

Grill 225

225 E Bay St 29401-2608 · +18432664222 · Updated: Jan 14, 2026

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STARTERS 8

French Onion Soup	\$10.00
with baguette crouton and warm Gruyère cheese	
Lowcountry Blue Crab Chowder	\$13.00
served with a cornbread muffin	
Garlic Calamari	\$16.00
lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter	
Escargot	\$16.00
French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese	
Oysters Rockefeller	\$18.00
broiled oysters topped with local seasoned spinach and hollandaise sauce	
Shrimp Brûlée	\$19.00
wild-caught jumbo shrimp baked with garlic butter, Italian bread crumbs and Parmesan cheese	
Grilled Octopus	\$25.00
wild Atlantic octopus with arugula, feta and heirloom cherry tomatoes	
Fried Lobster Tail	\$28.00
fresh cold water lobster served with dijon tarragon aioli	

CHILLED SEAFOOD 4

Tuna Tower	\$25.00
tuna tartare, lump crabmeat and avocado with lemon chile oil	
Jumbo Shrimp Cocktail	\$24.00
five wild-caught jumbo shrimp served with cocktail sauce and traditional garnishes	
Colossal Crab Cocktail	\$25.00
fresh jumbo lump crabmeat served with cocktail sauce and traditional garnishes	
Chef's Choice Oysters on the Half Shell	
Available in 1/2 doz. / 1 doz. Price per pc.	

SALADS 4

Yonges Island Mesclun Salad	\$12.00
with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette	
Chopped Caesar	\$12.00
chopped romaine lettuce, tomatoes and herbed croutons with shaved Parmesan cheese	
Chilled Wedge of Iceberg	\$12.00
with balsamic reduction, Roquefort dressing, green onion and applewood bacon	
B.L.T. Salad	\$12.00
with diced tomatoes, smoked bacon, red onion, candied walnuts and raspberry vinaigrette	

SEAFOOD ENTRÉES 4

Pan Seared Local Flounder	\$42.00
with meyer lemon caper beurre blanc	
Broiled Jumbo Lump Crab Cakes	\$49.00
with lobster tarragon cream and pineapple relish	
Jumbo Shrimp and Grits	\$42.00
with applewood smoked bacon cream sauce over southern stone ground grits	
Seared Sea Scallops	\$46.00
seared with Shiitake mushrooms, sauteed leeks, tarragon and black cherry brandy sauce	

PRIME STEAKS AND CHOPS 7

USDA Prime Filet Mignon	AVAILABLE OPTIONS
	8 oz.: \$46.00
	12 oz.: \$68.00
USDA Prime New York Strip (50 Days Aged)	\$56.00
USDA Prime Ribeye	\$52.00
USDA Prime Veal Rib Chop	\$46.00
USDA Prime Steak Fromage	\$64.00
stuffed with Roquefort cheese wrapped in applewood smoked bacon with port wine reduction	
Grilled Veal Rib Chop with Shrimp Scampi	\$56.00
USDA Prime bone-in veal chop with two shrimp sauteed in a parsley and garlic butter sauce	
Roma Tomato Pie	\$34.00
baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in a flaky pie crust served with a side of arugula, feta and heirloom cherry tomatoes in red wine vinaigrette	

