

Red

	G	B		G	B
SERENA Sweet Red Piedmont, Italy	12	42	KLINKER BRICK Zinfandel Central Valley, CA	14	49
PASEK CELLARS Blackberry Columbia Valley, WA	10	35	LUCKY TIGER Cabernet Lodi, CA	9	31
GEORGE DUBOEU F Merlot Pays d'Oc, South France	15	53	JAX Y3 Cabernet Napa Valley, CA	15	54
OH LA VECHE! Merlot/Cab Blend Medoc, France	13	45	CROSSBARN Cabernet Napa Valley, CA		99
BOX HEAD Shiraz Swartland, South Africa	10	35	CHATEAU PEY LA TOUR RESERVE Bordeaux Bourdeaux, France	15	54
ZOLO Red Blend Mendoza, Argentina	8	29	DOMINIO DE EGUREN Tempranillo Castilla, Spain	7	25
BRICKMASON Red Blend Lodi, CA	12	42	DAMILANO LECINQUEVIGNE Barolo Piedmont, Italy		82
EVOLUTION Big Red Columbia Valley, OR	12	42	ALTESINO DI MONTALCINO Brunello Tuscany, Italy		119
NASH Pinot Noir Anderson Valley, CA	11	39	PICCINI Chianti Tuscany, Italy	11	39
FOLKTALE Pinot Noir Carmel Valley, CA	16	57	VITICCIO Chianti Classico Riserva Tuscany, Italy	15	54
ARGYLE Pinot Noir Willamette Valley, OR		59	ZOLO Malbec Mendoza, Argentina	10	35
SANDHI Pinot Noir Sta. Rita Hills, CA		89			

Wine Flights

Choose Your Own | Any by the Glass {3 Full Pours}
40

HOUSE WINE
Any Wine by the Glass \$11 or under {3 Full Pours}
30

SAMPLE
Any Wine by the Glass {3 Half Pour}
18

White

	G	B
BRICCO RIELLA Moscato Piedmont, Italy	11	39
SCHLINK HAUS Riesling Nahe, Germany	11	39
DOMINIO DE EGUREN White Blend Castillo, Spain	7	25
PROTEA Chenin Blanc W. Cape, S. Africa	12	42
SABINE On Tap Rose Provence, France	12	
GAZERRA On Tap Pinot Grigio Sicily, Italy	10	
SOKOL BLOSSER Pinot Gris Willamette, OR	14	49
TAONGA Sauvignon Blanc New Zealand	11	39
TOURAINNE Sauvignon Blanc Loire, France	13	46
SANCERRE Sauvignon Blanc Loire, France		59
MINER FAMILY Viognier Paso Robles, CA	16	57

	G	B
LEESE FITCH Chardonnay Sonoma Valley, CA	10	35
MILOU Chardonnay Roussillon, France	11	39
AU BON CLIMAT Chardonnay Santa Barbara, CA	15	53

Sparkling | Bubbles

THE DIVER Prosecco Monterey, CA	12	42
KILA Cava Barcelona, Spain	11	39
TAPIZ Malbec Rose Mendoza, Argentina	15	53

Non~Alcoholic

ARTIS Chardonnay Roussillon, France	8	29
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Saketinis

Espresso Martini

Sake, Coffee, Simple Syrup, Chocolate Syrup

13

French 75

Sake, Lemon Juice, Simple Syrup, Triple Sec,
Splash of Champagne

11

Cucumber Mint

Sake, Lemon Juice, Cucumber Mint Syrup
Mint Garnish

12

Cosmo

Sake, Lemon Juice, Triple Sec, Splash of Cranberry

11

Wine Cocktails

Bellini

Prosecco, Peach Puree, Splash of Cranberry

10

Kir Royale

Crème de Cassis, Sparkling Wine

11

Aperol Spritz

Cappelletti, Cava, Sparkling Water

12

BlackBerry Spritzer

BlackBerry Wine, Sparkling Wine, Rosemary
Garnish

12

Vermouth

10

Draft Beer

7

30A Beach Blonde

Light, Crisp, Citrus | 4.6%

Blue Steel

Lemon, Blueberries, Refreshing | 5.4%

Hooter Brown

Dark Chocolate, Malty | 8.4%

Greatful Red

Smooth, Red Ale | 6%

Pirate Bay Blood Orange

Wheat Ale, Blood Orange | 5%

Mangrove

Mango, Citrus Pale Ale | 8.2%

Non~Alcoholic Stella Artois | Bottle

6

Cappuccino

6

Soda

Cola, Root Beer, Sweet Tea

4

Sparkling & Non ~ Sparkling Mineral Water

8

Charcuterie

Garnished with grapes, crackers, spread, nuts, dried fruit, chocolate, etc.

