

# Dauphin's

107 Saint Francis St Suite 3400 36602-3334 · +12514440200 · Updated: Jan 14, 2026

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## APPETIZERS 7

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### **Bama Gump** **\$15.00**

Fried green tomatoes, chilled Gulf Shrimp, red remoulade sauce

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### **Delta Cakes** **\$17.00**

Crawfish cakes with Bienville beurre blanc

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### **Sweet Home Farms Cheese Plate** **\$16.00**

Chef's selection of local artisan cheeses, hibiscus honey, sweet and spicy local pecans, fresh fruit

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### **Joe Cain Dip** **\$15.00**

Conecuh sausage, spinach, artichoke, baguette bread

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### **5 Rivers Gator** **\$17.00**

Fried Mojo alligator, Thai chili sauce, scratch-made buttermilk ranch dressing

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### **Fort Conde Claws**

¼ pound of sautéed blue crab claws – upon availability

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### **Haole Poke\*** **\$23.00**

Chef Zucker's Big Island award winning poke. Yellowfin tuna, jasmine rice, sesame, sweet and spicy local pecans, sambal, green onion, house pickled cucumber and ginger

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## SOUPS 2

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### **Soup du Jour** **\$9.00**

Chef's featured soup

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### **Gulf Shrimp Chowder** **\$9.00**

Gulf shrimp, cream, corn, roasted red peppers

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## SALADS 4

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### **Baldwin** **\$10.00**

Baby spinach, fresh strawberries, spiced pecans, goat cheese, balsamic vinaigrette

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### **Icy Wedge** **\$10.00**

Iceberg, bacon, tomato, egg, blue cheese crumbles, and blue cheese dressing

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### **Garden** **\$8.00**

Romaine, cucumber, tomato, red onion, mixed cheese, croutons, your choice of dressing

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## Caesar

\$8.00

Romaine lettuce, herbed croutons, shaved parmesan cheese

## VEGETARIAN 1

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### Baldwin Farmer's Plate

\$21.00

Fried cheese grit medallions, green tomatoes, tomatillos, zucchini in pepper jelly cream, medley of roasted vegetables with lemon rosemary vinaigrette

## FRESH FISH 6

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### Steak a La Bimini

Soy garlic glazed #1 tuna fillet, served medium rare, garlic mashed potatoes, grilled asparagus with parmesan

### Pilar's Fresh Catch

Fresh fish, black beans, saffron rice, red pepper soy vinaigrette, Cuban style salsa verde

### Tres Salsas

Fresh fish, black beans, saffron rice, Bienville beurre blanc, trio of salsas - glazed roasted pineapple, orange and radish, carrot and zucchini

### Limón

Fresh fish, saffron rice, fresh vegetable medley, lemon rosemary vinaigrette, lemon sauce

### Bon Secour

Fresh fish, saffron rice, fresh vegetable medley, Dauphin's signature Caribbean spiced rum sauce

### Dauphin's Dolphin

Grilled dolphin filet, creamy shrimp sauce, saffron rice, sautéed greens

## CHICKEN 3

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### Port Royal Chicken

\$27.00

Lemon lime mojo chicken breast, spiced rum vinaigrette, saffron rice, green tomato, tomatillo, zucchini in pepper jelly cream

### Banana Dock's Chicken

\$27.00

Plantain crusted mojo chicken breast, saffron rice, fresh vegetable medley, pepper jelly sauce

### Rasta Pasta

\$27.00

Spicy jerked roasted pepper alfredo sauce, served over penne pasta, topped with parmesan

## ALABAMA GULF SHRIMP 3

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### Grand Bay Shrimp & Grits\*

\$29.00

Grilled Alabama Gulf shrimp, Conecuh sausage and tomato cream sauce, stone-ground cheese grits, poached egg

### Mauvilla Platter

\$36.00

Fried Alabama Gulf shrimp, oysters, flounder filet, hush puppies, sidewinder fries, coleslaw

### Rasta Pasta

\$29.00

Spicy jerked roasted pepper alfredo sauce, served over penne pasta, topped with parmesan

## STEAKS 3

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**Steak Diane** **\$44.00**

Hand carved black Angus beef tenderloin tournedos, grilled shrimp, mushroom demi, garlic mashed potatoes, grilled asparagus with parmesan

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**Filet Mignon** **\$48.00**

Hand carved beef filet, garlic mashed potatoes, grilled asparagus with parmesan

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**Prime Ribeye** **\$64.00**

Hand carved Prime Ribeye, mashed garlic potatoes, grilled asparagus with parmesan, black and bleu sauce

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## STEAK ADDITIONS 5

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**Mushroom Demi**

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**Gorgonzola Melt**

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**Sautéed Mushrooms**

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**Sautéed Onions**

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**Black & Bleu Sauce**

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## SALAD ADDITIONS 2

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**Grilled Chicken** **\$5.00**

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**Grilled Shrimp** **\$7.00**

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## HANDHELDS 3

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**Captain Willie's Shrimp Tacos** **\$15.00**

Fried Gulf shrimp, flour tortillas, cabbage, tomatoes, green onions, cilantro, mixed cheese, mango salsa, sidewinder fries, John's dressing

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**424 Burger** **\$15.00**

Half pound burger, white cheddar, lettuce, tomato, onion, pickle, brioche bun, sidewinder fries

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**Royal St. Rooster** **\$15.00**

Fried "Mojo" marinated chicken breast, bacon, white cheddar, lettuce, tomato, onion, pickle, brioche bun, sidewinder fries, honey mustard sauce

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## BOWLS 6

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**Grand Bay Shrimp & Grits** **\$16.00**

Gulf shrimp, Conecuh sausage cream, white cheddar & parmesan cheese grits, side of southern greens

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**"La" Paella** **\$16.00**

Broiled Gulf shrimp, Mojo chicken breast, Conecuh sausage, saffron rice, sweet peas, mushrooms and onions

