

# From our Bar (Williamsburg)

## 2nd St Classics

### The Bloody Mary \$9.5

Delicious Bloody Mary served with the 2nd St. Smorgasbord Skewer!

### The Margarita \$10

Fresh Squeezed Lime Juice, Agave Nectar & Sauza 100% Agave Tequila, served over ice with a salted rim. Never Ever Frozen!

### Poisoned Apple \$11

A 2nd St. Classic brought out of retirement and given a new twist on life! Southern Comfort & Captain Morgan are the stars of this fruit lover's concoction.

### Raspberry Drop \$10

Stoli Raspberi Vodka, Black Raspberry Liqueur, White Cranberry Juice & House Sours served on the rocks.

### Rum Cooler \$10

Captain Morgan Spiced Rum, Malibu Coconut Rum, Banana Liqueur, Pineapple Juice & Sour Mix

### Jaime's Blueberry Cosmo \$11

Stoli Blueberi Vodka, Cointreau, Fresh Lime & White Cranberry Juice

### The 757 \$13

Consisting of Grand Marnier, Tanqueray Rangpur, Fresh Lemon Juice, Simple Syrup & Sparkling Brut, this martini is sure to transport you to a different era.

### Bartender's Choice \$Market Price

Our bartenders' put their passion to work to create new, specialty cocktails just every few days! They work with our Chef to consider seasonal herbs, fruits, juices and food pairings to give you a unique experience every visit.

## Sweeter Palate?

Ask your server about our wonderful dessert cocktail selections!

Located on the backside of our Dessert Menu!

## Drafts

### 2nd St. Tavern Ale \$5.00

From Alewerks with a nutty, chocolate aroma and big flavors of caramel, chocolate, and pecans. American hops balance out the finish. ABV - 5.6%

### Alewerks Seasonal \$Market Price

Local brewery located in Williamsburg with great seasonal craft beers. Ask your server for details.

### Yuengling \$4.50

An iconic American lager famous for its rich amber color & medium-bodied flavor with roasted caramel malt for a subtle sweetness. ABV - 4.4%

### Virginia Beer Company Rotating \$Market Price

Located right down the road from us, this brewery crafts some of the most amazing local brews! Ask your server for details!

### Bold Rock Hard Cider \$5.50 (Gluten Free)

Expert cider makers craft a broad blend of apples from VA orchards to create this distinctive hard cider with rich complexity. ABV - 4.7%

### Michelob Ultra \$4.50

A low carb American style light lager made from Two Row Munich malts and European Select Hops for a refreshing body and finish. ABV - 4.2%

### Virginia Beer Company Free Verse IPA \$6.00

Hoppy and aroma-forward tropical flavors of Azacca hops with whole-cone spicity, piney Chinook combine to create a rounded bitterness. ABV - 6.8%

### Rotating Craft Brews \$Market Price

Dedicated to the ever-evolving world of Craft Brews to offer you a varied selection. Ask your server for details.

## Seasonal Offerings

### Basil-Lemon Vodka Tonic \$10

VA Distilled Cirrus Vodka, Small Batch Tonic, Garden Basil & Lemon

### Harmony \$10

Sauza Tequila, Ancho Reyes Chile Liqueur 'Verde', House Cucumber Water, Simple Syrup & Lemon Juice

### Jala-Piña-Colada \$12

VA Distilled Jalapeño-Pinapple Infused Cirrus Vodka, Pineapple Juice, Piña Colada Mix & Lime Juive

### The Flapper \$13

Empress Gin, Watermelon Puree, Lime Juice & Simple Syrup

### Ginger Sidecar \$11

Domaine de Canton Ginger Liqueur, Christian Brothers Brandy, Simple Syrup & Lemon Juice served up in a Martini Glass and finished with an edible flower.