| MEATS AVAILABLE FOR ALL BOARDS |

Hot Honey Summer Sausage, Summer Sausage, Pepper Salami, Genoa Salami, Chorizo, Prosciutto

| CHEESES AVAILABLE FOR ALL BOARDS |

Brie, Cherry Cheddar, Champagne Cheddar, Holy Trinity Melange, Hickory Smoked Bourbon Gouda, Manchego, Blueberry Vanilla Goat Log, Stilton w/ Cranberries

THE HIGH SOCIETY

Three Cheese / Three Meat

Side Plate of Crackers

49

THE GRAPE GATSBY

Two Cheese / Two Meat

39

WHEN IN ROME

One Cheese / One Meat

29

Garnished with grapes, crackers, nuts, & spread

CHEESE PLATE

One Cheese

13

MEAT PLATE

One Meat

14



Desserts

Mini Beignets

7

Pastel Da Nata

9

Macarons

8

Tropical Cheesecake

11

Tapas

TARTINES

Mini Toasts from France topped with Seasoned Tomatoes, Grated Manchego Cheese, and Balsamic Drizzle

7

TUSCAN RATATOUILLE MINI TARTS

Garden Fresh Medley of Roasted Zucchini, Yellow Squash, Red Onions, and Bell Peppers; Accented with Garlic, Oregano, and Basil; accompanied by a Rich Blend of Herb and Ricotta Cheese nestled in a Buttery Tart Shell with Balsamic Drizzle

10

JALAPENO CHEESE & BACON WRAPPED CHICKEN

Tender Strip of Chicken Thigh Meat, Wrapped with a Strip of Lean Bacon & Spicy Jalapeno Cheese

12

BEEF WELLINGTON BITES

Juicy chunks of Beef combined with Red Wine reduction & Mushroom Deluxe Wrapped in a Puff Pastry

12

GEORGIA SHRIMP & GRITS

Gulf White Shrimp, Smoky Bacon, Vermont Cheddar, Roasted Poblano Pepper and Southern Style Buttered Grits

12

BOOTHBAY MAINE LOBSTER CAKE

Maine Lobster knuckle and Claw Meat Seasoned with Herbs, Fresh Onion, Celery, and Premium Mayo

12

MARYLAND LUMP CRAB CAKE

Crab Meat, Premium Mayo, Egg, Bread and Cracker Crumbs, Onion, Celery, Garlic, Mustard, Bell Pepper, Worcestershire, and Spices

12

BOURBON & BOURSIN CHICKEN

Tender chunks of Chicken Breast, marinated in Bourbon, Brown Sugar, & Soy Sauce; wrapped in a flaky Puff Pastry with Boursin Cheese

11

CHILI LIME CHICKEN KABOB

Tender Chicken Breast marinated in a Zesty Seasoning Blend of Chili, Lime, and Cilantro, paired with Onions, Poblano, and Red Peppers

11

CHIPOTLE STEAK CHURRASCO KABOB

Chipotle marinated Sirloin Seasoned with an Exotic Blend of Brazilian inspired Spices, hand threaded with Onions, Poblano and Red Peppers

12



Cheese

Brie

originated in Seine-et-Marne, France, and is a soft farmhouse cheese; rich, buttery, fruity, and increasingly earthy with age

Cherry Cheddar

handcrafted White Cheddar with bursts of sweet & tangy Door County cherries, straight from Wisconsin

Champagne Cheddar

unique cheese that combines the rich, creamy texture of cheddar with the subtle fruitiness of champagne

Hickory Smoked Bourbon Gouda

all-natural smoked cheese, not a processed cheese like most smoked Gouda. Our Gouda is smoked naturally, with no liquid-smoked flavoring

Manchego

mild, zesty taste with rich, nutty, slightly salty finish

Stilton with Cranberry

founded in 1912 as a farmer's co-operative, they use milk used from farms in the UK to make into White Stilton, ready at a few weeks old, it is mild and creamy and is perfect for blending with dried fruit

Holy Trinity Melange

dutch gouda that is creamy, buttery, and savory; made with traditional herbs, spices, and seeds from the Netherlands

Blueberry Vanilla Goat Log

classic rich full flavored goat cheese blended with blueberries and aromatic vanilla

Meat

Black Pepper Salami

delectable delicacy is a type of Italian dry-cured pork that is seasoned with a blend of spices and then aged to perfection

Hot Honey Summer Sausage

mixture of pork & beef, slow smoked over natural hardwood; blended with hot honey, garlic, cayenne pepper, and cherry powder

Genoa Salami

made with pork, wine, garlic, salt, and pepper; tangy fermented flavor and is one of the more popular varieties of salami in the US

Chorizo

made from fresh white and pork meats that are seasoned with salt and paprika as basic ingredients, garlic and various spices such as oregano are added

Beef Summer Sausage

naturally hardwood smoked in vertical smokehouses; small white whole peppercorns included.

Prosciutto

pleasant edge of saltiness and distinctive sweet and meaty flavor with a creamy and buttery texture that melts in your mouth