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<b>Haole Poke*</b>	<b>\$17.00</b>
Chef Zucker's Big Island award winning poke. Yellowfin tuna, jasmine rice, house pickled cucumber and ginger, sweet & spicy roasted local pecans, edamame	
<b>Country</b>	<b>\$15.00</b>
Pot roast, garlic mashed potatoes, mushroom gravy, creamed corn, southern greens	
<b>Cuban Pork BBQ</b>	<b>\$15.00</b>
Slow roasted pork barbacoa, saffron rice, black beans, cilantro sour cream, cream corn, mojo	
<b>Beef Grillades</b>	<b>\$16.00</b>
Slow cooked beef tenderloin, rich dark creole roux gravy, stone ground cheese grits, Southern greens	

## PLATES <sup>4</sup>

<b>Port Royal Chicken</b>	<b>\$15.00</b>
Lemon lime mojo chicken breast, spiced rum vinaigrette, saffron rice, black beans, broiled squash	
<b>Nana's Chicken</b>	<b>\$15.00</b>
Buttermilk fried chicken breast, white cheddar & parmesan cheese grits, southern greens, pepper jelly sauce	
<b>Fried Gulf Shrimp</b>	<b>\$15.00</b>
Sidewinder fries, coleslaw, house made tarter or cocktail	
<b>Dauphin's Dolphin</b>	<b>\$16.00</b>
Grilled dolphin filet, creamy shrimp sauce, saffron rice, black beans, broiled squash	

## DAILY SOUTHERN COMFORT <sup>5</sup>

### Monday - Corky's Granny's Conecuh Tomato Gravy

Saffron rice, side of southern greens

### Tuesday - Bayou Eggplant

Fried eggplant medallions, Gulf shrimp LA rice dressing, creole sauce, southern greens

### Wednesday - Eli's 15 Bean Etoufee

Ham hock and smoked turkey leg bone broth, saffron rice, andouille sausage, cilantro lime sour cream, side of broiled squash

### Thursday - Mojo Chicken And Rice

Mojo chicken, veggies, cream sauce, saffron rice

### Friday - Fryday Flounder Filets

Fried flounder, sidewinder fries, coleslaw, house made tartar sauce

## PETITE SWEETS <sup>3</sup>

### Key Lime Pie

### Callebaut Chocolate Cake

### Island Bread Pudding

## LARGE FORMAT 4

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<b>Domaine Rosier Sparkling NV Brut, Limoux, France</b>	<b>\$85.00</b>
Lemon, apple, spring flowers, baked brioche, mixed spiced	
<b>Veuve Clicquot Champagne NV Brut, Reims, France</b>	<b>\$240.00</b>
Ripe apple, cream, ripe fruit, medium acidity, floral raspberry essence	
<b>Belle Glos las Alturas Pinot Noir 2017 Pinot Noir, Santa Lucia Highlands</b>	<b>\$160.00</b>
Black cherry, ripe plums, dried herbs, smoke, cranberry, vanilla, cedar, cocoa powder, fig jam	
<b>Beaucastel Chateauneuf du Pape 2017 Chateauneuf du Pape, Rhone, France</b>	<b>\$246.00</b>
Red fruits, black currants, blackberries, spices, thyme, lavender, figs, stewed fruit, tannins, nice acidity	

## LIMITED QUANTITY 12

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<b>Richard Peterson 2015 Pinot Noir, Santa Lucia Highlands</b>	<b>\$186.00</b>
Strawberry, cream, hint of orange peel, kirsch, raspberry leaves, crushed rocks	
<b>Gaja Brunello di Montalcino 2014 Sangiovese, Montalcino, Italy</b>	<b>\$206.00</b>
Opulent aromas, ripe red fruits, delicate spice, floral perfume, refines tannins, velvety	
<b>Finca Cerrada Reserve 2012 Temp / Cab Sauv, La Mancha, Spain</b>	<b>\$39.00</b>
Bright red cherry, oak aging, spices, fruit aromas	
<b>Fabre Montmayou Reserve 2016 Malbec, Mendoza, Argentina</b>	<b>\$50.00</b>
Sappy cherry, currant, baking spices, silky tannins	
<b>Silver Oak - Napa Valley 2014 Cabernet Sauv, Oakville, Napa</b>	<b>\$194.00</b>
Boysenberries, blueberries, sage, licorice, roasted chicory, coconut, vanilla bean	
<b>Cakebread 2017 Cabernet Sauv, Rutherford, Napa</b>	<b>\$195.00</b>
Dark cherry, boysenberry, black currant, fig, dark chocolate, wood spice tones	
<b>Mayacamas 2014 Cabernet Sauv, Mt. Veeder, Napa</b>	<b>\$242.00</b>
Black cherry, wild strawberry, sage, licorice, fig, rose	
<b>Axios 2009 Cabernet Sauv, Napa Valley</b>	<b>\$207.00</b>
Black raspberry, mocha, vanilla, plum jam, chocolate truffle, ripe tannins, cherry, plum, vanilla	
<b>Opus One 2014 Cab / Petit Verdot, Napa</b>	<b>\$374.00</b>
Cassis, blackberry, black cherry	
<b>Terlato Devil's Peak 2008 Red Blend, Napa Valley</b>	<b>\$122.00</b>
Blueberry, dark fruit, mulberry, jasmine, spice	
<b>Ferguson Fergalicious 2013 Red Blend, Santa Ynez</b>	<b>\$89.00</b>
Woody, cigar box aromas, camphor, red fruit, blueberries	
<b>Bonny Doon Cigare Volant 2012 Red Blend, Central Coast</b>	<b>\$76.00</b>
Layered fruit and peppery notes	

