

Specialty Drinks

Infused Martini of the Day 13.25

Our Bartender's Featured Creation

Pineapple Infused Martini 12.50

Pineapple Infused Vodka, Malibu Rum and Pineapple Juice

Strawberry Ginger Mojito 12.00

Fresh Strawberry, Myers's Platinum Rum, Lime, Mint and Ginger

Basil Martini 14.00

Fresh Basil, Finlandia Lime, with a dash of Sugar

Flirtini 12.50

Pineapple Infused Cosmopolitan with a Champagne Floater

Blueberry Lemonade 12.50

Fresh Blueberries and Ketel One Citroen Vodka
with a Splash of Lemonade

Blackberry Caipirinha 12.50

Fresh Blackberries, Leblon Cachaça Rum, Sugar and Lime

Palm Beach Tea 14.25

4 Orange Vodka, Bombay Gin, Bacardi Light,
Cointreau and Cranberry Juice

Pear Cooler 13.25

Grey Goose Pear, Midori, Pineapple Juice and Ginger Ale

Pickle Martini 15.00

Effen Cucumber Vodka with fresh Pickle Juice

Jack and Ginger 12.50

Jack Daniels Honey Whiskey with
Bruce Cost Homemade Ginger Ale

Peach Tea 12.25

Carolina Sweet Tea Vodka, Peach Schnapps,
Lemonade and Peach Purée

Bacon Infused Bloody Mary 13.50

Bacon Infused Vodka, Homemade Bloody Mary Mix with
Chopped Bacon, Accompanied with one Chilled Jumbo Shrimp

*It is unlawful for anyone (including parents) to sell,
give or serve alcoholic beverages to a
person under 21 years of age.*

Specialty Drinks

Jalapeño Margarita 13.00

Margaritaville Tequila, Cointreau,
with Sweet and Sour Mix, Lime Juice,
Jalapeño Simple Syrup

English Mojito 11.50

Tanqueray 10 Gin, Fresh Squeezed Lime Juice,
Mint, Sugar and Soda

Pimm's Punch 11.50

Pimms Cup #1, with Muddled Cucumber, Mint, Orange Slices
Topped with Lemonade

Ginger Drop 13.25

Ketel One Citroen Vodka, Domaine de Canton,
Bruce Cost Homemade Ginger Ale,
Fresh Squeezed Lemon

Southern Surfer 12.25

Southern Comfort Whiskey, Malibu Rum, Pineapple Juice

Pink Lemonade 13.25

10 Cane Rum, Chateau Pomari Liquor, Lemonade

Florida Sunrise 13.25

4 Orange Vodka, Grey Goose Pear with
Orange and White Cranberry Juices

Non-Alcoholic Specialties

Tidal Wave 5.50

Orange Juice, a splash of Sprite, and a
Refreshing squeeze of Lime and Lemon

Breakers Punch 5.50

Cranberry, Orange and Pineapple Juices
with a Splash of Grapefruit Juice

Harney & Sons by Bruce Cost Homemade Ginger Ale 6.00

Original, Jasmine Green Tea or
Pomegranate with Hibiscus

Fresh Lemonade Of The Day 7.50

A cool refreshing blend of fresh Lemon and Fruit Juices
Add a Shot of Ketel One Citroen 5.50

Champagne & Sparkling Wine

	GLASS	BOTTLE
5029 Trevisiol, Prosecco, Veneto, N.V.	12.00	48.00
5106 "Cuvée" Dom Pérignon, Epéray, 2002		425.00
5120 Louis Roederer "Cristal", Reims, 2002		545.00
5175 Perrier-Jouët, Fleur de Champagne, Epéray, 1990 (3ltr)		1600.00
5139 Piper Heidsieck "Brut", Reims, N.V.		75.00
5155 Veuve Clicquot "Yellow Label", Reims, N.V.	28.00	115.00

White Wines

	GLASS	BOTTLE
5455 Riesling, Poet's Leap Columbia Valley, Washington, 2009	12.00	48.00
7477 Sauvignon Blanc, Aylin, San Antonio Valley, Chile, 2009	10.00	40.00
5330 Sauvignon Blanc, Chalk Hill, Sonoma, 2008	12.00	48.00
5203 Chardonnay, Benziger "Sangiacomo Vineyard", Carneros, 2009	11.50	47.00
5367 Chardonnay, Staglin "Salus" Napa, 2009	25.00	100.00
5200 Chardonnay, Talbott Logan "Sleepy Hollow Vineyard", Santa Lucia Highlands, 2009	16.00	64.00
7308 Chardonnay, Mercy, Arroyo Seco River, 2009	13.00	50.00
7189 Pinot Grigio, Palazzo della Vittoria, Veneto, 2009	9.00	38.00
7202 Pinot Grigio, Santa Margherita, Alto-Adige, 2010	15.00	60.00

