
WINES

SPARKLING

Allure Moscato, California **SPLIT 8**

Da Luca Prosecco, Italy **SPLIT 9**

Sophora Cuvée, New Zealand **10**

WHITE

Black Stallion Estate, Chardonnay, Napa Valley, CA **10**

Monticello, Chardonnay, Napa Valley, CA **12**

Benvolio, Pinot Grigio, Friuli, Italy **8**

Kim Crawford, Sauvignon Blanc, New Zealand **9.50**

Blufeld, Riesling, Mosel, Germany **8**

BLUSH

Sauvion, Rosé d'Anjou, Loire Valley, France **8**

RED

Guenoc, Cabernet Sauvignon, Lake Country, CA **11**

Lincourt, Rancho Santa Rosa Pinot Noir, Sta Rita Hills, CA **11**

Drumheller, Merlot, Columbia Valley, WA **10**

Trumpeter, Malbec, Mendoza, Argentina **8**

DESSERT WINES

Chateau Laribotte, Sauternes, France **14**

Gemma di Luna, Moscato, Italy, N.V. **10**

PORTS, SHERRIES, COGNACS

PORTS & SHERRIES

Tylor Fladgate, 20yr Tawny, Portugal **15**

Smith Woodhouse, 10yr Tawny, Portugal **12**

Graham's, Six Grapes, Portugal **10**

Fonseca, Bin 27, Portugal **9**

Sandeman, Tawny Porto, Portugal **7**

Penfolds, Club Tawny, South Australia **8**

Harvey's, Bristol Cream Sherry, Spain **8**

Dry Sack, Medium Dry Sherry, Spain **8**

COGNACS

Hennessy V.S. **12**

Courvoisier V.S.O.P. **13**

Remy Martin V.S.O.P. **16**

CORDIALS

Grand Marnier **12.25**

Frangelico **8.25**

Drambuie **12.25**

Amaretto Di Saronno **8.25**

Tia Maria **8.25**

Spiked Pearl Liqueur **8.25**

Cointreau **12.50**

B & B **12**

Romana Sambuca **8.25**

Kahlua **8.25**

Bailey's Irish Cream **8.25**

Five Farms Irish Cream **11**

MARTINIS & COCKTAILS

NO "EGRETS" MARTINI 12

*crop organic cucumber vodka, st. germain elderflower,
orange juice, sparkling wine*

THE JEKYLL SUNSET 10

berry vodka, pineapple & orange juices, grenadine float

THE CLASSIC WITH A TWIST 12

*st. george mountain tam gin, dolin blanc,
orange bitters, lemon twist*

BLACK AGNES 12

*johnnie walker blender's batch wine cask blend,
dolin sweet vermouth, house-made allspice dram liqueur*

TIKI "THAIM" 12

*bulliet rye, 18.21 tiki thai handcrafted syrup,
angry orchard hard apple cider*

RAZOR BURN 12

*st. george green chile vodka, lemon basil syrup, blood
orange ginger shrub, fresh lemon juice, fresh basil garnish*

BOAR'S HEAD BOURBON 14

*wild turkey 101, american honey, apple cardamom shrub,
orange bitters, cherry garnish*

THE PULITZER (HOT) 8.50

*spiked pearl liqueur, walnut toffee whiskey, apple brandy,
hot apple cider, whipped cream, caramel*

IRISH (HOT) 8.50

irish whiskey, whipped cream, creme de menthe

MILLIONAIRES (HOT) 8.50

tia maria, myer's dark rum, whipped cream

DUBIGNON (HOT) 8.50

grand marnier, whipped cream, cinnamon sprinkle

THE CLUB (HOT) 8.50

*peppermint schnapps, whipped cream, godiva chocolate
liqueur, brown sugar rim*

THE COTTAGE (HOT) 8.50

*frangelico, baileys irish cream, whipped cream,
shaved almonds*

BEER

DOMESTIC 4.50

Bud, Bud Light, Miller Lite, Yuengling, Mich Ultra

IMPORT & CRAFT 5.50

*Amstel Light, Heineken, Bass Ale, Corona, Stella Artois,
Guinness, Foothill's, Sam Adams, Jekyll Brewing, Harpoon
"UFO" White, Sweetwater IPA, Sessions "Black" Lager,
Reed's Ginger Beer (Non-Alcoholic), Kaibur (Non-Alcoholic)*