## CHAMPAGNE & SPARKLING 7

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<b>Mont-Marc Cava 2018 Xarello / Macabeo, Penedes, Spain</b>	<b>\$40.00</b>
Fresh lemon zest and ripe green apple	
<b>La Marca Prosecco NV Prosecco, Prosecco, Italy</b>	<b>\$40.00</b>
Fresh citrus, honey, white flowers, slate, apricot	
<b>Chandon Blanc de Blanc NV Brut, California</b>	<b>\$60.00</b>
Dry, hint of pear, pit fruit, toasted bread	
<b>Chandon Rose NV Brut Rose, California</b>	<b>\$47.00</b>
Ripe strawberry, juicy watermelon, fresh red cherry	
<b>Chandon Etoile NV Brut Etoile, Sonoma, Napa</b>	<b>\$80.00</b>
Ginger, brown spice, baked apple, honey, cinnamon, nutty caramel	
<b>Veuve de Vernay NV Brut, France</b>	<b>\$34.00</b>
Bright and zesty with hints of apple and pear	
<b>Veuve Clicquot Yellow Label NV Brut, Reims, France</b>	<b>\$135.00</b>
Ripe apple, cream, ripe fruit, medium acidity, floral raspberry essence	

## CHARDONNAY 12

<b>Waterstone 2018 Carneros, Napa</b>	<b>\$50.00</b>
Lemon, lime, mild oak, toasted vanilla	
<b>Truchard 2017 Carneros, Napa</b>	<b>\$52.00</b>
Meyer lemon, quince, granny smith apples, kumquat	
<b>Ancien 2014 Carneros</b>	<b>\$93.00</b>
Creamy citrus, lychee, crème brûlée	
<b>La Crema 2020 Monterey</b>	<b>\$39.00</b>
Vanilla, yellow plum, fresh peach blossom, ripe citrus	
<b>Calera 2020 Central Coast</b>	<b>\$47.00</b>
Tropical fruits, honey crisp apple, nectarine, honeydew	
<b>Simi 2020 Sonoma</b>	<b>\$44.00</b>
Mango, pear, stone fruit, lightly spiced, butter cream	
<b>Jordan 2018 Russian River Valley</b>	<b>\$79.00</b>
Passion fruit, persimmon, granny smith apple, meyer lemon, asian pear, honeydew, fresh guava	
<b>Cakebread 2020 Rutherford</b>	<b>\$79.00</b>
Pineapple, tropical citrus, cardamom, cinnamon, vanilla spice	
<b>Alpha Omega II 2017 Napa</b>	<b>\$36.00</b>
Pear, apple, well rounded, soft texture	
<b>Duckhorn 2021 Napa</b>	<b>\$66.00</b>
Fresh honeysuckle, cinnamon, nectarine, green apple	

<b>Stag's Leap Karia 2019 Napa</b>	<b>\$67.00</b>
Lemon zest, tart white peach, crisp pear	
<b>Krupps 2019 Napa</b>	<b>\$125.00</b>
Baked red apples, crème brulee, ripe asian pears	
<b>SAUVIGNON BLANC</b> 5	
<b>Whitehaven 2021 Marlborough, NZ</b>	<b>\$50.00</b>
Gooseberry, passionfruit, black currants, freshly cut herbs, lemongrass	
<b>Kim Crawford 2022 Marlborough, NZ</b>	<b>\$46.00</b>
Citrus, tropical fruits, herbaceous, juicy, fruit sweetness	
<b>JM Touraine 2019 Loire, France</b>	<b>\$39.00</b>
Delicate, pale yellow color, aromas of flowers, white fleshed fruit, melon, pear	
<b>Honig 2019 Rutherford</b>	<b>\$58.00</b>
Peach, lemon grass, hints of jasmine, grapefruit, lemon meringue, cantaloupe	
<b>Cade 2021 Napa Valley</b>	<b>\$52.00</b>
Green apple apples, lemon, lime, honeydew melon, white peaches, white flowers, grapefruit, lemon meringue, cantaloupe	

## **ALTERNATIVE WHITES** 16

<b>Luccio Sparkling Moscato NV Moscato, Pavia, Italy</b>	<b>\$42.00</b>
Ripe stone fruit, tangerine, honey, balanced	
<b>St. Supery 2021 Moscato, Foris</b>	<b>\$56.00</b>
Mandarin, peach blossom dominate, marmalade, orange, nectarine	
<b>Leitz Dragonstone 2021 Riesling, Rheingau, Germany</b>	<b>\$52.00</b>
Citrus nose, slate, beeswax, petrol hints, lemon, apple, honeysuckle	
<b>Picpoul de Pinet 2019 Picpoul, Languedoc-Roussillon, France</b>	<b>\$46.00</b>
Floral, unripe pineapple, apricot, white grape, white pepper	
<b>Acrobat 2021 Pinot Gris, Oregon</b>	<b>\$34.00</b>
Bright citrus, honeysuckle, green apple	
<b>Italo Cescon 2021 Pinot Grigio, Roncadlle, Italy</b>	<b>\$44.00</b>
Nutmeg, vanilla, peach, ripe tomato, acacia blossom, orange zest	
<b>Santa Margherita 2021 Pinot Grigio, Fossalto de Porto, Italy</b>	<b>\$54.00</b>
Slight sweetness, intense quince, tangy flavor	
<b>Pine Ridge Chenin Blanc / Viognier 2021 Chenin Blanc / Viognier, Napa Valley</b>	<b>\$36.00</b>
Jasmine, honeyed pears, chai spice, white peaches, pineapple	
<b>Morgadio 2020 Albarino, Rias Biexas, Spain</b>	<b>\$52.00</b>
Tropical fruit, kiwi, minerality	

