

# Draughts

<b>STELLA ARTOIS</b> PALE LAGER 5.0%	16oz	22oz
Leuven, Belgium.....	8	10.5
<b>HANGAR 24 ORANGE WHEAT</b> AMERICAN WHEAT ALE 4.6%		
Redlands, CA.....	7.5	10
<b>KING CRAB</b> HONEY BLONDE ALE 5.0%		
Eureka, CA .....	7.5	10
<b>FIRESTONE WALKER 805</b> BLONDE ALE 4.7%		
Paso Robles, CA.....	7.5	10
<b>SIERRA NEVADA</b> AMERICAN PALE ALE 5.6%		
Chico, CA.....	8	10.5
<b>STONE DELICIOUS</b> AMERICAN IPA 7.7%		
Escondido, CA.....	8	
<b>PIZZA PORT CHRONIC</b> AMBER ALE 4.9%		
San Diego, CA .....	7.5	10

# Bottles & Cans

<b>MILLER LITE</b> AMERICAN LIGHT LAGER 4.2%	
Milwaukee, WI.....	5.75
<b>MICHELOB ULTRA</b> AMERICAN LIGHT LAGER 4.2%	
St. Louis, MO.....	6.25
<b>BUD LIGHT</b> AMERICAN PALE LIGHT LAGER 4.2%	
St. Louis, MO.....	5.75
<b>PACIFICO</b> MEXICAN PILSNER 4.5%	
MEXICO.....	6.75
<b>CORONA EXTRA</b> MEXICAN LAGER 4.6%	
mexico.....	6.75
<b>SAPPORO</b> PALE LAGER 5.0%	
Tokyo, Japan.....	6.25
<b>HEINEKEN</b> EUROPEAN PALE LAGER 5.0%	
Amsterdam, Netherlands .....	7.25
<b>BLUE MOON</b> BELGIAN STYLE WHEAT 5.4%	
Golden, CO.....	6.75
<b>GOLDEN STATE MIGHTY DRY</b> HARD CIDER 6.3%	
Sonoma, CA .....	7.25
<b>2 TOWNS CIDERHOUSE 'BRIGHTCIDER'</b> HARD CIDER 6.0%	
Corvallis, OR.....	6.75
<b>ST PAULI GIRL</b> NON ALCOHOLIC 0.5%	
bremen, germany .....	6.25

# Sake

<b>HOT SAKE</b> .....	(S)8.5	(L)11.5
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# Whiskeys

# Reds



## AMERICAN

### BOURBON

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

### RYE

<b>Rittenhouse</b> Bardstown, KY 100 proof	11
<b>Templeton 4 Year</b> Templeton, IA 80 proof	12
<b>Michter's US1 Rye</b> Louisville, KY 84.8 proof	14

## SCOTCH

### BLENDED

<b>Monkey Shoulder Blended Malt</b> Dufftown, Moray 80 proof	12
<b>Dewar's White Label</b> Aberfeldy 80 proof	12
<b>Chivas Regal 12 Year</b> Keith 80 proof	13
<b>Johnnie Walker Black</b> Aryshire 80 proof	13.5

### SINGLE MALT

<b>Glenlivet 12 Year</b> Moray, Highlands 80 proof	13.5
<b>The Macallan 12 Year</b> Craigellachie, Moray, Speyside 86 proof	14
<b>Laphroaig 10 Year</b> Isle of Islay 80 proof	15
<b>Lagavulin 16 Year</b> Isle of Islay 86 proof	16.5
<b>Oban 14 Year</b> Oban, Western Highland 86 proof	16.5

### ROSÉ

#### BIELER PERE ET FILS 'SABINE'

Aix en Provence, France 2019	10	19	37
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### BOLD REDS

#### ALAMOS MALBEC

Mendoza, Argentina 2019	10.25	19.5	38
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### PINOT NOIR

#### 'DECOY' BY DUCKHORN VINEYARDS

California 2019	11	21	41
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#### NIELSON

Santa Barbara, CA 2017	12.5	24	47
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### MERLOT & BORDEAUX BLENDS

#### 14 HANDS MERLOT

Columbia Valley, Washington 2017	10.25	19.5	38
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#### STAG'S LEAP WINE CELLARS HANDS OF TIME

Napa Valley, California 2017			67
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### CABERNET SAUVIGNON

#### STONE CELLARS

California 2017	9.5	18	35
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#### JOEL GOTT '815'