### Orange Kissed Rye \$15

Bulleit Rye Whiskey, Cointreau & Gingerale

### Pearadise \$10

Absolut Pear, St. Germaine Elderflower Liqueur, Simple Syrup & Lemon

### Maddie's Mango Mojito \$10

Mount Gay Rum, Malibu Mango, Fresh Mango & Mint, Splash Soda Water

### Watermelon Margarita \$15

Milagro Silver Tequila, Agave, Watermelon Puree & Lime Juice

## Spritzers

### Mixed Berry Spritzer \$10

House-Made Mixed Berry Mint Simple Syrup, 99 Berries & Sparkling Brut

### Bloody Bliss Spritzer \$10

Absolut Citron, Blood Orange Juice, White Cranberry, Lemon, Sparkling Cava

## Cocktails or Mocktails

### Pineapple Coconut Colada \$7

Try our Jala-Pina Colada/Pineapple Juice, Pina Colada Mix, Tajin & Coconut

### Mixed Berry Soda \$7

Try our Mixed Berry Spritzer!/House Made Mixed Berry Mint Syrup & Starry

### Cherry Lemonade \$10/\$7

Svedka Vodka/Grenadine, Sours, Fresh Lemon & Pink Lemonade

## Bottled Beers

Blue Moon Witbier Golden, CO - 5.4% ABV - \$5.00

Bud Light St. Louis, MO - 4.2% ABV - \$4.00

Coors Light Golden, CO - 4.2% ABV - \$4.00

Corona Extra Mexico City, Mexico - 4.9% ABV - \$5.00

DBB Vienna Lager Roseland, VA - 6.2% ABV - \$5.00

El Guapo IPA Norfolk, VA - 7.5% ABV - \$5.00

Euphonia Pilsner Virginia Beach, VA- 5.0% ABV \$5.00

Guinness Draught Dublin, Ireland - 4.2% ABV - \$7.00

Hard Cider, Rotating \$Market Price

Haze Dipper Pale Ale Virginia Beach, VA- 6.5% ABV \$5.00

Miller Lite Milwaukee, WI - 4.17% ABV - \$4.50

Protocol Porter Williamsburg, VA - 5.6% ABV \$5.25

Saint Pauli Girl N/A Bremen, Germany - 0.05 % ABV \$4.50

Sam Adams Boston Lager Jamaica Plain, MA - 4.9% ABV \$5.00

Sam Adams Seasonal Jamaica Plain, MA - 4.9% ABV \$5.00

Stella Artois Leuven, Belgium - 5% ABV \$5.00

# From our Bar (Newport News)

## 2nd St Classics

### The Bloody Mary \$9.5

Delicious Bloody Mary served with the 2nd St. Smorgasbord Skewer!

### The Margarita \$10

Fresh Squeezed Lime Juice, Agave Nectar & Sauza 100% Agave Tequila, served over ice with a salted rim. Never Ever Frozen!

### Poisoned Apple \$11

A 2nd St. Classic brought out of retirement and given a new twist on life! Southern Comfort & Captain Morgan are the stars of this fruit lover's concoction.

### Raspberry Drop \$10

Stoli Raspberi Vodka, Black Raspberry Liqueur, White Cranberry Juice & House Sours served on the rocks.

### Rum Cooler \$10

Captain Morgan Spiced Rum, Malibu Coconut Rum, Banana Liqueur, Pineapple Juice & Sour Mix

### Jaime's Blueberry Cosmo \$11

Stoli Blueberi Vodka, Cointreau, Fresh Lime & White Cranberry Juice

### The 757 \$13

Consisting of Grand Marnier, Tanqueray Rangpur, Fresh Lemon Juice, Simple Syrup & Sparkling Brut, this martini is sure to transport you to a different era.

### Bartender's Choice \$Market Price

Our bartenders' put their passion to work to create new, specialty cocktails just every few days! They work with our Chef to consider seasonal herbs, fruits, juices and food pairings to give you a unique experience every visit.

## Sweeter Palate?

Ask your server about our wonderful dessert cocktail selections!

