

Wine & Cocktail Menu

MOCKTAILS (NON ALCOHOLIC)

Strawberry Mule \$9
Strawberry pure, limes, ginger beer

Blackberry Mint Lemonade \$8
Blackberry puree, fresh lemon juice, mint topped with lemonade.

Virgin Passionfruit Mojito \$9
Passionfruit, fresh lime juice topped with Sprite.

Flavor Lemonade \$5
Mango/Strawberry/Coconut/Blueberry

Mint Tonic \$9
Fresh Lemon Juice, Agave, and Mint topped with tonic water.

Heiniken 00/ Corona 0 \$6

BOTTLE BEERS

Corona
Michelob Ultra
Heineken
Guinness
Modelo Especial
Bud Light
Budweiser
Yuengling

DRAFT BEERS

Lagunitas IPA
Stella Artois
Allagash
Seasonal IPA
Blue Point Summer Ale
Kona Big Wave

SIGNATURE COCKTAILS

\$15

Passionfruit Mezcalita
Illegal Mezcal, Passionfruit Puree, fresh lime juice.

Mango Jalapeno Margarita
Spicy tequila, lime juice, mango puree, tajin rim

Blackberry Old Fashioned

Angel's Envy, orange, blackberry puree, maraschino bourbon cherry, bitters.

Tropical Gin Punch
Bombay Sapphire Gin, Pineapple Juice, Passionfruit Puree, Lemon Juice.

Coconut Mojito
Bacardi Rum, fresh mint, limes, club soda

Peach Blossom Martini
peach schnapps, orange juice, cranberry juice, Ketel one peach & orange vodka.

Skinny Margarita
Patron Tequila, fresh lime juice, orange juice, agave

Lavender Martini
Bombay Sapphire Gin, Lavender puree, St. Germain and Lemon Juice.

Aperol Coconut Margarita
aperol, sour mix, silver tequila, coconut cream.

BRUNCH DRINKS

Prosecco Bellini \$13
choose peach or strawberry puree

Aperol Spritz \$15
Aperol, Prosecco and Club Soda.

Sunrise Mimosa \$13
Sparkling wine, pineapple juice, strawberry puree.

Espresso Martini \$15
Absolut Vanilla Vodka, Kahlua, espresso shot

Lobster Bloody Mary \$21
Grey Goose vodka, maple Bacon, olive, gherkin, pepperoncini, half lobster tail.

Cappuccino Martini \$15
Absolut Vanilla Vodka, Kahlua, espresso shot, **Baileys**

Hugo Spritz \$15
St Germain, Prosecco, mint, lemon and Club Soda.

Bottomless Pointsettias* \$18
champagne and cranberry juice.

Bottomless Mimosa* \$18
champagne and orange juice.

(*) bottomless available for Brunch, are 90min and you have to order food. ONLY up to 3PM

Please notify your server with any Food Allergies or Concerns - Thank you!

*please note there is a 3.9% processing charge added to all credit cards purchases

Nantucket's Restaurant Port Jefferson

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WHITE WINE

(GLASS 6 OZ)

Pinot Grigio, Italy Benvolio	\$12	\$38
Sauv Blanc, New Zeland Brancott	\$13	\$42
Sancerre Blanc, France Reserve Murielle	\$15	\$55
Sauv Blanc, California Matthew Fritz	\$14	\$55
Chardonnay, California Black Stallion	\$12	\$44
Chardonnay, Monterey Carmel Road	\$14	\$50
Riesling, Germany Shades of Blue	\$10	\$38
Rose, France Fabre en Provence	\$13	\$42
Moscato, Italia La Perlina	\$10	\$38

SPARKLING

Prosecco, Italy Blu	\$13	\$38
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RED WINE

(GLASS 6 OZ)

Cab Sauvignon, Chile Las Mulas	\$12	\$38
Pinot Noir, Monterey Francis Ford Coppola	\$14	\$44
Red Blend, California Rb Substance	\$10	\$38
Cab Sauvignon, California Raymond	\$14	\$42
Malbec, Argentina Portillo	\$12	\$38

RESERVE WINE LIST

ONLY BY BOTTLE

WHITE WINE

Vermentino, Italy Antinori Guado, Tasso	\$45
Sancerre, France Reserve Murielle	\$55
Sauvignon Blanc, California Freemark Abbey	\$65
Chardonnay, Sonoma County, California Hartford Court	\$58
Chardonnay, Napa Valley, California Stags Leap Wine Cellars "Karia"	\$70

RED WINE

Chianti Classico, Italy Antinori Guado, Tasso	\$55
Pinot Noir, Oregon Siduri	\$70
Pinot Noir, California Ferrari Carano	\$75
Cabernet Sauvignon, California Decoy	\$50

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