California 2018	12.5	24	47
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#### ROOTS RUN DEEP 'EDUCATED GUESS'

Napa Valley, California 2018			57
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# Whites



## SPARKLING

### DOMAINE STE. MICHELLE BRUT

Columbia Valley, Washington NV ..... 10 37

## PINOT GRIGIO (GRIS)

### DONINI

Veneto, Italy 2019 ..... 9.75 18.5 36

### SANTA MARGHERITA

Val d'Adige 2019 ..... 51

## RIESLING

### C. SMITH 'KUNG FU GIRL' RIESLING

Columbia Valley, Washington 2019 ..... 10.5 20 39

## SAUVIGNON BLANC

### INFAMOUS GOOSE

Marlborough, New Zealand 2020 ..... 10.75 20.5 40

### Craggy Range Te Menu Road

Martinborough, NZ 2019 ..... 12.5 24 47

### 'Decoy' by Duckhorn Vineyards

California 2019 ..... 13 25 49

### Cakebread Cellars

Napa Valley, California 2019 ..... 67

## CHARDONNAY

### Stone Cellars

California 2019 ..... 9.5 18 35

### Carmel Road

Monterey, California 2019 ..... 11 21 41

### Kendall-Jackson Vintner's Reserve

California 2017 ..... 11.75 22.5 44

### La Crema

Sonoma Coast, California 2018 ..... 15 29 57

### Rombauer

Carneros, California 2019 ..... 82

# Other Spirits

## RUM

**Matusalem Platino** 9.5

Dominican Republic 80 proof

**Angostura 5 Year** 11

Trinidad & Tobago 80 proof

**Gosling's Black Seal** 11

Bermuda 80 proof

**Bacardi Superior Light** 11

Cuba 80 proof

**Captain Morgan Spiced** 11.5

St. Croix, Virgin Islands 70 proof

## TEQUILA/MEZCAL

**Rancho Alegre Silver** 10.5

Jalisco 80 proof

**Del Maguey 'Vida' Mezcal** 11.5

Oaxaca 84 proof

**Cazadores Reposado** 13

Jalisco 80 proof

**Patrón Silver** 13.5

Atotonilco, Jalisco 80 proof

**Don Julio Añejo** 14.5

Atotonilco El Alto, Jalisco 80 proof

## GIN

**Prairie Organic** 10.5

Minneapolis, MN 80 proof

**Beefeater** 11

London, UK 94 proof

**Tanqueray** 11.5

Scotland, UK 94.6 proof

**Bombay Sapphire** 12

Whitechurch, UK 94 proof

**Hendrick's** 13

Girvan, Scotland, UK 88 proof

## VODKA

**New Amsterdam** 10.5

Modesto, CA 80 proof

**Deep Eddy Ruby Red Grapefruit** 11

Dripping Springs, TX 70 proof

**Tito's Hand Crafted** 11.5

Austin, TX 80 proof

**Stolichnaya** 11.5

Moscow, Russia 80 proof

**Absolut** 11.5

Ahus, Sweden 80 proof

**Ketel One** 13

Schiedam, The Netherlands 80 proof

**Grey Goose** 13

Cognac, France 80 proof

**Belvedere** 13

Polmos Zyrardów, Poland 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

## DONUTS & CREAM 11.5

Brioche donuts, cheesecake cream, caramel,  
candied pecans and vanilla bean ice 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

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## PATIO WEATHER 13.5

Prairie Organic Gin and fresh lime served long over ice and charged  
with sparkling wine

## ZERO PROOF

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## 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

# Cocktails

## **SMOKE ON THE WATER** 12.5

Straight bourbon whiskey, maple syrup, and 'whiskey' 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, 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

## **AGAVE STING** 13.5

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

## **CADILLAC MARGARITA** 14.5

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

## **BEAUREGARDE** 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**

**Assorted Tazo Tea** 4.5

**Premium Brewed Coffee** 4.5

**Bailey's and Coffee** 11

**Kahlua and Coffee** 11

**Irish Coffee** 11

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## **BRANDY**

**Hennessy V.S. Cognac, France** 80 proof 13.5

**Remy Martin V.S.O.P Cognac, France** 80 proof 14.5

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## **DESSERT WINE**

**Graham's Six Grape Reserve Ruby** 10

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## **DIGESTIFS**

**Averna Amaro Italy** 68 proof 10

**Fernet Branca Italy** 78 proof 11

**Amaro Nonino Quintessentia Italy** 70 proof 11.5

# 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!"**

