

From the Vineyards

White Wines

White Wine & Rosé

Baci Dolci Moscato NV - California	\$8 / \$26
False Bay Rose 24 - South Africa	\$9 / \$27
Carl Erhard Old School Riesling 23 - Germany (Dry)	\$36
Karl Josef Spatlese Riesling 24 - Germany (Sweet)	\$34
Michele Chiarlo Nivole, Moscato D'asti 23 - Italy	\$35
Williamsburg Winery Viognier 22 - Virginia	\$40

Sparkling

Tommaso Gambino Cuvee (187 ml) NV - Italy	\$10
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
Virginia Chardonnay 23 - Williamsburg, VA	\$30
Butter NV - Sonoma County	\$11 / \$38
Maison Joseph Drouhin 23 - Mâcon-Villages - *Low Sulfites	\$38
Trefethen 23 - Napa Valley	\$48
Aratás Chardonnay 24 - Sonoma	\$15 / \$52
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 24 - Italy - *Stainless Aged	\$37
Eola Hills Pinot Gris 22 - Oregon	\$39

Sauvignon Blanc

Tiki Grove 25 - New Zealand	\$11 / \$29
Giesen 23 - New Zealand	\$30
Charles Krug 23 - Napa Valley	\$32
J. Lohr "Flume Crossing" 23 - California	\$33
Southern Right 24 - South Africa - *Low Sulfites/Vegan	\$35
EQ by Matetic Vineyards 23 - Chile	\$40
Aratás Sauvignon Blanc 24 - Napa	\$14 / \$48

Red Wines

Pinot Noir

Hahn 24 - Monterey County	\$10 / \$30
Cherry Pie 22 - Sonoma, Monterey & Santa Barbara	\$45
Walt 23 - Sonoma	\$48
Provocateur 23 - Oregon	\$50
Darms Lane 23 - 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

Fonseca Ruby Port, Bin No. 27 - Portugal	\$8 / \$46
Rigoletto Chianti 24 - Italy	\$9 / 27
Château d'Oupia 'Les Hérétiques' 24 - Lanquedoc *Sustainable	\$35
Legende Domaine de Rothschild Rouge 22 - Bordeaux	\$40
Fiction Red Blend 24 - Paso Robles	\$45
Elisa Guérin Beaujolais-Villages 23 - France	\$48
Chateau Graysac Medoc 18 - France	\$56
Molly Dooker "Two Left Feet" 22 - Australia - *Vegan	\$60
Aratás Veneration 19 - Napa Valley	\$65
Orin Swift "Papillon" 22 - Napa Valley	\$80

Malbec

Bodega Hinojosa 24 - Argentina	\$10 / \$28
Puro 22 - France	\$35
Alta Vista Estate 24 - Argentina	\$40
Chakana Estate 20 - Argentina	\$45

Sirah/Petite Sirah

Aratás Proprietor's Petite Sirah 18 - Napa, California	\$16 / \$58
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Cabernet Sauvignon

Sterling Vineyards 23 - Central Coast	\$30
Josh Cellars "Craftsman" 23 - Hopland, CA	\$9 / \$27
Knuttel Family 21 - Dry Creek Valley	\$36
Jim Barry "The Cover Drive" 21 - Australia - *Low Sulfites	\$38
Penfolds "Max's Cabernet Sauvignon" 22 - South Australia	\$45
Quilt Cabernet 23 - Napa Valley	\$55
Charles Krug 23 - 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

Pierres Blanches 22 - Italy	\$9 / \$26
Trefethen 22 - Napa Valley	\$48
Two Mountain Merlot 23 - Washington	\$39
Freemark Abbey 21 - Napa	\$70

Zinfandel

Terra d'Oro 20 - Amador County	\$28
Regenerator 23 - California	\$40
Old Ghost Lodi 22 - Lodi	\$50

Sangria

Celebrate the flavors of the season with 2nd St's Seasonal Sangrias!

We blend premium wine with fresh seasonal fruits for an unforgettable experience. Ask your Server about current offering!

\$7/Glass \$35/Carafe

25 % OFF

Bottled wine every Sunday

*Offer excludes wines offered by the glass, wines sold in 187ml & 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. 05/13/26



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!

2nd St's Espresso Martini \$13

Waterman's Vodka & Mr. Black Coffee Liqueur

Blended with Fever Tree Espresso Martini Mix

Cran Cosmos \$12

Deep Eddy Cranberry Vodka, Orange Liqueur & White Cranberry Juice

Served Up with an Edible Glitter Garnish

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.

THE Margarita \$11

Fresh Squeezed Lime Juice, Agave Nectar & Sauza 100% Agave Tequila,

served over ice with a salted rim. Never Ever Frozen!

-Spice it up with Ancho Reyes Chili Liqueur!-

Smoked Maple Rye Old Fashioned \$13

Bulleit Rye Bourbon, Old Fashioned Syrup & Bordeaux Cherry

Bartender's Choice

Our bartenders put their passion to work to create new, specialty cocktails for your enjoyment!

Bourbon, Whiskey & Scotch

Our Bourbon, Whiskey & Scotch selections are ever evolving. Please check with your server for the latest offerings!

Sweeter Palate?

Ask your server about our dessert cocktail selections!

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.

Virginia Beer Company Rotating \$Market Price

Located right down the road from us, this brewery crafts some of the most amazing local brews!