BROILED MAINE LOBSTER 3

Classic Steamed Lobster

with melted butter

Piccata Lobster

with lemon, capers, white wine and butter

Scampi Lobster

with fresh basil, white wine and garlic butter

FAMILY STYLE SIDE ITEMS 14

Organic Sautéed Spinach \$12.00

Sautéed Asparagus \$13.00

Creamed Spinach \$13.00

Sautéed Jumbo Mushrooms \$13.00

Caramelized Vidalia Onions \$12.00

Truffled Potato Chips \$14.00

with buttermilk blue cheese

Creamed Corn \$12.00

with jalapeño and cheddar

Fried Green Tomatoes \$13.00

with remoulade sauce

Grilled Tomatoes \$14.00

with Creamed Spinach and warmed Havarti cheese

Stone Ground Grits \$12.00

Hashbrowns \$12.00

Baked Potato \$8.00

Grill 225 French Fries \$10.00

Mashed Sweet Potatoes \$13.00

with Boursin cheese

CABERNET SAUVIGNON 41

Alexander Valley Vineyards 2018 \$65.00

B.R. Cohn North Coast 2017 \$56.00

Cakebread Napa 2017 \$175.00

Carpe Diem Napa 2017 \$89.00

Caymus Napa Valley 2018	\$195.00
Charles Krug Vintner's Selection Napa 2016	\$195.00
Chimney Rock Napa 2015	\$195.00
DAOU Reserve Paso Robles 2018	\$135.00
Duckhorn Napa 2017	\$140.00
Far Niente Oakville Napa 2018	\$325.00
Faust Napa 2018	\$150.00
Fisher Unity Napa 2018	\$105.00
Francis Ford Coppola Director's Cut Napa 2016	\$69.00
Frank Family Napa 2017	\$120.00
Freemark Abbey Napa 2016	\$115.00
Groth Oakville 2015	\$150.00
Heitz Cellars Napa 2016	\$145.00
Hess Collection Mt. Veeder 2016	\$135.00
Inglenook Cabernet Napa 2015	\$195.00
Inglenook 1882 Napa 2015	\$125.00
Jarvis Napa 2013	\$340.00
Jordan Alexander Valley 2016	\$135.00
Joseph Phelps Napa 2018	\$185.00
Kenwood Jack London Vineyard Sonoma 2016	\$84.00
Nickel & Nickel Napa 2018	\$205.00
Northstar Washington 2013	\$115.00
Pahlmeyer Napa 2016	\$340.00
Orin Swift Cellars Palermo Napa 2016	\$100.00
Paradigm Oakville 2016	\$190.00
Pine Ridge Stags Leap Distirct 2017	\$135.00
Raymond Reserve Napa 2016	\$99.00
Robert Craig Affinity Napa 2016	\$150.00

Rodney Strong Vineyards Alexander Valley 2014	\$185.00
Silver Oak Alexander Valley 2016	\$175.00
Silver Oak Napa Valley 2015	\$275.00
Shafer "One Point Five" Stags Leap District 2017	\$235.00
Stags' Leap Winery Napa 2016	\$135.00
Stonestreet Monument Ridge Alexander Valley 2016	\$79.00
Trefethen Estate Napa 2016	\$135.00
Waterbrook Reserve Washington 2018	\$62.00
ZD Napa 2017	\$155.00

MERLOT 13

Columbia Crest H3 Washington 2017	\$55.00
Duckhorn Napa 2017	\$125.00
Emmolo Napa 2018	\$135.00
Gundlach Bundschu Sonoma 2015	\$78.00
Miner Stagecoach Vineyard Oakville 2015	\$110.00
Northstar Columbia Valley 2017	\$110.00
Paradigm Napa 2016	\$125.00
Peirano Estate "Six Clones" Lodi 2016	\$56.00
Pride Mountain Vineyards Sonoma 2017	\$145.00
Raymond Reserve Napa 2018	\$76.00
Shafer TD-9 Napa 2017	\$150.00
Swanson Napa 2018	\$78.00
Stags' Leap Winery Napa 2014	\$79.00

PINOT NOIR 13

Adelsheim Willamette Valley 2019	\$75.00
Anne Amie Willamette Valley 2018	\$70.00
Belle Glos Las Alturas 2018	\$79.00
Cambria Santa Maria Valley 2016	\$52.00