Located on the backside of our Dessert Menu!

## Drafts

### 2nd St. Tavern Ale \$5.00

From Alewerks with a nutty, chocolate aroma and big flavors of caramel, chocolate, and pecans. American hops balance out the finish. ABV - 5.6%

### Devil's Backbone Vienna Lager \$5.50

2012 Gold World Beer Cup and 2009 Great American Beer Festival Silver Medal. A chestnut colored lager with a malty aroma and subtle toasty sweetness derived from a multi-stage mash. ABV - 4.9%

### Stella Artois \$5.50

One of the worlds best selling beers and is enjoyed in more than 80 countries. It's full, characteristic flavor and high quality is assured through a superior brewing process and by using the finest ingredients available. ABV - 5%

### Shock Top Beligan Wheat \$5.00

A spiced belgian style wheat ale with real orange, lemon and lime peels. Unfiltered to create a brew that is naturally cloudy with a light golden color and smooth refreshing finish. ABV - 5.4%

### Bold Rock Hard Cider \$5.50 (Gluten Free)

Expert cider makers craft a broad blend of apples from VA orchards to create this distinctive hard cider with rich complexity ABV - 4.7%

### Bud Light \$4.50

Quintessential light American beer that doesn't wear you down. ABV - 5%

### Virginia Beer Company Free Verse IPA \$6.00

Hoppy and aroma-forward tropical flavors of Azacca hops with whole-cone spicy, piney Chinook combine to create a rounded bitterness. ABV - 6.8%

### Rotating Craft Brews \$Market Price

Dedicated to the ever-evolving world of Craft Brews to offer you a varied selection. Ask your server for details.

## Seasonal Offerings

### Basil-Lemon Vodka Tonic \$10

VA Distilled Cirrus Vodka, Small Batch Tonic, Garden Basil & Lemon

### Harmony \$10

Sauza Tequila, Ancho Reyes Chile Liqueur 'Verde', House Cucumber Water, Simple Syrup & Lemon Juice

### Jala-Piña-Colada \$12

VA Distilled Jalapeño-Pinapple Infused Cirrus Vodka, Pineapple Juice, Piña Colada Mix & Lime Juive

### The Flapper \$13

Empress Gin, Watermelon Puree, Lime Juice & Simple Syrup

### Ginger Sidecar \$11

Domaine de Canton Ginger Liqueur, Christian Brothers Brandy, Simple Syrup & Lemon Juice served up in a Martini Glass and finished with an edible flower.

