

From our Bar

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

Cran Cosmos \$12

Deep Eddy Cranberry, Cointreau, Lime, White Cranberry Juice & Edible Glitter!

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 spicy, piney Chinook combine to create a rounded bitterness. ABV - 6.8%

Triple Crossing Rotating \$Market Price

Craft Beers from Richmond, VA. Brewing classic styles of beer with a modern approach. Ask your server for details.

Seasonal Offerings

Cirrus'ly Apple \$10

VA Distilled Cirrus Potato Vodka, Apple Liqueur & Chilled Apple Cider

Harmony \$10

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

The Beekeeper \$11

Tanqueray Gin, Apple & Lemon Juices, House Honey Syrup & Rosemary Leaves

The Madison Avenue \$17

VA Distilled Bare Knuckle Rye Whiskey, Agave, House Vanilla Syrup & Orange

The Perfect Elixir \$15

Empress Gin, Agave, House Honey Syrup, Lemon Juice & Orange Zest

Ginger Sidecar \$12

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

Maple Butterscotch Old Fashioned \$14

Bulleit Bourbon, Buttershots, Maple Syrup, Bitters & Bordeaux Cherry

Pearadise \$9

Absolut Pear, St. Germain Elderflower Liqueur, Simple Syrup, Lemon & Soda

Kill Devil "Cream Soda" \$11

Kill Devil Honey Pecan Rum, House Vanilla Syrup & Ginger Ale
Finished with Whipped Cream and a Bordeaux Cherry

Anejo Old Fashioned \$14

Hornitos Black Barrel Anejo Tequila, Agave, House Vanilla Syrup & Orange

Cocktail or Mocktail!

Blood Orange Sunset \$10/\$7

Stoli Orange, Pomegranate Liqueur, Cointreau, House Syrup, Orange Bitters, White Cranberry & Blood Orange Juices

Mocktail - House Syrup, Orange Bitters, Blood Orange & Orange Juices

Mixed Berry Soda \$10/\$7

Mixed Berry Spritzer made with House Syrup & Brut!

Mocktail - House Mixed Berry Mint Syrup, Starry, Frozen Berries & Mint

Cinnamon Apple Cider Mule \$10/\$7

Fireball, Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

Mocktail - Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

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

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

Hard Cider, Rotating \$Market Price

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

O'Douls St. Louis, MO - NA - \$4.00

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

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

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

Stella Liberté N/A Leuven, Belgium - 0% ABV \$5.25



From our Bar (Newport News)

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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 Belgian 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

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VA Distilled Cirrus Potato Vodka, Apple Liqueur & Chilled Apple Cider

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Mocktail - House Syrup, Orange Bitters, Blood Orange & Orange Juices

Mixed Berry Soda \$10/\$7

Mixed Berry Spritzer made with House Syrup & Brut!

Mocktail - House Mixed Berry Mint Syrup, Starry, Frozen Berries & Mint

Cinnamon Apple Cider Mule \$10/\$7

Fireball, Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

Mocktail - Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

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

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 - \$6

Pinot Grigio

Antonio Facchin - \$6

Sauvignon Blanc

Crimson Clover - \$6

Rose

Aratás - \$8

Moscato

Twisted Cedar \$6

Sparkling

Mas Fi Cava Brut - \$6

Petite Sirah

Aratás Petite Sirah - \$9

Pinot Noir

Hahn - \$8

Merlot

Lapostolle - \$6

Cabernet Sauvignon

Josh Cellars "Craftsman" - \$7

Malbec

Twisted Cedar - \$7

Sangria

Red - \$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

Strawberry Cheesecake \$7

Whipped Vodka, Bailey's, Strawberry Puree & Rice Milk. Finished with Whipped Cream & a Maraschino Cherry

Pearadise \$7

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

Raspberry Drop \$7

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

Cinnamon Apple Cider Mule \$7

Fireball Cinnamon Whiskey, Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

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, Pineapple 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/Pepsi Zero/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

Triple Crossing Rotating
\$Market Price

Bottles & Cans

\$3

Bud Light

Coors Light

\$3.5

Miller Lite

\$4.00

Blue Moon

Corona

Devil's Backbone Vienna Lager

O'Connor El Guapo Agave IPA

Sam Adams Boston Lager

Stella Artois

\$4.25

Protocol Porter

Stella Liberté N/A

\$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 - \$6

Pinot Grigio

Antonio Facchin - \$6

Sauvignon Blanc

Crimson Clover - \$6

Rose

Aratás - \$8

Moscato

Twisted Cedar \$6

Sparkling

Mas Fi Cava Brut - \$6

Petite Sirah

Aratás Petite Sirah - \$9

Pinot Noir

Hahn - \$8

Merlot

Lapostolle - \$6

Cabernet Sauvignon

Josh Cellars "Craftsman" - \$7

Malbec

Twisted Cedar - \$7

Sangria

Red - \$5

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25 % off Bottles of Wine
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Cocktails

