## Draughts

- **COORS LIGHT** LIGHT LAGER 4.2%
  - Golden, CO. ............................ 6 8.5

- **STELLA ARTOIS** PALE LAGER 5.0%
  - Leuven, Belgium ..................... 8 10.5

- **HANGAR 24 ORANGE WHEAT** AMERICAN WHEAT ALE 4.6%
  - Redlands, CA ............................. 7.5 10

- **FIRESTONE WALKER 805** BLONDE ALE 4.7%
  - Paso Robles, CA .......................... 7.5 10

- **SIERRA NEVADA** AMERICAN PALE ALE 5.6%
  - Chico, CA ................................. 8 10.5

- **STONE DELICIOUS** AMERICAN IPA 7.7%
  - Escondido, CA ............................ 8

## Bottles & Cans

- **MICHELOB ULTRA** AMERICAN LIGHT LAGER 4.2%
  - St. Louis, MO ............................ 6.25

- **MILLER LITE** AMERICAN LIGHT LAGER 4.2%
  - Milwaukee, WI .......................... 5.75

- **BUD LIGHT** AMERICAN PALE LIGHT LAGER 4.2%
  - St. Louis, MO ............................ 5.75

- **PACIFICO** MEXICAN PILSNER 4.5%
  - MEXICO ................................ 6.75

- **CORONA EXTRA** MEXICAN LAGER 4.6%
  - Mexico ................................. 6.75

- **SAPPORO** PALE LAGER 5.0%
  - Tokyo, Japan ............................. 6.25

- **HEINEKEN** EUROPEAN PALE LAGER 5.0%
  - Amsterdam, Netherlands ............. 7.25

- **BLUE MOON** BELGIAN STYLE WHEAT 5.4%
  - Golden, CO .............................. 6.75

- **GOLDEN STATE MIGHTY DRY** HARD CIDER 6.3%
  - Sonoma, CA .............................. 7.25

- **ST PAULI GIRL** NON ALCOHOLIC 0.5%
  - Bremen, Germany ........................ 6.25

## Sake

- **HOT SAKE** ................................ (S) 8.5 (L) 11.5
- **SHO CHIKU BAI NIGORI**
  - unfiltered 375ml bottle...served chilled ........ 14
- **SHO CHIKU BAI GINJO**
  - premium 300ml bottle...served chilled .......... 18
- **KIKUSUI JUNMAI**
  - premium 300ml bottle...served chilled .......... 24

February 13, 2021
## Whiskeys

### BOURBON
- Evan's Williams 10.5
  Bardstown, KY  86 proof
- Jack Daniel's Old No.7 Tennessee Sour Mash 11.5
  Lynchburg, TN  90 proof
- Bulleit Frontier 12
  Lawrenceburg, KY  90 proof
- Maker's Mark 12.5
  Loretto, KY  90 proof
- Woodford Reserve 13.5
  Versailles, KY  90.4 proof
- Knob Creek 13.5
  Clermont, KY  100 proof
- Basil Hayden 13.5
  Clermont, KY  80 proof
- Booker's Small Batch 16.5
  Clermont, KY  121 - 130.6 proof

### RYE
- Jack Daniel's Straight Rye 11
  Lynchburg, TN  90 proof
- Sazerac 6 Year 11.5
  Frankfort, KY  90 proof
- Templeton 4 Year 12
  Templeton, IA  80 proof
- Michter's US1 Rye 14
  Louisville, KY  84.8 proof

### BLENDED
- Monkey Shoulder Blended Malt 12
  Dufftown, Moray 80 proof
- Dewar's White Label 12
  Aberfeldy 80 proof
- Chivas Regal 12 Year 13
  Keith 80 proof
- Johnnie Walker Black 13.5
  Aryshire 80 proof

### SINGLE MALT
- Glenlivet 12 Year 13.5
  Moray, Highlands 80 proof
- The Macallan 12 Year 14
  Craigellachie, Moray, Speyside 80 proof
- Laphroaig 10 Year 15
  Isle of Islay 80 proof
- Lagavulin 16 Year 16.5
  Isle of Islay 80 proof

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## Reds

### ROSÉ
- BIELER PERE ET FILS ‘SABINE’
  Aix en Provence, France 2016 10 19 37

### BOLD REDS
- ALAMOS MALBEC
  Mendoza, Argentina 2017 10.25 19.5 38

### PINOT NOIR
- RAMSAY
  North Coast, California 2015 11 21 41

### MERLOT & BORDEAUX BLENDS
- NIELSON
  Santa Barbara, CA 2014 12.5 24 47

### CABERNET SAUVIGNON
- STONE CELLARS
  California 2016 9.5 18 35
- JOEL GOTT ‘815’
  California 2015 12.5 24 47
- ROOTS RUN DEEP ‘EDUCATED GUESS’
  Napa, California 2015 15 29 57
- JUSTIN VINEYARDS
  Paso Robles, California 2015 63
## Whites