Cristom Mt. Jefferson Willamette Valley 2018	\$87.00
Diora la Petit Grace Monterey 2018	\$79.00
Eola Hills Pinot Noir Oregon 2016	\$58.00
Flowers Sonoma Coast 2018	\$120.00
"J" Russian River Valley 2016	\$88.00
Pahlmeyer "Jayson" Sonoma Coast 2016	\$115.00
Row Eleven Vinas 3 California 2018	\$59.00
Row Eleven Santa Maria 2016	\$88.00
Talley Arroyo Grande Central Coast 2016	\$85.00

ZINFANDEL 9

Consentino "The Zin" Lodi 2019	\$58.00
Duckhorn Paraduxx Napa 2017	\$120.00
Elyse Morisoli Napa 2016	\$90.00
Frog's Leap Napa 2018	\$69.00
Martinelli Vigneto di Evo Russian River 2017	\$90.00
Orin Swift Cellars "Saldo" California 2019	\$65.00
Rombauer Napa 2018	\$90.00
St. Francis Old Vines Sonoma 2017	\$59.00
Turley Wine Cellars Napa 2018	\$89.00

SYRAH / SHIRAZ / PETITE SYRAH 9

Petite Sirah Elyse York Creek Napa 2016	\$78.00
Petite Sirah Stratton Lummis Napa 2014	\$90.00
Syrah Betz la Serenne Washington 2016	\$148.00
Syrah Copain Sonoma Tous Ensemble 2016	\$64.00
Syrah Spring Valley Vineyard Nina Lee Washington 2013	\$135.00
Syrah Nickel & Nickel Russian River 2014	\$125.00
Shiraz Molly Dooker "Blue Eyed Boy" Australia 2018	\$120.00
Shiraz Shinas Estate "The Guilty" Australia 2017	\$60.00

Shiraz Thorn-Clarke "Milton Park" South Australia 2018	\$56.00
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OLD WORLD REDS 16

Amarone Bussola Amarone Classico Italy 2014	\$165.00
Amarone Masi Costasera Veneto Italy 2015	\$160.00
Baby Amarone Bussola Ca' del Laito Valpolicella Superiore Italy 2016	\$65.00
Barbera d'Asti Elio Perrone Piedmont Italy 2018	\$55.00
Barolo Pio Cesare Piedmont Italy 2015	\$195.00
Barolo Vietti Castiglione Italy 2016	\$125.00
Brunello di Montalcino Caparzo Tuscany 2014	\$99.00
Brunello di Montalcino Tenute Silvio Nardi Tuscany 2015	\$150.00
Burgundy Louis Latour Corton Domaine Côte de Beaune 2017	\$175.00
Burgundy Louis Latour Marsannay Côte de Nuits 2016	\$66.00
Burgundy Louis Latour Volnay en Chevret Côte de Beaune 2016	\$230.00
Châteauneuf-du-Pape Château Mont-Redon Rhone France 2016	\$115.00
Cotes du Rhone Andre Brunel Rhone France 2017	\$54.00
Dolcetto Pio Cesare Piedmont Italy 2015	\$69.00
Tempranillo Numanthia Spain 2015	\$145.00
Tenuta San Guido Sassicaia Tuscany 2015	\$450.00

NEW WORLD REDS 11

Malbec Bonarda Blend Tikal Patriota Mendoza 2016	\$60.00
Malbec Luigi Bosca Malbec Argentina 2017	\$60.00
Malbec Paul Hobbs Luján de Cuyo Argentina 2018	\$99.00
Malbec Terrazas Cheval Des Andes Argentina 2015	\$230.00
Meritage Clos du Bois Marlstone Alexander Valley 2013	\$90.00
Meritage Col Solare Washington 2016	\$195.00
Meritage Flora Springs Trilogy Napa 2017	\$165.00
Meritage Girard Artistry Napa 2018	\$105.00
Meritage Justin Isosceles Paso Robles 2017	\$180.00

Meritage Orin Swift Cellars Papillon Napa 2017	\$150.00
Meritage The Prisoner Oakville California Napa 2019	\$95.00

