

# From the Vineyards

## White Wines

### White Wine & Rosé

Baci Dolci Moscato NV - California	\$8 / \$26
Max Richter Riesling 18 - Germany	\$33
Mulderbosch Cabernet Rosé 22 - South Africa	\$28
Aratás Rose 23 - 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 23 - Madera	\$8 / \$26
Virginia Chardonnay 23 - 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 22 - Napa Valley	\$70

### Pinot Grigio/Gris

Antonio Facchin Pinot Grigio 23 - Italy	\$8 / \$26
Maso Canali Pinot Grigio 22 - Italy - *Stainless Aged	\$37
Eola Hills Pinot Gris 22 - Oregon	\$39

### Sauvignon Blanc

Crimson Clover 22 - Spain - *Low Sulfites/Vegan	\$8 / \$26
Aratás Sauvignon Blanc 23 - Napa	\$10 / \$39
Giesen 22 - New Zealand	\$30
Charles Krug 22 - Napa Valley	\$32
J. Lohr "Flume Crossing" 23 - California	\$33
Southern Right 23 - 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 22 - Sonoma	\$48
Provocateur 21 - 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
Château d'Oupia 'Les Hérétiques' 22 - Lanquedoc *Sustainable	\$35
Legende Domaine de Rothschild Rouge 20 - Bordeaux	\$35
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

Bodega Hinojosa 22 - Argentina	\$10 / \$28
Puro 22 - France	\$35
Alta Vista Estate 22 - Argentina	\$40
Chakana Estate 20 - Argentina	\$45

### Sirah/Petite Sirah

Aratás Petite Sirah 17 - 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" 21 - South Australia	\$45
Quilt Cabernet 21 - Napa Valley	\$55
Charles Krug 20 - Napa Valley	\$50
Niner 20 - Paso Robles - *Certified Sustainable	\$55
J. Lohr "Hilltop Vinyard" 21 - Paso Robles	\$65
Silver Oak 18 - Alexander Valley	\$125

### Merlot

Lapostolle Merlot 22 - 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
Regenerator 22 - California	\$40
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. 8/30/24

# From our Bar (Williamsburg)

## 2nd St Classics

### The Bloody Mary \$9.5

Delicious Bloody Mary served with the 2nd St. Smorgasbord Skewer!  
Gluten Free? Ask your server for our GF version!

### The Margarita \$11

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

\*Ask your server to HEAT IT UP! Also available SPICY!

Served with Ancho Reyes Verde Liqueur.

### Rum Cooler \$10

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

### Cran Cosmos \$12

Deep Eddy Cranberry Vodka, Cointreau, Fresh Lime &  
White Cranberry Juice. Finished with Edible Glitter!

### The 757 \$13

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  
for your enjoyment! They work with our Chef to consider seasonal herbs,  
fruits, juices and food pairings to give you a unique experience every visit.

## Draft Beers

### 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%

### Triple Crossing Rotating \$Market Price

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

### 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%

### Alewerks Seasonal \$Market Price

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

### 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!

### 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%

### 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%

## Seasonal Offerings

### Apple Orchard Tini \$10

Waterman's Coral-Filtered Vodka, Smirnoff Apple Vodka, Chilled Apple Cider  
& Simple Syrup. Served up with a Cinnamon Sugar Rim & Apple Slices.

### Añejo Old Fashioned \$14

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

### Ginger Aperol Spritz \$15

Aperol, Domaine de Canton Liqueur & Simple Syrup topped with  
Mas Fi Cava Brut & Club Soda. Served with an edible flower.

### Pearadise \$10

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

### Blackberry Sidecar \$14

Bird Dog Blackberry Whiskey, Triple Sec, Simple Syrup & Lemon Juice.  
Served up in a Martini Glass and finished with an Edible Flower.

### Brown Sugar Rye Old Fashioned \$14

Bulleit Rye, Brown Sugar Simple Syrup, Chocolate Bitters & Fresh Orange

## Cocktail, Mocktail...

Your Choice!

### Cinnamon Apple Cider Mule \$10/\$7

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

### Blood Orange Sunset \$10/\$7

Stoli Orange Vodka, Cointreau & Pama Liqueur/  
Simple Syrup, Blood Orange & White Cranberry Juices

## Sweeter Palate?

Ask your server about our dessert cocktail selections!

Located on the backside of our Dessert Menu!

## 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
Hazy Like a Fox	Virginia Beach, VA - 6.5% ABV - \$5.50
Mango Cart	Anaheim, CA - 4.0% ABC - \$5.25
Miller Lite	Milwaukee, WI - 4.17% ABV - \$4.50
Pacifico	Mazatlán, Mexico - 4.4% ABV - \$5.00
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 \$5.50



# From our Bar (Newport News)

## 2nd St Classics

### The Bloody Mary \$9.5

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Gluten Free? Ask your server for our GF version!

