

== THE LOBSTER POT ==

Updated December 11, 2019

White Wines

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

Red Wines

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| HOUSE WINE, BLACK RIDGE, CALIFORNIA | \$7/\$25 |
| <i>Cabernet Sauvignon / Pinot Noir / Merlot</i> | |
| FLEUR PINOT NOIR | \$8/\$30 |
| <i>Bright fresh berry and tea flavors with a supple mouthfeel.</i> | |
| MONTSABLE PINOT NOIR | \$9/\$34 |
| <i>Aromatic nose of black cherries with elegant floral notes on the palate this pinot noir is silky and balanced with smooth tannins.</i> | |
| GLENBROOK CABERNET | \$9/\$34 |
| <i>Flavors of wild berries, plum and blackberries. Soft on the palate with a clean finish.</i> | |
| LOUIS MARTINI CABERNET SAUVIGNON, SONOMA | \$12/\$46 |
| <i>Concentrated flavors of wild berries, plum, licorice, and mocha. Long, graceful finish with tones of intense fruit, dried herbs, and cedar.</i> | |
| DAVINCI CHIANTI, ITALY | \$8/\$30 |
| <i>Aromas of ripe plum and cherry, accented by notes of pepper.</i> | |
| RUFFINO CHIANTI | \$7/\$26 |
| <i>Predominantly fruity and floral aromatics, with hints of spice and hazelnut.</i> | |
| MARGARETT'S ZINFANDEL | \$9/\$34 |
| <i>Structured and full-bodied this Zinfandel has spicy character complemented by jammy, dark fruit flavors reminiscent of chocolate spice.</i> | |
| FRIENDS RED BLEND | \$9/\$34 |
| <i>Flavors of ripe blueberry, black plum, hint of vanilla and black pepper spice accent the taste.</i> | |
| ORIGINAL MALBEC | \$8/\$30 |
| <i>Black fruits, vanilla, cocoa, and plum.</i> | |

Draft Beers

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| 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

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| 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

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| 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 | 10.00 | THE CORDIAL | \$10 |
| <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

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| 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> | |