

The MENU

Shareables

Main dishes

CHARCUTERIE BOARD 25

Assorted meats, hand picked cheese, seasonal fruit, and nuts

CHARCUTERIE PLATE 10

Assorted meats, hand picked cheese, seasonal fruit, and nuts

CHIPS AND SALSA 6

CRAB DIP 8

Chesapeake Bay crab dip served with 8 pita rounds. Additional rounds 1/4 each.

FRUIT BOWL 5

A large bowl filled with seasonal fruit. Ask about what we have. today!

FRENCH FRIES 4

Get them loaded for an additional \$2.00

ONION RINGS 4

FIREY FRIED PICKLES 4

MOZZERELLA STICKS 4

CHEESECAKE 4

Add carmel or chocolate drizzle

GRILLED CHEESE 5

White bread with American cheese. A classic! Add meat for an additional \$2

CHICKEN WINGS 8

5 breaded wings with your choice of BBQ, buffalo, or plain.

CHICKEN AND WAFFLES 13

Breaded wings atop two belgum waffles. Topped with fruit, maple syrup, and nuts

LOADED NACHOS 10

Jalepeno, cheese, and bacon on tortilla chips

Beverages

ROOT BEER OR VANILLA CREAM FLOAT 5.50

Your choice of soda with vanilla ice cream

SODA 4

Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper

RED BULL 3



Wine

BY THE GLASS

CHARDONNAY 9

Ripe tropical nose of banana and pineapple with notes of melon and honey; slightly oaked with toast and vanilla flavors

PINTO NIOR 9 1/2

Expressive and charming on the nose with cherry and blackberry aromas. On the palate, velvety with a nice spiced note.

SANGRIA 8

This fun and flirty traditional Spanish drink made with red wine and citrus extracts, slightly sweet, will have you coming back for more!

MOSCATO 13

Vibrant and intense peach flavors with slight apple notes. Sweet and bubbly!

MIMOSA FLIGHT 17

Four in-house crafted mimosas made from Italian sparkling wine and sweet fruit wine.

COTTON CANDY MIMOSA 13

Bubbling Italian wine with a cotton candy topper. Watch as the sugars dissolve into your beverage and leave you with a sweet delight!



Cocktails

PINEAPPLE UPSIDE

DOWN CAKE

pineapple rum, vanilla vodka,
butterscotch schnapps,
pineapple, Sierra Mist, grenadine

WHITE RUM PUNCH

Bacardi, Malibu, triple sec syrup,
coconut crème, lime juice

FROSTED BLUEBERRY

Blueberry vodka, Raspberry vodka, Blue
Powerade, Red Bull

SOUR GUMMY

BEAR

Raspberry vodka, peach
schnapps, sour mix, sprite

CHERRY BOMB

Tequila, muddled Cherry,
agave, lime perrier

STRAWBERRY SMASH

Gin, strawberry syrup,
lemon juice, lime perrier

ROYAL FLUSH

Crown Royal Peach,
cranberry, Sprite

SUNRISE MARGARITA

Tequila, triple sec, OJ,
grenadine, tajin rim

MOJITO

Your choice of strawberry, raspberry,
peach, mango, blueberry, cranberry,
pineapple mango, or original. With
fresh lime juice and mint.

MARGARITA

our choice of strawberry, raspberry,
peach, mango, blueberry, cranberry,
pineapple mango, or original. Sugar
or salt rim!

Wines

BY THE BOTTLE

Whites

PINOT GRIGIO 19

Light bodied, fresh and floral on the nose with notes of pears, apricots, and banana. Finishes with a slight hint of almond.

SAUVIGNON BLANC 15

This elegant dry white wine is bursting with delicious tropical fruit aromas and delicate floral notes. The palate is clean, zesty, and refreshing, full of citrus flavors and crisp acidity.

RIESLING 34

Semi-sweet. Honeyed style, rich minerality, and luscious creaminess. Flavors of baked pineapple and pear. Fresh and juicy on the finish.

Champagne

BLING 24

Traditional Vintage Sparking wine produced from 100% Sauvignon Blanc from Cassis, France. Fine bubbles, crisp and delicate aromas of citrus fruit zest, lime, and stone fruits

GEORGES CARTIER 60

Supple and lively, this fruit driven champagne exhibits citrus notes with slight butter and toast that is elegantly styled

Reds

AVATAR MALBEC 20

A spontaneous and pleasurable experience for the senses. Flavors of juicy plum with a pleasing freshness.

ALAIN DE LA REILLE MERLOT 18

Medium bodied with bouquet of cherry on the nose. Raspberries, plum, and black pepper notes

NEVER LOOK BACK CABERNET SAUVIGNON 22

Full-bodied richly textured Cabernet with intense black fruit, well integrated. French oak and a smooth, lingering finish.

NAVIGATOR CABERNET SAUVIGNON 30

This California Cabernet greets you with deliciously dense purple color and flavors that leap out of the glass. A rich perfume of plum and currant, spicy licorice, and blackberry are supported with a touch of toasted oak.

RINALDI MALVASIA 34

Fun, frothy, fizzy. Sweet with flavor of cherry, strawberry, and plum. Hint of black pepper on the finish.

Port

QUINTA DA BOEIRA 60

Amber color, on the nose aromas of citrus, tangerine peel, peach jam and honey. Full but elegant

INCLUDES DECANTER



HOW THIS WORKS

MAKE A FLIGHT SELECTION

GO IN ORDER OF LEFT TO RIGHT

MAKE YOUR GOOD, BETTER, BEST SELECTION

CHOOSE YOUR WINE(S) TO TAKE HOME OR ENJOY HERE

REPEAT!

FLIGHT COST IS WAIVED WITH EACH \$75

PRETAXED PURCHASE



BRING ON THE BUBBLES BUBBLY SELECTIONS \$14

Rubus Brut Blanc France abv 12%

Carod Clairette de Die France abv 7%

Toso Winery Moscato Dolce Italy abv 7.5%

Rinaldi Malvasia Italy abv 6%

GRAPES ARE A FRUIT FRUIT FLAVORED WINES \$10

Carod Clairette de Die France abv 7%

St. James fruit flavor wine United States abv 10%

Morada Sangria Spain abv 7%

Rinaldi Malvasia Italy abv 6%

HYPOGLYCEMIA STOPPER SWEETER SIDE WINES \$10

Winzer Von Erbach Riesling Germany 8%

Toso Winery Moscato Dolce Italy abv 7.5%

Mango mimosa United States abv 10%

St. James raspberry United States abv 10%

4 OUT OF 600 WHITE GRAPES WHITE WINES \$10

Rubus Chardonnay Chile abv 14%

John's Bay Sauvignon Blanc Chile abv 12%

Winzer Von Erbach Riesling Germany 8%

Toso Winery Moscato Dolce Italy abv 7.5%

OLIVIA POPE RED WINES \$10

Rubus Pinot Noir Italy abv 13%

Avatar Malbec Argentina abv 14%

Never Look Back Cabernet Sauvignon S. Africa abv 13%

Rinaldi Malvasia Italy abv 6%

EXTRA BOOZY HIGHER ALCOHOL CONTENT \$19

Quinta Da Boeira White Diamond Portugal abv 19%

Riebeek Cellars Cape Ruby S. Africa abv 18%

Chateau Hallet Sauternes France abv 15%

Calvados Morin Pommeau France abv 18%

I'M THE D.D. \$12

ALCOHOL FREE WINES

Taste your way through alcohol removed

Rose, peach bubbly, Merlot, and Moscato

HAKUNA MATATA STAFF SELECTION \$10

We choose, you taste!