<b>Conundrum 2021 White Blend, Napa Valley</b>	<b>\$50.00</b>
Green apples, tangerine, green melon, pear, spicy vanilla, apricot	
<b>Ferguson 2015 Viognier, Santa Ynez</b>	<b>\$72.00</b>
Apricot, white peach, sugared lemon-lime candy	
<b>M. Chapoutier Belleruche Cotes du Rhone 2020 Cote du Rhone, Rhone Valley, France</b>	<b>\$40.00</b>
Green apple, white blossoms, citrus aromas, exotic fruits	
<b>Bois de Boursan 2014 CDP Blanc, Rhone</b>	<b>\$97.00</b>
Organically farmed, lavender, garrigue, stones, ash, lemon curd	
<b>Fu-Mei 2019 White Pinot Noir, Willamette</b>	<b>\$89.00</b>
Apricot, tangerine, ginger, salted caramel cookie	
<b>Printemp Rose 2021 Rose, Cotes-De-Provence, France</b>	<b>\$44.00</b>
Subtle watermelon, white flowers, slate, strawberry, white apricot	
<b>Maby Tavel la Forcadriere Rose 2018 Rose, Rhone, France</b>	<b>\$54.00</b>
Red Fruit, slightly smoky, smooth and full bodied	

## CABERNET 16

<b>Intrinsic 2018 NV Columbia Valley, WA</b>	<b>\$56.00</b>
Firm in texture, raspberry, black cherry, violet, herbs	
<b>Silver Peak 2019 NV North Coast, Napa</b>	<b>\$46.00</b>
Gold medal winner, blackberries, black currant, oak finish	
<b>Ramsay 2020 NV North Coast, Napa</b>	<b>\$45.00</b>
Dry, tannic, smooth, blackberry, cola, green herb	
<b>Peju 2019 NV Rutherford, Napa</b>	<b>\$98.00</b>
Blackberry, cherry jam, mocha, herbal richness, sweet oak	
<b>Grgich Hills 2016 NV Rutherford, Napa</b>	<b>\$152.00</b>
Black fruits, rich leather, violets	
<b>Caymus 2019 NV Napa Valley</b>	<b>\$196.00</b>
Dark cherry, blackberry, warm vanilla, cocoa, sweet tobacco	
<b>Jordan 2017 NV Alexander Valley</b>	<b>\$134.00</b>
Fresh cranberry, red cherry, cassis, chocolate, tobacco, vanilla bean	
<b>Duckhorn 2018 NV Napa Valley</b>	<b>\$160.00</b>
Black raspberry, red currant, vanilla bean, milk chocolate, plum, cinnamon	
<b>Silver Oak 2017 NV Alexander Valley</b>	<b>\$180.00</b>
Black cherry, cedar, black olives, dried herbs, cocoa, lavender	
<b>Nickel &amp; Nickel 2019 NV Napa Valley</b>	<b>\$233.00</b>
Juicy blackberry, cassis, chocolate, mineral, oak	

<b>Far Niente 2014 NV Oakville, Napa</b>	<b>\$315.00</b>
Mixed berry fruit, boysenberry, toasted oak, hints of graphite	
<b>Alpha Omega 2018 NV Napa Valley</b>	<b>\$196.00</b>
Smoke, plum, black cherry, tobacco	
<b>Stag's Leap Artemis 2018 NV Napa Valley</b>	<b>\$127.00</b>
Black cherry, plum, vanilla, mixed berry	
<b>Cade 2018 NV Howell Mt., Napa</b>	<b>\$230.00</b>
Chocolate, cherries, rose, raspberries, blueberry, vanilla, coffee	
<b>Spottswode 2016 NV St. Helena, Napa</b>	<b>\$270.00</b>
Chocolate-covered cherries, caramel, spice, coffee bean, boysenberry	
<b>Cult 2019 NV St. Helena</b>	<b>\$44.00</b>
Refined, powdery tannins, nutmeg, fragrant spice, espresso bean	
<b>MERLOT</b> 5	
<b>Northstar 2019 Columbia Valley, WA</b>	<b>\$68.00</b>
Cherry, vanilla, raspberry, chocolate, toasted oak	
<b>Emmolo 2019 Napa Valley</b>	<b>\$63.00</b>
Ripe fruit, berries, sweet tannins, sweet oak	
<b>Duckhorn 2017 Napa Valley</b>	<b>\$106.00</b>
Smooth, lush, tangy berries, silky, complex	
<b>Peju 2018 Rutherford, Napa</b>	<b>\$60.00</b>
Soft tannins, ripe blackberry, cherry jam, mocha, herbal richness, sweet oak finish	
<b>St. Supery 2012 Rutherford, Napa</b>	<b>\$87.00</b>
Dark chocolate, Anise, Black Plum, Charred oak, graphite	
<b>PINOT NOIR</b> 13	
<b>Stoller Vineyard Reserve 2017 Willamette Valley, OR</b>	<b>\$91.00</b>
Dark cherry, raspberry, spicy notes	
<b>Patton Valley 2019 Willamette Valley, OR</b>	<b>\$64.00</b>
Plum, blood orange, boysenberry compote, lavender, strawberry, almond smoke	
<b>Archery Summit Dundee Hills 2020 Willamette Valley, OR</b>	<b>\$83.00</b>
Black plum, dried black cherries, black fig, deep violet florals, dark chocolate finish	
<b>La Crema 2020 Monterrey</b>	<b>\$50.00</b>
Red plum, tea leaves, coffee bean, red cherry, orange zest	
<b>Meiomi 2021 Monterrey</b>	<b>\$46.00</b>
Bright strawberry, jammy fruit, mocha, vanilla, boysenberry, blackberry, toasty mocha	

