BAR MENU

~TEMPURA BLUE COD SANDWICH 13
North Atlantic Blue Cod, Cole Slaw, Pickled Red Onion, Ginger Aioli on Texas Toast, Kettle Chips

CLAM CHOWDER 7
New England Style with Freshly Steamed Manila Clams

LOBSTER BISQUE 10
Our Creamy Classic with Fresh Maine Lobster and Brandy

CAESAR SALAD 8
Chilled Romaine Hearts, Lemon Parmesan Dressing, Tomato, Herb Croutons

BEEF SHORT RIB PIEROGIES 12
Braised Angus Beef, Caramelized Cippolini Onion Jus

MARGHERITA PIZZA 10
Heirloom Tomatoes, Basil, Mozzarella Cheese

PRINCE EDWARD ISLAND MUSSELS 12
Bacon, Garlic & White Wine Broth, Crostini

CRISPY PORK WINGS 12
Japanese Barbeque

CALAMARI FRITTI 13
Served with Gremolata, Siracha Aioli, Sweet Spicy Tamarind Dip

~ANGUS RESERVE BURGER 15
Char-Grilled on a Toasted Challah Bun, Widmer Colby Cheddar Cheese, Kettle Chips

~VERLASSO SALMON BURGER 13
Challah Bun, Fennel and Asparagus Slaw, Dijon Mustard and Mayonnaise

~BLACK BEAN BURGER 11
Fresh Herbs, Pickled Onion, Greens, Tomato and Kettle Chips

TEMPURA FRIED SHRIMP 11
Cauliflower, Carrots, Siracha Aioli

BLACKENED SNAPPER TACOS 14
Avocado, Pico De Gallo, Cilantro Lime Cream, Won Ton

~ Any Substitution May Be Subject To Charge

*These items can be served raw or undercooked, or may contain raw or undercooked ingredients. State health regulations require that we inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.
# Wines by the Glass

## Whites

<table>
<thead>
<tr>
<th>White Wine</th>
<th>Producer &amp; Region</th>
<th>Year</th>
<th>Price Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHARDONNAY, Joseph Drouhin “Vaudon”</td>
<td>Chablis, Burgundy France</td>
<td>2017</td>
<td>$15.95 / $64</td>
</tr>
<tr>
<td>CHARDONNAY, Hess Collection</td>
<td>Napa California</td>
<td>2017</td>
<td>$14.95 / $60</td>
</tr>
<tr>
<td>+ CHARDONNAY, Oak Grove “Reserve”</td>
<td>California</td>
<td>2017</td>
<td>$9.95 / $40</td>
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<tr>
<td>SANCERRE, Domaine Fouassier, Loire France</td>
<td>2017</td>
<td></td>
<td>$13.95 / $56</td>
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<tr>
<td>+ SAUVIGNON BLANC, Chateau La Graviere, Entre-Deux-Mers, Bordeaux, France</td>
<td>2017</td>
<td></td>
<td>$8.95 / $36</td>
</tr>
<tr>
<td>+ SAUVIGNON BLANC, Giesen, Marlborough New Zealand</td>
<td>2017</td>
<td></td>
<td>$9.95 / $40</td>
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<tr>
<td>RIESLING, Albert Mann, Alsace France</td>
<td>2016</td>
<td></td>
<td>$12.95 / $52</td>
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<tr>
<td>RIESLING, High Def, Mosel Saar Ruwer Germany</td>
<td>2016</td>
<td></td>
<td>$9.95 / $40</td>
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<tr>
<td>PINOT GRIS, Willakenzie Estate</td>
<td>Willamette Valley Oregon</td>
<td>2017</td>
<td>$10.95 / $44</td>
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<tr>
<td>ALBARINO, Tabla De Sumar, Rias Baixas Spain</td>
<td>2016</td>
<td></td>
<td>$9.95 / $40</td>
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<tr>
<td>+ PINOT GRIGIO, Caposaldo, Delle Venezie Italy</td>
<td>2017</td>
<td></td>
<td>$9.95 / $40</td>
</tr>
</tbody>
</table>

