

wine list

corkage fee
\$20.00 per bottle
(maximum 2 bottles)

sparkling

prosecco	
kim crawford - italy	13 / 60
prosecco rosé brut	
casa canevel - italy	13 / 60
brut	
domaine chandon - california	15 / 70
champagne	
veuve clicquot yellow label - france	180
dom pérignon - france	500

whites

chardonnay	
scarpetta - italy	13 / 60
cakebread chardonnay - california	24 / 100
pinot grigio	
ruffino lumina - italy	13 / 60
sauvignon blanc	
mohua - new zealand	13 / 60
cakebread sauvignon blanc - california	18 / 80
moscato	
la perlina "little pearl" - italy	13 / 60

rosé

réserve côtes du rhône rosé	14 / 65
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reds

pinot noir	
meiomi - california	14 / 65
belle glos clark & telephone - california	19 / 85
cabernet sauvignon	
st. huberts - the stag - california	15 / 70
silver oak - california	190
caymus napa - california	190
oakville ranch - california	210
cabernet franc	
scarpetta - italy	15 / 70
superiore	
ruffino chianti superiore - italy	13 / 60
sangiovese	
avivo red - california	13 / 60
blends	
tinto negro malbec - argentina	13 / 60
prisoner red blend - california	24 / 105
barolo	
arnaldo rivera barolo - italy	24 / 105

grappa (a dry colorless brandy distilled from fermented grape pomace typically served as a dessert spirit)

antinori grappa tignanello - italy	24
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ports (a strong, sweet fortified wine typically served as a dessert wine)

graham's six grapes reserve - portugal	13
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CorchisEats

delivery through our website
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"hand-made"
"hand-crafted"

cocktails & beer

cocktails

No. 1 summer on 30A

tito's, watermelon, basil, hand-squeezed citrus, and a touch of elderflower

13



available as a "mocktail" 7

No. 2 J's- limonata (lemonade)

tito's with lemon oleo saccharum, hand-squeezed lemon juice, ginger liqueur, and giffard vanille de madagascar

13



available as a "mocktail" 7

No. 3 check-out day painkiller

flor de cana rum, giffard pineapple, hand-squeezed orange juice, pineapple juice, cream of coconut, dusted with cinnamon and nutmeg

13



No. 4 "sangarita"

half sangria. half margarita. 100% amazing

13



No. 5 rosemary's cucumber potion

bombay dry gin, st. germaine, hand-squeezed lime juice, cucumber, rosemary, basil, simple syrup

13



No. 6 smoked old fashioned

smoke infused elijah craig whiskey, giffard vanille de madagascar, aromatic bitters, orange bitters, maraschino cherry

13



No. 7 aperol spritz

lovo prosecco, aperol, soda water

13



No. 8 amigos 30A house margarita (regular or spicy)

milagro silver, cointreau, hand-squeezed lime juice, agave nectar

12



*signature cocktails are not included in happy hour pricing

beer

bottle / can

becks non-alcoholic (germany)	6.50
coors light (golden, colorado)	6.50
corona extra (mexico city, mexico)	6.50
corona light (mexico city, mexico)	6.50
labatts blue (canada)	6.50
michelob ultra (st. louis, missouri)	6.50
miller lite (milwaukee, wisconsin)	6.50
odd pelican anchored down pilsner (local)	6.50
odd pelican spectacle ipa (local)	6.50
peroni (italy)	6.50

draft (20 oz)

ace pineapple cider (sonoma county, california)	8.75
bud light (usa)	8.75
bell's two hearted ale (kalamazoo, michigan)	8.75
blue moon (denver, colorado)	8.75
fairhope amber (fairhope, alabama)	8.75
grayton 30A beach blonde (local)	8.75
grayton fish whistle ipa (local)	8.75
idyll hounds divide and conch'r ipa (local)	8.75
oyster city hooter brown (apalachicola, florida)	8.75
oyster city mangrove pale ale (apalachicola, florida)	8.75
peroni (italy)	8.75
stella artois (belgium)	8.75

hard seltzers

high noon vodka watermelon	8.00
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summer on 30A



check-out day painkiller



"sangarita"



J's- limonata (lemonade)



rosemary's cucumber potion



smoked old fashioned