OLIVIA GIESLER
Executive Chef

The PEARL
RESTAURANT • TAVERN • OYSTER ROOM

AUSTIN BOWEN
General Manager

SNACKS

SPICE BAG FRIES 12 GF V
DEVILS ON HORSEBACK 12 GF
TATER TOTS 12 GF V
OLD FASHIONED DEVILED EGGS 14 GF V
FRIED PICKLES 11 GF V
SMOKED WHITEFISH SPREAD 11 GF

STARTERS

BEET SALAD GF V Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 18

TAVERN CAESAR GF Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 18

JALAPEÑO CORN SPOON BREAD
Whipped Butter, Local Honey 16 V

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 17

HOUSE SMOKED SALMON GF
Deviled Egg, Brioche, Scallion Tartar Sauce 24

CHICKEN WING CONFIT GF
Arbol Chile Sauce, Blue Cheese Dip 19

GARLIC SHRIMP GF
Smoked Tomato Butter, Toast, Crispy Leeks 23

THAI CURRY MUSSELS GF
Coconut, Sake, Basil, Lime 20

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF

PEEL & EAT GULF SHRIMP 21 / *half pound* GF

YELLOWFIN TUNA POKE* 21

LOBSTER TAIL 35 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF

FRIED OYSTERS Chili Relish *3 pc* / 13 GF

BROILED LOBSTER TAIL 35 GF

SHELLFISH TOWER* GF
Dozen Oysters on the Half Shell,
Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Poke, Lobster Tail,
Cocktail Sauce, Pickled Horseradish *Mkt*

SANDWICHES AND ENTREES

HARBOR SALAD GF
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 24

BRICK CHICKEN SALAD GF V
Wheat Berries, Quinoa, Currants, Tarragon Feta Dressing 24

CUBAN GF
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 21

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries 19

GRILLED CHEESE GF V
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens 19

CRISPY FISH ROLL
Piccalilli Mayo, Gem Lettuce, Celery Salt, Fries 20 GF

FRESH PIES
Made Daily – Save Room!

PUB BURGER* GF
Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Fries 24

ATLANTIC SALMON
Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée 44 GF

REDFISH
Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri 45 GF

GREAT LAKES FISH N CHIPS
Malt Vinegar Fries, Coleslaw 33 GF

SHRIMP AND GRITS
Kielbasa, Poblano Peppers, Gouda Cheese Grits 38 GF

HANGER STEAK*
Pineapple Marinated, Kimchi Fried Rice, Fried Egg 49 GF

10.26 TMP

GF GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS V VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. *While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.*

A 20% gratuity will be added to parties of 8 or more.

TAMPA | 823 Water Street | Tampa, FL 33602 | CameronMitchell.com | **813.709.7776**

COCKTAILS

MOSCOW MULE
Watershed Vodka, Fresh Lime Juice,
Fresh Ginger, Ginger Beer 16
$15 Additional Takes The Copper Cup

TROPICAL DAIQUIRI
Leblon Cachaça, Banana,
Fresh Pineapple, Lime 14
Punch Bowl for 4 52

SPAGHETT
Aperol, Lemon Juice,
Champagne of Beers 6

SPICY PALOMA
Mi Campo Reposado,
Fresh Grapefruit & Lime,
Jalapeño Agave,
Grapefruit Soda 16

GIN THYME
Botanist Gin, Grand Poppy
Amaro, Fresh Lime 16

BARREL AGED

OLD FASHIONED
Four Roses Bourbon,
Demerara, Spiced Orange 18

MAN O' WAR
Herradura Reposado Tequila,
Grand Marnier, Carpano
Antica, Lemon Juice 19

PAPER PLANE
Old Forester, Aperol,
Amaro Nonino, Lemon Juice 17

BOURBON. BACON.
BOOZY.
Fat-Washed Maker's Mark,
Brown Sugar, Peychaud's Bitters,
Candied Bacon 20