Strawberry Cheesecake \$7

Whipped Vodka, Bailey's, Strawberry Puree & Rice Milk. Finished with Whipped Cream & a Maraschino Cherry

Pearadise \$7

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

Raspberry Drop \$7

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

Cinnamon Apple Cider Mule \$7

Fireball Cinnamon Whiskey, Chilled Apple Cider, Fresh Lemon Juice, House Syrup & Ginger Beer

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, Pineapple 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

White Wine & Rosé

Twisted Cedar Moscato 19 - California *Certified Sustainable	\$8 / \$26
Max Richter Riesling 18 - Germany	\$33
Mulderbosch Cabernet Rosé 22 - South Africa	\$28
Aratás Rose 22 - California	\$10 / \$39
Michele Chiarlo Nivole, Moscato D'asti 22 - Italy	\$35
Williamsburg Winery Viognier 22 - Virginia	\$40

Sparkling

Le Grand Courtage Grand Rose NV (187 ml) - France	\$9
Mas Fi, Cava Brut NV - Spain	\$8 / \$26
Col di Rocca Prosecco NV - Italy	\$35
J Cuvée Sparkling NV - Sonoma	\$60

Chardonnay

Dry Canyon 22 - Madera	\$8 / \$26
Virginia Chardonnay 22 - Williamsburg, VA	\$30
Butter 22 - Sonoma County	\$11 / \$38
Maison Joseph Drouhin 21 - Mâcon-Villages - *Low Sulfites	\$38
Trefethen 20 - Napa Valley	\$48
Daou "Reserve" 21 - Paso Robles	\$55
Cakebread 21 - Napa Valley	\$70

Pinot Grigio/Gris

Antonio Facchin Pinot Grigio 22 - Italy	\$8 / \$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	\$8 / \$26
Giesen 22 - New Zealand	\$30
Charles Krug 22 - Napa Valley	\$32
J. Lohr "Flume Crossing" 22 - California	\$33
Southern Right 22 - South Africa - *Low Sulfites/Vegan	\$35
EQ by Matetic Vineyards 21 - Chile	\$40

Red Wines

Pinot Noir

Hahn 22 - Monterey County	\$10 / \$30
Cherry Pie 21 - Sonoma, Monterey & Santa Barbara	\$45
Walt 20 - Sonoma	\$48
Provocateur NV - Oregon	\$50
Darms Lane 19 - Russian River Valley	\$60

Wine Specials!

We frequently get to try fun, new wines as part of our continuing education in the food & beverage 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!

Red Wines Cont'd

Reds & Red Blends

2nd St's Red Sangria	\$7
Fonseca Ruby Port, Bin No. 27 - Portugal	\$8 / \$46
Legende Domaine de Rothschild Rouge 20 - Bordeaux	\$35
Chianti Villa Chigi 21 - Italy	\$37
Sassaiolo Rosso Piceno 18 - Italy	\$37
Fiction Red Blend 22 - Paso Robles	\$40
Aratás Veneration 21 - Napa Valley	\$45
Muriel Rioja Gran Reserva 14 - Spain	\$47
Trefethen "Eschol" 20 - Napa Valley - *Certified Sustainable	\$55
Chateau Graysac Medoc 18 - France	\$56
Molly Dooker "Two Left Feet" 20 - Australia - *Vegan	\$60

Malbec

Twisted Cedar 20 - California - *Certified Sustainable/Vegan	\$9 / \$27
Puro 21 - France	\$35
Alta Vista Estate 22 - Argentina	\$40
Chakana Estate 20 - Argentina	\$45

Sirah/Petite Sirah

Aratás Petite Sirah 13 - Skake Ridge Ranch, California	\$11 / \$45
Aratás Proprietor's Petite Sirah 18 - Napa, California	\$50

Cabernet Sauvignon

Sterling Vineyards 22 - Central Coast	\$30
Josh Cellars "Craftsman" 21 - 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" 20 - South Australia	\$45
Quilt Cabernet 21 - Napa Valley	\$55
Charles Krug 19 - Napa Valley	\$50
Niner 18 - Paso Robles - *Certified Sustainable	\$55
J. Lohr "Hilltop Vinyard" 21 - 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	\$48
Two Mountain Merlot 17 - Washington	\$39
Freemark Abbey 18 - Napa	\$70

Zinfandel

Terra d'Oro 20 - Amador County	\$28
Old Ghost Lodi 20 - Lodi	\$50

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!

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. 3/28/24