



friends, family and full bellies...

drink menu

happy hour 3pm - 6pm, 7 days per week*

food

all pizzas \$10

amy's "famous" amici 30A meatballs (3) \$10

select happy hour pastas \$10

(spaghetti bolognese / fettuccine with lemon, caper, brown butter sauce / penne alla vodka)

*dine-in only *no substitutions

*happy hour may be excluded during certain days, holidays, special events, etc.

drink

\$2 off all wines by the glass

\$2 off all draft beer

\$1 off all bottled beer

half off all "well" liquors



drinks to go

take a glass of wine, a bottle of wine, a bottled beer, beer on draft, or a hand-crafted cocktail with you!

- add it to your takeout order
- order it to take home after your meal



wine, beer, seltzers, & ^{hand-made} ^{hand-crafted} cocktails

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

wine

sparkling

prosecco	
lovo - italy	12 / 55
rosé	
perelada cava brut rosé - spain	13 / 55
brut	
domaine chandon - california	14 / 60
champagne	
veuve clicquot yellow label - france	22 / 95
dom perignon vintage 2006 - france	275

whites

chardonnay	
feudo principi di butera - italy	13 / 55
cakebread chardonnay - california	24 / 90
oakville ranch chardonnay - california	135
pinot grigio	
ruffino lumina - italy	11 / 50
sauvignon blanc	
mohua - new zealand	13 / 55
cakebread sauvignon blanc - california	18 / 80
white blends	
cufflinks white - california	13 / 55
vermentino	
avivo white - california	13 / 55
moscato "the sweet life" (a sweet italian dessert wine)	
castello del poggio, moscato - italy	12

rose'

studio by miraval - france	14 / 60
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reds

pinot noir	
meiomi - california	14 / 60
belle glos clark & telephone - california	19 / 85
cabernet sauvignon	
st. huberts - the stag - california	15 / 70
baby blue rock - california	80
silver oak - california	150
caymus napa - california	165
oakville ranch 2016 - california	210
superiore	
ruffino chianti superiore - italy	11 / 50
zeni valpolicella - italy	15 / 70
sangiovese	
avivo red - california	13 / 55
blends	
30A red blend - washington	14 / 60
tinto negro malbec - argentina	12 / 55
prisoner red blend - california	24 / 105
barolo	
arnaldo rivera barolo 2015 - italy	22 / 100

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

antinori grappa tignanello - italy	15
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ports (a strong, sweet fortified wine typically served as a dessert wine)


graham's six grapes reserve - portugal	12
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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)


ketel one vodka 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

hendrick's gin, st. germaine, hand-squeezed lime juice, cucumber, rosemary, basil, simple syrup

13 

No. 6 rye gosling

woodford rye, jack daniels honey, ginger syrup, handsqueezed lemon juice, hot honey

13 

No. 7 smoked old fashioned

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

13 

*signature cocktails are not included in happy hour pricing

beer

glass / bottle

becks non-alcoholic (germany)	5.25
coors light (golden, colorado)	5.25
corona extra (mexico city, mexico)	5.25
corona light (mexico city, mexico)	5.25
labatts blue (canada)	5.25
magners cider (ireland)	5.25
michelob ultra (st. louis, missouri)	5.25
miller light (milwaukee, wisconsin)	5.25

draft (20 oz)

bud light (usa)	7.75
bell's two hearted ale (kalamazoo, michigan)	7.75
blue moon (denver, colorado)	7.75
fairhope amber (fairhope, alabama)	7.75
grayton 30A beach blonde (local)	7.75
grayton fish whistle ipa (local)	7.75
idyll hounds divide and conch'r ipa (local)	8.75
oyster city hooter brown (apalachicola, florida)	7.75
oyster city mangrove pale ale (apalachicola, florida)	7.75
peroni (italy)	7.75
odd pelican seaside suds (local)	7.75
stella artois (belgium)	7.75

hard seltzers

high noon grapefruit	6.50
high noon watermelon	6.50