



From the Vineyards

White Wines

Red Wines Cont'd

White Wine & Rosé

Baci Dolci Moscato NV - California	\$8 / \$26
Mulderbosch Cabernet Rosé 22 - South Africa	\$10 / \$28
Carl Erhard Old School Riesling 22 - Germany	\$36
Michele Chiarlo Nivole, Moscato D'asti 23 - 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 24 - Madera	\$8 / \$26
Aratás Chardonnay 24 - Sonoma	\$10 / \$39
Virginia Chardonnay 23 - Williamsburg, VA	\$30
Butter NV - Sonoma County	\$11 / \$38
Maison Joseph Drouhin 22 - Mâcon-Villages - *Low Sulfites	\$38
Trefethen 22 - Napa Valley	\$48
Daou "Reserve" 22 - Paso Robles	\$55
Cakebread 23 - Napa Valley	\$70

Pinot Grigio/Gris

Antonio Facchin Pinot Grigio 24 -Italy	\$8 / \$26
Maso Canali Pinot Grigio 23 - Italy - *Stainless Aged	\$37
Eola Hills Pinot Gris 22 - Oregon	\$39

Sauvignon Blanc

Crimson Clover 24 - Spain - *Low Sulfites/Vegan	\$8 / \$26
Aratás Sauvignon Blanc 24 - Napa	\$10 / \$39
Giesen 23 - New Zealand	\$30
Charles Krug 23 - 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 23 - Monterey County	\$10 / \$30
Cherry Pie 22 - Sonoma, Monterey & Santa Barbara	\$45
Walt 21 - Sonoma	\$48
Provocateur 22 - Oregon	\$50
Darms Lane 18 - 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!

Reds & Red Blends

Summer Strawberry Sangria	\$7 / \$35 Carafe
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 23 - Paso Robles	\$40
Aratás Veneration 21 - Napa Valley	\$45
Trefethen "Eschol" 20 - Napa Valley - *Certified Sustainable	\$55
Chateau Graysac Medoc 20 - France	\$56
Molly Dooker "Two Left Feet" 21 - Australia - *Vegan	\$60
Orin Swift “Papillon” - Napa	\$80

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

Cabernet Sauvignon

Sterling Vineyards 23 - Central Coast	\$30
Josh Cellars "Craftsman" 22 - Hopland, CA	\$9 / \$27
Knuttel Family 20 - Dry Creek Valley	\$36
Jim Barry "The Cover Drive" 20 - Australia - *Low Sulfites	\$38
Penfolds "Max's Cabernet Sauvignon" 21 - South Australia	\$45
Quilt Cabernet 22 - Napa Valley	\$55
Charles Krug 22 - Napa Valley	\$50
Niner 21 - Paso Robles - *Certified Sustainable	\$55
J. Lohr “Hilltop Vinyard” 22 - Paso Robles	\$65
Silver Oak 18 - Alexander Valley	\$125

Merlot

Lapostolle Merlot 23 - Chile - *Low Sulfites	\$8 / \$26
Expedition 17 - Washington	\$33
Trefethen 21 - Napa Valley	\$48
Two Mountain Merlot 22 - Washington	\$39
Freemark Abbey 18 - Napa	\$70

Zinfandel

Terra d'Oro 20 - Amador County	\$28
Regenerator 22 - California	\$40
Old Ghost Lodi 21 - 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. 06/06/25



# 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 you server for our GF version!*

### Kentucky Sour \$12

*Bulleit Bourbon, Fresh Lemon Juice, Simple Syrup & Ginger Beer*

### Rum Cooler \$10

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

### Hibiscus Martini \$12

*Absolute Citron, Triple Sec, Fresh Hibiscus & Lime Juices  
Served Up with an Edible Flower*

### 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.*

## 2nd St Margaritas

### THE Margarita \$11

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

### Ancho Reyes Margarita \$11

*2nd St's Spiced up Marg! THE Margarita infused with  
Ancho Reyes Verde Liqueur*