CHARDONNAY 19

Cakebread Cellars Napa 2018	\$105.00
Chalk Hill Napa 2018	\$85.00
DAOU Reserve Paso Robles 2018	\$90.00
Far Niente Napa 2018	\$135.00
Frank Family Napa 2018	\$84.00
Grgich Hills Napa 2017	\$99.00
Hess Collection Napa 2017	\$54.00
Jordan Russian River Valley 2018	\$90.00
Kenwood Six Ridges Sonoma 2018	\$54.00
Landmark "Overlook" Sonoma 2018	\$75.00
Martinelli Bella Vigna Russian River 2016	\$95.00
Napa Cellars Napa 2018	\$56.00
Ramey Sonoma Coast 2017	\$95.00
Raymond Reserve Napa 2018	\$60.00
Rombauer Napa 2019	\$99.00
Shafer Red Shoulder Ranch Carneros 2018	\$132.00
Sonoma Cutrer Les Pierres Sonoma 2016	\$96.00
Talley Arroyo Grande 2018	\$68.00
ZD Napa 2018	\$99.00

SAUVIGNON BLANC 8

Cakebread Cellars Napa 2019	\$75.00
Cloudy Bay Marlborough 2020	\$78.00
Drylands Marlborough 2018	\$50.00
Duckhorn Napa 2019	\$75.00
Ferrari Carano Sonoma 2019	\$58.00

Joseph Phelps Napa 2019	\$94.00
Pascual Jolivet Sancerre Loire France 2019	\$75.00
Spottswoode Napa 2019	\$95.00

WHITE BURGUNDY ⁴

Chablis William Fevre Champs Royaux France 2018	\$69.00
Montagny "La Grande Roche" Louis Latour France 2018	\$69.00
Louis Latour Chassagne Montrachet France 2018	\$175.00
Louis Latour Puligny-Montrachet France 2016	\$185.00

WHITE VARIETALS ⁹

Albarino Do Ferreira Rias Baixas Spain 2018	\$62.00
Pinot Gris Willamette Valley Vineyards 2018	\$56.00
Pinot Grigio Ca' Montini Italy 2018	\$56.00
Pinot Grigio Hofstadter Italy 2019	\$64.00
Riesling Chateau Ste. Michelle Eroica Washington 2018	\$56.00
Riesling Erbacher Mosel-Saar Germany 2018	\$56.00
Riesling St. Urbans-Hof Mosel-Saar Germany 2019	\$55.00
Txakoli Ameztoi Spain 2019	\$59.00
Viognier Miner California 2018	\$60.00

CHAMPAGNE / SPARKLING ¹⁵

Armand de Brignac Ace of Spades Brut France NV	\$650.00
Dom Perignon Epernay 2008	\$395.00
Krug Brut Grande Cuvee Reims NV	\$425.00
Moet et Chandon Brut Imperial Rose Epernay NV	\$165.00
Moet et Chandon Imperial Epernay NV	\$180.00
Perrier-Jouët Fleur de Champagne 2012	\$475.00
Perrier-Jouët Fleur de Champagne Rosé 2012	\$595.00
Roederer Cristal Reims 2008	\$495.00

Ruinart Blanc de Blanc Reims NV	\$225.00
Ruinart Rose Reims NV	\$230.00
Santa Margherita Prosecco Italy NV	\$72.00
Schramsberg Brut Rosé Napa 2017	\$95.00
Taittinger Brut la Francaise Reims NV	\$125.00
Taittinger Comtes Blanc de Blanc Reims 2006	\$385.00
Veuve Clicquot la Grande Dame Brut Reims 2008	\$375.00

DESSERT WINES 4

El Maestro Sierra Sherry Spain	\$36.00
Gekkeikan Sake Horin Kyoto	\$49.00
Inniskillin Riesling Icewine Niagara Peninsula	\$125.00
Merryvale Antigua California	\$89.00