### The Margarita \$11

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

\*Ask your server to HEAT IT UP! Also available SPICY!

Served with Ancho Reyes Verde Liqueur.

### Rum Cooler \$10

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

### Cran Cosmos \$12

Deep Eddy Cranberry Vodka, Cointreau, Fresh Lime &  
White Cranberry Juice. Finished with Edible Glitter!

### The 757 \$13

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

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for your enjoyment! They work with our Chef to consider seasonal herbs,  
fruits, juices and food pairings to give you a unique experience every visit.

## Draft Beers

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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 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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& Simple Syrup. Served up with a Cinnamon Sugar Rim & Apple Slices.

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Mas Fi Cava Brut & Club Soda. Served with an edible flower.

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### Blackberry Sidecar \$14

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Simple Syrup & Ginger Beer

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## Sweeter Palate?

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## Bottled Beers

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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
Hazy Like a Fox	Virginia Beach, VA - 63.5% ABV \$5.50
Guinness Draught	Dublin, Ireland - 4.2% ABV - \$7.00
Lime of the Party Gose	Virginia Beach, VA - 4.0% ABV - \$5.50
Mango Cart	Anaheim, CA - 4.0% ABC - \$5.25
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
Stella Liberte	Leuven, Belgium - NA - \$5.50
Pacifico	Mazatlán, Mexico - 4.4% ABV - \$5.00
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

## Cocktails

### Cinnamon Apple Cider Mule \$7

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

### Rum Cooler \$7

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

## 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

## 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 / Pineapple / White Cranberry / Apple  
Sours Mix / Small Batch Tonic

## Wines

### Chardonnay

Butter - \$9

Dry Canyon - \$6

### Sauvignon Blanc

Crimson Clover - \$6

Aratás - \$8

### Pinot Grigio

Antonio Facchin - \$6

### Rose

Aratás - \$8

### Moscato

Baci Dolci - \$6

### Sparkling

Mas Fi Cava Brut - \$6

### Sangria

Red - \$5

### Petite Sirah

Aratás Petite Sirah - \$9

### Pinot Noir

Hahn - \$8

### Merlot

Lapostolle - \$6

### Cabernet

Josh Cellars - \$7

### Malbec

Bodega Hinojosa - \$8

**Sundays Only: 25 % off Bottles of Wine. Ask your Server/bartender for details!**

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

## Beers

### Draft Beers

2nd St. Tavern Ale \$4.00

Triple Crossing Rotating \$Market Price

VBC Free Verse IPA \$5.00

Alewerks Seasonal \$Market Price

VBC Rotating \$Market Price

Yuengling \$3.50

Bold Rock Hard Cider \$4.50 (GF)

Michelob Ultra \$3.50

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

### Bottles & Cans

\$3.00

Bud Light / Coors Light

\$3.50

Miller Lite

\$4.00

Blue Moon / Corona / DBB Vienna Lager / El Guapo IPA

Pacifico / Sam Adams Boston Lager / Stell Artois

\$4.25

Mango Cart / Protocol Porter

\$4.50

Hazy Like a Fox IPA / Stella Liberté N/A

\$6.00

Guinness Draught

\$ Market Price

Hard Cider, Rotating Selection

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

10/03/24



# Happy Hour Menu

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

## Cocktails

### Cinnamon Apple Cider Mule \$7

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

### Rum Cooler \$7

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

## 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

## 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 / Pineapple / White Cranberry / Sours Mix

Apple / Small Batch Tonic

## Wines

### Chardonnay

Butter - \$9

Dry Canyon - \$6

### Sauvignon Blanc

Crimson Clover - \$6

Aratás - \$8

### Pinot Grigio

Antonio Facchin - \$6

### Rose

Aratás - \$8

### Moscato

Baci Dolci - \$6

### Sparkling

Mas Fi Cava Brut - \$6

### Sangria

Red - \$5

### Petite Sirah

Aratás Petite Sirah - \$9

### Pinot Noir

Hahn - \$8

### Merlot

Lapostolle - \$6

### Cabernet

Josh Cellars - \$7

### Malbec

Bodega Hinojosa - \$8

**Sundays Only: 25 % off Bottles of Wine. Ask your Server/bartender for details!**

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

## 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

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

### Bottles & Cans

\$3.00

Bud Light / Coors Light / Michelob Ultra

\$3.50

Mich Ultra Gold / Miller Lite / Stella Cidre (GF) / Yuengling

\$4.00

Blue Moon / Corona / El Guapo IPA / Pacifico

Sam Adams Boston Lager

\$4.25

Mango Cart

\$4.50

Stella Liberte (Non-alcoholic) / Hazy Like a Fox IPA / Lime of the

Party Gose

\$5.00

Devil's Backbone 16 PT IPA

\$6.00

Guinness Draught

\$ Market Price

Hard Cider, Rotating Selection

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