### Mango-Chili Margarita \$11

*Sauza Tequila, Agave Nectar, Mango-Chili Syrup, Ancho Reyes Chili Liqueur  
Servd with Salted Tajin Rim & Edible Flower*

## 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%*

### Falcon Smash \$9.00

*Craft Beer from Richmond, VA. Balanced hops & yeast yields bright citrus,  
orange pine marmalade & stone fruit cohesion. ABV - 7%*

### 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%*

### Stella Artois \$5.50

*Floral aroma, balanced malt sweetness, hoppy bitterness, dry finish. ABV - 5%*

### 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

### Bulleit Rye Honey Old Fashioned \$14

*Bulleit Rye, Fresh Orange, Honey Simple Syrup & Angostura Bitters*

### Aperol-Hibiscus Spritz \$11

*Aperol, Hibiscus Juice, Fresh Lemon Juice,  
Sparkling Brut & Club Soda Served with an Edible Flower*

### Elder Greyhound \$10

*Waterman's Vodka, St. Germaine Liqueur  
Grapefruit & Lemon Juices. Topped with Sparkling Brut*

### Absolutely Mango \$9

*Absolut Mango Vodka, Triple Sec, Fresh Lemon Juice, Mango Syrup & Starry  
Served with an Edible Flower*

### Strawberry-Basil Cooler \$12

*Tanqueray Rangpur, Strawberry Puree, Mint Simple Syrup,  
Fresh Lemon Juice & Basil*

### Blackberry-Violette Storm \$9

*Bird Dog Blackberry Whiskey, Crème de Violette Liqueur  
Sours & an Edible Flower*

### Lemon Basil Vodka Tonic \$9

*Cirrus Vodka, Lemon Zest & Juice, Basil & Jack Rudy Small Batch Tonic*

## Cocktail, Mocktail...

*Your Choice!*

### Coconut Pineapple Colada \$10/\$7

*Malibu & Goslings/Orange, Lime, Pineapple & Coconut Colada*

### Peach Creamsicle \$10/\$7

*Waterman's Vodka/Peach Syrup, Orange Juice & Ginger Ale*

## 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
Bold Rock Apple	Crozet, VA - 4.7 % ABV - \$4.50
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
Sam Adams Boston Lager	Jamaica Plain, MA - 4.9% 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

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

### Kentucky Sour \$12

*Bulleit Bourbon, Fresh Lemon Juice, Simple Syrup & Ginger Beer*

### Rum Cooler \$10

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

### Hibiscus Martini \$12

*Absolute Citron, Triple Sec, Fresh Hibiscus & Lime Juices.  
Served Up with an Edible Flower*

### 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.*

## 2nd St Margaritas

### THE Margarita \$11

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

### Ancho Reyes Margarita \$11

*2nd St's Spiced up Marg! THE Margarita infused with  
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### Mango-Chili Margarita \$11

*Sauza Tequila, Agave Nectar, Mango-Chili Syrup, Ancho Reyes Chili Liqueur.  
Servd with Salted Tajin Rim & Edible Flower*

## 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%*

### Falcon Smash IPA \$9.00

*Craft Beer from Richmond, VA. Balanced hops & yeast yields bright citrus,  
orange pine marmalade & stone fruit cohesion. ABV - 7%*

### 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%*

### 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%*

### 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%*

### Stella Artois \$5.50

*Floral aroma, balanced malt sweetness, hoppy bitterness, dry finish. ABV - 5%*

### Bud Light \$4.50

*Quintessential light American beer that does not wear you down. ABV - 5%*

### 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

### Bulleit Rye Honey Old Fashioned \$14

*Bulleit Rye, Fresh Orange, Honey Simple Syrup & Angostura Bitters*

### Aperol-Hibiscus Spritz \$11

*Aperol, Hibiscus Juice, Fresh Lemon Juice,  
Sparkling Brut & Club Soda Served with an Edible Flower*

### Elder Greyhound \$10

*Waterman's Vodka, St. Germaine Liqueur  
Grapefruit & Lemon Juices. Topped with Sparkling Brut*

