

# 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

MURPHY GOODE, CALIFORNIA	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,  
AGAVE, LEMON JUICE

## rye not manhattan 28

ANGEL'S ENVY RYE, SWEET VERMOUTH, BITTERS

## dark and stormy 13

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

## hammock lemonade 12

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

## aperol spritz 15

AVISSI PROSECCO WITH EITHER APEROL  
FOR A CLASSIC SPRITZ

## master margarita 20

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

## french 75 15

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