<b>Miura 2021 Santa Lucia Highlands</b>	<b>\$42.00</b>
Chocolate covered cherries, black raspberries, dried herbs, violets	
<b>Truchard 2020 Carneros, Sonoma</b>	<b>\$67.00</b>
Full bodied, light oak, lightly tannic finish, plum, cherry, cassis, toast spicy oak	
<b>Etude 2019 Carneros, Sonoma</b>	<b>\$67.00</b>
Pomegranate, red cherry, wild strawberry, raspberry, baking spice, sandalwood, refined tannins	
<b>Kistler 2018 Sonoma Coast</b>	<b>\$150.00</b>
Red and black fruit flavors, subtle earth tones	
<b>MacMurray 2016 Russian River</b>	<b>\$51.00</b>
Cherry, raspberry, pomegranate, vanilla, toast, silky mouthfeel	
<b>Vision Cellars 2017 Russian River</b>	<b>\$70.00</b>
Spice, cola, mint, oak caramel, dusty red cherry	
<b>Enroute 2019 Russian River</b>	<b>\$77.00</b>
Ripe cherry, plum, notes of earth, sage, forest floor	
<b>Heavyweight 2019 Lodi</b>	<b>\$50.00</b>
Dark fruit, spice, bright cherry, smooth tannins	

## **OTHER RED VARIETALS** 11

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<b>Decoy 2019 Zinfandel, Sonoma Valley</b>	<b>\$56.00</b>
Spicy dark fruit, oak, vanilla, cloves	
<b>Carol Shelton Rocky Reserve 2014 Zinfandel, Sonoma Coast</b>	<b>\$78.00</b>
Blueberry, blackberry, spicy, chocolate oak	
<b>Hendry Block 7 &amp; 22, 2018 Zinfandel, Napa Valley</b>	<b>\$77.00</b>
Bitter sweet cocoa, baking cherries, blackberry jam, straw, spice	
<b>Biale Black Chicken 2017 Zinfandel, Oak Knoll, Napa</b>	<b>\$100.00</b>
Spiced gum drops, clove, peach, vanilla, melon, papaya plum, figs	
<b>Domaine du Prince 2018 Malbec, Cahors, France</b>	<b>\$40.00</b>
Rose petals, caramel, licorice, juicy fruit, black currant jam	
<b>Domaine Bousquet Reserve 2020 Malbec, Mendoza, Argentina</b>	<b>\$54.00</b>
Blackberry, black currant, plum, raspberry, fig, chocolate	
<b>Luca 2018 Malbec, Mendoza, Argentina</b>	<b>\$67.00</b>
Spice, black cherry, cola, aromas of cocoa, freshly brewed espresso	
<b>Botalcura 2013 Syrah / Malbec, Maule Valley, Chile</b>	<b>\$43.00</b>
Blackberry, black cherry, violet, oak, black pepper, nutmeg	
<b>Ferguson Private Reserve 2013 Syrah, Santa Inez</b>	<b>\$78.00</b>
White pepper, black cherry, dark berries, earthy minerality	

<b>Faila Hudson Vineyard 2016 Syrah, Napa Valley</b>	<b>\$128.00</b>
Black olives, violets, green peppercorns, lavender	
<b>Girard 2018 Petite Sirah, Napa Valley</b>	<b>\$73.00</b>
Black cherry, coffee beans, black currant, jam, cassis	
<b>RED BLENDS</b> 16	
<b>Vampire Red 2016 Napa</b>	<b>\$56.00</b>
Blackberries, plums, black cherries, spice, pepper, silky smooth	
<b>Beau Joubert Ambassador 2019 Stellenbosch, SA</b>	<b>\$66.00</b>
Black currant, red cherries, plum, fruitcake subtle mint, leather, smoky	
<b>Baby Blue 2018 Alexander Valley</b>	<b>\$71.00</b>
Mint, blueberry, black fruits	
<b>Coup de Foudre 2015 St. Helena</b>	<b>\$209.00</b>
Dark cherry jam, cocoa, plum fruit, vanilla bean, velvet finish	
<b>Prisoner Blend 2019 Oakville, Napa</b>	<b>\$76.00</b>
Black cherry, plum, oak, vanilla, velvety anise, dark cocoa powder, sage, tannins	
<b>Nick Goldschmidt Fidelity 2020 Alexander Valley</b>	<b>\$56.00</b>
Fresh blueberries, supple finish, touch of french vanilla oak	
<b>Rodney Strong Symmetry 2015 Alexander Valley</b>	<b>\$149.00</b>
Blackberries, currants, cassis, lavender, chocolate covered espresso beans, baking spice	
<b>Truchard Shepherd Estate 2014 Carneros, Napa</b>	<b>\$45.00</b>
Blackberry, red currant, vanilla, cedar, jammy cassis boysenberry, cherry, and plum	
<b>"Continuum" by Mondavi 2013 St. Helena, Napa</b>	<b>\$339.00</b>
Bright strawberry, jammy fruit, mocha, vanilla, boysenberry, blackberry, toasty mocha	
<b>Anderson Conn Valley Right Bank 2016 Napa</b>	<b>\$148.00</b>
Mocha, white chocolate, plum, black cherry, black currant	
<b>Krupp "Water Witch" 2014 Napa</b>	<b>\$155.00</b>
Blend of cabernet sauvignon, tempranillo, cabernet franc, petit verdot, malbec, and merlot	
<b>Krupp "The Doctor" 2013 Napa</b>	<b>\$197.00</b>
Cassis, blackberry, toffee, white pepper, clove, black cherry, raspberry	
<b>Donati Immigrant 2015 Paicines</b>	<b>\$71.00</b>
Earthy aromas, blackberry, vanilla, candied watermelon, strawberry, moderate tannins	
<b>Alpha Omega Proprietary 2017 Napa</b>	<b>\$144.00</b>
Dark cherry, blackberry, cedar, cigar box, violets, mushrooms, blackberries, plums, geranium leaves	
<b>Opus One Overture, Oakville, Napa</b>	<b>\$208.00</b>
Sweet vanilla, black cherry, cassis, wrapped tobacco, long finish	

**Cain Five 2012 Spring Mt. District, Napa****\$252.00**

Fine tannins, fresh red cherries, exotic spices, tich texture, firm structure, subtle finish

