

WHISKEY DOWN SUMMER '26 VOL. 2



Peach Cobbler French Toast \$22

challah french toast with sauteed fresh peaches, homemade crumble, vanilla frosting drizzle; bourbon maple syrup

Whiskey Griddle \$22

(2) fried egg, sausage patty, american cheese, special sauce, maple syrup on silver dollar pancakes

Berry Cheesecake Stack \$20

homemade pancakes topped with vanilla cheesecake filling and fresh berry sauce (strawberry, raspberry, blackberry)

Dubai Stuffed French Toast \$26

pistachio cream, kataifi, chocolate drizzle

2026 Egg Sammie \$21

2 eggs over, american, avocado, turkey, bacon, chipotle aioli, on everything crusted pretzel croissant; french fries

Blueberry Crumb Stack \$18

blueberry pancakes with fresh crumbs & blueberry maple

Aly's Steak Board \$40

sliced skirt steak, 2 eggs up, avocado, blueberries & peaches with organic honey drizzle, slice of jazzy-o organic toast

IT'S LAWBSTA SEASON:

LAWBSTA ROLL \$38

7.5 oz Maine Lobster with lemon tarragon butter on a toasted brioche bun; french fries

COBBSTER SALAD \$33

5.5 oz Maine Lobster, romaine, avocado, corn, grape tomato, hard boiled egg, bacon; honey lime vinaigrette

LAWBSTA SLIDERS \$26 (2 per order)

Fresh lobster salad with chives, mustard, chili oil, mayo & fresh lemon on potato slider bun

LOBSTER DIP \$30

Fresh lobster tossed in a horseradish cream cheese dip; topped with chopped chives, toasted pita chips

Lemon Pepper Honey Wings \$19

housemade sauce; bleu cheese on side

Fish Tacos \$19

beer battered cod, avocado, fresh mango salsa, jalapeño cabbage slaw, cilantro lime cream

Peach Patio Toast \$18

arugula, burrata, prosciutto, sauteed peaches on jazzy-o organic sourdough toast; drizzled with balsamic glaze & topped with micro basil

Mango Quinoa Salad \$17

fresh mango, quinoa, red peppers, cucumbers, chopped tomato, chick peas, avocado tossed in fresh lime vinaigrette

add chicken \$7, shrimp \$8, salmon \$9, skirt steak \$10

Flatbread Special \$19

buffalo chicken caesar

Fried Mac n Cheese Bites \$15

with vodka sauce

Crabcake BLT \$27

homemade crab cake, remoulade sauce, bacon, LT, on buttery croissant; french fries

Balsamic Steak Toast \$21

sliced skirt steak, basil aioli, burrata on jazzy-o sourdough toast; topped with arugula tossed in balsamic vinaigrette & balsamic glaze

Green Goddess Wrap \$20

grilled chicken, spinach, pepperjack, basil aioli, avocado in whole wheat wrap; sweet tots

Chimmichurri Steak Skillet \$26

sliced skirt steak topped with homemade chimmichurri over smashed roasted garlic potatoes

Summer Cocktails

Strawberry Lemonade Bucket \$20

titos, organic lemonade, strawberry, mint- keep the bucket!

Watermelon Marg \$15

fresh watermelon juice, blanco, triple, fresh lime

Samoa Espresso Tini \$17

espresso, toasted coconut rum, dark chocolate amaro, brown sugar, caramel
coconut cold foam

Rainbow Cookie Cold Brew \$15

sail away cold brew, frangelico, amaretto, raspberry liquor, baileys; served
with an uncle joey's rainbow cookie

Hugo Spritz \$15

st.germain, prosecco, fresh mint, splash of club

Cucumber Linen \$15

ketel botanical cucumber mint, st.germain, fresh lime, muddled cucumber,
simple

The Cherry Chick \$17

titos, cherry, fresh lime, splash of sierra mist, cherry limeade popsicle

Buenos Dias \$16

21 seeds valencia orange tequila, triple, mikes hot honey syrup, fresh lime, tajin rim

Blueberry Lemon Spritz \$16

Le Moné lemon apertif, blueberry fruitful, homemade blueberry syrup,
prosecco

Peach Cobbler Old Fashioned \$17

peach infused brown butter washed bourbon, caramel, brown sugar,
chocolate bitters

Zero-Proof Cocktails

Paradise on the Patio \$11

no booze! pineapple, strawberry, coconut cream, lime
add white rum \$4

Orange Creamsicle Dirty Soda \$8

orange soda, vanilla, cream

MONTAUK N.A. IPA \$8

Non-Alcoholic IPA

SEASONAL CANS AVAILABLE
SURFSIDES, HIGH NOONS, SPIKED ADE
GREENPORT SUMMER, BETTERMAN LAVENDER LEMONADE
MINUTY ROSÉ BY THE GLASS