

Draughts

FOUR PEAKS 8TH STREET ALE English Style Bitter 4.9% ^{16oz} 4.9% ^{22oz}		
Tempe, AZ	6.5	8.5
COORS LIGHT LIGHT LAGER 4.2%		
Golden, CO	5	7
STELLA ARTOIS PALE LAGER 5.0%		
Leuven, Belgium	7	9
FOUR PEAKS RAJ English Style IPA 6.9%		
Tempe, AZ	7	9
LEFT HAND MILK STOUT Sweet Stout 6.0%		
Longmont, CO	7	9
NORTH COAST SCRIMSHAW PILSNER 4.8%		
Fort Bragg, CA	7	9
KING CRAB HONEY BLONDE ALE 5.0%		
Eureka, CA	7	9
HANGAR 24 AMERICAN BLONDE Blonde Ale 4.7%		
Redlands, CA	7	9

Bottles & Cans

ACE APPLE CIDER 5.0%		
Sebastapol, CA		6
MICHELOB ULTRA LIGHT LAGER 4.2%		
St. Louis, MO		5
MILLER LITE LIGHT LAGER 4.2%		
Milwaukee, WI		5
BLUE MOON BELGIAN STYLE WHEAT 5.4%		
Golden, CO		6
BUD LIGHT LIGHT LAGER 4.2%		
St. Louis, MO		5
BUDWEISER ADJUNCT LAGER 5.2%		
St. Louis, MO		5
CORONA ADJUNCT LAGER 4.6%		
Mexico		6
PACIFICO ADJUNCT LAGER 4.5%		
Mexico		6
SAPPORO 20.3OZ LARGE BOTTLE PALE LAGER 5.0%		
Tokyo, Japan		7.5
HEINEKEN PALE LAGER 5.0%		
Netherlands		7
GOLDEN ROAD GET UP OFFA THAT BROWN BROWN ALE 5.5%		
Glendale, CA		6.5
GUINNESS IRISH DRY STOUT 4.2%		
Dublin, Ireland		7
ST. PAULI GIRL NON-ALCOHOLIC 0.5%		
Bremen, Germany		6

Sake

HOT SAKE	(S) 7(L) 10
SHO CHIKU BAI NIGORI	
unfiltered 375ml bottle...served chilled	12
SHO CHIKU BAI GINJO	
premium 375ml bottle...served chilled	16
KIKUSUI JUNMAI	
premium 300ml bottle...served chilled	21

Whiskeys

Reds



AMERICAN

BOURBON

Evan's Williams Bardstown, KY 86 proof	8.5
Bulleit Frontier Lawrenceburg, KY 90 proof	10
Eagle Rare 10 Year Single Barrel Frankfort, KY 90 proof	10
Elijah Craig 12 Year Bardstown, KY 94 proof	10
Jack Daniel's Old No.7 Tennessee Sour Mash Lynchburg, TN 80 proof	10
High West 'American Prairie' Park City, UT 92 proof	11
Maker's Mark Loretto, KY 90 proof	11
Basil Hayden Clermont, KY 80 proof	12
Knob Creek Clermont, KY 100 proof	12
Woodford Reserve Versailles, KY 90.4 proof	12
Booker's Small Batch Clermont, KY 121 - 130.6 proof	15

RYE

Rittenhouse Bardstown, KY 100 proof	9
Sazerac 6 Year Frankfort, KY 90 proof	10
Templeton 4 Year Templeton, IA 80 proof	11
Michter's US1 Louisville, KY 84.8 proof	12.5

SCOTCH

BLENDED

Famous Grouse Crieff 80 proof	8.5
Dewar's White Label Aberfeldy 80 proof	10
Chivas Regal 12 Year Keith 80 proof	11.5
Johnnie Walker Black Aryshire 80 proof	12.5

SINGLE MALT

Glenlivet 12 Year Moray, Highlands 80 proof	12.5
Macallan Sherry Oak 12 Year Craigellachie, Moray, Speyside 80 proof	13
Laphroaig 10 Year Isle of Islay 80 proof	13.5
Lagavulin 16 Year Isle of Islay 86 proof	15
Oban 14 Year Oban, Western Highland 86 proof	15.5

