

**SNACKS**

- Fried Mozzarella \$9  
Buttermilk Ranch and Pizza Sauce
- Nachos \$14  
Seasoned Chicken, Seasoned Beef  
Tortilla Chips, Shredded Cheese,  
Sour Cream, Salsa, Guacamole, Jalapenos
- Loaded Fries \$9  
Ranch, Bacon, Cheddar Cheese
- Wings \$10  
Seasoned with Dry Rub and Fried Crispy  
Served with Celery, Carrots  
Blue Cheese or Ranch Dressing  
Buffalo or Carolina Mustard BBQ

**SALAD**

- Wedge \$8  
Iceberg, Blue Cheese Dressing, Onion,  
Cherry Tomatoes, Bacon  
Add Pulled Chicken \$5



**SANDWICHES**

*Served with French Fries*

- The Burger\* \$15  
Lettuce, Tomato, Onion  
Cheddar Cheese, Bacon
- BBQ Chicken Sandwich \$12  
Pulled Chicken, Cole Slaw  
Carolina BBQ Sauce
- Beer Braised Brat \$10  
Onions, Peppers, Whole Grain Mustard
- Reuben Sandwich \$14  
Corned Beef, Sauerkraut, Swiss,  
Thousand Island, Marble Rye

**PIZZAS**

- Classic Cheese \$17  
*Additional Toppings*  
*\$2.25 Each*  
Beer Brat, Pepperoni, Shredded Chicken,  
Bacon, Jalapenos, Onions, Peppers  
Cherry Tomatoes, Cheddar Cheese
- Meaty \$22  
Beer Brat, Pepperoni, Bacon  
Shredded Mozzarella Cheese
- Buffalo \$22  
Buttermilk Blue Cheese,  
Pulled Chicken, Buffalo Sauce,  
Shredded Mozzarella Cheese
- BBQ Chicken \$21  
Carolina Mustard BBQ  
Shredded Chicken, Mozzarella Cheese
- Taco Pizza \$21  
Seasoned Beef or Seasoned Chicken,  
Salsa, Jalapenos  
Cheddar and Mozzarella Cheese  
Guacamole, Sour Cream
- Reuben Pizza \$22  
Corned Beef, Sauerkraut, Swiss Cheese,  
Thousand Island Dressing

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## BEER

### Draught & Craft Selections

Ask your Bartender  
for the Most Up to Date Offerings

**Standard** \$5

Budweiser, Bud Light, Miller Lite

**Premium** \$6

Amstel Light, Heineken, Sam Adams,  
Corona, Corona Light, Palmetto IPA,  
Stella Artois

## FROZEN FEATURES

**Blue Marlin** \$8

Captain Morgan Parrot Bay Rum, Pina  
Colada Mix, Triple Sec,  
Lemon Lime Soda, Blue Curacao

**Frozen Margarita** \$8

Silver Tequila, Margarita Mix

**Bananarama** \$8

99 Bananas Schnapps, Banana Puree

**Mud Slide** \$10

Vanilla Vodka, Kahula, Ice Cream

**Captain Colada** \$9

Captain Morgan Spiced Rum,

**Daiquiri** \$8

Strawberry, Peach, Mango  
Banana or Coconut



## SIGNATURE COCKTAILS

**Blood Orange Margarita** \$8

House Silver Tequila, Lime Juice, Agave Blood

**Rum Runner** \$7

Captain Morgan White Rum, Banana and  
Blackberry Cordials, Sweet & Sour, Grenadine

**Planters Punch** \$8

Myers Dark Rum, Orange Juice, Lime Juice, Simple  
Syrup, Grenadine

**Tiki Mai Tai** \$8

Naked Turtle Rum, Frangelico, Triple Sec Pineapple

**Pain Reliever** \$8

Captain Morgan Spiced Rum, Orange Juice, Pine-  
apple Juice, Coconut, Nutmeg

**Harbor Swizzle** \$8

Goslings Gold and Black Seal Rums Grenadine,  
Blend of Juices

**The Dark & Stormy** \$8

Goslings Black Seal Rum, Ginger Beer

**Ye Olde Mule** \$8

Smirnoff Vodka, Ginger Beer, Lime

## WINE

**House Wine** \$6 / \$24

Pinot Grigio, Chardonnay, White  
Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon

### Sparkling

Brut, Louis Perdrier, France \$7 / \$28

Prosecco, Avissi, IT \$8 / \$32

Brut, Moet & Chandon, FR \$75

Champagne, Veuve Clicquot, Yellow  
Label, FR \$85

### White

Riesling, Seaglass, CA \$7 / \$28

Pinot Grigio, Barone Fini, IT \$8 / \$30

Chateau St Michelle, Pinot Gris, \$8 / \$30

Columbia Val., WA

Sauvignon Blanc, R. Strong \$8 / \$30

“Charlottes Home”, CA

Chardonnay, Josh Cellars, CA \$8 / \$30

Rosé, Bieler, Provence, France \$8 / \$30

### Red

Pinot Noir, Rodney Strong, CA \$8 / \$30

Pinot Noir, Cannon 13, St. Lucia, \$11 / \$40

Monterey

Malbec, Dona Paula, “Los Cardos”, \$7 / \$28

ARG

Cabernet Sauvignon, Kenwood \$9 / \$34

“Yulupa”, CA

Cabernet Sauvignon, Columbia Crest \$10 / \$38

“H3”, WA

*Please Enjoy Responsibly*