Noir, Central Coast, California

FRESCOBALDI CASTIGLIONI 14 / 52

Chianti, Toscana, Italy

LOUIS M. MARTINI 18 / 68

Cabernet Sauvignon, Sonoma County, California

CLINE 13 / 48

Zinfandel, Lodi, California

LUIGI BOSCA 15 / 56

Malbec, Mendoza, Argentina

PENFOLDS 'KOONUNGA HILL' 15 / 56

Shiraz-Cabernet, South Australia

SIGNATURE COCKTAILS

COCONUT RUM PUNCH 12

Bacardi coconut rum, orange, pineapple, Sprite, grenadine, dash of bitters

DARK & STORMY 12

Gosling's rum, lime juice, vanilla essence, Barritt's ginger beer

SUNKISSED SEÑORITA 12

Jalapeño-infused El Jimador tequila, strawberry, triple sec, lime juice, salt rim

SCURVY MULE 12

Deep Eddy ruby grapefruit vodka, fresh pink grapefruit juice, lime juice, Barritt's ginger beer

BLUEBERRY BUOY 12

Stoli vodka, muddled blueberries, lemonade, Sprite

BEER & SELTZER

LOCALLY CRAFTED 6

Virgin Islands IPA, Virgin Islands Summer Ale

IMPORT 6

Corona, Carib, Heineken, Red Stripe

DOMESTIC 5

Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra

TRULY HARD SELTZER 6

Assorted Flavors



WEEKLY FEATURES

SUNDAY

Brunch!
Bottomless Mimosas
10am - 2pm

WEDNESDAY

Prime Rib
Potato gratin, grilled squash,
horseradish cream sauce
- Limited availability -