MARGARITA
Corazón Reposado Tequila,
Cointreau, Fresh Lime, Citrus Salt 19

NO BOOZE

NOJITO
Seedlip Grove 42,
Blueberry, Mint &
Citrus 9

HEMINGWAY'S PAUSE
Seedlip Grove 42,
Fresh Pineapple, Lime Juice,
Simple Syrup 10

DRY DOVE
Ritual Agave Spirit
Alternative, Jalapeño,
Grapefruit Soda 10

WINE POURS

SPARKLING	*6oz*	*bottle*
Brut Rosé Spumante, Scarpetta, "Timido," Italy	14	56
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	15	60
Brut Rosé, J Vineyards, Russian River Valley, California	24	96
Cava Brut, Segura Viudas, Organic, Spain	10	40
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Champagne, Brut, Veuve Clicquot, "Yellow Label," France	34	136

WHITES	*6oz*	*9oz*	*bottle*
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	11	16	44
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
Sauvignon Blanc, Nautilus, Marlborough, New Zealand	14	21	56
Sancerre, Hubert Brochard, Loire Valley, France	20	30	80
White Blend, Copain, "Daybreak," Sonoma County, California	14	21	56
Sauvignon Blanc, Frog's Leap, Napa Valley, California	16	24	64
Rosé, The Beach by Whispering Angel, Côtes de Provence, France	12	18	48
Chardonnay, St. Francis, Sonoma County, California	13	19	52
Petit Chablis, Domaine Louis Moreau, Burgundy, France	18	27	72
Chardonnay, Flowers, Sonoma Coast, California	22	33	88

REDS	*6oz*	*9oz*	*bottle*
Pinot Noir, La Crema, Monterey, California	13	19	52
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Willamette Valley, Oregon	16	24	64
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	12	18	48
Tempranillo, Triton, Toro, Spain	16	24	64
Zinfandel, Edmeades, Mendocino County, California	12	18	48
Red Blend, Ridge Vineyards, Three Valleys, Sonoma County, California	20	30	80
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, Clos du Val, Napa Valley, California	24	36	96

10.26 TMP

A corkage fee applies at $25 per bottle, maximum of 2 bottles per table.

OLIVIA GIESLER
Executive Chef

The PEARL
RESTAURANT • TAVERN • OYSTER ROOM

AUSTIN BOWEN
General Manager

SNACKS

SPICE BAG FRIES 12 GF V
DEVILS ON HORSEBACK 12 GF
TATER TOTS 12 GF V
OLD FASHIONED DEVILED EGGS 14 GF V
FRIED PICKLES 11 GF V
SMOKED WHITEFISH SPREAD 11 GF

STARTERS

JALAPEÑO CORN SPOON BREAD
Whipped Butter, Local Honey 16 V

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 17

HOUSE SMOKED SALMON GF
Deviled Egg, Brioche, Scallion Tartar Sauce 24

CHICKEN WING CONFIT GF
Arbol Chile Sauce, Blue Cheese Dip 19

GARLIC SHRIMP GF
Smoked Tomato Butter, Toast, Crispy Leeks 23

THAI CURRY MUSSELS GF
Coconut, Sake, Basil, Lime 20

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF
PEEL & EAT GULF SHRIMP 21/*half pound* GF
YELLOWFIN TUNA POKE* 21
LOBSTER TAIL 35 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF
FRIED OYSTERS Chili Relish *3 pc* / 13 GF
BROILED LOBSTER TAIL 35 GF

SHELLFISH TOWER* GF
Dozen Oysters on the Half Shell,
Half Pound Peel & Eat Gulf Shrimp,
Yellowfin Tuna Poke, Lobster Tail,
Cocktail Sauce, Pickled Horseradish *Mkt*

SALADS AND SANDWICHES

BEET SALAD GF V
Apple, Egg, Avocado, Candied Cashews,
Blue Cheese, Buttermilk Dressing 18

GRAIN SALAD GF V
Quinoa, Wheat Berries, Currants, Spiced
Hazelnuts, Tarragon Feta Dressing 18

TAVERN CAESAR GF
Egg, Parmesan Brioche Crumble,
Radish, Anchovy Dressing 18

HARBOR SALAD GF
Shrimp, Crab, Scallops, Avocado,
Croutons, Bacon, Egg, Aged Ricotta,
Red Wine Vinaigrette 24

