



## OYSTERS

Regional Oysters with a Trio of Mignonettes MKT



## BOTTLES & CANS

Rekorderlig Pear Cider	7
Original Sin Black Widow Cider	7
Narragansett Lager	5
Copperpoint Lager	7
Sixpoint Crisp Pilsner	6
Mama's Little Yellow Pils	6
Funky Buddha Floridian Heff	7
Weihenstephaner Wheat Wit	6
Saint Bernardus Wit	12
Jai Alai IPA	7
Sailfish Sunrise City IPA	7
Weihenstephaner Korbinian	11
Duchesse De Bourgogne (Red Ale)	13
Sweet Baby Jesus Porter	7

## ATHLETIC BREWING N/A BEER

Upside Dawn Golden Ale	5
Run Wild IPA	5

## SEASONAL MENU

### Cured & Aged

Small Board 22 Medium Board 35 Large Board 47

### Morsels

Deviled Eggs 6 Roasted Olives 7 Pickles 7

### Shared Plates

**Warm Butter Ham Sandwich** - Blackforest ham, havarti, Irish butter, arugula 11  
**Mushroom Toast** - Calabria mustard, olive oil, feta, fried egg 13  
**Chili Pork Tacos** - Salsa Verde, cabbage, radish, cotija, avocado 13  
**Italian Pork Meatball Slider** - House made Italian sausage, provolone, 13  
 stewed tomato, roasted olive and artichoke tapenade  
**Baked Mac n Cheese** - Smoked gouda, pretzel crumb 10  
 Add Brisket 5  
**Baby Back Ribs** - Molasses, mustard seed, peanut, shaved onion, cilantro 12  
**Jenny's Dirty Dip** - Jimmy Dean sausage, rotel, cream cheese, onion, fresh jalapeño 11  
**Smoked Fish Dip** - Hardwood, pickled jalapeño, crudité, club cracker 12  
**Cauliflower Focaccia** - Speck ham, golden raisins, lemon, arugula, asiago 14.5  
**Ahi Tuna Poké** - soy, sesame, cucumber, avocado, plantain chips 17

### Sweet Treats

**Peanut Butter Bar** 8  
 Dark chocolate, crushed pretzel  
**Apple Cider Donut Cake** 7  
 Warm cake brushed in brown butter and tossed in cinnamon sugar, caramel ice cream, apple butter

### Sweet Sips

**Chateau De Cosse Sauternes 2017** Bordeaux, France 15  
**Warres Otima 10 Tawny Port** Portugal 14  
**Quinta de la Rosa 10 Yr Tawny Port** Portugal 12

## Daily Specials

Monday: Buck a Shuck Oysters  
 Tuesday: Tiki Tuesday  
 Wednesday: Half Off Bottles of Wine  
 Thursday: 1/2 off Old Fashioneds

\$2 OYSTERS ALL DAY

## HAPPY HOUR MENU 4-6pm

1/2 Off Select Cocktails

### Bites

**Deviled Eggs** 6  
**Pickles** 6  
**Baked Mac & Cheese** 6  
 Smoked gouda, cheddar, pretzel crumb  
**Chili Pork Tacos** 9  
 Salsa Verde, cabbage, radish, cotija, avocado  
**Cauliflower Focaccia** - Speck ham, golden raisins, lemon, arugula, asiago

**Punch** 5  
 Made fresh daily, please ask your server

### Grapes

**HALF OFF GLASSES OF WINE**  
 Enjoy all wines from the By The Glass List at HALF OFF

\*Consuming raw or undercooked shellfish and meat may increase your risk of foodborne illness. \*\*Consumer information: There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician\*\*



## SWINE LIST

### SPARKLING

• <b>Montesole Greco Spumante Brut DOC</b> Campania, Italy	12/48
• <b>Celene 'Cuvee Royale' Brut Rose' NV</b> Cremant de Bordeaux, France	13/50
<b>Schramsberg Blanc de Blancs Brut 2015</b> Calistoga, California	70
• <b>Voirin-Jumel Grand Cru Blanc de Blancs</b> (Half Bottle) Cramant-Champagne, France	21/42
<b>Billecart - Salmon Brut Reserve NV</b> Champagne, France -- SOLD OUT	110