WHITE 7

Chardonnay Raymond Reserve Napa 2018	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$22.50
Chardonnay Trefethen Estate Napa 2017	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$22.50
Chardonnay Smoke Tree Sonoma 2016	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Pinot Grigio Hofstatter Italy 2019	AVAILABLE OPTIONS
	6oz: \$16.00
	9oz: \$24.00
Riesling Coppola "Sofia" Monterey 2016	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Rosé Elouan Oregon 2019	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Sauvignon Blanc Charles Krug Napa 2019	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00

RED 7

Cabernet Sauvignon DAOU Vineyards Paso Robles 2018	AVAILABLE OPTIONS
	6oz: \$16.00
	9oz: \$24.00
Cabernet Sauvignon B.R. Cohn North Coast 2017	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Cabernet Sauvignon Napa Cellars Saint Helena Napa 2017	AVAILABLE OPTIONS
	6oz: \$21.00
	9oz: \$31.50
Merlot Peirano Estate "Six Clones" Lodi 2016	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Pinot Noir Eola Hills Pinot Noir Oregon 2016	AVAILABLE OPTIONS
	6oz: \$15.00
	9oz: \$22.50
Sangiovese Bocelli Rosso Toscana Italy 2017	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00
Zinfandel Murphy Goode "Liars Dice" Alexander Valley 2017	AVAILABLE OPTIONS
	6oz: \$14.00
	9oz: \$21.00

CHAMPAGNES / SPARKLING WINES 2

Schramsberg Brut Rosé 2017	\$26.00
Santa Margherita Prosecco Italy NV	\$18.00

APPETIZERS 8

Yonges Island Mesclun Salad	\$11.00
with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette	
Chilled Wedge of Iceberg	\$12.00
with Roquefort dressing and applewood-smoked bacon	
Stone Ground Grit Croquettes	\$14.00
lightly fried stone ground grits in panko bread crumbs with lobster tarragon cream sauce	
Escargot	\$16.00
French snails, cremini mushroom caps and garlic butter with toasted Kasseri cheese	
Oysters Rockefeller*	\$18.00
broiled Gulf oysters topped with local seasoned spinach and hollandaise sauce	

Garlic Calamari	\$15.00
lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter	
Prime Beef Carpaccio*	\$24.00
with lemon vinaigrette arugula, horseradish aioli, balsamic drizzle, shaved merlot cheese and grilled baguette	
Charcuterie and Artisan Cheeses	\$27.00
selection of duck pate, Capicola, Soprosetta, and Serrano cured meats with Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses	

SOUPS 2

225 French Onion	\$10.00
with baguette crouton and warm Gruyère cheese	
Lowcountry Blue Crab Chowder	\$12.00
served with cornbread	

OYSTERS ON THE HALF SHELL* ^ 2

Malpeque Oysters	
Available in: 1/2 doz. / 1 doz.	
Chef 's Selection of Oysters	
Available in: 1/2 doz. / 1 doz.	

ENTRÉES 9

Seared Pork Belly	\$24.00
with stone ground pimento cheese grits, sharp mustard and blueberry-leak chow chow	
Poached Salmon	\$24.00
with dill crème fraîche and braised spinach	
Local Pan Seared Flounder	\$26.00
with meyer lemon caper beurre blanc and grilled asparagus	
Shrimp and Grits	\$28.00
wild-caught jumbo shrimp with applewood-smoked bacon cream sauce over southern stone ground grits	
Tuna Tower* ^	\$25.00
tuna tartare, lump crabmeat and avocado with lemon chile oil	
Benne Sea Scallops	\$26.00
with goat cheese, fried green tomato medallions and spicy tomato sauce	
Jumbo Lump Crab Cake	\$26.00
with lobster tarragon cream, sautéed asparagus and pineapple relish	
Chicken Parmesan^	\$22.00
Italian bread crumbs, tomato sauce and chopped caesar salad	

Roma Tomato Pie^	\$24.00
baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in flaky pie crust with a mesclun salad and warm bacon vinaigrette	

