



## SIGNATURE COCKTAILS

<b>Life's A Beach</b> <i>A crisp, blue ocean of pineapple-infused coconut vodka, complete with your own private island</i>	\$8.9	<b>Coastal Bay Breeze</b> <i>Our pineapple-infused coconut vodka with cranberry &amp; pineapple juices</i>	\$8.4
<b>Orange You Glad I Said Tequila</b> <i>Coastal Grille's signature margarita! Orange-infused 100% Agave tequila, homemade sour, &amp; Combier Orange Liqueur</i>	\$9.4	<b>Coastal Sangrias</b> <i>Choose from our signature: White Mango Passion or Red Berry Bliss Sangrias</i>	\$8.4
<b>Electric Lemonade 2: Electric Blu-galoo</b> <i>Let loose with this! A fresh squeezed blueberry lemonade with Faber Blueberry Vodka</i>	\$8.9	<b>Stubborn Mules</b> <i>Choose a classic Moscow Mule OR our Blue Mule made with fresh blueberries</i>	\$8.9
<b>Three Amigos</b> <i>3 ingredients, 1 in-famous margarita! Milagro Reposado + Fresh Lime + Tres Agaves Agave</i>	\$9.4	<b>Tropical Island Iced Tea</b> <i>A tropical L.I.T. with Vodka, Malibu Rum, Gin, Tequila, Triple Sec, pineapple juice, sour and a splash of coke</i>	\$9.1
<b>Strawberry Champagne Daquiri</b> <i>The award-winning marriage of Strawberries &amp; Champagne blended together in romantic bliss</i>	\$8.9	<b>Jamie's Got A Rum</b> <i>Spiced rum, homemade sour, cranberry juice and bubbly Prosecco</i>	\$8.9
<b>Selfish Shellfish</b> <i>A Tito's bloody mary martini with a spiced rim &amp; a very shellfish garnish, just for you</i>	\$9.1	<b>Choco Taco</b> <i>Probably a little different than you remember, Banhez Mezcal, Kahlua, Combier and White Creme de cacao, shaken with espresso and chocolate cream</i>	\$9.8
<b>The Perfect Stormy</b> <i>A treacherous Dark &amp; Stormy made with Gosling's Rum, fresh lime and ginger beer (or make it a 'MARK' &amp; Stormy with Maker's Mark!)</i>	\$8.9	<b>Manhattan Sunrise Or Sunset</b> <i>Watch the sun set or rise in Manhattan. Choose from the lighter Sunrise Manhattan with Dad's Hat Rye and fresh orange OR the darker Sunset Manhattan with Buffalo Trace and a splash of Chambord</i>	\$12.1
<b>Such A Pain-Killer</b> <i>Spiced Rum, coconut cream, pineapple &amp; oj, with a dark rum floater and toasted coconut</i>	\$8.9	<b>Paloma With A Diploma</b> <i>Graduate to the next level with this studious mix of fresh-squeezed Grapefruit, Milagro Reposado Tequila, agave, lime and a salted rim</i>	\$10.4
<b>Mango Mojito</b> <i>Cruzan Mango Rum, infused with fresh lime &amp; mint, shaken with muddled mango &amp; soda</i>	\$8.9	<b>Ruby Slipper</b> <i>Fresh-squeezed ruby red grapefruit juice, Citrus Vodka and Elderflower Liqueur. If the shoe fits...</i>	\$9.8
<b>In A Pickle</b> <i>Chilled Ketel 1 Vodka martini dirtied up with pickle juice &amp; our own pickled-pickle-stuffed olives</i>	\$9.4	<b>If You Like Pina Colada's...</b> <i>...Then you came to the right place! Choose from our Original made with a refreshing Coconut Water Rum, Strawberry, Dark Rum, Kahlua Colada, Rumchata Colada, Strawberry Rumchata Colada, or the Rumchata Kahlua Colada! All are topped with a splash of decadent dark rum! (prices vary)</i>	
<b>Just A Crush</b> <i>Top shelf &amp; fresh squeezed with Orange Vodka &amp; Combier Orange Liqueur</i>	\$8.9		
<b>Ron's Beergarita</b> <i>Dos Equis topped with a floating island of frozen margarita. Strange but awesome, just like Ron</i>	\$8.9		