Red Wines

	GLASS	BOTTLE
5519 Cabernet Sauvignon, Jordan, Alexander Valley, 2007	25.00	98.00
6830 Bordeaux, Château Larose-Trintaudon, Cru Bourgeois Supérieur, Haut-Médoc, 2006	15.00	60.00
4756 Cabernet Sauvignon, Kathleen Goldschmidt "Crazy Creek" Vineyards, Alexander Valley, 2009	13.50	54.00
4829 Merlot, Robert Mondavi, Napa, 2007	14.00	56.00
5617 Merlot, Atalan, Napa, 2004	12.75	51.00
4869 Pinot Noir, Rodney Strong, Russian River Valley, 2009	12.00	48.00
4884 Pinot Noir, Patz & Hall, Sonoma Coast, 2008	(½ Bottle)	58.00
5824 Pinot Noir, Amity, Willamette Valley, 2008	16.00	62.00
7434 Malbec, AR Guentota, Mendoza, 2008	14.00	56.00
7313 Shiraz, Wolf Blass, South Australia, 2008	13.75	55.00
5799 Zinfandel, Ridge "East Bench, Dry Creek Valley, 2009	13.00	50.00

The Connoisseur's Collection

	GLASS	BOTTLE
6898 Château Pontet-Canet, Cinquième Cru, Pauillac, 2002		200.00
6860 Bordeaux, Château Hosanna, Pomerol, 1999		340.00
6698 Bordeaux, Château Lafite-Rothschild Premier Grand Cru, Pauillac, 1989		1800.00
6180 Burgundy, Jean Claude Boisset Beaune "Les Bressandes" Premier Cru, 2006		155.00
5202 Chardonnay, Cakebread Cellars, Napa Valley, 2009		118.00
5216 Chardonnay, Far Niente, Napa, 2009		133.00
5393 Chardonnay, Flowers, Sonoma, 2008		115.00
5758 Merlot, Pahlmeyer, Napa, 2007		195.00
5762 Merlot, Frog's Leap, Napa, 2007		90.00
5310 Sauvignon Blanc, Rochioli, Russian River Valley, 2010		90.00
5329 Sauvignon Blanc, Frog's Leap Rutherford, 2009		58.00
4555 Cabernet Sauvignon, Keenan, Napa, 1996		130.00

Cigars

Punch Gusto, Robusto	10.00
Macanudo Miniatures	14.00
Macanudo Club Selection, Robusto	16.00
Montecristo Magnum Tube, Toro	18.00
Ashton Glass, Belicosa	20.00
Cohiba Crystal, Corona	22.00
Padron Tube, Anniversary, 1964	25.00
Davidoff Tubos # 2, Toro	30.00
Cohiba Black Maduro, Churchill	30.00
The Romeo & Julieta "Rare Vintage", No. 2, Torpedo	40.00

Rums

Oronoco, "Reserva" Brazil	18.00
Pampero "Ron Añejo Aniversario", Venezuela	14.00
Pyrat XO "Reserva" Anguilla	15.00
Ron Zacapa "23 yr", Guatemala	16.00
Zaya "12 yr" Trinidad	17.00

Beer Selections

IMPORTED 7.25

Amstel Light Bass Ale	Heineken Heineken Light	Stella Artois Guinness
Ayinger Hefeweizen 8.75		
Chimay Bleue "Grand Reserve" 11.00		

DOMESTIC 6.75

Budweiser	Coors Light	Michelob Ultra
Bud Light	Miller Lite	Samuel Adams
Landshark		(7.25)