**ITALIAN** 5**Zenato Valpolicella Superiore 2017 Valpolicella, Veneto****\$43.00**

Maraschino cherries, wood, full bodied, dry, velvety

**Ca de Rocchi Amarone 2015 Amarone, Veneto****\$117.00**

Polished tannins, black cherry, spice

**Felsina Chianti Classico 2019 Sangiovese, Castelnuovo Berarden****\$60.00**

Blue flower, red berry, black plum, spice, leather, mocha

**Banfi Brunello di Montalcino 2017 Sangiovese, Montalcino, Italy****\$128.00**

Plum, ripe cherry, red fruits, licorice, tobacco, soft tannins, long finish

**Cordero di Montezemolo 2018 Barolo, Piedmont, Italy****\$111.00**

Floral, spicy, licorice, cherries in liqueur, cacao, raspberries, rich, full bodied

**SPANISH** 5**Espelt 2017 Garnacha, Catalonia, Spain****\$36.00**

Spicy notes of clove, hint of cocoa, soft tannins

**Dominio Basconcillos 2016 Tempranillo, Ribera del Duero, Spain****\$74.00**

Black cherry, plum, loamy earth, graphite flavors, tarragon, smoky

**Negre de Negres 2018 Priorat, Piroat, Spain****\$64.00**

Black fruit compote, licorice, vanilla, smoky minerals, cherry, cassis

**Fernandez Gomez Crianza 2015 Rioja, Rioja Alavasa, Spain****\$50.00**

Savory, light sage, cigar smoke, ripe red fruit, medium tannins

**Lopez Heredia Reserva Vina Tondonia 2006 Rioja Tondonia, Spain****\$120.00**

Vanilla, dried berry, rich, very dry, smooth, developed, firm tannins

**FRENCH** 9**Bouchard Pere et Fils 2019 Burgundy, Beaune, France****\$47.00**

Ripe red fruits, cherries, raspberry, currant

**Chateauamar Nos Vignes 2017 CDP Chateauamar****\$88.00**

Sweet earth notes, gorgeous structure, dark spices

**Domaine de Cristia Cotes du Rhone 2019 Cotes-Du-Rhone, Courthezon, France****\$46.00**

Raspberry, strawberry, honey, leather, coffee, pepper

**Guigal Cotes du Rhone 2016 Cotes-du-Rhone, Rhone, France****\$54.00**

Berry, spice, black fruits, touch of chocolate, green vegetation

<b>M.Chapoutier Hermitage Belleruche Cotes du Rhone 2020 Cotes-du-Rhone, Rhone, France</b>	<b>\$44.00</b>
Cherries, licorice, pepper	
<b>Brotte Crozes Hermitage 2016 Syrah, Rhone, France</b>	<b>\$48.00</b>
Black currant, violet, spicy white pepper, licorice, vanilla, black, olive, cherries, well defined tannins	
<b>Domaine St. Damien Gigondas Cremant 2015 Gigondas, S. Rhone, France</b>	<b>\$74.00</b>
Kirsch, blackberry, toasted spice, lavender pastile flavor, well-rounded tannins to finish	
<b>Domaine de Cristia Chateauneuf du Pape 2018 Chateauneuf-Du-Pape, Courthezon</b>	<b>\$94.00</b>
Black cherry, cassis, black licorice	
<b>Chateau Leoville Barton 2010 Bordeaux, St. Julien</b>	<b>\$293.00</b>
Fresh, spicy wood, espresso roast, blueberry, light vegetal notes	

## PORT & DESSERT WINES 8

<b>Inniskillin Ice Wine 2017 Niagra, Canada</b>	<b>\$78.00</b>
<b>Far Niente Late Harvest Dolce 2013 Oakville</b>	<b>\$78.00</b>
<b>Chateau Jauga Sauternes 2009 Bordeaux</b>	<b>\$46.00</b>
<b>Sangue di Guida 2020 Broni, Italy</b>	<b>\$52.00</b>
<b>Fat Pig Shiraz 2015 Stellenbosch</b>	<b>\$52.00</b>
<b>Black Magic Zinfandel 2014 Sonoma County</b>	<b>\$50.00</b>
<b>Graham Six Grape Port NV Douro Valley</b>	<b>\$60.00</b>
<b>Dow's Tawny Port NV Douro Valley</b>	<b>\$98.00</b>

## WHITE 11

<b>Chandon Blanc de Blanc 187ml</b>	<b>\$20.00</b>
Dry, hint of pear, pit fruit, toasted bread	
<b>Chandon Rosé 187ml</b>	<b>\$20.00</b>
Ripe strawberry, watermelon, fresh cherry, creamy	
<b>Simi Chardonnay</b>	<b>AVAILABLE OPTIONS</b>
Mango, pear, stone fruit, lightly spiced, toasty oak, buttery cream	Glass: \$12.00
	Bottle: \$44.00
<b>Duckhorn Chardonnay, Napa</b>	<b>AVAILABLE OPTIONS</b>
Pear, peach, chai and wildflowers, hints of French oak	Glass: \$18.00
	Bottle: \$66.00
<b>Whitehaven Sauvignon Blanc, Marlborough</b>	<b>AVAILABLE OPTIONS</b>
Peach, ripe tropical fruit, gooseberry	Glass: \$13.00
	Bottle: \$50.00

**Italo Cescon Pinot Grigio, Friuli**

Nutmeg, vanilla, peach, ripe tomato, acacia blossom, orange zest

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

**St. Supéry Moscato, Napa**

Peach blossom, marmalade, mandarin orange, nectarine

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$56.00

**La Marca Prosecco**

Fresh citrus, honey, white flowers, ripe lemon, green apple and grapefruit

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$40.00

**Leitz Dragonstone Riesling**

Citrus nose, slate, beeswax, petrol hints, lemon, apple, honeysuckle

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

**Printemps Rose**

Subtle watermelon, white flowers, slate, white apricot

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$44.00

**Conundrum White, Rutherford Napa Valley**

Green apples, tangerine, green melon, pear, spicy vanilla, apricot

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**RED** 8**Intrinsic Cabernet, Columbia Valley**

