From the Bar

Cocktails

Sweet / Refreshing

Ruby Red Mule $9
Belle Isle Ruby Red Moscato + Ruby Red Grapefruit Juice, Topped with Gosling’s Ginger Beer

Moscow Mule $8
Svedka Vodka, Spicy Ginger Beer + Fresh Squeezed Lime Juice, all served over Crushed Ice.

2nd Street Raspberry Drop $9
Black Raspberry Liqueur, Stoli Raspberry Vodka, White Cranberry Juice and a Touch of Sour.

Sangria $7
Red, White & Seasonal – all unique and infused for over 40 hours. Made in house

THE Bloody Mary $9.5
Svedka, Zesty Bloody Mary Mix + served with the 2nd St. Smoragolded smoker

Classic Margarita $9.5
Fresh Squeezed Lime Juice, Agave Nectar + Sauza Tequila served over ice with a salted rim. Never Ever Frozen!

Martinis

KDH Apple Cin Cake Martini $12 (Kadee)
Featuring Kill Devil Honey Pecan Rum, made in the Outer Banks and produced by Hampton Roads Native, Scott Smith. Mixed with Pinnacle Whipped Vodka, Pineapple Juice, House Made Cinnamon Syrup + Apple Cider

Poisoned Apple $10
A 2nd St. Classic! Southern Comfort + Captain Morgan are the stars of this fruity concoction

2nd St. White Cosmo $10
Stoli Coastal Cranberry Vodka, Cointreau, Fresh Squeezed Lime + a splash of White Cranberry Juice

Hand Crafted by our Newport News Bar Team

Whiskey Smash $8 (Casey)
House Made Peach Smash, Scagram’s 7, Brown Sugar Cinnamon Syrup + Splash of Soda

Mo Hatte Latte $9 (Philip)
Stoli Vanilla, Patron Café XO + Baileys

Brown Sugar Margarita $11 (Andrea)
Sauza Gold Tequila, Fresh Squeezed Lime Juice + House Made Brown Sugar Syrup. Garnished with the Blood Orange Salt Rim

Mount Gay Daiquiri $12 (Heather)
Black Barrel Mount Gay Rum, Muddled Strawberries, Fresh Lime Juice, Luxardo Liqueur + Simple Syrup

Do you have a drink in mind?
Simply ask…we have a fully stocked bar!

Beers

Drafts

2nd St. Tavern Ale $3.50
An American Nut Brown Ale that is deep brown in color with a nutty, chocolate aroma and big flavors of caramel, chocolate, and pecans. Fruity American hops balance out the finish. ABV: 6% Produced By Williamsburg Ale Works.

Devil’s Backbone Vienna Lager $4.50
2012 Gold World Beer Cup and 2010 Great American Beer Festival Silver Medal winner, is a chesnut colored lager with a nutty aroma and subtle earthy sweetness derived from a multi-malt mash. A pinch of noble hops gives this refreshing beer a clean Fat Tire $6.00
Offering up a rotation that includes: Seasonal beers for everyday of every season, long days or long nights, snowy cold or dripping summers all from the Hampton Roads area that we call home.

Stella Artois $5.00
One of the world’s best-selling beers and is enjoyed in more than 80 countries. Its full, characteristic flavor and high quality is assured through a superior brewing process and by using the finest ingredients available.

Shock Top Belgian Wheat $4.25
A special Belgium style wheat ale with real orange, lemon and lime peels and then a little coriander spice is added to the mix. This uniquely-crafted and award-winning wheat beer is unfiltered to create a brew that is naturally cloudy with a light golden color and a smooth, refreshing finish. Shock Top Belgian-style wheat ale has collected awards in consecutive years at the North American Beer Awards.

Rotating IPA $Market
IPA’s from Small Batch Brews from America.

Unibroue La Fin Du Monde $9.00
To date, La Fin du Monde has earned more medals and awards in major international competitions than any other Canadian beer. It is Unibroue’s international flagship ale. Origin: Chambly, Quebec - Brewed since 1994

Craft Whimsy $Market

Bottles

Black Dismal IPA - Norfolk, VA – 7.5% ABV

Blue Moon Witbier – Golden, CO – 5.4% ABV

Bud Light – St. Louis, MO – 4.2% ABV

Coors Light – Golden CO – 4.2% ABV

Corona Extra – Mexico City, Mexico – 46% ABV

Devil’s Backbone 8 point IPA – Roseland, VA – 6.2% ABV

Guinness Nitro Can – Dublin, Ireland – 4% ABV

Heineken – Zoetewater, Netherlands – 5% ABV

Lagunitas Maximus – Petaluma, CA – 8.2%

Michelob Ultra – St Louis, MO – 4.2% ABV

Miller Lite – Milwaukee, WI – 4.1% ABV

Northern Lights IPA – Crozet, VA – 6.2%

O’Douls Amber – St Louis, MO – NA

Polish Blue Ribbon - Milwaukee, WI - 4.7% ABV

Redbridge (Gluten Free) – St Louis, MO – 4.3% ABV

Sam Adams Boston Lager – Jamaica Plain, MA – 4% ABV

Star Hill “The Love” – Charlottesville VA – 5.3% ABV

Stella Cidre (Gluten Free) – Baldwinsville, NY – 4.5% ABV

Yuengling – Pottsville, PA – 4.4% ABV

Wild Wolf Blonde Hunny Ale – Nellysford, VA – 6.8% ABV

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