CRISPY FISH ROLL
Piccalilli Mayo,
Gem Lettuce,
Celery Salt,
Fries 20 GF

PUB BURGER* GF
Ground Fresh Daily, Cambozola Cheese,
Tomato Jam, Fries 24

CUBAN GF
Pork Confit, Sweet Garlic Pickles,
Smoked Gouda, Mustard,
Black Bean Stew 21

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw,
Sesame Aioli, Fries 19

GRILLED CHEESE GF V
Raclette, Fontina, Chili Currant Jam,
Sourdough, Simple Greens 19

ENTREES

ATLANTIC SALMON* GF
Roasted Cauliflower,
Aged Balsamic Vinegar,
Cauliflower Purée 44

BRICK CHICKEN GF
Charred Red Cabbage, Potato Purée,
Pickled Fresno Gremolata 33

REDFISH GF
Panko Crusted, Baby Carrots, Parsnip
Purée, Cilantro Chimichurri 45

GREAT LAKES FISH N CHIPS GF
Malt Vinegar Fries, Coleslaw 33

SHRIMP AND GRITS GF
Kielbasa, Poblano Peppers,
Gouda Cheese Grits 38

HANGER STEAK* GF
Pineapple Marinated, Kimchi Fried Rice,
Fried Egg 49

BIRRIA BRAISED SHORT RIB GF
Corn Purée, Poblano, Guajillo Reduction,
Blue Corn Chips 52

STEAK* GF
12oz Prime New York Strip Steak, Charred
Broccoli, Loaded Baked Potato 62

TODAY'S CATCH
Chef's Selection
of Market Fresh
Seafood *Mkt* GF

FRESH PIES
Made Daily – Save Room!

10.26 TMP

GF GLUTEN-FREE FRIENDLY OPTION AVAILABLE WITH MODIFICATIONS V VEGETARIAN OPTION AVAILABLE WITH MODIFICATIONS

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. *While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheat). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.*

A 20% gratuity will be added to parties of 8 or more.

TAMPA | 823 Water Street | Tampa, FL 33602 | CameronMitchell.com | **813.709.7776**

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

BEER DRAUGHTS

REEF DONKEY
American Pale Ale,
Tampa Bay Brewing Co. 8.50

MANGO CART
Fruit Beer, Golden Road Brewing 8.50

GREEN BENCH BREWING CO.
Varying Rotation 8.50

FREE DIVE
IPA, Coppertail Brewing Co. 8.50

ROTATING LOCAL DRAFT 8.50

ST. BERNARDUS ABT 12
Belgian Quadrupel,
Brouwerij St. Bernardus 10.50

JAI ALAI
IPA, Cigar City Brewing 9.00

BIG WAVE
Golden Ale, Kona Brewing Co. 8.50

PERONI
Pilsner, Peroni di Roma 8.00

STELLA ARTOIS
Belgian Lager 8.50

SPAGHETT
Aperol, Lemon Juice, Champagne of Beers 6.00

FRESH SEASONAL PUNCHES

CABIN FEVER PUNCH
Don Fulano Reposado, Tattersal Cranberry Liqueur, Rosemary Agave, Fresh Lemon 15
Punch Bowl for 4 56

TROPICAL DAIQUIRI
Leblon Cachaça, Banana, Fresh Pineapple, Lime 14
Punch Bowl for 4 52

COCKTAILS

SPICY PALOMA
Mi Campo Reposado, Fresh Grapefruit & Lime, Jalapeño Agave, Grapefruit Soda 16

MOSCOW MULE
Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer 16
$15 Additional Takes The Copper Cup

GIN THYME
Botanist Gin, Grand Poppy Amaro, Fresh Lime 16

BARREL AGED

OLD FASHIONED
Four Roses Bourbon, Demerara, Spiced Orange 18

MAN O' WAR
Herradura Reposado Tequila, Grand Marnier, Carpano Antica, Lemon Juice 19