### SPARKLING

**DOMAINE STE. MICHELLE BRUT**
Columbia Valley, Washington NV ............................... 10  37

### PINOT GRIGIO (GRIS)

**DONINI PINOT GRIGIO**
Veneto, Italy 2016 ........................................... 9.75  18.5  36

**SANTA MARGHERITA PINOT GRIGIO**
Valdadige, Italy 2016 ........................................... 13.5  26  51

### RIESLING

**C. SMITH ‘KUNG FU GIRL’ RIESLING**
Columbia Valley, Washington 2016 ............................. 10.5  20  39

### SAUVIGNON BLANC

**INFAMOUS GOOSE**
Marlborough, New Zealand 2016 ............................... 10.75  20.5  40

**ONX ‘FIELD DAY’ SAUVIGNON BLANC**
Templeton Gap, CA 2019 ........................................ 11.5  22  43

**‘DECOY’ BY DUCKHORN VINEYARDS**
Sonoma, California .............................................. 13  25  49

### CASKAGE CELLARS

**CLOUDY BAY**
Marlborough, New Zealand 2019 .................................. 77

### CHARDONNAY

**STONE CELLARS**
California 2016 .................................................... 9.5  18  35

**CARMEL ROAD**
Monterey, California 2016 ........................................ 11  21  41

**KENDALL-JACKSON VINTNER’S RESERVE**
California 2016 .................................................... 11.75  22.5  44

**LA CREMA**
Sonoma Coast, California 2015 .................................. 15  29  57

**JORDAN**
Russian River, Sonoma, California 2015 ......................... 17.5  34  67

**ROMBAUER**
Carneros, California 2019 ........................................... 82

## Other Spirits

### RUM

**Cruzan 2 Year Aged Light**
St. Croix  80 proof

**Angostura 5 Year**
Trinidad & Tobago  80 proof

**Gosling’s Black Seal**
Bermuda  80 proof

**Bacardi Superior Light**
Cuba  80 proof

**Captain Morgan Spiced**
St. Croix, Virgin Islands  70 proof

**El Dorado 8 Year**
Guyana  80 proof

**Rancho Alegre Silver**
Jalisco  80 proof

**Herradura Silver**
Amatitán, Jalisco  80 proof

**Del Maguey ‘Vida’ Mezcal**
Oaxaca  84 proof

**Cazadores Reposado**
Jalisco  80 proof

**Patrón Silver**
Atotonilco, Jalisco  80 proof

**Don Julio Añejo**
Atotonilco El Alto, Jalisco  80 proof

### TEQUILA/MEZCAL

**Prairie Organic**
Minneapolis, MN  80 proof

**Beefeater**
London, UK  94 proof

**Tanqueray**
Scotland, UK  94.6 proof

**Bombay Sapphire**
Whitchurch, UK  94 proof

**Hendrick’s**
Girvan, Scotland, UK  88 proof

### GIN

**New Amsterdam**
Modesto, CA  80 proof

**Deep Eddy Ruby Red Grapefruit**
Dripping Springs, TX  70 proof

**Absolut**
Ahus, Sweden  80 proof

**Stolichnaya**
Moscow, Russia  80 proof

**Tito’s Hand Crafted**
Austin, TX  80 proof

**Ketel One**
Schiedam, The Netherlands  80 proof

**Belvedere**
Polmos Zyrardów, Poland  80 proof

**Grey Goose**
Cognac, France  80 proof
**Desserts**

**BREAD PUDDING**
11
with raisins, Jack Daniel's Whiskey sauce, and custom made vanilla bean ice cream

**CREME BRULEE**
10.5
creamy vanilla bean custard and a caramelized sugar top

**HOMEMADE ICE CREAM**
8
choice of chocolate or vanilla bean

**HOOKED ON BUTTER CAKE**
12
with custom made vanilla bean ice cream, homemade whipped cream, and berries

**KEY LIME PIE**
9.5
Nellie & Joe's Key Lime and homemade whipped cream

**NEW YORK CHEESECAKE**
12
with strawberry puree and homemade whipped cream

**OLD FASHIONED CHOCOLATE CAKE**
11
layers of devil's food cake and chocolate fudge with strawberry puree and homemade whipped cream

