

### Sparklers

<b>Mio Sparkling Sake</b> (Japan)	<b>\$10/ 300ml</b>
<b>Tiamo Prosecco DOC</b> (Veneto, Italy)	<b>\$5/ 187ml</b>
<b>Codordiu Cava Brut</b> (Spain)	<b>\$5/ 187ml</b>
<b>Chandon Brut Classico</b> (Napa, CA)	<b>\$9/ 187ml</b>
<b>Blanc de Bleu</b> (CA)	<b>\$9/ 187ml</b>
<b>Mumm Napa Brut</b> (Napa, CA)	<b>\$12/ 187ml</b>
<b>Pommerey POP</b> (Champagne, France)	<b>\$17/ 187ml</b>
<b>Allure Moscato</b> –white, Rose, or Peach (CA)	<b>\$6/ 187ml</b>
<b>Saracco Moscato di Asti</b> (Italy)	<b>\$12/ 375ml</b>

### Whites

	<u>6oz</u>	<u>btl</u>
<b>Cap Cette Picpoul de Pinet</b> (Languedoc, France)	<b>\$6</b>	<b>\$16</b>
<b>Ziobaffa Pinot Grigio</b> (Italy)	<b>\$7</b>	<b>\$19</b>
<b>L'oiseau d'Or Muscadet</b> (Loire, France)	<b>\$6</b>	<b>\$14</b>
<b>Los Dos –Muscat/Chardonnay</b> (Campo de Borja, Spain)	<b>\$6</b>	<b>\$13</b>
<b>Bonterra Organic Sauvignon Blanc</b> (Mendocino, CA)	<b>\$7</b>	<b>\$17</b>
<b>Bonterra Organic Viognier</b> (Mendocino, CA)	<b>\$7</b>	<b>\$17</b>
<b>Bonterra Organic Chardonnay</b> (Mendocino, CA)	<b>\$7</b>	<b>\$17</b>
<b>Louis Latour Montagny 1er</b> (Burgundy, France)	<b>\$9</b>	<b>\$25</b>
<b>Starry Night Chardonnay</b> (Sonoma, CA)	<b>\$8</b>	<b>\$22</b>

### Rose

<b>Sanctuary Vineyards Wildflower Rose</b> (Currituck, NC)	<b>\$6</b>	<b>\$16</b>
<b>Amie Roquesante Cotes de Provence</b> (Provence, France)	<b>\$6</b>	<b>\$16</b>

### Reds

	<u>6oz</u>	<u>btl</u>
<b>Wild Horse Pinot Noir</b> (Central Coast, CA)	<b>\$8</b>	<b>\$22</b>
<b>Louis Latour Gamay</b> (Burgundy, France)	<b>\$7</b>	<b>\$18</b>
<b>Sanctuary Vineyards Coastal Collage</b> (Currituck, NC)	<b>\$9</b>	<b>\$25</b>
<b>J Lohr Merlot '11</b> (Paso Robles, CA)	<b>\$8</b>	<b>\$22</b>
<b>Trifula</b> (Barbera/Nebbiolo) (Rioja, Spain)	<b>\$6</b>	<b>\$16</b>
<b>Starry Night Zinfandel</b> (Alexander Valley, CA)	<b>\$10</b>	<b>\$36</b>
<b>1221 Cabernet</b> (Sonoma, CA)	<b>\$9</b>	<b>\$26</b>

### Oyster Shooters (21 and over)

<b>Oystertini</b> –w/Kettle One, olive	<b>\$6</b>
<b>Bloody Bivalve</b> –w/Bloody Mary, vodka	<b>\$6</b>
<b>Dubliner</b> –w/Fly Dog Pearl Necklace Oyster Stout	<b>\$5</b>
<b>Cucumber Mojito</b> - mint, Kill Devil Rum	<b>\$6</b>
<b>Sonoma Slider</b> –w/Sonoma Habanero Cider	<b>\$6</b>
<b>Sake Tumi</b> –w/Ty Ku Cucumber Sake, Wasabi Salt Rimmer	<b>\$6</b>

### Fortified

<u>Port</u>	<u>3oz</u>
Dow's Fine Ruby Port	\$4
Dow's Fine Tawny Port	\$4
Dow's Late Bottled Vintage Port	\$5
Graham's Six Grape Porto	\$6
Terra d' Oro Zinfandel Port	\$6
Bogle Petit Syrah Port	\$8
Childress Starbound NC Blueberry Port	\$8
<u>Sherry</u>	<u>3oz</u>
Hartly & Gibson Dry Fino Sherry	\$4
Hartly & Gibson Manzanilla Sherry	\$4
Hartly & Gibson Amontillado Sherry	\$4
Hartly & Gibson Oloroso Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Cream Sherry	\$4
Hartly & Gibson Pedro Ximenez Sherry	\$6

<u>Special</u>	<u>3oz</u>
Gerard Bertrand Banyuls	\$5
Leacock's Rainwater Madiera	\$4

### Flights

Sherry:	\$15
Fino, Amontillado, Oloroso, Pedro Ximenez	
Porto:	\$15
Ruby, Tawny, LBV, Zinfandel	

*We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!*

*Menu & prices subject to change.  
To ensure prompt service for all, please **no more than one split check per table** (\$5 for each additional)*

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