

# WINES BY THE GLASS

The wines-by-the-glass list is in a progressive order. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste and progressing to wines that are drier and stronger in taste.

## SPARKLING WINES

- |    |  |
|----|--|
| 12 | <b>Domaine Chandon, Rosé</b><br>California, NV 187ml         |
| 12 | <b>Domaine Chandon, Brut Classic</b><br>California, NV 187ml |

6 oz pour | 9 oz pour

## WHITE WINES

- |    |      |   |
|----|------|---|
| 9  | 12   | <b>Banfi Le Rime, Pinot Grigio</b><br>Tuscany, Italy                            |
| 10 | 13.5 | <b>Joel Gott, Sauvignon Blanc</b><br>California                                 |
| 10 | 13.5 | <b>Hess Select, Chardonnay</b><br>Monterey County, California                   |
| 12 | 16   | <b>Kendall-Jackson, Chardonnay,</b><br><b>“Vintner’s Reserve”</b><br>California |
| 12 | 16   | <b>Franciscan, Chardonnay</b><br>Napa Valley, California                        |
| 25 | 33   | <b>Far Niente, Chardonnay</b><br>Napa Valley, California                        |

6 oz pour | 9 oz pour

## RED WINES

- |    |      |  |
|----|------|--|
| 12 | 16   | <b>Estancia, Pinot Noir,</b><br><b>“Pinnacles Ranches”</b><br>Monterey County, California          |
| 7  | 9.5  | <b>Hogue, Merlot</b><br>Columbia Valley, Washington  |
| 12 | 16   | <b>Bodega Catena Zapata, Malbec,</b><br><b>“Vista Flores”</b><br>Mendoza, Argentina                |
| 10 | 13.5 | <b>Louis M. Martini,</b><br><b>Cabernet Sauvignon</b><br>Sonoma County, California                 |
| 9  | 12   | <b>Main Street Winery,</b><br><b>Cabernet Sauvignon</b><br>Lake-Monterey-Santa Barbara, California |
| 15 | 20   | <b>Oberon, Cabernet Sauvignon</b><br>Napa Valley, California                                       |
| 25 | 33   | <b>Chalk Hill, Cabernet Sauvignon</b><br>Sonoma County, California                                 |

# STRAIGHT UP OR ON THE ROCKS

- 12 **French Connection**  
BOMBAY SAPPHIRE Gin, Fresh Mint and Lemon Juice, topped off with Domaine Chandon Sparkling.
- 12 **Orchard Spice Manhattan**  
Maker's Mark Bourbon, Thatcher's Organic Apple Spice Ginger Liqueur, Maple Syrup, Apple Juice and a dash of Bitters.
- 12 **Spring in Southampton**  
EFFEN Cucumber Vodka, Cointreau Orange Liqueur, Fresh Mint and Lemon Juice.
- 12 **Ginger Snap Sour**  
Jameson Irish Whiskey, Apple Juice, Fresh Lemon Juice, topped with Fever-Tree Ginger Beer and served over ice.
- 12 **Cucumber Mule**  
Belvedere Vodka, Thatcher's Organic Cucumber Liqueur, Fresh Lime Juice, Fever-Tree Ginger Beer and served over ice.

## MUDDLED & CRUSHED

- 12.5 **Far East Mojito**  
BACARDI LIMÓN Rum and Fresh Lime Juice muddled with Mint, Sugar and Fresh Ginger, topped with Soda Water.
- 12.5 **Berry Mojito**  
10 Cane Rum, Thatcher's Yumberry Liqueur muddled with Seasonal Berries and Fresh Mint, topped with Soda Water.

**HOME GROWN** Unique, regionally inspired flavors specially crafted by acclaimed mixologists, driven by local trends, authentic flavors and the best fresh, indigenous ingredients available.

Freddy Diaz is one of the most acclaimed mixologists in Florida. His cocktails utilize classic, modern and molecular gastronomic techniques to stimulate the senses. Fresh, local ingredients, including Citrus, Herbs and Berries compliment the spirits to create the perfect balance.

- 13.5 **Highland Pepper**  
Patrón Silver Tequila, Monin Agave Nectar, a dash of Celery Bitters, Fresh Grapefruit Juice and Lime Juice, muddled with a hint of Jalapeño.
- 13.5 **Southern Basil-Berry Smash**  
Woodford Reserve Bourbon, Dry Sack Sherry, Cointreau Orange Liqueur, Fresh Lemon Juice, muddled with Basil and Fresh Strawberries.
- 13.5 **New Age Julep**  
ABSOLUT Vodka, Plymouth Gin, Monin Honey Syrup, Fresh Lemon Juice, muddled with Mint and topped off with a Sweet Orange Bitter Foam.
- 13.5 **Berry Ron-dezvous**  
BACARDI SUPERIOR Rum, Grand Marnier, Fresh Lemon Juice, muddled with Fresh Raspberries and Blackberries.

# SHAKEN OR STIRRED

- 13.5 **Sage Advice**  
Prairie Organic Vodka mixed with Pineapple Juice and muddled with Fresh Sage and Lemon Juice.
- 13.5 **Blushing Berri**  
Ketel One Vodka muddled with Fresh Blueberries and Lime Juice.
- 13.5 **Indian Summer**  
Hendrick's Gin, Thatcher's Organic Elderflower Liqueur and Fresh Lime Juice.
- 13.5 **Raspberry Citrus Drop**  
Stoli Vodka and Cointreau Orange Liqueur muddled with Fresh Raspberries and Lemon Juice, shaken and topped with Sprite.
- 13.5 **Bitter Sweet**  
GREY GOOSE Vodka, Noilly Prat Sweet Vermouth and Cranberry Juice, muddled with Fresh Strawberries and a dash of Balsamic Vinegar.

# WITH OR WITHOUT SALT

- 14 **Grand Ole Margarita**  
Herradura Silver Tequila, Monin Agave Nectar, Fresh Lime and Orange Juices topped with a float of Grand Marnier.
- 14 **Skinny Minny Rita**  
Tres Generaciones Reposado Tequila, Monin Sugar Free Sweetener and Fresh Lime Juice.

# WHAT'S BREWING

- 6 **AMERICAN**  
Budweiser | Bud Light | Coors Light  
Michelob ULTRA | Miller Lite
- 6.5 **PREMIUM**  
Stella Artois | Sam Adams Boston Lager  
Corona Extra | New Castle Brown Ale  
GUINNESS | Corona Light  
Heineken  
Amstel Light  
St. Pauli Girl - na
- 6.5 **REGIONAL**  
OMB Cooper Draft  
OMB Mecklenburger Draft

# SMALL BITES

- 6 **Carolina Pimento Cheese Dip**  
Served with House-Made Cornmeal Crackers
- 7 **Loaded Sweet Potato Fries**  
With Maytag Bleu Cheese, Sour Cream and Green Onions
- 12 **Seared Ahi Tuna**  
Served with Seaweed Salad and Mango-Soy Glaze
- 14 **Baked Crab Cake**  
Served with Citrus Aioli
- 10 **Pulled Pork**  
Served with Tangy Mustard BBQ on a Soft Kaiser Roll
- 10 **Braised Veal Meatballs**  
With Opal Basil, Fire Roasted Tomatoes and Nicoise Olives
- 13 **Buffalo Style Jumbo Chicken Wings**  
Served with Bleu Cheese or Ranch
- 12 **Club Sandwich**  
Roasted Turkey, Ham, Applewood Smoked Bacon, Avocado and Swiss

## SOUPS & SALADS

- 7 **Roasted Local Tomato Bisque**  
With Farmstead Goats Milk Cheese
- 9 **Caesar Salad**  
Served with Wine Cured White Anchovy Fillets and Shaved Aged Parmesan  
With Chicken, Shrimp or Salmon 12
- 10 **Trade Salad**  
With Candied Pecans, Dried Cherries, Goat Cheese and Balsamic-Dijon Dressing

## THE BURGER BAR

- 13 **Pub Cheese Burger**
- 15 **Lamb and Herb Burger**
- 13 **House-Made Vegetarian Burger**
- 15 **Crab Cake Burger**
- 13 **Turkey Burger**
- 13 **Chicken Patty Melt**
- 1.5 **add ons:**  
American, Cheddar, Swiss, Pepperjack, Provolone, Brie, Bacon, Mushrooms, Fried Egg, Guacamole, Salsa. All Burgers Served On A Brioche Bun with Hand Cut Fries.