ROSÉ

BUEHLER VINEYARDS WHITE ZINFANDEL

California 2016 31

ADVENTUROUS REDS

COLORES DEL SOL MALBEC

Mendoza, Argentina 2016 8.5 16 31

SEGHEISIO FAMILY ZINFANDEL

Sonoma, California 2015 43

PINOT NOIR

RAMSAY

North Coast, California 2015 9.5 18 35

NIELSON BY BYRON

Santa Barbara, California 2014 11.5 22 43

MERLOT & BORDEAUX BLENDS

14 HANDS MERLOT

Columbia Valley, Washington 2014 8.5 16 31

STAG'S LEAP WINE CELLARS 'HANDS OF TIME'

Napa Valley, California 2014 59

CABERNET SAUVIGNON

STONE CELLARS

California 2016 8 15 29

JOEL GOTT "815"

California 2015 11 21 41

ROOTS RUN DEEP "EDUCATED GUESS"

Napa Valley, California 2015 51

Whites



SPARKLING

DOMAINE STE. MICHELLE 'BRUT'

Columbia Valley, Washington NV 8.5 31

MUMM 'BRUT PRESTIGE'

Napa Valley, California NV 43

PINOT GRIGIO

CA' DONINI

Veneto, Italy 2016 8.5 16 31

SANTA MARGHERITA

Val d'Adige 2016 47

RIESLING

TREFETHEN FAMILY RIESLING

Napa Valley, California 2016 9.5 18 35

SAUVIGNON BLANC

INFAMOUS GOOSE

Marlborough, New Zealand 2016 9.5 18 35

'DECOY' BY DUCKHORN VINEYARDS

Sonoma, California 12 23 45

CAKEBREAD

Napa Valley, California 59

CHARDONNAY

STONE CELLARS

California 2016 8 15 29

KENDALL-JACKSON 'VINTNER'S RESERVE'

California 2016 10.5 20 39

LA CREMA

Sonoma Coast, California 2015 13.5 26 51

ROMBAUER

Carneros, California 2015 67

Other Spirits

RUM

Sailor Jerry Spiced 9
Carribbean 92 proof

Gosling's Black Seal 9
Bermuda 80 proof

Angostura 5 Year 9
Trinidad & Tobago 80 proof

Bacardi Superior 9.5
Cuba 80 proof

Captain Morgan Spiced 10
St. Croix, Virgin Islands 70 proof

El Dorado 8 Year 10.5
Guyana 80 proof

Ron Zacapa 23 Year 12.5
Guatemala 80 proof

TEQUILA & MEZCAL

Herradura Silver 10
Amatitán, Jalisco 80 proof

Cuervo 1800 Reposado 10
Jalisco 80 proof

Del Maguey 'Vida' Mezcal 10.5
Oaxaca 84 proof

Corralejo Reposado 10.5
Guanajuato 80 proof

Cazadores Reposado 12
80 proof

Patron Silver 12.5
Atotonilco, Jalisco 80 proof

Fortaleza Reposado 12.5
Tequila, Jalisco 80 proof

Patron Añejo 13.5
Atotonilco, Jalisco 80 proof

Don Julio Añejo 13.5
Atotonilco El Alto, Jalisco 80 proof

GIN

Broker's 8.5
London, UK 94 proof

Beefeater 9
London, UK 94 proof

Tanqueray 9.5
Scotland, UK 94.6 proof

Bombay Sapphire 10
Whitchurch, UK 94 proof

Hendrick's 11
Girvan, Scotland, UK 88 proof

Plymouth 11
Plymouth, UK 82.4 proof

VODKA

New Amsterdam 8.5
Modesto, CA 80 proof

Deep Eddy Ruby Red Grapefruit 9
Dripping Springs, TX 70 proof

Tito's Hand Crafted 9.5
Austin, TX 80 proof

Stolichnaya 10
Moscow, Russia 80 proof

Absolut 10
Ahus, Sweden 80 proof

Ketel One 11
Schiedam, The Netherlands 80 proof

Grey Goose 12
Cognac, France 80 proof

Belvedere 12
Polmos Zyrardów, Poland 80 proof

Desserts

APPLE COBBLER 9

toasted oatmeal walnut crumb topping
and custom made vanilla bean ice cream

BREAD PUDDING 9

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

CREME BRULEE 9

creamy vanilla bean custard and
a caramelized sugar top

HOMEMADE ICE CREAM 7

choice of hand dipped chocolate or
vanilla bean

HOOKED ON BUTTER CAKE 10

with custom made vanilla bean ice cream,
homemade whipped cream, and berries

KEY LIME PIE 8

Nellie & Joe's Key Lime and homemade
whipped cream

NEW YORK CHEESECAKE 10

with strawberry puree and homemade
whipped cream

OLD FASHIONED CHOCOLATE CAKE 9

layers of devil's food cake and chocolate
ganache with strawberry puree and
homemade whipped cream

