

## Specialty Cocktails

<b>Kessler Margarita</b> <i>Exotico Reposado, lime, Grand Marnier</i>	\$12
<b>Anastasia Island Iced Tea</b> <i>St. Aug Vodka &amp; Gin, triple sec, fresh lemon juice</i>	\$13
<b>Lavender Lemonade</b> <i>Tito's Vodka, Lavender Monin, fresh lemonade</i>	\$12
<b>Costa Sangria</b> <i>Jim Beam, Grande Reserva Malbec, blood orange</i>	\$9
<b>Whistling Wilbur</b> <i>Whistle Pig Piggy Back Rye, Fresh Blackberry &amp; Lemon</i>	\$14
<b>Raspberry Refresher</b> <i>Absolut Citron, raspberry, fresh lemon, Moscato float</i>	\$12
<b>Blood Orange Margarita</b> <i>Exotico, Solerno Liqueur, blood orange juice</i>	\$14
<b>Hendrick's Cooler</b> <i>Hendrick's Gin, Elderflower, muddled cucumber, lime</i>	\$13
<b>Faux Fizzies</b> (non-alcoholic) <i>Indian Tonic with choice of Fresh Juices:</i> ●Blackberry ● Peach ● Raspberry ● Mango	\$6

## ST. AUGUSTINE DISTILLERY CO.

DRINK LIKE A LOCAL!

<b>Florida Mule</b> <i>St. Augustine Distillery Vodka, St. Augustine Distillery Mule Mix</i>	\$13
<b>Rum Tiki</b> <i>St. Augustine Distillery Pot Distilled Rum, St. Augustine Tiki Mix</i>	\$13
<b>Grapefruit Hibiscus</b> <i>St. Augustine Distillery Gin, St. Augustine Distillery Grapefruit Hibiscus Tonic Syrup</i>	\$13
<b>Old Fashioned</b> <i>St. Augustine Distillery Florida Straight Bourbon, St. Augustine Distillery Old Fashioned Mix</i>	\$13

## Martinis

<b>Costa Classic</b> <i>Vodka, dry vermouth, blue cheese olives</i>	\$14
<b>Cucumber &amp; Ginger</b> <i>Effen Cucumber Vodka, Domaine de Canton, fresh lime</i>	\$12
<b>Pear Tree</b> <i>Grey Goose La Poire Vodka, St-Germain, lemon</i>	\$14
<b>Chocolate Truffle</b> <i>Absolut Vanilia Vodka, Godiva Liqueur</i>	\$13
<b>Espresso Martini</b> <i>Absolut Vanilia Vodka, Kaluha, Espresso</i>	\$13

## Sparkling

<b>Poema</b> <i>Cava, Spain</i>	\$9	\$38
<b>Avisi Prosecco</b> <i>Italy</i>		\$40
<b>Mumm Napa "Cuvee M"</b> <i>Napa</i>		\$61
<b>Nicolas Feuillatte Reserve</b> <i>Champagne, France</i>		\$69
<b>Gerard Bertrand Cuvee Rose</b> <i>Champagne, France</i>		\$70
<b>Moet &amp; Chandon Imperial Brut</b>		\$95
<b>Veuve Clicquot "Yellow Label"</b>	\$17	\$98
<b>Veuve Cliquot Rosè</b>		\$138
<b>Dom Perignon "Brut"</b>		\$275

## Chardonnay

<b>The Kessler Collection</b> <i>Napa</i>	\$10	\$36
<b>Jean-Claude Boisset</b> <i>Burgundy</i>		\$48
<b>Sonoma Cutrer</b> <i>Russian River Ranches</i>		\$55
<b>Rutherford Hill</b> <i>Napa</i>		\$60
<b>Cakebread Cellars</b> <i>Napa</i>		\$85
<b>Far Niente</b> <i>Napa</i>		\$115

## Inspiring Whites

<b>Castello Del Poggio Moscato</b> <i>Lombardy, Italy</i>		\$34
<b>Minuty Rosé</b> <i>Provence, France</i>	\$11	\$36
<b>Starmont Rosé</b> <i>Carneros</i>		\$42
<b>Mohua Sauvignon Blanc</b> <i>Malborough, NZ</i>	\$12	\$45
<b>Stag's Leap Aveta Sauvignon Blanc</b> <i>Napa</i>		\$56
<b>Barone Fini Pinot Grigio</b> <i>Delle Venezie, Italy</i>	\$10	\$40
<b>La Cana Albarino</b> <i>Rias Baixas, Spain</i>		\$44
<b>Thomas Schmitt Riesling</b> <i>Mosel, Germany</i>		\$42

