

== THE LOBSTER POT ==

Updated August 1, 2019

White Wines

HOUSE WINE, BLACK RIDGE, CALIFORNIA

\$7/\$26

Chardonnay / Pinot Grigio / White Zinfandel / Moscato / Riesling

WILLIAM HILL CENTRAL COAST CHARDONNAY, CALIFORNIA

\$9/\$34

Aromas of green apple and peach blend seamlessly with fresh citrus and bright tropical flavors.

FLEUR CHARDONNAY, CALIFORNIA

\$8/\$30

Bright, fresh and crisp, this chardonnay displays lovely citrus, peach, and apple flavors.

CHATEAU SOUVERAIN SAUVIGNON BLANC, CALIFORNIA

\$7/\$26

Vibrant aromas of pink grapefruit, guava and a hint of lime zest. A dry, crisp palate delivers flavors of ripe melon, orange blossom, and honeysuckle.

EDNA VALLEY SAUVIGNON BLANC CENTRAL COAST, CALIFORNIA

\$8/\$30

Delightful flavor of honeydew melon and grapefruit, citrus notes are echoed and accompanied by tropical fruit flavors of passion fruit, guava, and a hint of lime zest.

PROPHECY PINOT GRIGIO, ITALY

\$8/\$30

Flavors of tropical fruit, juicy pear, and green apple with a delicate aroma of floral and light citrus notes.

MASO CANALI PINOT GRIGIO TRENTO, ITALY

\$10/\$42

A bright and energetic Italian Pinot Grigio. Crisp citrus aromas are backed by floral notes on the nose, where ripe nectarine also shines. Flavors of rich peach with the delicate citrus notes create a full-flavored, dry white wine.

L. KREUSCH PIESPORTER RIESLING, GERMANY

\$9/\$34

Surprising depth and complexity, as notes of tropical citrus, white peach, and pear shine through.

LA MARCA PROSECCO, ITALY

\$9/\$34

Aromas of fresh citrus, honey, and white flowers with flavors of ripe lemon, green apple, and grapefruit framed by mineral undertones.

CHANDON BRUT, CALIFORNIA

\$12

Apple, pear, and citrus flavors and aromas with a hint of spice.

WYCLIFF BRUT ROSE

\$7/\$26

Bright citrus flavors with layers of raspberries, strawberries, and hints of pear.

Red Wines

HOUSE WINE, BLACK RIDGE, CALIFORNIA

\$7/\$25

Cabernet Sauvignon / Pinot Noir / Merlot

FLEUR PINOT NOIR

\$8/\$30

Bright fresh berry and tea flavors with a supple mouthfeel.

BRIDLEWOOD PINOT NOIR, CALIFORNIA

\$9/\$34

Layered with flavors of dark cherry, blackberry, and plum with hints of toasted oak aromas and spice.

WILLIAM HILL CENTRAL COAST CABERNET, CALIFORNIA

\$9/\$34

Rich flavors of plum, blackberry, black cherry, and blueberry accented with subtle notes of cinnamon and vanilla.

LOUIS MARTINI CABERNET SAUVIGNON, SONOMA

\$12/\$46

Concentrated flavors of wild berries, plum, licorice, and mocha. Long, graceful finish with tones of intense fruit, dried herbs, and cedar.

DAVINCI CHIANTI, ITALY

\$8/\$30

Aromas of ripe plum and cherry, accented by notes of pepper.

RUFFINO CHIANTI

\$7/\$26

Predominantly fruity and floral aromatics, with hints of spice and hazelnut.

BEAR FLAG ZINFANDEL

\$15/\$58

Structured and full-bodied this Zinfandel has spicy character complemented by jammy, dark fruit flavors reminiscent of blueberry pie. Notes of toasted oak and vanilla combine to create a plush mouthfeel and lingering finish.

GABRIELLE VERTEX BLEND

\$12/\$46

Composed of Cabernet, Merlot, Petit Verdot, and Syrah a classic Meritage that features vintages from 2007-2012. Enjoy aromas of black fruits with flavors of wild blackberry and chocolate.

ORIGINAL MALBEC

\$8/\$30

Black fruits, vanilla, cocoa, and plum.

Draft Beers

BLUE MOON	\$4.50/\$6	GREAT LAKES DORTMUNDER GOLD	\$5/\$7
SAM ADAMS (SEASONAL)	\$5/\$7	LABATT BLUE	\$4.50/\$6
GUINNESS	\$5/\$7	MILLER LITE	\$3.50/\$5
SIBLING REVELRY BREWING, ROWANS RED	\$5/\$7	FAT TIRE ALE	\$5/\$7
COLUMBUS IPA	\$5/\$7	MARKET GARDEN (SEASONAL)	\$5/\$7

Please ask your server about our selection of rotating craft beers

Bottle Beers

COORS LIGHT	\$3.75	YUENGLING	\$3.75
BUDWEISER	\$3.75	AMSTEL LIGHT	\$4.50
BUD LIGHT	\$3.75	HEINEKEN	\$4.50
MILLER LITE BOTTLE	\$3.75	STELLA ARTOIS	\$5
MICHELOB ULTRA	\$3.75	LABATT N/A	\$4
ROLLING ROCK	\$3.75	HARD SELTZER	\$4
CORONA EXTRA	\$4.50	(Seasonal Flavors)	
		ANGRY ORCHARD	\$ 4.00

Martinis & Specialty Drinks

THE OYSTER SHOOTER	\$10	MAINE SQUEEZE	\$9
<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	\$12	THE DIZZY DORY	\$9
<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	\$10	RUSTY REGAL	\$10
<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	\$12	DARK AND STORMY NIGHT	\$9
<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	\$12	THE LOBSTER HAVEN	\$10
<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	\$9	THE CORDIAL	\$10
<i>Tito's 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	\$7.50	IRISH COFFEE	\$7.50
<i>Bailey's, Irish Whisky, topped with whipped cream</i>		<i>Irish Whiskey topped with whipped cream</i>	
SPANISH COFFEE	\$7.50	KEOKE COFFEE	\$7.50
<i>Kahlua, Bacardi Rum, and whipped cream topped with a cherry</i>		<i>Brandy, Kahlúa, and Crème de Cacao</i>	
CAPPUCCINO	\$3.50	ESPRESSO	\$2.50
<i>\$1 per additional shot</i>		<i>\$1 per additional shot</i>	