### Orange Kissed Rye \$15

Bulleit Rye Whiskey, Cointreau & Gingerale

### Pearadise \$10

Absolut Pear, St. Germaine Elderflower Liqueur, Simple Syrup & Lemon

### Maddie's Mango Mojito \$10

Mount Gay Rum, Malibu Mango, Fresh Mango & Mint, Splash Soda Water

### Watermelon Margarita \$15

Milagro Silver Tequila, Agave, Watermelon Puree & Lime Juice

## Spritzers

### Mixed Berry Spritzer \$10

House-Made Mixed Berry Mint Simple Syrup, 99 Berries & Sparkling Brut

### Bloody Bliss Spritzer \$10

Absolut Citron, Blood Orange Juice, White Cranberry, Lemon, Sparkling Cava

## Cocktails or Mocktails

### Pineapple Coconut Colada \$7

Try our Jala-Pina Colada!/Pineapple Juice, Pina Colada Mix, Tajin & Coconut

### Mixed Berry Soda \$7

Try our Mixed Berry Spritzer!/House Made Mixed Berry Mint Syrup & Starry

### Cherry Lemonade \$10/\$7

Svedka Vodka/Grenadine, Sours, Fresh Lemon & Pink Lemonade

## Bottled Beers

Blue Moon Witbier Golden, CO - 5.4% ABV - \$5.00

Bud Light St. Louis, MO - 4.2% ABV - \$4.00

Coors Light Golden, CO - 4.2% ABV - \$4.00

Corona Extra Mexico City, Mexico - 4.6% ABV - \$5.00

Devil's Backbone 16 PT IPA Roseland, VA - 9% ABV - \$6.00

El Guapo Agave IPA Norfolk, VA - 7.5% ABV - \$5.00

Hard Cider, Rotating \$Market Price

New Realm Euphoria Virginia Beach, VA- 5.0% ABV \$5.00

Guinness Draught Dublin, Ireland - 4.2% ABV - \$7.00

Michelob Ultra St. Louis, MO - 4.2% ABV - \$4.00

Mich Ultra Pure Gold St. Louis, MO - 3.8% ABV - \$4.50

Miller Lite Milwaukee, WI - 4.17% ABV \$4.50

O'Douls Amber St. Louis, MO - NA - \$4.25

Sam Adams Boston Lager Jamaica Plain, MA - 4.9% ABV \$5.00

Stella Cidre (Gluten Free) Leuven, Belgium - 4.5% ABV - \$4.50

Yuengling Pottsville, PA - 4.4% ABV - \$4.50

# Happy Hour Menu

Williamsburg/ Bar & Patio / 11:30 am - 6:00 pm

## Wines

**Chardonnay**

Butter - \$9  
Dry Canyon - \$5

**Pinot Grigio**

Antonio Facchin - \$5

**Riesling**

Fetzer - \$5

**Sauvignon Blanc**

Aratás - \$9  
Crimson Clover - \$6

**Rose**

Aratás - \$8  
Mulderbosch - \$8

**Moscato**

La Perlina \$5

**Sparkling**

Mas Fi Cava Brut - \$5

**Petite Sirah**

Aratás Petite Sirah - \$9

**Pinot Noir**

Hahn - \$7  
Le Charmel - \$6

**Merlot**

Lapostolle - \$6

**Cabernet Sauvignon**

Impero - \$6  
Josh Cellars "Craftsman" - \$7

**Zinfandel**

Cline Cellars - \$6

**Malbec**

Twisted Cedar - \$7

**Sangiovese**

Impero - \$6

**Sangria**

Red - \$5  
White - \$5

**Every Sunday**

**25 % off Bottles of Wine**

**Ask your Server/bartender for details!**

*Excludes wines offered by the glass or any other previously discounted wines.*

## Cocktails

**Harmony \$7**

Sauza Tequila, Ancho Reyes Chile Liqueur,  
Cucumber Water, Simple Syrup & Lemon

**Pearadise \$7**

Absolut Pear, St. Germaine Elderflower Liqueur,  
Simple Syrup & Lemon Juice

**Raspberry Drop \$7**

Stoli Razberi Vodka, Black Raspberry Liqueur,  
White Cranberry Juice & Sours

**Rum Cooler \$7**

Captain Morgan Spiced Rum, Malibu Coconut  
Rum, Banana Liqueur, Pineapple Juice & Sours

## Martinis

**House Manhattan \$8**

Jim Beam Bourbon, Sweet Vermouth & Bitters

**House Martini \$8**

Svedka Vodka or Seagram's Gin & Dry Vermouth

**House Cosmo \$8**

Svedka Vodka, Orange Liqueur, Cranberry & Lime

**Poisoned Apple \$8**

Southern Comfort, Captain Morgan Spiced Rum,  
Amaretto, Banana Liqueur, Pinapple Juice & Sours

## Spirits

**2-ounce house pours \$6**

**Pick one Liquor**

Svedka Vodka/Bacardi Rum/Seagram's Gin  
Sauza Tequila/Jim Beam Bourbon  
Seagram's 7 Whiskey/Grant's Scotch

**Pick one Mixer**

Pepsi/Starry/Diet Pepsi/Ginger Ale/Dr. Pepper  
Sparkling Water/Mountain Dew/Pink Lemonade  
Orange/Cranberry/Ruby Red Grapefruit  
Pineapple/White Cranberry/Sours Mix/Apple  
Small Batch Tonic

