WELCOME TO THE TAVERN

BEER

Amstel Light	6.25
Budweiser	5.75
Bud Light	5.75
Blue Moon	6.5
Chimay Grande Reserve	9
Coors Light	5.75
Corona	6.25
Corona Lite	6.25
Heineken	6.25
Michelob Ultra	5.75
Miller Lite	5.75
Newcastle Brown Ale	6.25
Redbridge Gluten Free	6.25
Sierra Nevada Pale Ale	6.25
St. Pauli Girl Non Alcoholic	5.75
Stella Artois	6.25
Yuengling	6.25

DRAFT BEER

Engine 15 Old Battle Axe IPA	5.75
Samuel Adams Seasonal	5.75
Sweetwater 420 EPA	5.75
The Bold Seahorse	6.5

CHAMPAGNE & SPARKLING

#005 Kenwood Yulupa	11
#003 Banfi Maschio Prosecco Brut D.O.C.	12
#024 Veuve Clicquot	23
#026 Dom Perignon (BTL)	330

CHARDONNAY

#013 Discoveries	7
#207 Sonoma Cutrer	13.25
#kw Chalk Hill Sonoma	16
#206 Mer Soleil Reserve	16.5
#218 Rombauer	18

PINOT GRIGIO

#14 Piccini	7
#63 Santa Margherita	14.5

SAUVIGNON BLANC

#012 Discoveries	7
#kw Nobilo	12
#115 Kim Crawford	13
#105 Cakebread	16

OTHER WHITES

#042 Chateau Ste. Michelle *Riesling*	12.75
#301 Blindfold *Blend*	15
#306 Cloud Chaser *Rosé*	15

Service Charge and Tax will be added to your bill

PINOT NOIR

#017 Discoveries	7
#416 Kim Crawford	12
#457 Meiomi	13
#460 Belle Glos, Las Alturas	18

CABERNET SAUVIGNON

#015 Discoveries	7
#624 Dynamite	12.5
#kw NxNW blend	13
#kw Round Pond Estate Kith & Kin	17
#611 Stags Leap	28.75

MERLOT

#019 Discoveries	7
#506 Rutherford Hill	15
#502 Swanson Vineyard	18

OTHER REDS

#753 Ernesto Catena Selections, Siesta *Malbec*	16
#754 Saldo *Red Zinfandel*	17
#906 The Prisoner *Red Blend*	26

AMERICAN WHISKEY

1792 Ridgemont Reserve		9.25
Blanton's		15
Basil Hayden's		10.5
Buffalo Trace		8.75
Bulleit		11
Eagle Rare		10.25
E.H. Taylor		12
Elmer T. Lee		12
Jack Daniels		8.5
Jefferson's PVIC Private Selection		10.25
Jim Beam		8.25
Knob Creek		10.75
Knob Creek 2001	1.5 oz.	28
Maker's Mark		9
Old Forester		8
Van Winkle 12yr	1.5 oz	108
St. Augustine Distillery Double Cask		12
Stagg JR		10
Wild Buck Rye		12.5
Widow Jane		11
Whistle Pig Rye	1.5 oz.	23

SOMETHING AFTER

COGNAC

Courvoisier Initiale		46
Courvoisier Napoleon		18
Hennessey Paradis	1.5 oz.	96
Hennessey VSOP		13
Hennessey XO		29
Louis XIII	.5 oz.	90
	1 oz.	165
	1.5 oz.	230
Martell Cordon Bleu		21
Martell XO		28
Remy Martin XO		29

PORT & SHERRY

Dry Sack Sherry	9.5
Graham "Six Grapes"	11
Sandeman Founders Reserve	9.5
Sandeman "Tawny 20 Year Old"	18
Taylor Fladgate "Tawny 10 Year Old"	14

A larger selection by the bottle is available upon request

Specialty Drinks

100 Mile Cocktails

Cane Vodka Shrub *by Bibi*
St. Augustine Cane Vodka | Strawberry Lime Shrub
Fresh Grapefruit Juice | Honey
12

Highlander
Compass Box Scotch | Nero, Punt e Mes
Angostura Bitters | Apple Marmalade
14

Dutch Camillo *by Madison*
Nolets Gin | Aperol | Punt e Mes Vermouth
Antica Vermouth | Black Walnut Bitters
Orange Zest
14

Maple Smoked Old Fashioned
Old Forester | Cane Sugar | Aromatic Bitters
Maple Smoked Glass | Orange Twist
13

Dublin Mule
Teeling Small Batch Irish Whiskey
Lime Juice | Ginger Beer
10

Paloma *by Gustavo*
Herradura Reposado | Lime Juice
San Pellegrino Pompelmo | Agave Nectar
Grapefruit Bitters
13

Key Lime Pie *by Raly*
Vanilla Vodka | Simple Syrup
Cream of Coconut | Fresh Lime Juice
13

Huckleberry Lemonade
44º North Mountain Huckleberry Vodka
Fresh Lemon Juice | Simple Syrup | Fresh Mint
12

Lemonata
Stolichnaya Vodka | San Pellegrino Lemonata
Pomegranate infused Ice Sphere
Fresh Pomegranate Seed | Lemon Twist
9.75

The Coolcumber *by Beau*
St. Augustine Hand-Crafted Gin| Honey Water
Cucumber | Fresh Mint | Strawberries
12

Hand Crafted Gin & Tonic *by Gustavo*
Featuring our own handcrafted Tonic
and your Choice of Gin
Price starts at 10

Titos Aloe Vera Cocktail *by Bibi*
Titos Vodka | Fresh Lemon Juice | Muddled Grapes
Aloe Vera Juice | Honey Water
11

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Snack Menu

Served 4 pm-2 am Daily

Tavern Burger
8 oz. Freshly Ground Beef | Brie Cheese
Crispy Onion Rings | Brioche
Truffle Parmesan Steak Fries
14

Margherita Flatbread
Tomato | Fresh Mozzarella | Parmesan | Basil Oil
13

Crab & Boursin Bruschetta
Boursin | Jumbo Lump Crab | GYO Pea Shoots
Smoked Bacon Parmesan Crumble
13

Caesar Salad
Parmesan Cheese | Croutons | Tomato
Caesar Dressing 9
With Chicken 16 *With Shrimp* 21

Shrimp Fritters
Local Shrimp | Coconut | Cilantro
Pineapple & Datil Pepper Sauce
14

Sun Dried Tomato Hummus
Herb Infused Olive Oil | Grilled Flatbread
Sesame Lavosh | Feta | Olive Tapenade
12

Charcuterie & Artisanal Cheese
Chef's Selection of Cured Meats
Served with Artisanal Cheeses & Garnish
17

Fire Roasted Stuffed Sweet Peppers
Italian Sausage | Carnaroli
Locatelli Romano | Basil Cream
14

Jumbo Chicken Wings
Crispy Fried Buffalo • Bleu Cheese
- OR -
Jamaican Jerk Grilled • Lime & Sea Salt
15

Pulled Pork Tacos
Sesame Hoisin BBQ | Scallion
Napa Cabbage Slaw
16

Chocolate Croissant Waffle Sundae
Dulce de Leche Ice Cream
St Augustine Rum Caramel
Fresh Bananas | Cashew Brittle
12

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Consuming raw or undercooked meats can cause serious health problems