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

Blackberry Mint Smash \$15

Bulleit Bourbon, Blackberry & Mint Syrup, Fresh Lemon Juice

Lemon Basil Vodka Tonic \$10

Cirrus Vodka, Fresh Lemon Juice & Basil Leaves

Small Batch Tonic & Lemon Zest

Rum Old Fashioned \$12

Goslings Rum, Brown Sugar Simple Syrup

Chocolate Bitters & Orange Twist

Blood Orange Paloma \$9

Jose Cuervo, Blood Orange Blend, Fresh Lime Juice

Agave Nectar & Club Soda. Served with a Sugar Rim & Edible Orchid

Anejo Old Fashioned \$14

Hornitos Anejo Tequila, Orange Bitters

Agave Nectar & Vanilla Simple Syrup

Ginger-Aperol Spritz \$15

Aperol, Domaine de Canton Ginger Liqueur, Simple Syrup

Cava & Club Soda, Dehydrated Orange & Orchid Garnish

Cocktail, Mocktail...

Your Choice!

Toasted Coconut Mojito \$10/\$7

Malibu Rum/ Toasted Coconut & Mint Simple Syrup

Lime Juice & Club Soda

Blood Orange Sunset \$10/\$7

Stoli Orange Vodka, Cointreau & Pama Liqueur

Simple Syrup, Blood Orange & White Cranberry Juices

Blackberry Gin Fizz \$10/\$7

Seagram's Gin/ Blackberry Syrup, Fresh Lime Juice & Ginger Beer

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 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 your server for our GF version!

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Waterman's Vodka & Mr. Black Coffee Liqueur

Blended with Fever Tree Espresso Martini Mix

Cran Cosmos \$12

Deep Eddy Cranberry Vodka, Orange Liqueur & White Cranberry Juice

Served Up with an Edible Glitter Garnish

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.

THE Margarita \$11

Fresh Squeezed Lime Juice, Agave Nectar & Sauza 100% Agave Tequila,

served over ice with a salted rim. Never Ever Frozen!

-Spice it up with Ancho Reyes Chili Liqueur!-

Smoked Maple Rye Old Fashioned \$13

Bulleit Rye Bourbon, Old Fashioned Syrup & Bordeaux Cherry

Bartender's Choice

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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

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. naturally cloudy with a light golden color and 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

Blackberry Mint Smash \$15

Bulleit Bourbon, Blackberry & Mint Syrup, Fresh Lemon Juice

Lemon Basil Vodka Tonic \$10

Cirrus Vodka, Fresh Lemon Juice & Basil Leaves

Small Batch Tonic & Lemon Zest

Rum Old Fashioned \$12

Goslings Rum, Brown Sugar Simple Syrup

Chocolate Bitters & Orange Twist

Blood Orange Paloma \$9

Jose Cuervo, Blood Orange Blend, Fresh Lime Juice, Agave Nectar &

Club Soda. Served with a Sugar Rim & Edible Orchid

Anejo Old Fashioned \$14

Hornitos Anejo Tequila, Orange Bitters

Agave Nectar & Vanilla Simple Syrup

Ginger-Aperol Spritz \$15

Aperol, Domaine de Canton Ginger Liqueur, Simple Syrup

Cava & Club Soda, Dehydrated Orange & Orchid Garnish

Cocktail, Mocktail...

Your Choice!

Toasted Coconut Mojito \$10/\$7

Malibu Rum/ Toasted Coconut & Mint Simple Syrup

Lime Juice & Club Soda

Blood Orange Sunset \$10/\$7

Stoli Orange Vodka, Cointreau & Pama Liqueur

Simple Syrup, Blood Orange & White Cranberry Juices

Blackberry Gin Fizz \$10/\$7

Seagram's Gin/ Blackberry Syrup, Fresh Lime Juice & Ginger Beer

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

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

Pearadise Cocktail \$7

Absolut Pear, Elderflower Liqueur, Fresh Lemon Juice & Simple Syrup.

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 - \$13

Butter - \$9

Dry Canyon - \$6

Pinot Grigio

Antonio Facchin - \$6

Rose

False Bay - \$7

Sauvignon Blanc

Tiki Grove - \$9

Aratás - \$12

Moscato

Baci Dolci - \$6

Sparkling

Mas Fi Cava Brut - \$6

Sangria

Seasonal Flavor - \$5

Petite Sirah

Aratás Petite Sirah - \$14

Pinot Noir

Hahn - \$8

Merlot

Pierres Blanches - \$7

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

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 pricing only as listed. No substitutions or modifications.

11/11/25



Happy Hour Menu

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

Cocktails

Pearadise Cocktail \$7

Absolut Pear, Elderflower Liqueur, Fresh Lemon Juice & Simple Syrup.

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 - \$13

Butter - \$9

Dry Canyon - \$6

Moscato

Baci Dolci - \$6

Pinot Grigio

Antonio Facchin - \$6

Rose

False Bay - \$7

Sauvignon Blanc

Tiki Grove - \$9

Aratás - \$12

Sparkling

Mas Fi Cava Brut - \$6

Sangria

Seasonal Flavor - \$5

Petite Sirah

Aratás Petite Sirah - \$14

Pinot Noir

Hahn - \$8

Merlot

Pierres Blanches - \$7

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.

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

Beers

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

Bold Rock Apple

\$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.