*Happy hour pricing only as listed.  
No substitutions or modifications.*

## Beers

**Draft Beers**

Michelob Ultra \$3.50  
2nd St. Old Tavern Ale \$4.00  
Yuengling \$3.50  
Bold Rock Hard Cider \$4.50  
VBC Free Verse \$5.00  
VBC & Alewerks' Rotating Seasonal  
\$Market Price  
Rotating Craft Brews \$Market Price

**Bottles & Cans**

**\$3**  
Bud Light  
Coors Light  
  
**\$3.5**  
Miller Lite  
Saint Pauli Girl (Non-alcoholic)

**\$4.00**  
Blue Moon  
Corona  
Devil's Backbone Vienna Lager  
New Realm Haze Dipper Pale Ale  
New Realm Euphonia Pilsner  
O'Connor El Guapo Agave IPA  
Sam Adams Boston Lager  
Sam Adams Seasonal  
Stella Artois

**\$4.25**  
Protocol Porter

**\$6.00**  
Guinness Draught

**Rotating Selections**  
**\$Market Price**  
Hard Cider  
Local & National Craft Brews

*Ask your Server/bartender about  
Bartender's Choice cocktails,  
wine & beer specials!*

# Happy Hour Menu

Newport News / Bar & Patio/ 11:30 am - 6:00 pm

## Wines

**Chardonnay**

Butter - \$9  
Dry Canyon - \$5

**Pinot Grigio**

Antonio Facchin - \$5

**Riesling**

Fetzer - \$5

**Sauvignon Blanc**

Aratás - \$9  
Crimson Clover - \$6

**Rose**

Aratás - \$8  
Mulderbosch - \$8

**Moscato**

La Perlina \$5

**Sparkling**

Mas Fi Cava Brut - \$5

**Petite Sirah**

Aratás Petite Sirah - \$9

**Pinot Noir**

Hahn - \$7  
Le Charmel - \$6

**Merlot**

Lapostolle - \$6

**Cabernet Sauvignon**

Impero - \$6  
Josh Cellars "Craftsman" - \$7

**Zinfandel**

Cline Cellars - \$6

**Malbec**

Twisted Cedar - \$7

**Sangiovese**

Impero - \$6

**Sangria**

Red - \$5  
White - \$5

**Every Sunday**

**25 % off Bottles of Wine**

**Ask your Server/bartender for details!**

*Excludes wines offered by the glass or any other previously discounted wines.*

## Cocktails

**Harmony \$7**

Sauza Tequila, Ancho Reyes Chile Liqueur,  
Cucumber Water, Simple Syrup & Lemon

**Pearadise \$7**

Absolut Pear, St. Germaine Elderflower Liqueur,  
Simple Syrup & Lemon Juice

**Raspberry Drop \$7**

Stoli Razberi Vodka, Black Raspberry Liqueur,  
White Cranberry Juice & Sours

**Rum Cooler \$7**

Captain Morgan Spiced Rum, Malibu Coconut  
Rum, Banana Liqueur, Pineapple Juice & Sours

## Martinis

**House Manhattan \$8**

Jim Beam Bourbon, Sweet Vermouth & Bitters

**House Martini \$8**

Svedka Vodka or Seagram's Gin & Dry Vermouth

**House Cosmo \$8**

Svedka Vodka, Orange Liqueur, Cranberry & Lime

**Poisoned Apple \$8**

Southern Comfort, Captain Morgan Spiced Rum,  
Amaretto, Banana Liqueur, Pinapple Juice & Sours

## Spirits

**2-ounce house pours \$6**

**Pick one Liquor**

Svedka Vodka/Bacardi Rum/Seagram's Gin  
Sauza Tequila/Jim Beam Bourbon  
Seagram's 7 Whiskey/Grant's Scotch