### PINK ROSE'S

• <b>SANS Rose' in a CAN! 2019</b> Old Vine Carignan Mendocino, California (375ml) 2 Glasses Dry, refreshing, wild berry, crisp melon	14
<b>Triennes Rose' 2019</b> Nans-les-Pins IGP, France	12/46

### WILD WHITES

• <b>Chateau Chesnaie-Moriniere 2018</b> <i>Our "go to" wine pairing for East Coast Oysters</i> Dry, crisp, citrus, lemon zest (Melon de Bourgogne) Muscadet-Loire Valley, France	12/46
• <b>Borghi Ad Est 2018</b> Pinot Grigio - Friuli DOC, Italy	10/38
• <b>Selbach 'Incline' Riesling 2017</b> Mosel, Germany - Racy, vibrant, green apple, lemon	12/46
• <b>Domaine Taborde 2019</b> (Sauvignon Blanc) - Sancerre-Loire Valley, France Lively, lemon, fresh Anjou pear, quince, mineral <i>A lovely choice with <u>creamy West Coast oysters</u></i>	16/62
• <b>C &amp; Co. Sauvignon Blanc 2019</b> By Clouston & Co. Estates, Marlborough, New Zealand	12/46
• <b>Reyneke 'Vinehugger' White 2019</b> Chenin Blanc - Stellenbosch, South Africa	13/49
• <b>Comtes de Saint Martin 2019</b> Chardonnay (Unoaked) - Chablis, France	15/58
<b>Stonestreet Estate 2017</b> Chardonnay - Alexander Valley, California Full-bodied, baked apple, honeysuckle, butter cream	16/62

• Indicates Organic / Biodynamic / Sustainable Farming Practices (Wines By The Glass)

### ROCKSTAR REDS

• <b>GC Commuter Cuvee Pinot Noir 2018</b> Willamette Valley, Oregon Black cherry, plum, baking spice	14/54
<b>Bench Pinot Noir 2018</b> Sonoma Coast, California Red cherry, raspberry, cola	16/62
• <b>Sophie Siadou Valençay 2018</b> Gamay Blend - Valençay, France Elegant, red cherry, black currant	14/54
• <b>Tolaini 'Al Passo' 2016</b> Sangiovese Blend-Tuscany IGT, Italy Dark cherry, plum, leather, blueberry	14/54
• <b>Marques de Caceres 2018</b> Garnacha - Carinena, Spain Blackberry, oak, baking spice	11/42
• <b>Symington Family Estate 'ALTANO' 2018</b> Red Blend - Douro DOC, Portugal	14/54
• <b>RJ Vinedos 'MDZ' Malbec 2018</b> Mendoza, Argentina Smooth, dark berries, mocha	11/42
• <b>Powell &amp; Sons 2017</b> Shiraz-Mataro Blend, Australia Boysenberry, mulberry, spicy notes	16/62
• <b>S.O.B. Red Blend 2017</b> Napa Valley, California Blackberry bramble, plum, baking spice	15/58
<b>Twenty Rows Cabernet Sauvignon 2018</b> North Coast, CA Dark cherries, black currants, vanilla and plum	15/58
<b>Emblem Cabernet Sauvignon 2016</b> Napa, California Rich black cherry, raspberry, violets, cocoa	18/70

### SOMMELIER PICKS

• <b>Ridgecrest Estate Grüner Veltliner 2019</b> Ribbon Ridge-Willamette Valley, Oregon Mouth-watering, citrus zest, green apple, star fruit Delicious with Oysters!	16/62
• <b>DEI Rosso di Montepulciano DOC 2019</b> Sangiovese Grosso - Tuscany, Italy Fresh & luscious, red cherry, plum, so drinkable! Enjoy with cheese & charcuterie, & meatball sliders!	14/54
<b>Powers Merlot 2016</b> Columbia Valley, Washington Pomegranate, plum, rosemary, delicate minerality	54

.....  
 Parched Pig & Coolinary Wines are curated by:  
 Tish Sawyer, Certified Sommelier @wineproxo  
 #coolsomm