## WINE

### WHITE

<b>Sycamore Lane</b> White Zinfandel (CA)	\$8 / \$32
<b>Raywood</b> Moscato (CA)	\$10 / \$39
<b>Sea Glass</b> Riesling (CA)	\$9 / \$36
<b>Magnificent Wine Co</b> Sauvignon Blanc (WA)	\$10 / \$39
<b>Rapido</b> Pinot Grigio (Italy)	\$38
<b>Salmon Creek</b> Pinot Grigio (CA)	\$8
<b>Dona Sol</b> Chardonnay (CA)	\$8
<b>Kendall Jackson 'V.R.'</b> Chardonnay (CA)	\$12 / \$46
<b>Conundrum</b> White Blend (CA)	\$53
<b>Kim Crawford</b> Sauvignon Blanc (New Zealand)	\$55
<b>Markham</b> Chardonnay (Napa Valley)	\$52

### SPARKLING WINE/CHAMPAGNE

<b>Comte De Bucques</b> Brut (France)	\$37
<b>Freixenet, Blanc de Blancs</b> Cava Brut (Spain)	(split) \$14.1
<b>Avissi</b> Prosecco (Italy)	\$10 / \$39

### RED

<b>Dona Sol</b> Merlot (CA)	\$8 / \$32
<b>Trinity Oaks</b> Pinot Noir (CA)	\$9 / \$36
<b>Unconditional</b> Pinot Noir (OR)	\$46
<b>Santa Julia</b> Malbec (Argentina)	\$10 / \$39
<b>Murphy Goode</b> Cabernet Sauvignon (CA)	\$39
<b>Dona Sol</b> Cabernet Sauvignon (CA)	\$9
<b>Francis Coppola</b> Cabernet Sauvignon (CA)	\$12 / \$46
<b>14 Hands</b> Merlot (Columbia Valley, Washington)	\$41
<b>Alta Vista</b> Malbec (Argentina)	\$44
<b>Steele Wines, Writer's Block</b> Syrah (Lake County, CA)	\$45
<b>Cline 'Ancient Vine'</b> Red Zinfandel (CA)	\$45
<b>Smith &amp; Hook</b> Cabernet Sauvignon (CA)	\$55
<b>Black Stallion</b> Cabernet Sauvignon (Napa Valley)	\$62

## BEERS

<b>① Feature Draft 1</b>		<b>⑪ Stella Artois (tap)</b>	\$6	<b>Dos Equis (bottle)</b>	\$5.7
<b>② Feature Draft 2</b>		<b>⑫ Miller Lite (tap)</b>	\$4.6	<b>Sam Adams Lager (bottle)</b>	\$5.8
<b>③ Dogfish 60 Minute (tap)</b>	\$6.7	<b>⑬ Guinness Stout (tap)</b>	\$6	<b>Harpoon IPA (bottle)</b>	\$6
<b>④ Flying Fish Seasonal (tap)</b>	\$5	<b>⑭ Bell's Two Hearted (tap)</b>	\$6.8	<b>Red Stripe (bottle)</b>	\$5.7
<b>⑤ Sam Adams Seasonal (tap)</b>	\$5.8	<b>Budweiser (bottle)</b>	\$4.7	<b>Omission (bottle)</b>	\$6.7
<b>⑥ Yuengling Lager (tap)</b>	\$4.6	<b>Bud Light (bottle)</b>	\$4.7	<b>Michelob Ultra (bottle)</b>	\$5.3
<b>⑦ Lagunitas IPA (tap)</b>	\$6	<b>Coors Light (bottle)</b>	\$4.7	<b>Feature N.A. (bottle)</b>	varies
<b>⑧ Victory Hop Devil (tap)</b>	\$6	<b>Heineken (bottle)</b>	\$5.7	<b>Angry Orchard Cider (bottle)</b>	\$6
<b>⑨ Troegs Perpetual (tap)</b>	\$6	<b>Corona (bottle)</b>	\$5.7	<b>(Gluten Free)</b>	
<b>⑩ Blue Moon (tap)</b>	\$5.8	<b>Corona Light (bottle)</b>	\$5.7	<b>White Claw (can, flavors vary)</b>	\$6

**Draft Beer Flight**  
(choose 4)  
\$8





## WINES BY THE BOTTLE

All bottles ½ price — Thursday 4:30-Close

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