SANDWICHES 3

Turkey with Apples and Brie^	\$17.00
thinly sliced turkey breast with Granny Smith apples and warm brie cheese with cranberry mayonnaise on a toasted baguette	
Shrimp Croissant^	\$22.00
large flaky croissant served with chopped jumbo shrimp, diced celery and dill crème fraîche	
Kobe Beef Burger*	\$22.00
with sautéed Vidalia onions and sherried parmesan mushrooms	

ENTRÉE SALADS 4

B.L.T. Salad^	AVAILABLE OPTIONS
with chiffonade romaine and iceberg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette	\$14.00
	Add Chicken: \$7.00
	Add 3 Jumbo Shrimp: \$15.00
	Add Chilled Colossal Crab:
	\$24.00
Hearts of Romaine^	AVAILABLE OPTIONS
romaine lettuce, cherry tomatoes, shaved Parmesan cheese with caesar dressing and baguette crouton	\$15.00
	Add Chicken: \$7.00
	Add 3 Jumbo Shrimp: \$15.00
	Add Chilled Colossal Crab:
	\$24.00
Buttermilk Fried Chicken Salad^	\$18.00
buttermilk fried chicken, avocado, sliced strawberries, spiced walnuts and goat cheese over mesclun greens with creamy Vidalia onion dressing	
Shrimp Salad^	\$22.00
chopped jumbo shrimp with celery, fresh dill, frisée, cottage cheese and sliced strawberries	

BRUNCH 4

Garden Egg Soufflé	AVAILABLE OPTIONS
with diced tomatoes, spinach, mushrooms, cheddar cheese and a balsamic mesclun salad	\$16.00
	Add USDA Prime Petit Filet Mignon (5oz.): \$26.50
Crème Brûlée Infused French Toast	\$16.00
fresh from our bakery and grilled to a golden brown with apple raisin compote	
Seasonal Fruit and Berries	\$16.00
a melange of cantaloupe, honey dew, and fresh strawberries	

The Continental	\$18.00
an array of fresh baked pastries and sliced fruit with butter and preserves	

USDA PRIME STEAKS 6

USDA Prime Petite Filet Mignon*	\$42.00
USDA Prime Ribeye*	\$45.00
USDA Prime New York Strip*	\$54.00
Centercut, 50 days wet aged	
USDA Prime Veal Rib Chop*	\$39.00
USDA Prime Lamb Chop*	\$36.00
Grass Fed Ribeye	\$54.00

FAMILY STYLE SIDES 9

Organic Sautéed Spinach	\$12.00
Stone Ground	\$12.00
grits	
Creamed Corn	\$12.00
with jalapeño and cheddar	
Fire Roasted Brussels Sprouts	\$13.00
with orange and soy	
Grill 225 French Fries	\$9.00
Creamed Spinach	\$12.00
Grilled Tomatoes	\$14.00
with creamed spinach and warm Havarti cheese	
Mashed Sweet Potatoes	\$12.00
with Boursin cheese	
Sautéed Asparagus	\$12.00

DESSERTS 8

Banana Bread Pudding	\$14.00
with sugar fired bananas, caramel ice cream and warm caramel sauce	
Vanilla Bean Crème Brûlée	\$13.00
smooth vanilla custard and fresh berries with an almond tuile cookie (gluten free upon request)	

Chocolate Mousse Cake	\$14.00
cloud-like chocolate mousse on macadamia nut fudge with strawberries and warm ganache	
New York Cheesecake	\$13.00
organically farmed cream cheese with macerated fresh blueberries and chantilly cream	
Carolina Peach Cobbler	\$14.00
South Carolina peaches baked with a crunchy cinnamon topping and vanilla bean ice cream	
Cinnamon Beignets and Ice Cream	\$14.00
cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream	
Butterscotch Pecan Pie	\$14.00
served with warm chocolate ganache, cinnamon ice cream and fresh blackberries	
Molten Chocolate Soufflé Cake	\$16.00
baked rich chocolate cake served with raspberry compote and warm chocolate ganache	

