



Newport News

Cocktails

Hand Crafted by our Newport News Bar Team

Rosemary Cucumber Gin & Tonic • Casey - \$10

Fourth Handle Gin, Jack Rudy's Small Batch Tonic, Fresh Muddled Cucumbers & Rosemary from our Garden!

Summer in L.A. • Erin - \$8

Aperol, Prosecco, Housemade Lemon Simple Syrup, Splash of Soda Water, Garnished with Fresh Lemon & Lime

Summer Haze • Tricia - \$8

Malibu Rum, PAMA, Lemon Juice, Fresh Blueberries, Finished with Soda Water & Sprite

Swedish Lemonade • Philip - \$8

Svedka Vodka, Amaretto, Cranberry Juice, Finished with a Splash of Housemade Sour & Simple Syrup

Kentucky Peach • Tommy - \$9

Jim Beam Bourbon, Peach & Mint Infused Simple Syrup, Lime Juice, Topped with Soda Water, Garnished with Fresh Mint

Sweet / Tart / Refreshing

French 757 \$9

Grand Marnier, Tanqueray Rangpur, Lemon Simple Syrup & Sparkling Brut

2nd Street Green Tea \$10

Jameson, Peach Schnapps, Sour & Ginger Beer

Ruby Red Mule \$9

Belle Isle Ruby Red Moonshine & Ruby Red Grapefruit Juice, Topped with Gosling's Ginger Beer

Rum Cooler \$9

Captain Morgan Spiced Rum, Malibu Coconut Rum, Banana Liquor, Pineapple Juice & Sour Mix

Second St
an american bistro
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Lemon Basil Vodka Tonic \$9

Svedka Vodka, Small Batch Tonic, Fresh Basil from our Garden, Garnished with Lemon Zest

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 & a Touch of Sour.

2nd Street Sangria • Red & White - \$7

Unique and Infused for over 48 hours. Made in house

THE Bloody Mary \$7.5

Svedka, Zesty Bloody Mary Mix & served with the 2nd St. Smorgasbord Skewer

Classic Margarita \$9

Fresh Squeezed Lime Juice, Agave Nectar & Sauza Tequila served over ice with a Salted Rim. Never Ever Frozen!

Martinis

Cucumber-Lemon Martini \$13

Effen Cucumber Vodka, Housemade Lemon Simple Syrup, Garnished with Fresh Shredded Cucumbers

Blueberry-Orange Martini \$11

Stoli Blueberry & Stoli Orange, White Cranberry, Muddled Blueberries, House made Sour Mix & a splash of Simple Syrup

Poisoned Apple \$10

A 2nd St. Classic! Southern Comfort & Captain Morgan are the stars of this Fruity Concoction

2nd St. White Cosmo \$10

Smirnoff Cranberry Vodka, Cointreau, Fresh Squeezed Lime & a splash of White Cranberry Juice

***Do you have a specialty cocktail in mind?
Simply ask your server and one of our bartenders...***



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Brews

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 Werks.

Devil's Backbone Vienna Lager \$4.50

2012 Gold World Beer Cup and 2009 Great American Beer Festival Silver Medal winner, is a chestnut colored lager with a malty aroma and subtle toasty sweetness derived from a multi-stage mash. A pinch of noble hops gives this refreshing beer a clean finish. IBUs - 18, ABV - 4.9%

Fat Tire \$5.00

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 \$4.50

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 spiced Belgian-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 \$10.00

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

From Sea to Shining Sea, from Pilsners to Triple Bock's, From Playful to Unrepentant Pretentious Art...No restrictions and no format just good eclectic small craft beer from the good ole U.S of A!

Bud Light \$3.50

Quintessential light American beer that doesn't wear you down.

Virginia Beer Company \$Market

A seasonal rotation, a New World-style Saison series, a variety of cask offerings, and experimental beers from a unique pilot brewing system. Cheers from Williamsburg Virginia!

Bottles

- Blue Moon Witbier - Golden, CO - 5.4% ABV \$4.75
- Bud Light - St. Louis, MO - 4.2% ABV \$3.50
- Budweiser - St Louis, MO - 5% ABV \$3.50
- Coors Light - Golden, CO - 4.2% ABV \$3.50
- Corona Extra - Mexico City, Mexico - 4.6% ABV \$4.50
- Devil's Backbone 8 point IPA - Roseland, VA - 6.2% ABV \$4.50
- Guinness Nitro Can - Dublin, Ireland - 4.2% ABV \$5.50
- Heineken - Zoeterwoude, Netherlands - 5% ABV \$4.50
- Lagunitas Maximus - Petaluma, CA - 8.2% \$4.75
- Michelob Ultra - St Louis, MO - 4.2% ABV \$3.50
- Michelob Ultra Gold - St Louis, MO - 4.1% ABV \$3.50
- Miller Lite - Milwaukee, WI - 4.17% ABV \$3.50
- Northern Lights IPA - Crozet, VA - 6.2% \$4.75
- O'Conner Brewing El Guapo IPA . Norfolk, VA. 7.5% ABV \$4.75
- O'Douls Amber - St Louis, MO - NA \$3.50
- Pabst Blue Ribbon - Milwaukee, WI - 4.74% ABV \$3.00
- Redbridge (Gluten Free) - St Louis, MO - 4.0% ABV \$4.50
- Sam Adams Boston Lager - Jamaica Plain, MA - 4.9% ABV \$4.75
- Stella Cidre (Gluten Free) - Baldwinsville, NY - 4.5% ABV \$4.50
- Strongbow (Gluten Free) - United Kingdom - 5.0% ABV \$4.75
- Wild Wolf Blonde Hunny Ale - Nellysford, VA - 6.8% ABV \$4.75
- Yuengling - Pottsville, PA - 4.4% ABV \$3.50