## Reds

+ PINOT NOIR, Bovin, Republic of Macedonia | 2016 | $10.95 / $44 |
+ PRIMITIVO, Petraio | Puglia Italy | 2017 | $8.95 / $36 |
| TEMPRANILLO, Torre De Ona “Reserva” | Rioja Spain | 2012 | $11.95 / $48 |
+ MALBEC, Terrazas “Altos Del Plata” | Medoza Argentina | 2017 | $9.95 / $40 |
| PINOT NOIR, Meiomi | Monterey & Sonoma California | 2017 | $14.95 / $60 |
+ MERLOT, Kenwood, Sonoma California | 2015 | $9.95 / $40 |
| ZINFANDEL, “Artezin” Hess Collection, Mendocino California | 2016 | $9.95 / $40 |
| CABERNET SAUVIGNON, Peter Lehmann “Portrait” Barossa Australia | 2014 | $11.95 / $48 |
| SHIRAZ, Mitolo “Jester” | McLaren Vale Australia | 2016 | $11.95 / $48 |
| MERLOT/CABERNET SAUV, Chateau. Grand Rousseux Bordeaux France | 2017 | $9.95 / $40 |

+ These Wines Are Available for $6.00 Happy Hour Discount
SPECIALTY DRINKS

PIER W SANGRIA
Red or White Wine, Tequila, Orange, Strawberry, Pineapple  11.50

BLUEBERRY LEMON DROP MARTINI
Blueberry Vodka, Lemon Juice, Cointreau  11.50

CHERRY MANHATTAN
Bourbon, Cherry Brandy  11.50

GRAPEFRUIT MARTINI
Vodka, Limoncello, Grapefruit Juice, Lime Juice  11.50

PIER W MULES
Choice of Cucumber Jalapeno or Tropical Peach, Lime Juice, Ginger Beer  11.50

ELDERFLOWER FRENCH 75 MARTINI
Gin, Elderflower, Cointreau, Lemon Juice, Prosecco Float  12.50

APRICOT MANHATTAN
Bourbon, Apricot Brandy  11.50

SALTED NEGRONI
Gin, Campari, Sweet Vermouth, Grapefruit Juice, Soda  11.50

RUM ORANGE SWIZZLE
White Rum, Maraschino Liqueur, Bitters, Simple Syrup, Orange Juice  12.50

RUM PUNCH
Coconut Rum, Banana Liqueur, Orange Juice, Pineapple Juice, Grenedine  12.50

KENTUCKY LEMONADE
Bourbon, Lemonade, Gingerale  11.50

PIER W MARGARITA
Tequila, Cointreau, Blue Curacao, Lemon Lime Juice  11.50
SINGLE MALT SCOTCHES

GLENMORANGIE, Port Wood Finished, Highland 15.50
GLENMORANGIE, 18 Year Old, Highland 26.00
THE MACALLAN, 12 Year Old, Highland 22.50
THE MACALLAN, 25 Year Old, Highland 225.00
GLENLIVET, 18 Year Old 25.00
TALISKER, 10 Year Old, Highland 17.50
OBAN, 14 Year Old, Highland 24.00
DALWHINNIE, 15 Year Old, Highland 19.00
CRAGGANMORE, 12 Year Old, Speyside 14.50
THE BALVENIE, 14 Year Old 24.00
THE BALVENIE, 21 Year Old 55.00
GLENFIDDICH, Solera Reserve 15 Year Old 19.00

SPECIALTY BOURBONS

BUFFALO TRACE, Kentucky Straight Bourbon 19.95
ANGEL’S ENVY, Kentucky Straight Bourbon 16.95
EAGLE RARE, Kentucky Straight Bourbon 13.95
KNOB CREEK, Kentucky Straight Bourbon 13.50
BAKER’S, Kentucky Straight Bourbon 13.50
BOOKER’S, Kentucky Straight Bourbon 13.50
BASIL HAYDEN’S, Kentucky Straight Bourbon 13.50