SALTED CARAMEL ICE CREAM SANDWICH 9

caramel ice cream and Alaea red sea salt,
on a butter toasted bun

STRAWBERRY SHORTCAKE 10

with macerated strawberries and
homemade whipped cream

Cocktails

TWO IF BY SEA 12

Grapefruit infused vodka, elderflower cordial, honey
and lemon... Served up with orange flower essence

WESTSIDER 11

London dry gin, elderflower, fresh lime, cucumber, and tarragon with
a hint of sea salt...served up

GORDON'S CUP 11

London dry gin, fresh lime, cucumber and ginger beer...
served long and seasoned with sea salt and cracked pepper

TRINIDAD SWIZZLE 11

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

CAJUN BLOODY MARY 11

vodka with our house made mix...served long with a cajun salt rim

BARTENDER'S SPECIAL

BEAUREGARDE 11

vodka, lemongrass, muddled blueberries & fresh lemon...
served up

ZERO PROOF

BERRY SMASH 5

Fresh lemonade, mint, and raspberries

HIBISCUS LIMEADE 5

Fresh limeade with house made hibiscus syrup...
charged with lemon-lime soda

THE SPA 5

Fresh limeade and cucumber charged with ginger beer

Cocktails

OLD FASHIONED 10

Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence

SMOKE ON THE WATER 10

Straight rye whiskey, maple syrup, and whiskey barrel aged bitters, with an Islay Malt mist... Smoked and served over block ice

SOUTHERN SOUR 10

Straight bourbon whiskey, fresh lemon, cherry bitters, egg whites and peach liqueur...shaken with vigor

CADILLAC MARGARITA 12

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

AGAVE STING 11

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

PINE AVENUE 11

Vodka, fresh lemon and strawberry with thyme essence... on the rocks

PIMM'S CUP 11

Pimm's No.1 with fresh lemonade...served long and charged with lemon-lime soda

MOSCOW MULE 10

vodka, fresh lime and ginger beer...on the rocks in a classic copper mug

COSMOPOLITAN 11

citrus vodka, fresh lime and orange liqueur with a splash of cranberry...served up

LEMON DROP 11

citrus vodka and fresh lemonade...served up with a sugar rim

Other Afters

COFFEE & TEA

Assorted Tazo Tea 3.5

Premium Brewed Coffee 3.5

Bailey's and Coffee 11

Irish Coffee 11

Kahlua and Coffee 11

BRANDY

Hennessy V.S. Cognac, France 80 proof 12

Remy Martin V.S.O.P Cognac, France 80 proof 13.5

PORTS

Graham's Six Grape Reserve Ruby 9

Graham's 10 Year Tawny 10.5

DIGESTIFS

Fernet Branca Italy 78 proof 9.5

Averna Amaro Italy 68 proof 10

Amaro Nonino Quintessentia Italy 70 proof 10.5

HAPPY HOUR

Monday - Friday 3 - 6pm at the Bar

\$4.50 BAR FRIES
EDAMAME- SALTED OR CRISPY GARLIC
COORS LIGHT

\$5.50 BAR BURGER
CALIFORNIA ROLL
FISH TACO
OYSTER SHOOTERS (3)*
SPICY TUNA ROLL*

FOUR PEAKS 8TH STREET ALE
STELLA ARTOIS
KING CRAB HONEY BLONDE ALE
CA' DONINI PINOT GRIGIO
STONE CELLARS CHARDONNAY
STONE CELLARS CABERNET

\$7.50 BUFFALO WINGS
CRISPY CALAMARI
WALNUTS & BLUE CHEESE SALAD

OLD FASHIONED
AGAVE STING
COSMOPOLITAN

\$9.50 AHI POKE*
BLACKENED SHRIMP TAQUITOS

\$2 OFF WELL DRINKS

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!"

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness especially in case of certain medical conditions. Written information regarding the safety of these items is available on request.

July 03, 2018