### Absolutely Mango \$9

*Absolut Mango, Triple Sec, Fresh Lemon Juice, Mango Syrup & Starry  
Served with an Edible Flower*

### Strawberry-Basil Cooler \$12

*Tanqueray Rangpur, Strawberry Puree, Mint Simple Syrup,  
Fresh Lemon Juice & Basil*

### Blackberry-Violette Storm \$9

*Bird Dog Blackberry Whiskey, Crème de Violette Liqueur,  
Sours & an Edible Flower*

### Lemon Basil Vodka Tonic \$9

*Cirrus Vodka, Lemon Zest & Juice, Basil & Jack Rudy Small Batch Tonic*

## Cocktail, Mocktail...

*Your Choice!*

### Coconut Pineapple Colada \$10/\$7

*Malibu & Goslings/Orange, Lime, Pineapple & Coconut Colada*

### Peach Creamsicle \$10/\$7

*Waterman's Vodka/Peach Syrup, Orange Juice & Ginger Ale*

## 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

**Bold Rock Apple** Crozet, VA - 4.7 % ABV - \$4.50

**Bold Rock Rotating** Crozet, VA - Market Price

**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 16 PT IPA** Roseland, VA - 9% ABV - \$6.00

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

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

**Hazy Like a Fox** Virginia Beach, VA - 6.5% ABV - \$5.50

**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

**Pacifico** Mazatlán, Mexico - 4.4% ABV - \$5.00

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

**Stella Liberté N/A** Leuven, Belgium - 0% ABV \$5.50



# Happy Hour Menu

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

## Cocktails

**Absolutely Mango \$7**

*Absolute Mango, Triple Sec, Lemon Juice, Mango Syrup & Starry*

**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**

*Aratás - \$8  
Butter - \$9  
Dry Canyon - \$6  
Pinot Grigio  
Antonio Facchin - \$6  
Rose  
Mulderbosch - \$8*

**Sauvignon Blanc**

*Crimson Clover - \$6  
Aratás - \$8  
Moscato  
Baci Dolci - \$6  
Sparkling  
Mas Fi Cava Brut - \$6*

**Sangria**

*Summer Strawberry - \$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  
Falcon Smash \$7.5  
VBC Free Verse IPA \$5.00  
Alewerks Seasonal \$Market Price  
VBC Rotating \$Market Price  
Yuengling \$3.50  
Stella Artois \$4.50  
Michelob Ultra \$3.50*

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

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

06/10/25

### Bottles & Cans

*\$3.00  
Bud Light / Coors Light  
\$3.50  
Bold Rock Apple / Miller Lite  
\$4.00  
Blue Moon / Corona / DBB Vienna Lager / El Guapo IPA  
Pacifico / Sam Adams Boston Lager  
\$4.25  
Mango Cart  
\$4.50  
Hazy Like a Fox IPA / Bold Stella Liberté N/A  
\$6.00  
Guinness Draught  
\$ Market Price  
Hard Cider, Rotating Selection*



# Happy Hour Menu

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

## Cocktails

### Absolutely Mango \$7

Absolute Mango, Triple Sec, Lemon Juice, Mango Syrup & Starry

### 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 / Cherry Pepsi / Pink Lemonade  
Orange / Cranberry / Pineapple / White Cranberry / Sours Mix  
Apple / Small Batch Tonic / Club Soda

## Wines

### Chardonnay

Aratás - \$8  
Butter - \$9  
Dry Canyon - \$6

### Moscato

Baci Dolci - \$6

### Pinot Grigio

Antonio Facchin - \$6

### Rose

Mulderbosch - \$8

### Sauvignon Blanc

Crimson Clover - \$6  
Aratás - \$8

### Sparkling

Mas Fi Cava Brut - \$6

### Sangria

Summer Strawberry - \$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  
Falcon Smash IPS \$7.5  
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 / 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/ Bold Rock Apple/ Bold Rock Rotating  
\$5.00  
Devil's Backbone 16 PT IPA  
\$6.00  
Guinness Draught  
\$ Market Price  
Hard Cider, Rotating Selection

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