PAPER PLANE
Old Forester, Aperol, Amaro Nonino, Lemon Juice 17

BOURBON. BACON. BOOZY.
Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters, Candied Bacon 20

MARGARITA
Corazón Reposado Tequila, Cointreau, Fresh Lime, Citrus Salt 19

NO BOOZE

NOJITO
Seedlip Grove 42, Blueberry, Mint & Citrus 9

HEMINGWAY'S PAUSE
Seedlip Grove 42, Fresh Pineapple, Lime Juice, Simple Syrup 10

DRY DOVE
Ritual Agave Spirit Alternative, Jalapeño, Grapefruit Soda 10

WINE POURS

	6oz	bottle
SPARKLING		
Brut Rosé Spumante, Scarpetta, "Timido," Italy	14	56
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	15	60
Brut Rosé, J Vineyards, Russian River Valley, California	24	96
Cava Brut, Segura Viudas, Organic, Spain	10	40
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Champagne, Brut, Veuve Clicquot, "Yellow Label," France	34	136

	6oz	9oz	bottle
WHITES			
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	11	16	44
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
Sauvignon Blanc, Nautilus, Marlborough, New Zealand	14	21	56
Sancerre, Hubert Brochard, Loire Valley, France	20	30	80
White Blend, Copain, "Daybreak," Sonoma County, California	14	21	56
Sauvignon Blanc, Frog's Leap, Napa Valley, California	16	24	64
Rosé, The Beach by Whispering Angel, Côtes de Provence, France	12	18	48
Chardonnay, St. Francis, Sonoma County, California	13	19	52
Petit Chablis, Domaine Louis Moreau, Burgundy, France	18	27	72
Chardonnay, Flowers, Sonoma Coast, California	22	33	88

	6oz	9oz	bottle
REDS			
Pinot Noir, La Crema, Monterey, California	13	19	52
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Willamette Valley, Oregon	16	24	64
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	12	18	48
Tempranillo, Triton, Toro, Spain	16	24	64
Zinfandel, Edmeades, Mendocino County, California	12	18	48
Red Blend, Ridge Vineyards, Three Valleys, Sonoma County, California	20	30	80
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, Clos du Val, Napa Valley, California	24	36	96

A corkage fee applies at $25 per bottle, maximum of 2 bottles per table.

HAPPY HOUR

Monday–Friday 2–5 p.m.

ENJOY $4 OFF SPECIALTY COCKTAILS, $3 OFF SNACKS AND APPS AND $2 OFF OYSTERS ON THE HALF SHELL IN OUR TAVERN BAR

10.26 TMP

The PEARL
RESTAURANT • TAVERN • OYSTER ROOM

SNACKS

SPICE BAG FRIES 12 GF V

DEVILS ON HORSEBACK 12 GF

TATER TOTS 12 GF V

FRIED PICKLES 11 GF V

OLD FASHIONED DEVILED EGGS 14 GF V

SMOKED WHITEFISH SPREAD 11 GF

BREADS

CINNAMON ROLL 7 V

JALAPEÑO CORN SPOON BREAD 16 V

BISCUIT DONUTS
Blueberry Sauce, Cream Cheese Icing 8 V

STARTERS

CREAMY CLAM CHOWDER
Chorizo Dust, Oyster Crackers 17

HOUSE SMOKED SALMON GF
Deviled Egg, Brioche, Scallion Tartar Sauce 24

CHICKEN WING CONFIT GF
Arbol Chile Sauce, Blue Cheese Dip 19

GARLIC SHRIMP GF
Smoked Tomato Butter, Toast, Crispy Leeks 23

THAI CURRY MUSSELS GF
Coconut, Sake, Basil, Lime 20

FROM THE OYSTER ROOM

COLD

OYSTERS ON THE HALF SHELL* 3 *for* 13 GF

PEEL & EAT GULF SHRIMP 21/*half pound* GF

YELLOWFIN TUNA POKE* 21

LOBSTER TAIL 35 GF

HOT

N'AWLINS STYLE BAKED OYSTERS *3 pc* / 16 GF

FRIED OYSTERS Chili Relish *3 pc* / 13 GF

BROILED LOBSTER TAIL 35 GF

SHELLFISH TOWER* GF
Dozen Oysters on the Half Shell, Half Pound Peel & Eat Gulf Shrimp, Yellowfin Tuna Poke, Lobster Tail, Cocktail Sauce, Pickled Horseradish *Mkt*