**Pick one Mixer**

Pepsi/Starry/Diet Pepsi/Ginger Ale/Dr. Pepper  
Sparkling Water/Mountain Dew/Pink Lemonade  
Orange/Cranberry/Ruby Red Grapefruit  
Pineapple/White Cranberry/Sours Mix/Apple  
Small Batch Tonic

*Happy hour pricing only as listed.  
No substitutions or modifications.*

## Beers

**Draft Beers**

Bud Light \$3.5  
2nd St. Old Tavern Ale \$4.00  
Devil's Backbone Vienna Lager \$4.5  
Shock Top Belgian Wheat \$4.00  
Stella Artois \$4.5  
Bold Rock Hard Cider \$4.50  
VBC Free Verse \$5.00  
Rotating Craft Brews \$Market Price

**Bottles & Cans**

**\$3.00**  
Bud Light  
Coors Light  
Michelob Ultra  
  
**\$3.25**  
O'Douls (Non-alcoholic)  
  
**\$3.50**  
Michelob Ultra Gold  
Miller Lite  
Stella Cidre (GF)  
Yuengling  
  
**\$4.00**  
Blue Moon  
Corona  
New Realm Euphonia Pilsner  
O'Connor El Guapo Agave IPA  
Sam Adams Boston Lager

**\$5.00**  
Devil's Backbone 16 PT IPA

**\$6.00**  
Guinness Draught

**\$Market Price**  
Hard Cider, Rotating Selection

*Ask your Server/bartender about  
our current selection of rotating  
local craft beers and ciders*





From the Vineyards

White Wines

Red Wines

White Wine & Rosé

2nd St's White Sangria	\$7
La Perlina Moscato 18 - Italy	\$7 / \$25
Twisted Cedar Moscato 19 - California *Certified Sustainable	\$25
Mulderbosch Cabernet Rosé 21 - South Africa	\$10 / \$28
Aratás Rose 21 - California	\$10 / \$39
Michele Chiarlo Nivole, Moscato D'asti 21 - Italy	\$35
Wessex Hundred Rosé 20 - Williamsburg, Virginia	\$35
Williamsburg Winery Viognier 20 - Virginia	\$40

Sparkling

Le Grand Courtage Grand Rose NV (187 ml) - France	\$9
Mas Fi, Cava Brut NV - Spain	\$7 / \$25
Col di Rocca Prosecco NV - Italy	\$35
J Cuvée Sparkling NV - Sonoma	\$60

Riesling

Fetzer NV - Monterey County - *Stainless Aged/Vegan	\$7 / \$25
Max Richter 18 -Germany	\$33

Chardonnay

Dry Canyon 22 - Madera	\$7 / \$25
Virginia Chardonnay 21 - Williamsburg, VA	\$30
Butter 21 - Sonoma County	\$11 / \$38
Maison Joseph Drouhin 21 - Mâcon-Villages - *Low Sulfites	\$38
Trefethen 20 - Napa Valley	\$48
Daou "Reserve" 20 - Paso Robles	\$55
Cakebread 21 - Napa Valley	\$70

Pinot Grigio/Gris

Antonio Facchin Pinot Grigio 21 -Italy	\$7 / \$25
Lone Birch Pinot Gris 21 - Oregon - *Stainless Aged	\$26
Eola Hills Pinot Gris 22 - Oregon	\$39
Maso Canali Pinot Grigio 21 - Italy - *Stainless Aged	\$37

Sauvignon Blanc

Crimson Clover 22 - Spain - *Low Sulfites/Vegan	\$7 / \$25
Aratás Sauvignon Blanc 2021 - California	\$11 / \$48
Giesen 22 - New Zealand	\$30
Charles Krug 22 - Napa Valley	\$32
J. Lohr “Flume Crossing” 22 - California	\$33
Southern Right 21 -South Africa - *Low Sulfites/Vegan	\$35
EQ by Matetic Vineyards 21 - Chile	\$40

25 % OFF

Bottled wine every Sunday

\*Offer excludes wines offered by the glass  
& previously discounted wines.

