

### Sparkling

<b>Mio Sparkling Sake</b> (Kyoto, Japan)	<b>\$10/ 300ml</b>
<b>Zardetto Prosecco Private Cuvée</b> (Veneto, Italy)	<b>\$5/ 187ml</b>
<b>Chandon Brut Classico</b> (Napa, CA)	<b>\$9/ 187ml</b>
<b>Chandon Brut Rose</b> (Napa, CA)	<b>\$9/ 187ml</b>
<b>Blanc de Bleu</b> (Ceres, CA)	<b>\$9/ 187ml</b>
<b>Mumm Napa Brut</b> (Napa, CA)	<b>\$12/ 187ml</b>
<b>Allure Moscato</b> White, Rose, Peach, Mango (Ceres, CA)	<b>\$6/ 187ml</b>
<b>Saracco Moscato d'Asti</b> (Piedmont, Italy)	<b>\$12/ 375ml</b>

### White

	<u>6oz</u>	<u>btl</u>
<b>Gérard Bertrand Picpoul de Pinet</b> (Languedoc, France)	<b>\$7</b>	<b>\$18</b>
<b>J Vineyards Pinot Gris</b> (Russian River, CA)	<b>\$8</b>	<b>\$24</b>
<b>Château de la Ragotière Muscadet</b> (Loire, France)	<b>\$7</b>	<b>\$19</b>
<b>Fritz Müller Perlwein Müller-Thurgau</b> (Rheinhessen, Germany)	<b>\$7</b>	<b>\$19</b>
<b>Mönchhof Riesling</b> (Mosel, Germany)	<b>\$7</b>	<b>\$18</b>
<b>Perles Sauvignon Blanc</b> (Languedoc, France)	<b>\$7</b>	<b>\$19</b>
<b>Michel Louis et Fils Chablis</b> (Burgundy, France)	<b>\$10</b>	<b>\$30</b>
<b>Starry Night Chardonnay</b> (Sonoma, CA)	<b>\$8</b>	<b>\$23</b>
<b>"Duet" Chardonnay-Viognier</b> (Ardèche, France)	<b>\$6</b>	<b>\$17</b>

### Rosé

<b>Fleur de Mer Rosé</b> (Provence, France)	<b>\$8</b>	<b>\$22</b>
<b>Sanctuary Vineyards Wildflower Rosé</b> (Currituck, NC)	<b>\$8</b>	<b>\$21</b>
<b>Jones Von Drehle Dulcimer</b> (Thurmond, NC)	<b>\$9</b>	<b>\$24</b>

### Red

<b>Hahn S.L.H Pinot Noir</b> (Monterey County, CA)	<b>\$9</b>	<b>\$24</b>
<b>Louis Latour Gamay</b> (Burgundy, France)	<b>\$7</b>	<b>\$18</b>
<b>Piattelli Malbec</b> (Mendoza, Argentina)	<b>\$8</b>	<b>\$20</b>
<b>Ricossa Barbera D'Asti</b> (Piedmont, Italy)	<b>\$8</b>	<b>\$20</b>
<b>Wild Horse Merlot</b> (Central Coast, CA)	<b>\$8</b>	<b>\$20</b>
<b>Donati Claret (Bordeaux Blend)</b> (Central Coast, CA)	<b>\$8</b>	<b>\$20</b>
<b>Starry Night Zinfandel</b> (Alexander Valley, CA)	<b>\$12</b>	<b>\$36</b>
<b>Montes Cabernet</b> (Colchagua, Chile)	<b>\$8</b>	<b>\$19</b>

**Oyster Shooters (21+, contain raw oyster)** **\$6**

**Spicy Sombrero** José Cuervo Gold, Lime, Sriracha Salt Rim

**Bloody Bivalve** Stolli Vodka, House Bloody Mary, Old Bay Rim

**Oystertini** Ketel One Vodka, Olive Juice

**Sonoma Slider** Habañero Cider, Old Bay Rim

**Sake Tumi** Cucumber Sake, Wasabi Salt Rim

### 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

### Sherry

	<u>3oz</u>
Hartly & Gibson Dry Fino Sherry	\$4
Hartly & Gibson Manzanilla Sherry	\$4
Hartly & Gibson Amontillado Sherry	\$4
Hartly & Gibson Oloroso Sherry	\$4
Hartly & Gibson Cream Sherry	\$4
Sandeman Armada Oloroso Sherry	\$5
Hartly & Gibson Pedro Ximenez Sherry	\$6

### Special

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

### Flights

Sherry: \$15  
Fino, Amontillado, Oloroso, Pedro Ximenez

Porto: \$15  
Ruby, Tawny, LBV, Zinfandel

### Dessert Wines

	<u>btl</u>
Sanctuary Vineyards 'The Plank' Muscadine	\$18/500ml
Banfi Rosa Regale Brachetto di Asti	\$15/375ml
Dom. De Beaumalric Muscat de Beames de Venise 2010	\$22/375ml
S. Balboa Late Harvest Torrentes	\$32/500ml
S. Balboa Late Harvest Malbec	\$32/500ml
Chateau d'Quem	\$200/375ml

*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.*

*Please note that split checks do take time and compromise prompt service to other guests.*

**A five-dollar fee may apply for each split check.**

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[www.coastalprovisionsOBX.com](http://www.coastalprovisionsOBX.com)