**Cocktails**

**TWO IF BY SEA**
13.5
Grapefruit infused vodka, elderflower cordial, honey and lemon... Served up with orange flower essence

**THE HERBALIST**
13.5
Prairie organic gin, fresh lime juice, basil and mint...shaken and served up

**DESERT ROSE**
13.5
Silver tequila, Del Maguey Vida Mezcal, fresh lime, agave and hibiscus syrup...served up

**GORDON’S CUP**
13.5
London dry gin, fresh lime, cucumber and ginger beer... served long and seasoned with sea salt and cracked pepper

**TRINIDAD SWIZZLE**
13.5
5 year Trinidad rum, falernum, pineapple, and lime... rinsed with absinthe and swizzled with crushed ice

**CAJUN BLOODY MARY**
13.5
vodka with our house made mix...served long with a cajun salt rim

**BARTENDER’S SPECIAL**

**AVIATION**
13.5
Prairie organic gin, fresh lemon, and maraschino with a hint of crème de violette...shaken and served up

**COCKTAILS TO GO**
Old Fashioned, Classic Margarita, Pine Avenue
Small - 3 cocktails - $24
Large - 6 cocktails - $42

**ZERO PROOF**

**BERRY SMASH**
6.25
Fresh lemonade, mint, and raspberries

**HIBISCUS LIMEADE**
6.25
Fresh limeade with house made hibiscus syrup... charged with lemon-lime soda

**THE SPA**
6.25
Fresh limeade and cucumber charged with Regatta ginger beer

February 13, 2021
### Cocktails

**SMOKE ON THE WATER**
12.5
Straight bourbon whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice

**OLD FASHIONED**
12.5
Straight bourbon, sugar and bitters...served over block ice with orange essence

**SOUTHERN SOUR**
13.5
Straight bourbon whiskey, fresh lemon, peach liqueur, cherry bitters and egg white...shaken with vigor and served up

**COMMONWEALTH**
13.5
Straight bourbon whiskey, Aperol, honey, with fresh mint, raspberries and lemon... Served with crushed ice

**CADILLAC MARGARITA**
14.5
Silver tequila, agave syrup, fresh lime and orange juice... Served over ice with a Grand Marnier float

**AGAVE STING**
13.5
Silver tequila, fresh lime, Jalapeño, basil and pineapple... on the rocks with an ancho chili salt rim

**BEAUREGUARDE**
13.5
vodka, lemongrass, muddled blueberries & fresh lemon... served up

**PINE AVENUE**
13.5
Vodka, fresh lemon and strawberry with thyme essence... on the rocks

**MOSCOW MULE**
12.5
vodka, fresh lime & Regatta ginger beer...on the rocks in a classic copper mug

**PIMM'S CUP**
13.5
Pimm’s No.1 with fresh lemonade...served long and charged with lemon-lime soda

**LEMON DROP**
13.5
citrus vodka and fresh lemonade...served up with a sugar rim

### Other Afters

**COFFEE & TEA**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Brewed Coffee</td>
<td>4.5</td>
</tr>
<tr>
<td>Assorted Tazo Tea</td>
<td>4.5</td>
</tr>
<tr>
<td>Espresso</td>
<td>5.5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>6.25</td>
</tr>
<tr>
<td>Kahlua and Coffee</td>
<td>11</td>
</tr>
<tr>
<td>Irish Coffee</td>
<td>11</td>
</tr>
<tr>
<td>Bailey’s and Coffee</td>
<td>11</td>
</tr>
</tbody>
</table>

### BRANDY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy V.S. Cognac, France</td>
<td>13.5</td>
</tr>
<tr>
<td>Remy Martin V.S.O.P Cognac, France</td>
<td>14.5</td>
</tr>
</tbody>
</table>

### DESSERT WINE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham’s Six Grape Reserve Ruby</td>
<td>10</td>
</tr>
<tr>
<td>Graham’s 10 Year Tawny Port</td>
<td>11.5</td>
</tr>
</tbody>
</table>

### DIGESTIFS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Averna Amaro Italy 68 proof</td>
<td>10</td>
</tr>
<tr>
<td>Fernet Branca Italy 78 proof</td>
<td>11</td>
</tr>
<tr>
<td>Amaro Nonino Quintessentia Italy 70 proof</td>
<td>11.5</td>
</tr>
</tbody>
</table>
Welcome

We’ve been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there’s so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food—love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we’d been welcomed into somebody’s home.

We came back so full of ideas and impressions we thought we’d burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

-King’s Fish House

“Welcome to the House that Seafood Built!”