FAMILY STYLE DESSERTS 2

Cinnamon Beignets	\$36.00
cinnamon dough fritters drizzled with warm local honey, dusted with powdered sugar and served with vanilla bean ice cream	
Bananas Foster	AVAILABLE OPTIONS
traditional bananas foster flambéed tableside and served with cinnamon ice cream	
	2 Guest Minimum):
	\$60.00
	\$15.00

AFTER DINNER SELECTIONS 5

Courvoisier VSOP Cognac	\$15.00
Courvoisier XO Cognac	\$29.00
Remy Martin VSOP Cognac	\$18.00
Remy Martin XO Cognac	\$28.00
Louis XIII de Rémy Martin	\$225.00

PORT BY THE GLASS 5

Penfolds Tawny Club Port	\$15.00
Warre's Otima Tawny Port 10-Year Old	\$19.00
Sandeman Tawny Port 20-Year Old	\$26.00
Taylor Fladgate Late Bottled Vintage	\$15.00
Fonseca 20-Year Old Tawny	\$28.00

Refreshtini	\$18.00
Hendricks gin, cucumber infused lemonade, garnished with a cucumber slice	
Cosmopolitan	\$18.00
Absolut Citron vodka, triple sec, fresh lime and cranberry juice	
Dirty Bird	\$19.00
Grey Goose vodka and olive juice garnished with Roquefort cheese stuffed olives	
Pomegranate	\$18.00
Pomegranate flavored vodka and Pama Liqueur with a splash of Pomegranate juice	
Lemon Drop	\$18.00
Absolut Citron vodka, simple syrup, freshly squeezed lemon and a sugared rim garnished with a lemon wheel	
Peach Blossom	\$18.00
Absolut Apeach and Peach schnapps with a splash of orange juice	
Green Apple	\$18.00
Absolut Citron vodka, Apple schnapps and a splash of apple juice garnished with a green apple slice	
Classic	\$19.00
Bombay Sapphire gin or Kettle One vodka, dry vermouth with olives or a twist	
Lemongrass	\$18.00
Absolut vodka and Lemongrass syrup served with a sugared lemon twist	
Sweet Tea	\$19.00
Firefly Sweet Tea vodka shaken with fresh lemonade and garnished with lemon wheel	
Champagne Nitrotini	\$19.00
Louis Perdrier Champagne, Pomegranate schnapps and Cointreau orange liqueur, garnished with an orange slice	
White Cosmo	\$18.00
Absolut Citron, Absolut Berry Acai, fresh squeezed lime, white cranberry juice and a lime wheel	
Strawberry Daiquiri	\$18.00
Bacardi rum, fresh strawberry purée and squeezed lime juice garnished with a strawberry	
Chocolate	\$21.00
Absolut Vanilia, Baileys liqueur and Godiva chocolate, garnished with a chocolate wafer	
Nitromallow	\$20.00
Absolut Vanilia, Baileys, Frangelico and Butterscotch schnapps with essence of chocolate, graham cracker rim and toasted marshmallows	
Light and Stormy	\$18.00
Absolut Citron vodka, kiwi purée, fresh squeezed lemon juice with a ginger root infusion and lemon wheel	
French 225	\$19.00
Bombay gin, St. Germain Elderflower liqueur, fresh squeezed lemon and Louis Perdrier Champagne	

Prickly Margarita	\$18.00
Jose Cuervo Silver Tequila, Prickly Pear infusion, Triple Sec, fresh lime juice, with a salted chipotle rim	
Dirty Bloody Nitrotini	\$19.00
Absolut Vodka, bloody mary juice, and a sweet bacon salt rim served with a pepperoni garnish	
225 Rum Punch	\$18.00
Myers's Dark rum, orange and pineapple juice, coconut milk and freshly grated nutmeg	