

WINE BY THE GLASS

- Argyle Brut**, Sparkling, Oregon, 12.
Ruffino, Sparkling, Italy, 9.
Gratien Meyer, Sparkling Rose, Fr, 10.
Moscato d'Asti, Moscato, Italy, 11.
Kung-Fu Girl, Riesling, WA 8.
Trimbach, Riesling, Alsace-France, 9.5
Antinori Guado al Tasso, Rose, Italy, 9.5
Chateau Ragotiere, Muscadet, France 8.
Alvrinho, Nortico, Portugal, 9.5
Laurenz V, Gr. Veltliner, Austria, 11
Roberto Anselmi Bianco, Italy, 9.5
Joel Gott, Sauvignon Blanc, Ca. 9.
Villa Maria, Sauvignon Blanc, NZ, 9.
Halter Ranch, Grenache Blanc, Ca. 10.
Alois Lageder, Riff, Pinot Grigio, Italy, 7.
Bottega Vinaia, Pinot Grigio, Italy, 9.
Kim Crawford, Unoaked, Chard, NZ, 9.5
Barton Guestier, Chardonnay, France, 8.
Butter, Chardonnay, Ca. 11.
Sonoma Cutrer, Chardonnay, Ca. 12.
Meiomi, Pinot Noir, Ca.10.5
Le Charmel, Pinot Noir, France, 8.
Pinyolet, Garnacha, Spain, 10.50.
Bodega Norton, Malbec, Mendoza, 7.
Skyfall, Merlot, Columbia Valley, 9.
Markham, Merlot, Ca. 14.
Cupe, Syrah, Ca.10.
Edmeades, Zinfandel, Ca.9.
Halter Ranch, Synthesis, Paso Robles,10.
Franciscan, Cabernet Sauvignon, Ca. 14.
Irony, Cabernet Sauvignon, Ca. 9.
Bertani, Valpolicella, Ripasso, Italy, 14.

BEER

ON TAP

- Reef Donkey**, 5.5%, 6.
Orange Blossom Pilsner, 5.5%, 6.5
Pilsner Urquell, Czech Rep. 4.4%, 7.5
Sawmill, Amber Ale, 4.5%, 6.
Beach Blonde Ale, 5.0%, 5.5
Tropic Pressure Ale, 4.4%, 5.5
Florida Cracker, 5.5%, 6.
Motorworks, Midnight Espresso Porter, 6.4%, 6.5
Coppertail Free Dive IPA, 5.9%, 6.5

BOTTLES

- Narragansett Lager**, 4.5%, 5.
Stella Artois, 5%, 7.
Heineken, 4.5%, 6.
Bud-light, St. Louis, 4.2% 4.75
Modelo Especial, 4.4%, 6.
Corona, Mexico, 4.6%, 5.5
Becks N/A Pilsner, 0%, 6.
3 Daughters, Lime Apple Cider, 5%, 5.
Michelob Ultra, 4.4%, 4.5
Seaquench Sour Ale, 4.9%, 6.
Salt Life Lager, 4.5%, 5.

GET REEL HAPPY HOUR

Tuesday – Friday, 4pm to 7pm

