

== THE LOBSTER POT ==

Updated March 29, 2021

White Wines

HOUSE WINE, BLACK RIDGE, CALIFORNIA <i>Chardonnay / Pinot Grigio / White Zinfandel / Moscato / Riesling</i>	\$8/\$28
FLEUR CHARDONNAY, CALIFORNIA <i>Bright, fresh and crisp, this chardonnay displays lovely citrus, peach, and apple flavors.</i>	\$9/\$34
GLENBROOK CHARDONNAY <i>California, aromas of green apple, spring minerals and bright tropical flavors.</i>	\$10/\$36
PIERRE JEAN SAUVIGNON BLANC <i>Aromas of wild flower, lemongrass, apple and pear with crisp acidity and clean finish.</i>	\$8/\$30
MARGARETT'S SAUVIGNON BLANC <i>Flavor of melon and grapefruit, citrus notes accompanied by tropical fruit flavors of passion fruit and guava.</i>	\$9/\$34
PROPHECY PINOT GRIGIO, ITALY <i>Flavors of tropical fruit, juicy pear, and green apple with a delicate aroma of floral and light citrus notes.</i>	\$9/\$34
CASTELLANO PINOT GRIGIO <i>Flavor of citrus fruit and pear with fresh, medium structured and slightly herbaceous on the finish.</i>	\$10/\$36
L. KREUSCH PIESPORTER RIESLING, GERMANY <i>Surprising depth and complexity, as notes of tropical citrus, white peach, and pear shine through.</i>	\$9/\$34
LA MARCA PROSECCO, ITALY <i>Aromas of fresh citrus, honey, and white flowers with flavors of ripe lemon, green apple, and grapefruit framed by mineral undertones.</i>	\$9/\$34
CHANDON BRUT, CALIFORNIA <i>Apple, pear, and citrus flavors and aromas with a hint of spice.</i>	\$12
WYCLIFF BRUT ROSE <i>Bright citrus flavors with layers of raspberries, strawberries, and hints of pear.</i>	\$7/\$26

Red Wines

HOUSE WINE, BLACK RIDGE, CALIFORNIA <i>Cabernet Sauvignon / Pinot Noir / Merlot</i>	\$8/\$28
FLEUR PINOT NOIR <i>Bright fresh berry and tea flavors with a supple mouthfeel.</i>	\$9/\$34
DELATOUR PINOT NOIR <i>Aromatic nose of black cherries with elegant floral notes on the palate this pinot noir is silky and balanced with smooth tannins.</i>	\$10/\$36
GLENBROOK CABERNET <i>Flavors of wild berries, plum and blackberries. Soft on the palate with a clean finish.</i>	\$10/\$36
LOUIS MARTINI CABERNET SAUVIGNON, SONOMA <i>Concentrated flavors of wild berries, plum, licorice, and mocha. Long, graceful finish with tones of intense fruit, dried herbs, and cedar.</i>	\$12/\$46
DAVINCI CHIANTI, ITALY <i>Aromas of ripe plum and cherry, accented by notes of pepper.</i>	\$9/\$34
RUFFINO CHIANTI <i>Predominantly fruity and floral aromatics, with hints of spice and hazelnut.</i>	\$8/\$30
MARGARETT'S ZINFANDEL <i>Structured and full-bodied this Zinfandel has spicy character complemented by jammy, dark fruit flavors reminiscent of chocolate spice.</i>	\$10/\$36
FRIENDS RED BLEND <i>Flavors of ripe blueberry, black plum, hint of vanilla and black pepper spice accent the taste.</i>	\$10/\$36
ORIGINAL MALBEC <i>Black fruits, vanilla, cocoa, and plum.</i>	\$9/\$34

Draft Beers

BLUE MOON	\$5/\$7	GREAT LAKES DORTMUNDER GOLD	\$6/\$8
SAM ADAMS (SEASONAL)	\$6/\$8	LABATT BLUE	\$5/\$7
GUINNESS	\$6/\$8	MILLER LITE	\$4.50/\$6
SIBLING REVELRY BREWING, ROWANS RED	\$6/\$8	FAT TIRE ALE	\$6/\$8
COLUMBUS IPA	\$6/\$8	MARKET GARDEN (SEASONAL)	\$6/\$8