SALADS AND SANDWICHES

BEET SALAD GF V
Apple, Egg, Avocado, Candied Cashews, Blue Cheese, Buttermilk Dressing 18

GRAIN SALAD GF V
Quinoa, Wheat Berries, Currants, Spiced Hazelnuts, Tarragon Feta Dressing 18

TAVERN CAESAR GF
Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing 18

HARBOR SALAD GF
Shrimp, Crab, Scallops, Avocado, Croutons, Bacon, Egg, Aged Ricotta, Red Wine Vinaigrette 24

CRISPY FISH ROLL
Piccalilli Mayo, Gem Lettuce, Celery Salt, Fries 20 GF

HAM & CHEESE
Open Faced, Cinnamon Swirl Toast, Sunny Side Egg*, Gruyere, Jalapeño Strawberry Jam 19

PUB BURGER* GF
Ground Fresh Daily, Cambozola Cheese, Tomato Jam, Fries 24 Add Egg* 4

CUBAN GF
Pork Confit, Sweet Garlic Pickles, Smoked Gouda, Mustard, Black Bean Stew 21

SPICY CHICKEN SANDWICH
Peanut Chili Crunch, Carrot Slaw, Sesame Aioli, Fries 19

GRILLED CHEESE GF V
Raclette, Fontina, Chili Currant Jam, Sourdough, Simple Greens 19

BRUNCH ENTREES

CHICKEN AND WAFFLES
Arbol Chili Butter, Cinnamon Apple Compote, Honey 19

SHRIMP AND GRITS GF
Kielbasa, Poached Egg*, Poblano Peppers, Gouda Cheese Grits 38

BLUEBERRY PANCAKES V
Lemon, Almond Streusel, Mascarpone Whipped Cream 18

TAVERN BENNY
Poached Eggs*, House Made Sausage, Buttermilk Biscuits, Sausage Gravy 20

SHAKSHUKA GF V
Two Spicy Tomato Stewed Eggs*, Roasted Peppers, Potatoes, Feta, Cilantro 17

GREAT LAKES FISH N CHIPS GF
Malt Vinegar Fries, Coleslaw 33

HANGER STEAK* GF
Pineapple Marinated, Kimchi Fried Rice, Fried Egg 49

SIDES 6

Skillet Potatoes GF V | Breakfast Sausage GF
Smoked Bacon GF | Fruit Brûlée GF V
Cinnamon Swirl Toast V

OLIVIA GIESLER *Executive Chef*
AUSTIN BOWEN *General Manager*

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, sesame & wheatt). We offer gluten-free friendly menus; however, our kitchen is not completely gluten free.

The PEARL

RESTAURANT • TAVERN • OYSTER ROOM

BEER DRAUGHTS

JAI ALAI
IPA, Cigar City Brewing 9.00

PERONI
Pilsner, Peroni di Roma 8.00

ROTATING LOCAL DRAFT 8.50

MANGO CART
Fruit Beer, Golden Road Brewing 8.50

REEF DONKEY
American Pale Ale, Tampa Bay Brewing Co. 8.50

SPAGHETT
Aperol, Lemon Juice, Champagne of Beers 6.00

GREEN BENCH BREWING CO.
Varying Rotation 8.50

BIG WAVE
Golden Ale, Kona Brewing Co. 8.50

STELLA ARTOIS
Belgian Lager 8.50

FREE DIVE
IPA, Coppertail Brewing Co. 8.50

ST. BERNARDUS ABT 12
Belgian Quadrupel, Brouwerij St. Bernardus 10.50

MIMOSA KIT
Bottle of Sparkling Brut with your choice of Orange Juice or Strawberry Lemonade 35
Available with Alcohol-Removed Sparkling