All vintages and pricing subject to change.

Ask your server about our upcoming wine events!

Wine Specials!

We frequently get to try fun, new wines as part of our continuing education in the food service industry. When we find "diamonds," we bring in these wines as limited time specials to offer you something new and exciting that you may not often come across. Ask your server about current wine specials!

Reds & Red Blends

2nd St's Red Sangria	\$7
Fonseca Ruby Port, Bin No. 27 - Portugal	\$7
Impero Sangiovese 21 - Italy	\$8 / \$26
Legende Domaine de Rothschild Rouge 19 - Bordeaux	\$35
Chianti Villa Chigi 21 - Italy	\$37
Sassaiolo Rosso Piceno 18 - Italy	\$37
Fiction Red Blend 21 - Paso Robles	\$40
Aratás Veneration 19 - Napa Valley	\$45
Muriel Rioja Gran Reserva 14 - Spain	\$47
Trefethen "Eschol" 20 - Napa Valley - *Certified Sustainable	\$55
Chateau Graysac Medoc 16 - France	\$56
Molly Dooker "Two Left Feet" 20 - Australia - *Vegan	\$60

Pinot Noir

Le Charmel 20 - France	\$8 / \$26
Hahn 21 - Monterey County	\$9 / \$27
Cherry Pie 19 - Sonoma, Monterey & Santa Barbara	\$45
Walt 19 - Sonoma	\$48
Provocateur NV - Oregon	\$50
Darms Lane 18 - Russian River Valley	\$60

Malbec

Twisted Cedar 20 - California - *Certified Sustainable/Vegan	\$9 / \$27
Gouguenheim Reserva 20 - Argentina	\$33
Puro 21 - France	\$35
Alta Vista Estate 20 - Argentina	\$40
Chakana Estate 19 - Argentina	\$45

Sirah/Petite Sirah

The Crusher Petite Sirah 17 - Napa Valley	\$36
Aratás Petite Sirah 13 - Skake Ridge Ranch, California	\$11 / \$45
Aratás Proprietor's Petite Sirah 16 - Napa, California	\$50

Cabernet Sauvignon

Impero 22 - Italy	\$8 / \$26
Sterling Vineyards 21 - Central Coast	\$30
Josh Cellars "Craftsman" 20 - Hopland, CA	\$9 / \$27
Knuttel Family 19 - Dry Creek Valley	\$36
Jim Barry "The Cover Drive" 18 - Australia - *Low Sulfites	\$38
Penfolds "Max's Cabernet Sauvignon" 18 - South Australia	\$45
Quilt Cabernet 21 - Napa Valley	\$55
Intrinsic 18 - Washington	\$47
Charles Krug 18 - Napa Valley	\$50
Niner 18 - Paso Robles - *Certified Sustainable	\$55
J. Lohr “Hilltop Vinyard” 19 - Paso Robles	\$65
Silver Oak 18 - Alexander Valley	\$125

Merlot

Lapostolle Merlot 21 - Chile - *Low Sulfites	\$8 / \$26
Expedition 17 - Washington	\$33
Trefethen 19 - Napa Valley	\$35
Two Mountain Merlot 17 - Washington	\$39
Freemark Abbey 18 - Napa	\$70

Zinfandel

Cline Cellars 21 - Sonoma - *Low Sulfites/Vegan	\$8 / \$26
Terra d'Oro 19 - Amador County	\$28
Old Ghost Lodi 19 - Lodi	\$50

Unfinished bottles of wine may be taken home with you, so go ahead & treat yourself!

2nd St Corkage Policy & Fees

You may bring in any bottle of wine that is not offered on any of 2nd St's Menus and we will open and provide wine service for \$15. Corkage Fee will be waived if you purchase additional bottles from 2nd St Menus or if you bring in any Aratás branded wine. 5/27/23