## Cabernet Sauvignon

<b>Kessler Collection</b> <i>Napa</i>	\$12	\$42
<b>Bohemian Collection</b> <i>North Coast</i>		\$48
<b>Juggernaut</b> <i>California</i>		\$58
<b>Auros</b> <i>Napa</i>		\$65
<b>Groth</b> <i>Oakville, Napa</i>		\$115
<b>Silver Oak</b> <i>Alexander Valley</i>		\$128

## Pinot Noir

<b>Chalk Hill</b> <i>Sonoma Coast</i>		<b>\$52</b>
<b>Lange</b> <i>Willamette Valley</i>	<b>\$14</b>	<b>\$55</b>
<b>Sanford</b> <i>Santa Rita Hills</i>		<b>\$60</b>
<b>Carmel Road</b> <i>Monterey</i>		<b>\$45</b>
<b>Belle Glos "Dairyman" Vineyard</b> <i>Russian River</i>		<b>\$78</b>

## Inspiring Reds

<b>Azul y Garanja Tempranillo</b> <i>Navarra, Spain</i>		<b>\$40</b>
<b>BenMarco Malbec</b> <i>Mendoza, Argentina</i>	<b>\$12</b>	<b>\$45</b>
		<b>\$40</b>
<b>Borsao "Berola"</b> <i>Aragón, Spain</i>	<b>\$11</b>	<b>\$42</b>
<b>Breca Garnacha</b> <i>Calatayud, Spain</i>		<b>\$50</b>
<b>Numanthia Termes Tinta De Toro</b> <i>Toro, Spain</i>		<b>\$56</b>
<b>Muga Reserva</b> <i>Rioja, Spain</i>		<b>\$68</b>
<b>Girard Petite Sirah</b> <i>Napa</i>		<b>\$72</b>

## Single Malt Scotch

Aberfeldy  
Balvenie  
Glenfiddich  
Glenmorangie  
Glenlivet  
Macallan

## Blended Scotch

Jameson  
Dewar's  
Johnnie Walker Black  
Johnnie Walker Blue  
Johnnie Walker Red

## Bourbon/Whiskey

Angel's Envy  
Basil Hayden  
Knob Creek  
Manifest  
Woodford Reserve  
Whistle Pig Piggy Back 7yr Rye  
Whistle Pig 10 yr Rye

**ST. AUGUSTINE** ♦ **DISTILLERY CO.**

»Florida Straight« »The Saint« »Port Finished«

## Cognac

Courvoisier  
Hennessy  
Remy Martin VSOP  
Korbel  
D'usse

## FROM THE KITCHEN

<b>CRAB CAKE</b> 16 Spicy Datil Remoulade, Charred Lemon, Watercress
<b>CALAMARI</b> 15 Castlevestrano Olives, Shishito Peppers, Harissa Aioli
<b>HUNTER'S BOARD</b> 25 Sweet Coppa, Sopressata, Country Pate Navarra, Morbier, Cana de Cabra, Quince Paste Tunisian olives, Valencia almonds, Crusty Bread
<b>WHITE SEAFOOD CHOWDER</b> 9 Smoked Bacon, Light Cream Broth
<b>BACON CHEESEBURGER*</b> 15 Prime Beef, Cheddar, Lettuce, Tomato, Onion Brioche Bun, Fries
<b>CAESAR SALAD*</b> 11 Romaine Hearts, ,Garlic Croutons, Anchovy Vinaigrette Shaved Parmigiano Reggiano
<b>HEIRLOOM TOMATO SALAD</b> 13 Field Greens, Fresh Mozzarella, EVOO, Balsamic
<b>WATERMELON SALAD</b> 12 Florida Watermelon, Marinated Cucumber & Red Onion, Feta, Arugula, Lemon Vinaigrette
<b>ADD TO ANY SALAD</b>
Chicken Breast 7      Shrimp 8      Salmon 10

\*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness