cocktails

SPICY CUCUMBER MARGARITA house-infused jalapeño tequila, agave, cucumber, lime **$13**
PEARS WELL WITH OTHERS sauza silver, pear nectar, lime, tajìn rim **$14**
PROPER GIN'TLEMAN gray whale gin, blood orange, lemon, housemade vanilla berry simple, silver gate brut **$15**
STRAWBERRY PALOMA silver tequila, strawberries, lime, grapefruit soda **$13**
SPRITZ + GIGGLES st. germain, limoncello, silver gate brut, mint, soda water **$15**
BOURBON BRAMBLE elijah craig, crème de mûre, lemon, simple, blackberries **$15**

frozen

BLACKBERRY MULE vodka, ginger beer, lime, blackberries **$12**
HUGO SPRITZ silver gate brut, simple syrup, mint-infused elderflower **$12**
SOFT SERVE MANGO MARGARITA tequila, lime, mango nectar, pineapple, tajìn rim **$10**



martinis

THE SQUINNY cucumber vodka, lime, fresh cucumber, simple **$13**
POLITE & DIRTY MARTINI belvedere vodka, olive juice, dry vermouth rinse, house-stuffed bleu cheese olives **$16**
RUM & DONE sailor jerry spiced rum, cointreau, cranberry, lime, housemade berry infusion **$13**
PEACH COSMO deep eddy peach, lime, cranberry, orange liqueur **$13**
SOUTH SIDE SHINE gray whale gin, mint, lemon, simple **$15**

NUT'ORIOUS B-E-A-N rumhaven coconut rum, espresso, creme of coconut, kahlua, chocolate bitters **$16**
ESPRESSO vodka, espresso, baileys, kahlua **$15**
KEY LIME PIE vanilla vodka, lime, coconut cream, pineapple juice **$15**
PEANUT BUTTER CUP peanut butter whiskey, mozart white chocolate, white crème de cacao, cream **$15**

try these for dessert!

on draft

DOS EQUIS AMBER $7
MILLER LITE LAGER $5.50
WICKED WEED PERNICIOUS AMERICAN IPA $7.50
EDMUND'S OAST ROTATING SOUR $8
SOUTHERN TIER PUMKING $8.50
GRAND STRAND OKTOBERFEST $7
ALLAGASH & BURIAL AMERICAN WHEAT $7
RESIDENT CULTURE LIGHTNING DROPS HAZY IPA $7.50
GRAND STRAND SALTY GOLFER PINEAPPLE BLONDE ALE $7
SILVER GATE BRUT $10

the grapes

SPARKLING / ROSÉ

PROSECCO mirabello, italy **$12** *[split]*
PROSECCO ROSÉ ruffino, italy **$12** *[split]*
ROSÉ seaglass, california **$10 / $38**

WHITE

VINHO VERDE raza, portugal **$9 / $34**
SAUVIGNON BLANC estival, washington state **$13 / $50**
SAUVIGNON BLANC kim crawford, new zealand **$12 / $46**
PINOT GRIGIO barone fini, italy **$10 / $38**
RIESLING griffin, washington state **$11 / $42**
CHARDONNAY josh, california **$10 / $38**
ALBARIÑO neboa, spain **$15 / $55**

RED

CABERNET unshackled by prisoner, california **$12 / $46**
CABERNET j. lohr paso, california **$13 / $50**
PINOT NOIR archetype, california **$9 / $34**
RED BLEND conundrum, california **$12 / $46**
MALBEC uno, argentina **$10 / $38**

bottles & cans

AMSTEL LIGHT $5
BUD LIGHT $4.50
BUDWEISER $4.50
COORS LIGHT $4.50
CORONA $6
CORONA LIGHT $6
HEINEKEN $7
MICHELOB ULTRA $4.50
WHITE CLAW $6
MODELO $6
STELLA ARTOIS $7
YUENGLING $4.50

NEW SOUTH DIRTY MYRTLE $8
AUSTIN EASTCIDERS rotating flavors $7
GRAND STRAND BREWING BEACH EASY BELGIAN $7
GOLDEN ROAD MANGO CART WHEAT $7
GUINNESS $8
TIDAL CREEK HARMONIC HEFEWEIZEN [16oz] $8
GRAND STRAND BREWING AIRBRUSH IPA $7
HIGH NOON SELTZERS choice of vodka or tequila $10

– gluten free –

DEPARTED SOLES IPA $8
DEPARTED SOLES MEXICAN LAGER $8
XUL PB&J MIXTAPE SOUR $8

– zero proof –

ATHLETIC BREWING IPA [N/A] $6
HEINEKEN O.O $6