COCKTAILS

ESPRESSO MARTINI
OYO Honey Vanilla Bean Vodka, Hubbard & Cravens Espresso, Foam Cinnamon 19

THE REMEDY
Ketel One Peach & Orange, Grand Marnier, Fresh Orange Juice, Citrus Salt 15

SPICY PALOMA
Mi Campo Reposado, Fresh Grapefruit & Lime, Jalapeño Agave, Grapefruit Soda 16

LIMONCELLO LEMONADE
Tito's, Noble Cut Limoncello, Fresh Lemon, Creamy Vanilla Whip 15

TROPICAL DAIQUIRI
Leblon Cachaça, Banana, Fresh Pineapple, Lime 14
Punch Bowl for 4 52

MARGARITA
Corazón Reposado Tequila, Cointreau, Fresh Lime, Citrus Salt 19

BLOODY MARY
Infused Wheatley Vodka, Housemade Tomato Juice, Spiced Rim, Miller Grenade 15
LOADED:
Shrimp, Deviled Egg, Pickle, Bacon, Celery 18

GIN THYME
Botanist Gin, Grand Poppy Amaro, Fresh Lime 16

PAPER PLANE
Old Forester, Aperol, Amaro Nonino, Lemon Juice 17

MOSCOW MULE
Watershed Vodka, Fresh Lime Juice, Fresh Ginger, Ginger Beer 16
$15 Additional
Takes The Copper Cup

NO BOOZE

NOJITO
Seedlip Grove 42, Blueberry, Mint & Citrus 9

FLUFFY LEMONADE
Seedlip Grove 42, Lemon Simple Syrup, Creamy Vanilla Whip 10

DRY DOVE
Ritual Agave Spirit Alternative, Jalapeño, Grapefruit Soda 10

WINE POURS

SPARKLING	*6oz*	*bottle*
Brut Rosé Spumante, Scarpetta, "Timido," Italy	14	56
Blanc de Blancs, Piper Sonoma, "Select Cuvée," Sonoma County, California	15	60
Brut Rosé, J Vineyards, Russian River Valley, California	24	96
Cava Brut, Segura Viudas, Organic, Spain	10	40
Alcohol-Removed Sparkling, Mionetto, Veneto, Italy	11	44
Champagne, Brut, Veuve Clicquot, "Yellow Label," France	34	136

WHITES	*6oz*	*9oz*	*bottle*
Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington	11	16	44
Pinot Gris, The Four Graces, Willamette Valley, Oregon	12	18	48
Sauvignon Blanc, Nautilus, Marlborough, New Zealand	14	21	56
Sancerre, Hubert Brochard, Loire Valley, France	20	30	80
White Blend, Copain, "Daybreak," Sonoma County, California	14	21	56
Sauvignon Blanc, Frog's Leap, Napa Valley, California	16	24	64
Rosé, The Beach by Whispering Angel, Côtes de Provence, France	12	18	48
Chardonnay, St. Francis, Sonoma County, California	13	19	52
Petit Chablis, Domaine Louis Moreau, Burgundy, France	18	27	72
Chardonnay, Flowers, Sonoma Coast, California	22	33	88

REDS	*6oz*	*9oz*	*bottle*
Pinot Noir, La Crema, Monterey, California	13	19	52
Pinot Noir, Willamette Valley Vineyards, "Whole Cluster," Willamette Valley, Oregon	16	24	64
Toscana, Antinori, "Villa Antinori," Tuscany, Italy	14	21	56
Malbec, Tamarí, "Reserva," Mendoza, Argentina	12	18	48
Tempranillo, Triton, Toro, Spain	16	24	64
Zinfandel, Edmeades, Mendocino County, California	12	18	48
Red Blend, Ridge Vineyards, Three Valleys, Sonoma County, California	20	30	80
Cabernet Sauvignon, Boomtown, Columbia Valley, Washington	14	21	56
Cabernet Sauvignon, Clos du Val, Napa Valley, California	24	36	96

A corkage fee applies at $25 per bottle, maximum of 2 bottles per table.