

HANDCRAFTED COCKTAILS

- HAVANA - Bacardi Silver, Cointreau, orange bitters and a splash of fresh orange juice 8
- VANILLA ORANGE MOJITO – Fresh mint and lime muddled with flavored rums 7
- MARTINI ROYALE – Grey Goose Vodka and crème de cassis topped with champagne 9
- PEACHES AND HERB – Brandy and Grand Marnier combined with local peaches and garden sage 12
- STONE RICKEY – Tanqueray Gin fresh orange juice, a splash of lime and club soda – a classic 9
- CAIPIRINHA – Ypioca Cachaça fresh lime and raw sugar – muddled and shaken 7
- RUM CRUSTA – Vanilla Rum and Cointreau and a splash of fresh lemon – served with a lemon tangle and sugared rim 8
- MANGO MARGARITA – Cuervo Gold Tequila with sweet alphonso mango, triple sec and a splash of fresh lime 8
- FULTON COUNTY ICED TEA – far from Long Island, our version with Maker’s Mark, Absolut, Beefeater Gin and Peach Liqueur with a splash of fresh lemon topped with Coca-Cola 10

Cocktails handcrafted with fresh squeezed lemon and lime juice.

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SPARKLING

	3 oz.
	6 oz.
Mumm Napa, Brut, “Prestige”, Napa (NV)	4.5 8
Roederer Estate, Brut, Anderson Valley (NV)	5.5 10

WHITE

Cycles Gladiator, Pinot Grigio, California (2005)	4.5 8
Ferrari-Carano, Fume Blanc, Sonoma (2005)	5 9
Cline, Viognier, Sonoma County, California (2004)	5.5 10
Kendall Jackson ‘Reserve,’ Chardonnay Santa Barbara (2004)	5.5 10

BLUSH

Beringer, White Zinfandel, California (2005)	3.5 6
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REDS

Cycles Gladiator, Pinot Noir, California (2005)	4.5 8
Meridian Merlot, Napa (2005)	5 9
Canoe Ridge, Cabernet Sauvignon Columbia Valley, Washington (2003)	5.5 10
Sixth Sense, Syrah, California (2004)	5.5 10



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SAVANNAH SHRIMP AND SWEET CORN FRITTERS  
Creamy bacon dipping sauce 10

ICED SHRIMP COCKTAIL  
Horseradish cocktail sauce 12

DIM SUM TRIO  
Pork, vegetable and shrimp dumplings,  
with spicy ponzu dip 10

CHEESEBURGER SLIDERS  
4 with fries 13

SOUTHERN FRIED BBQ PORK RIBS  
Chipotle peach vidalia dip 10

CALAMARI  
Rhode Island pepperoncini  
vinaigrette 10

SPINACH ARTICHOKE DIP  
Four cheeses, chips and  
French bread for dipping 8

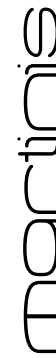
PORK AND PINEAPPLE MEATBALLS  
Curry dip 9

EDAMAME  
Served warm with sea salt 6

GRILLED FLATBREAD  
Mushrooms and fontina cheese 9

GRILLED PITA  
Spiced chick pea hummus,  
crisp celery 8

LEMON ROASTED OLIVES 8



Get your heart racing with our signature martini collection. Cocktails handcrafted with fresh squeezed lemon and lime juice.

Cosmopolitan 9

Mangotini 9

Lycheetini 10

Lotus Martini 9

Caramel Appletini 8

Espresso Martini 12

Pomegranate Ginger Martini 10

Lemon Meringue Martini 9

## Tiny-Tinis

Can't choose?



Try a sampler of our top selling signature martinis:

Pomegranate Ginger  
Caramel Appletini &  
Mangotini  
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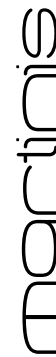
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