Cigar City Jai Alai IPA 7.25
Victory Golden Monkey Triple Ale 7.25

PLEASE INQUIRE ABOUT OUR
SEASONAL BREWS

Cognacs & Armagnacs

Courvoisier VSOP	15.00
Courvoisier XO	35.00
Delamain "Très Vénérable"	65.00
Hennessy VSOP	16.00
Hennessy XO	35.00
Hennessy "Paradis"	75.00
Hennessy "Richard"	175.00
Martell VSOP	17.00
Martell "Cordon Bleu"	29.00
Rémy Martin "1738"	18.00
Rémy Martin VSOP	17.00
Rémy Martin XO	40.00
Rémy Martin "Louis XIII"	180.00
Domaine du Tariquet, VSOP Armagnac	14.00
Larressingle VSOP Armagnac	21.00
Larressingle XO Armagnac	31.00

Single Malt Scotch

Balvenie, 21 yrs, Spey	32.00
Cragganmore, 12 yrs, Spey	16.00
Dalwhinnie, 15 yrs, Highlands	17.00
Glenfiddich, 12 yrs, Spey	13.00
Glenkinchie, 10 yr, Lowland	16.00
Glenlivet, 12 yrs, Spey	18.00
Glenlivet, 18 yrs, Spey	22.00
Glenmorangie, 18 yrs, Highlands	34.00
Lagavulin, 16 yrs, Islay	22.00
Laphroaig, 10 yrs, Islay	12.75
Macallan, 12 yrs, Spey	17.00
Macallan, 18 yrs, Spey	34.00
Macallan 25 yrs, Spey	105.00
Oban, 14 yrs, Highlands	20.00
Talisker, 10 yrs, Skye	18.00

Dessert Wines

Blandy's Malmsey 10 yrs,
Madeira, Portugal, N/V
Glass (3 oz) 11.75

Emilio Lustau "Pedro Ximenez",
Sherry, Spain, N/V
Glass (3 oz) 10.75

Les Clos de Paulilles, Banyuls,
Roussillon, France, 2007
Glass (3 oz) 13.75

Château Suduiraut, Premier Cru,
Sauternes, 1996
Glass (3 oz) 22.00

Braida "Brachetto D'Acqui" Sparkling,
Italy, 2009
Glass (3 oz) 14.00

Water Selections

STILL

	Small	Large
Fiji	5.25	10.00
Evian	5.00	10.00

SPARKLING

	Small	Large
Perrier	5.00	10.00
San Pellegrino	5.00	10.00

Ports

	(3oz) Glass
7639 Graham's "Six Grapes"	9.50
7678 Taylor Fladgate "First Estate"	9.00
7675 Taylor Fladgate "Late Bottle Vintage", 2003	10.50
7691 Fonseca, "20 Year Old" Tawny	20.00
7605 Dow's "Vintage Port", 1985	26.00

Desserts

12.50

Upside Down Banana Walnut Cake
Dulce de Leche Ice Cream, Rum Drizzle
McKinley Springs Late Harvest Chenin Blanc,
Horse Heaven Hills, Washington, 2007
Glass 3oz \$10.00

Key Lime Pie

Vanilla Bean Whipped Cream, Blackberry Compote
Montes Late Harvest Gewurztraminer, Colchagua, Chile, 2008
Glass 3oz \$13.50

Crème Brûlée

Classic Crème Brûlée with Caramelized Vanilla Bean Custard
Andrew Quady "Essensia" Orange Muscat, Madera, California, 2007
Glass 3 oz \$11.00

"Chipwich" Sundae

Two freshly baked Chocolate Chip Cookies, Malt Ice Cream,
Fudge Drizzle, Toffee Crunch
Ferrari Carano "Eldorado Noir" Black Muscat,
Russian River Valley, California, 2008
3 oz \$10.00

Valrhona Chocolate Blackout Cake

Layered with Dark Chocolate Pudding
Les Clos de Paulilles, Banyuls, Roussillon, France, 2007
Glass 3oz \$13.75

Gelato

Chocolate, Vanilla or Strawberry
10.50

Dessert Martinis

13.50

Key Lime Martini

Limoncello, Ketel One Citroen and Stoli Vanilla Vodka,
with a Graham Cracker Rim

Chocolate Covered Cherries

Godiva Chocolate Vodka, Amaretto
Dark Chocolate Godiva Liqueur and Cherry Juice

Orange Creamsicle

4 Orange Vodka, Galliano and Orange Juice

Espresso Martini

A twist on the original made with
Van Gogh Double Espresso Vodka

White Chocolate Raspberry

Godiva Raspberry Vodka, Stoli Razberi,
White Chocolate Godiva Liqueur and Chambord