

White Wines

sparkling

PROSECCO, AVISSI, VENETO 9/45

chardonnay

GUENOC, CALIFORNIA 2020 10/40

SONOMA-CUTRER, RUSSIAN RIVER 2020 52

ROMBAUER, NAPA VALLEY 2018 75

pinot grigio

BARONE FINI, VALDADIGE 8/32

SANTA MARGHERITA, ALTO ADIGE 2020 50

sauvignon blanc

KIM CRAWFORD, MARLBOROUGH,
NEW ZEALAND 2021 10/40

DARLING, AUSTRALIA, CALIFORNIA 55



Hammock Beach

GOLF RESORT & SPA

Red Wines

cabernet

14 HANDS, CALIFORNIA 2018	10/40
ST. HUBERTS THE STAG, SONOMA 2019	14/55
JOSEPH CARR, RUTHERFORD, NAPA VALLEY 2019	17/70
INGLENOOK, NAPA VALLEY 2016	100
STAG'S LEAP ARTEMIS, NAPA VALLEY 2018	125

merlot

GREYSTONE, NAPA VALLEY 2017	10/40
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pinot noir

LA CREMA, SONOMA COAST 2019	9/45
MARK WEST, CALIFORNIA 2019	15/60

red blends

FERRARI CARANO SIENNA, SONOMA 2018	15/60
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Legendary Cocktails

barrel-aged old fashioned 14

SMOOTH AMBLER CONTRADICTION BOURBON,
SASSAFRAS BITTERS, TOUCH OF SUGAR—
A MINIMUM OF 30 DAYS IN OUR HOUSE BARRELS

gold rush 15

WOODFORD RESERVE BOURBON,
HONEY SYRUP, LEMON JUICE

the godfather 14

ABERFELDY SCOTCH, DISARONNO

dark and stormy 13

KRAKEN SPICED RUM, GINGER BEER,
AROMATIC BITTERS, LIME JUICE

hammock lemonade 12

HOUSE INFUSED ABSOLUT, PINEAPPLE, ORANGE,
AND LEMON, SHAKEN WITH AGAVE AND LEMON
JUICE, TOPPED WITH LEMON LIME SODA

honey deuce 12

GREY GOOSE VODKA, CHAMBORD, LEMONADE

master margarita 20

PATRÓN TEQUILA, GRAND MARNIER, GRAN GALA,
LIME AND AGAVE

french 75 17

HENDRICKS GIN, AVISSI PROSECCO, LEMON JUICE,
SIMPLE SYRUP

Salty & Sweet

charcuterie board 22

ASSORTED INTERNATIONAL AND DOMESTIC
CHEESES, DRIED AND CURED MEATS,
SPANISH OLIVES

key lime pie 9

MANGO COULIS, FRESH BERRIES

hummus plate 16

ROASTED RED PEPPER HUMMUS, FRESH VEGETABLE
CRUDITÉ, TOASTED PITA AND ARUGULA SALAD

oreo brownie 9

CARAMEL SAUCE, WHIPPED CREAM