Leather, cherries, blueberry jam, pomegranate and chocolate

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$56.00

**La Crema Pinot Noir, Monterrey**

Red plum, tea leaves, coffee bean, red cherry, orange zest

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Patton Valley Pinot Noir, Willamette Valley**

Summer berries, cherries, herbs, sandalwood

**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$64.00

**Peju Merlot**

Blackberry, cherry jam, mocha, sweet oak finish

**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$60.00

**Domaine Bousquet Reserve Malbec, Mendoza**

Blackberry, black currant, plum, fig, chocolate

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$52.00

**Nick Goldschmidt Fidelity, Alexander Valley**

Strawberry, jam, vanilla, black cherry, black raspberry

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$56.00

## Sangue di Giuda, Sweet Red, Lombardy

Raspberry, blueberry, smooth and full bodied

### AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$52.00

## M.Chapoutier Hermitage Belleruche, Côtes du Rhône

Cherries, licorice, pepper

### AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$44.00

## SIGNATURE COCKTAILS 8

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### Thyme Out

Vodka, elderflower, thyme lemonade, pomegranate liqueur

### Dauphin's Manhattan

Bulleit Rye, Carpano Antica, Luxardo cherries, Angostura bitters, orange twist

### Ramble On

Blood orange, Chambord, gin, lemon juice, simple syrup, sparkling wine

### Cuban Mule

Dark rum, spiced mint syrup, ginger beer, lime garnish

### Royal Street Cup

Pimm's, cognac, cucumber, lemon, lime, sour mix, simple syrup, ginger ale, Angostura bitters, mint

### Top Floor Margarita

Herradura Reposado, fresh lime juice, splash of orange juice, Grand Marnier floater, sugar & salt rim

### La Piña de Plata

White rum, prickly pear, pineapple juice, hibiscus syrup, fresh key lime juice

### La Bodeguito

White rum, fresh key lime juice, turbinado, muddled mint, club soda

## MOCKTAILS 1

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### Thyme Lemonade

**\$8.00**

## DOMESTICS 5

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### Bud Light

### Miller Lite

### Coors Light

### Michelob Ultra

### Blue Moon

## IMPORTS 5

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**Stella Artois**

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**Stella Cidre**

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**Corona Premier**

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**Negra Modelo**

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**Heinekein N/A**

Non-Alcoholic

**CRAFT** 6

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**Haint Blue IPA**

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**Lazy Magnolia, Southern Pecan Ale**

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**Avondale, Spring Street Saison**

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**Victory, Golden Monkey**

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**Orpheus, Transmigration of Souls**

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**Fairhope Brewing Company, Seasonal**

**WHISKEY & BOURBON** 23

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**Basil Hayden** \$15.00

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**Bookers** \$18.00

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**Buffalo Trace** \$11.00

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**Bulleit Rye** \$12.00

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**Canadian Club** \$9.00

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**Clyde Mays** \$11.00

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**Clyde Mays Reserve** \$15.00

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**Crown Apple** \$11.00

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**Crown Royal** \$11.00

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**Crown Royal Reserve** \$16.00

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**Elijah Craig** \$11.00

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**Jack Daniels** \$10.00

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**Jack Single Barrel** \$16.00

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**Jameson** \$9.00

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<b>Jim Beam</b>	<b>\$9.00</b>
<b>Knob Creek</b>	<b>\$12.00</b>
<b>Maker's Mark</b>	<b>\$11.00</b>
<b>Monkey Shoulder</b>	<b>\$12.00</b>
<b>Old Forester</b>	<b>\$14.00</b>
<b>Redbreast</b>	<b>\$20.00</b>
<b>Seagrams VO</b>	<b>\$9.00</b>
<b>Tullamore Dew</b>	<b>\$12.00</b>
<b>Woodford Reserve</b>	<b>\$13.00</b>

## **RUM** 11

<b>Angostura 1824</b>	<b>\$29.00</b>
<b>Appleton Reserve</b>	<b>\$14.00</b>
<b>Bacardí Light</b>	<b>\$9.00</b>
<b>Captain Morgan</b>	<b>AVAILABLE OPTIONS</b>
	\$9.00
	\$16.00
<b>Black Spiced El Dorado</b>	<b>\$36.00</b>
<b>Special Reserve Malibu</b>	<b>\$9.00</b>
<b>Mt. Gay Eclipse</b>	<b>\$9.00</b>
<b>Mt. Gay XO</b>	<b>\$37.00</b>
<b>Myers's</b>	<b>\$10.00</b>
<b>Sailor Jerry</b>	<b>\$10.00</b>
<b>Zaya</b>	<b>\$14.00</b>

## **SCOTCH** 14

<b>Balvenie Doublewood</b>	<b>\$20.00</b>
<b>Chivas Regal</b>	<b>\$14.00</b>
<b>Dewar's</b>	<b>\$11.00</b>
<b>Glenfiddich 12</b>	<b>\$15.00</b>

<b>Glenfiddich 18</b>	<b>\$32.00</b>
<b>Glenlivet 12</b>	<b>\$14.00</b>
<b>Glenlivet 18</b>	<b>\$34.00</b>
<b>Glenmorangie</b>	<b>\$18.00</b>
<b>Quinta Ruban, Johnnie Walker Black</b>	<b>\$14.00</b>
<b>Quinta Ruban, Johnnie Walker Blue</b>	<b>\$59.00</b>
<b>Quinta Ruban, Johnnie Walker Red</b>	<b>\$11.00</b>
<b>Laphroiaig</b>	<b>\$18.00</b>
<b>Macallan 12</b>	<b>\$20.00</b>
<b>Oban</b>	<b>\$26.00</b>

