



BEERS + SPECIALTY DRINKS

DOMESTIC \$6

Michelob Ultra
Miller Lite

CRAFTS \$8

30A Beach Blonde
30A IPA

IMPORTS \$7

Stella
Corona Light

Funky Buddha Wheat
Oyster City Hooter Brown
Oyster City Apalach IPA
Odd Pelican Pilsner

CIDERS & SELTZERS \$8

Cider Boys Strawberry Magic
High Noon — assorted flavors

MARTINIS \$14

BAMBI TINI

meyer lemon vodka, fresh strawberries,
lavender-lemon simple syrup with splash of prosecco

SURF FLOWER SOUR

elderflower infused gin, fresh lemon juice, raspicello,
jasmine flower water, house simple

THE FIG & THE BEE

fig infused vodka, Spring 44 honey vodka, ginger syrup, lime juice

DEERLY MIXED \$14

SPICY DAISY

Yave Jalapeño Tequila, watermelon liqueur,
house made sour, fresh lime, tajin rim

CUBE McGEE

Benchmark bourbon, Runamok Smoked Maple Syrup®,
orange bitters, Angostura bitters, orange, lemon, blackberry

SUNBURNED DOE

vanilla rum, raspberry rum, lime, mint simple syrup, tart cherry

SEAGROVE SPRITZ

lychee liqueur, prosecco, splash of soda

MOCKTAILS \$10

SET YOU FREE

Clean Gin, salted cucumber syrup, lime juice, ginger beer float

MANGO MARGARITA

Clean Tequila, mango puree, fresh sour mix

CLEAN-A-COLADA

Clean Rum, pineapple juice, coconut cream

FRE ALCOHOL WINES AVAILABLE

ALCOHOL-FREE ALTERNATIVES

BREZ FLOW SOCIAL TONIC / \$10

NOWADAYS 5mg THC [21+] / \$12



VEGAN



GLUTEN-FREE



CALIENTE



ASK SERVER ABOUT OUR RESERVE LIST

SPARKLING / CHAMPAGNE

Grandial Brut / France / 187 split	\$15
Argyle Brut Rosé / Willamette	\$18 / 70
Santa Marina Prosecco / Veneto, Italy	\$11 / 42
Nicolas Feuillatte Brut / Champagne	\$80

INTERESTING WHITES

Pazos De Lusco Albarino / 2024 / Spain	\$14 / 54
August Kessler Riesling Kabinett 2023 / Germany	\$12 / 47
Canaletto Pinot Grigio / 2024 / Italy	\$11 / 42

SAUVIGNON BLANC

Sancerre / 2024 / Loire	\$20 / 78
Dry Creek Vineyard / 2024 / Sonoma	\$15 / 58
Echo Bay / 2024 / Marlborough, NZ	\$13 / 50

CHARDONNAY

Frank Family / 2024 / Carneros	\$20 / 75
Sonoma-Cutrer / 2024 / Russian River	\$15 / 58
Cambria Katherine's Vineyard / 2023 Santa Maria Valley	\$13 / 50
Nickel & Nickel / 2024 / Napa Valley	\$80

ROSÉ

Domaine Houchart / 2024 / Provence	\$13 / 50
Belle Glos / 2022 / Sonoma	\$60

PINOT NOIR

Belle Glos Clark & Telephone / 2024 / Santa Maria	\$20 / 78
Argyle / 2024 / Willamette Valley	\$15 / 58
LaCrema / 2023 / Monterey	\$13 / 50
Goldeneye / 2022 / Anderson Valley	\$95
WillaKenzie Estate / 2022 / Willamette Valley	\$85

CABERNET SAUVIGNON

Far Niente "Post & Beam" / 2023 / Napa Valley	\$25 / 98
Caymus Vineyards / 2023 / California	\$20 / 78
Sean Minor / 2023 / North Coast	\$14 / 54
Stags Leap / 2022 / Napa Valley	\$90
Caymus Vineyards / 2023 / Napa Valley	\$155

INTERESTING REDS

The Prisoner / Red Blend / 2023 / Napa Valley	\$25 / 98
Titus Andronicus red blend / 2023 / Napa Valley	\$20 / 78
Chateau Magnol / 2023 / Bordeaux, France	\$18 / 70
Cafaggio Chianti Classico / 2022 / Italy	\$14 / 54
Orin Swift 8 Years in the Desert / 2024 / Blend / California	\$95
G.D. Vajra Barolo / 2022 / Italy	\$85



FYI

Vintages and availability subject to change.
\$35 per bottle corkage fee. \$60 per magnum.
Excludes bottles on our wine lists.