Please ask your server about our selection of rotating craft beers

Bottle Beers

COORS LIGHT	\$4.50	YUENGLING	\$4.50
BUDWEISER	\$4.50	AMSTEL LIGHT	\$5
BUD LIGHT	\$4.50	HEINEKEN	\$5
MILLER LITE BOTTLE	\$4.50	STELLA ARTOIS	\$5
MICHELOB ULTRA	\$4.50	LABATT N/A	\$4.50
ROLLING ROCK	\$4.50	HARD SELTZER	\$5
CORONA EXTRA	\$5	(Seasonal Flavors)	
		ANGRY ORCHARD	\$4.50

Martinis & Specialty Drinks

THE OYSTER SHOOTER	\$11	MAINE SQUEEZE	\$11
<i>Chilled Ketel One and Sriracha served over a freshly shucked oyster. Don't knock it til you try it Baby!</i>		<i>This unique and refreshing martini pairs Bombay Sapphire with the complex flavor of Campari and a hit of sweet raspberry.</i>	
THE ULTIMATE BLOODY MARY	\$11	THE DIZZY DORY	\$11
<i>We're taking the classic Bloody Mary to the next level! Our House recipe mix is made even better with Ketel One and accompanied by a fresh jumbo shrimp and blue cheese stuff olive, with a salted rim.</i>		<i>Absolut Citron lends its crisp flavor to the sweetness of Sloe Gin, lemonade, and tart cranberry.</i>	
PINEAPPLE GINGERITA	\$11	RUSTY REGAL	\$11
<i>The best 'Rita around! Jose Cuervo, a dash of pineapple juice, and fizzy ginger beer. All topped off with a float of Gran Mariner!</i>		<i>A hint of fresh orange juice and cherry bitters paired with Drambuie and Chivas Regal. Put a new twist on an old school favorite!</i>	
THE ELDER-BERRY	\$11	DARK AND STORMY NIGHT	\$11
<i>The irresistible combinations of elder flower and juniper berries...this martini combines Hendrick's Gin with Saint Germain and a touch of grapefruit.</i>		<i>Myers Dark and Captain Morgan Rums perfectly combined with hints of fresh orange, ginger beer, and Coke. All served in a copper mug.</i>	
CLASSIC MANHATTAN	\$11	THE LOBSTER HAVEN	\$11
<i>Have it your way! Choose: Up or on the rocks Choose: Woodford Reserve, Makers Mark, Knob Creek, or Bulleit Bourbon served the traditional way with sweet vermouth, dash of bitters and a cherry</i>		<i>This tropical twist on the Mojito features RumHaven -Coconut Water Rum, fresh mint, and pineapple juice topped with bubbly soda water.</i>	
SALTY SEA BREEZE	\$11	THE CORDIAL	\$11
<i>Titos handmade vodka and the citrus flower of Cointreau are the stars of this cocktail, complimented by grapefruit, cranberry, and a salted rim.</i>		<i>This Martini is perfect for after dinner (or on its own, we won't tell!). Three Olives Cherry, Bailey's, Benedictine, and Kahlua with a chocolate drizzle and a cherry on top.</i>	

Coffee Drinks

LOBSTER POT COFFEE	\$8	IRISH COFFEE	\$8
<i>Bailey's, Irish Whisky, topped with whipped cream</i>		<i>Irish Whiskey topped with whipped cream</i>	
SPANISH COFFEE	\$8	KEOKE COFFEE	\$8
<i>Kahlua, Bacardi Rum, and whipped cream topped with a cherry</i>		<i>Brandy, Kahlúa, and Crème de Cacao</i>	
CAPPUCCINO	\$4.50	ESPRESSO	\$4
<i>\$1 per additional shot</i>		<i>\$1 per additional shot</i>	