

TROPHY FISH

FISH HOUSE & BOAT DRINKS

“I’m on a Yacht”

Passerelle \$8

Known as the welcome platform to the ship, this effervescent & light sipper will prepare you for a relaxing day at sea with Bobby’s Gin, lemongrass, honeydew, lemon sparkling wine.

Fin & Tonic \$10

A Spanish style gin and tonic crafted with Hendricks Gin, Thatcher’s Elderflower, citrus peel, juniper berries, cucumber and fresh flowers.

Salty Dawg \$11

Escape the sweltering heat with this twist on the classic Ketel One Grapefruit Rose Vodka, Giffard Pamplemousse, Provence rose, grapefruit juice and vanilla salt.

“The Party Boat”

If you like Piña Colada... \$20

If you’re not into yoga...keep this entire pineapple to yourself....or grab an extra straw and share this with your co-captain. Served in a pineapple hull with Appleton Reserve Rum, tangerine, vanilla sea salt coconut cream, caramelized pineapple and garam masala.

Gone Fishin’ \$11

Escape from reality with this tropical delight. Plymouth gin, Suze, a blend of passion fruits, mango and pineapple shaken and served in a fish glug.

Blood Money \$11.5

Celebrate sinking the enemy ship with this reward of smokey Del Maguey Vida Mezcal, Aperol, Averna, and blood orange.

Pistachio Mai Tai \$10

Get the party started with this twist on a tiki classic. Stolen Smoked rum, Flor de Cana 4 year, Pierre Ferrand Dry Curacao, pistachio, lime and tiki bitters.

“Dockside”

Dark ‘N’ Semi Rainy \$9

Weather the storm ashore with dark Cruzan Blackstrap rum, St. Elizabeth’s Allspice, lime, ginger beer

Yacht Club Lemonade \$9

A refreshing lemonade featuring Old Forester Bourbon, agave, lemon, mint, sparkling water perfect for celebrating your sailing, yachting stories with friends.

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“Stirred Cocktails”

Calm Before the Storm \$12

Calm your fears of weathers at sea with soothing chamomile, Russel’s Reserve 10 year bourbon, Compass Box Peat Monster, Boston bittahs.

The Banana Hammock \$11

Zacapa 23 Rum, Velvet Falernum, Giffard Banana de Brasil, Coffee infused Amaro and Australian chocolate bitters...wearing a skimpy banana leaf.

The Grassy Skirt \$12

Grassy flavors of Avua Amburana cachaca, Green Chartreuse, Velvet Falernum, absinthe, peach, celery shrub will have you wishing for a Hula dance.

“Shipwrecked”

Abandon Ship! \$9.5

Swim to the nearest island to find these flavors of Banyan Reserve Vodka, Kai Lychee, hibiscus, desert pear, lime, ginger beer.

Aloe-Ha! \$11

The famous Hawaiian island greets you with love, peace, a blend of Tres Agave Reposado Tequila, Giffard Triple Sec, Aloe, hibiscus, guava, lime.

Import and Craft Bottles \$5

Anchor Steam - CA
Blue Moon - CO
Brooklyn Summer Ale - NY
Cains Bitter - England
Cigar City Jai Lai - Ybor City
Corona - Mexico
Fat Tire Amber Ale - CO
Founders Centennial IPA - MI
Founders Porter - MI
Great Divide Hoss Rye Lager - CO
Great Divide Yeti Imp Stout - CO
Heineken - Holland
Kona Koko Brown - Hawaii
Leffe Belgian Blonde - Belgium
Rum Cask Oak Aged Beer - UK
Stella Artois - Belgium
Magners Cider - Ireland
St. Bernardus Abt 12 - Belgium - \$8
Tripel Karmeliet - Belgium - \$8
Wittekerke - Belgium

White Wines by the Glass \$8.5

Hahn SLM Chardonnay - CA
Santa Marina Pinot Grigio - Italy
Craggy Range Sauv Blanc - New Zealand
Dr. L Riesling - Mosel, Germany
Saint Hilaire Sparkling - Limoux, France

Red Wines by the Glass \$8.5

Liberty School Cabernet Sauvignon - CA

Import and Craft Bottles \$4

Bud Light
Michelob Ultra
Miller Lite
Yuengling