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  14
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

~ 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>Wine Style</th>
<th>Brand</th>
<th>Region</th>
<th>Year</th>
<th>Price / Bottle</th>
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</thead>
<tbody>
<tr>
<td>CHARDONNAY</td>
<td>Joseph Drouhin “Vaudon”</td>
<td>Chablis, Burgundy</td>
<td>2015</td>
<td>15.95 / 64</td>
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<tr>
<td></td>
<td>Hess Collection</td>
<td>Napa California</td>
<td>2017</td>
<td>14.95 / 60</td>
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<td>Oak Grove “Reserve”</td>
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<td>2017</td>
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<td>Domaine Fouassier</td>
<td>Loire, France</td>
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<td>New Zealand</td>
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<td>Albert Mann</td>
<td>Alsace, France</td>
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<td>High Def, Mosel Saar Ruwer</td>
<td>Germany</td>
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<td>Willamette Valley, Oregon</td>
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<td>Italy</td>
<td>2017</td>
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<td>La Rioja Alta “Reserva”</td>
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<td>Meiomi</td>
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<td>Chateau Grand Rousseau</td>
<td>Bordeaux, France</td>
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+ These Wines Are Available for $6.00 Happy Hour Discount

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<td>SHIRAZ</td>
<td>Mitolo “Jester”</td>
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<tr>
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<td>MERLOT/CABERNET SAUV</td>
<td>Chateau Grand Rousseau</td>
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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, Grenadine 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