## **VODKA** 11

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<b>Absolut</b>	<b>\$9.00</b>
<b>Absolut Citron</b>	<b>\$9.00</b>
<b>Absolut Vanilla</b>	<b>\$9.00</b>
<b>Belvedere</b>	<b>\$12.00</b>
<b>Chopin</b>	<b>\$12.00</b>
<b>Grey Goose</b>	<b>\$12.00</b>
<b>Ketel One</b>	<b>\$11.00</b>
<b>Ketel One Orange</b>	<b>\$11.00</b>
<b>Smirnoff</b>	<b>\$9.00</b>
<b>Stoli</b>	<b>\$10.00</b>
<b>Tito's</b>	<b>\$10.00</b>

## **GIN** 6

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<b>Beefeater</b>	<b>\$9.00</b>
<b>Bombay Sapphire</b>	<b>\$11.00</b>
<b>Hendricks</b>	<b>\$12.00</b>
<b>New Amsterdam</b>	<b>\$9.00</b>
<b>Seersucker</b>	<b>\$10.00</b>

Tanqueray \$10.00

**TEQUILA** 4

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Don Julio Blanco \$18.00

Herradura Reposado \$14.00

Sauza \$11.00

Patrón Silver \$16.00

**CORDIALS & APERITIFS** 21

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Bailey's \$11.00

B&B \$17.00

Campari \$11.00

Carpano Antica \$16.00

Chambord \$13.00

Cointreau \$17.00

Disaronno \$10.00

Drambuie \$11.00

Firefly Peach Moonshine \$14.00

Frangelico \$10.00

Godiva Chocolate \$10.00

Godiva White \$10.00

Grand Marnier \$16.00

Kahlua \$10.00

Korbel Brandy \$10.00

Midori \$9.00

Pama \$11.00

Pimm's \$11.00

Sambucca \$11.00

Southern Comfort \$9.00

St. Germain \$15.00

## COGNAC 4

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<b>Courvoisier VSOP</b>	<b>\$17.00</b>
<b>Hennessy VS</b>	<b>\$14.00</b>
<b>Remy VSOP</b>	<b>\$17.00</b>
<b>Remy XO</b>	<b>\$37.00</b>

## DESSERT WINE 3

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<b>Chateau Grand-Jauga</b>	<b>\$14.00</b>
<b>Far Niente Dolce</b>	<b>\$22.00</b>
<b>Inniskillin</b>	<b>\$22.00</b>

## PORT 4

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<b>Beau Joubert, Fat Pig</b>	<b>\$14.00</b>
<b>Black Magic</b>	<b>\$15.00</b>
<b>Dow's, Tawny</b>	<b>\$27.00</b>
<b>Graham's, Six Grapes</b>	<b>\$16.00</b>

## SWEET ENDINGS 5

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<b>Bimini Key Lime Pie</b>	<b>\$8.00</b>
Sweet, tart and creamy pie, mango syrup, hibiscus reduction	
<b>Callebaut Chocolate Cake</b>	<b>\$8.00</b>
Flourless chocolate cake, chocolate sauce, hibiscus reduction, berries, whipped cream	
<b>Island Bread Pudding</b>	<b>\$8.00</b>
White chocolate – dried cranberry bread pudding, ginger rum caramel sauce, whipped cream	
<b>Priester's Crème Brûlée</b>	<b>\$11.00</b>
Rich custard, crackling sugar top, Alabama pecan lace cookies	
<b>Piña Colada Cheesecake</b>	<b>\$11.00</b>
Pineapple - coconut cheesecake, ginger rum caramel	

## KIDS MENU 4

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**Fried or Grilled Chicken Tenders**

**Fried or Grilled Gulf Shrimp**

**Hamburger\***

## White Cheddar Grilled Cheese Slider

### FOOD 6

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#### Snack Mix

\$3.00

Crunchy, salty and spicy

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#### Pork Barbacoa Slider

\$3.00

With coleslaw

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#### Pot Roast Slider

\$3.00

Crispy leeks, black & blue sauce

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#### Junkanoo Cheese Fry

\$9.00

Sidewinder fries topped with our cheese sauce and crispy bacon

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#### Haole Poke\*

\$9.00

Chef Zucker's Big Island award winning poke. Yellowfin tuna, jasmine rice, sesame, sweet and spicy local pecans, sambal, green onion, house pickled cucumber and ginger

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#### Pork Barbacoa Tacos

\$9.00

Monterey jack and cheddar cheeses, cilantro lime sour cream, Mojo sauce

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### LIQUOR 7

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#### Jim Beam

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#### Smirnoff

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#### Beefeaters

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#### Canadian Club

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#### Dewars

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#### Bacardi Light

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#### Sauza

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### DOMESTIC 5

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#### Bud Light

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#### Miller Lite

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#### Coors Light

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#### Michelob Ultra

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#### Blue Moon

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### IMPORT 5

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## Stella Artois

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## Stella Cidre

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## Corona Premier

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## Negra Modelo

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## Heineken NA

Non-Alcoholic

## CRAFT COCKTAILS 6

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### Thyme Out

Vodka, elderflower, thyme-infused lemonade, pomegranate liqueur

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### Ramble on

Blood orange, Chambord, gin, lemon juice, simple syrup, sparkling wine

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### Royal Street Cup

Pimm's, cognac, cucumber, lemon, lime, sour mix, simple syrup, mint, ginger ale, Angostura bitters

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### Top Floor Margarita

Herradura Reposado, fresh lime juice, splash of orange juice, Grand Marnier floater, sugar & salt rim

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### Dauphin's Manhattan

Bulleit Rye, Carpano Antica, Luxardo Cherries, Angostura bitters, orange twist

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### Cuban Mule

Dark rum, spiced mint syrup, ginger beer, lime garnish

## WINE 1

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### Half Off Glasses & Bottles of Wine

**\$100.00**

Ask your server for our full wine list