

WHITE

William Hill, chardonnay 8.5 / 33
Hess “Shirttail Creek” Vineyards, chardonnay 9 / 34
“Butter” By Jam, chardonnay 11.5 / 43
Sonoma Cutrer, Russian River, chardonnay 13 / 46
A By Acacia, chardonnay 36
Criss Cross, chardonnay 36
Talbott “Kali Hart”, chardonnay 44
Rodney Strong “Chalk Hill”, chardonnay 45

Frenzy, sauvignon blanc 8.5 / 32
Matua, sauvignon blanc 9.5 / 36
Kim Crawford, sauvignon blanc 45

WHITE

Ruffino, Lumina, pinot grigio 9.5 / 35
Ca Montini, pinot grigio 10.5 / 39
J Vineyards, pinot gris 36

Beringer, white zinfandel 7.5 / 28
Alexander Valley, rosé 10 / 38
Chateau Ste. Michelle, riesling 8.5 / 32
Pine Ridge chenin blanc / viognier 39
Murietta’s Well “The Whip” 48

RED

Hahn, cabernet sauvignon 9.5 / 36
Criss Cross, cabernet sauvignon 9.5 / 36
Alexander Valley, cabernet sauvignon 12.5 / 48
Jam, cabernet sauvignon 44
Matchbook, cabernet sauvignon 40
Freakshow, cabernet sauvignon 45

Mirassou, pinot noir 8.5 / 32
J. Lohr, pinot noir 11 / 41
MacMurray Russian River Valley, pinot noir 12.5 / 48
Virginia Dare, pinot noir 48

J. Lohr, petite sirah 53

WHITE

Alamos, malbec 8.5 / 31
Crios, malbec 9.5 / 36
King, The Magnificent One, malbec 32
OZV, Old Vine zinfandel 34
Penfold’s, “Rawson’s Retreat” merlot 8 / 29
Josh Cellars Legacy, red wine 37
Black Ink, red blend 32

19 Crimes, red blend 8.5 / 33
Martin Codax “Ergo” Rioja, red blend 33
Folie À Deux, merlot 43
Guigal Cotes Du Rhone 36
Villa Antinori IGT Red 48

BUBBLES

(not available at half price on Tuesdays)
Prosecco Brut Split, Zonin, Italy 7.5
Cava, Segura Viudas, Spain 8 / 29
Sparkling Rose Split, Chandon, California 10
Brut, Roederer Estate, California 38
Brut, Moet Chandon, France 82
Veuve Cliquot, Yellow Label Brut, France 85

SPECIAL PRICING
ON
WORLD CLASS WINES

(not available at half price on Tuesdays)

2017 Cakebread, chardonnay 68
2014/2015/2016 Jordan, chardonnay 62
2014 Chateau Montelena, chardonnay 69
2014/2016 Duckhorn, merlot 75
2016 Stag’s Leap Wine Cellars, Artemis, cabernet 82
2016 Cakebread, cabernet sauvignon 97
2014 Silver Oak, Alexander Valley cabernet 96
2012 Carne Humana, red blend 64
2015 Emblem, cabernet sauvignon 62

MARTINIS WHISKEY’S
COSMOPOLITANS SPECIALTIES

Caramel Appletini Stoli Vanil, infuse cinnamon apple, Rumchata, Bailey’s caramel 7.5

Pumpkin Pie Martini Stoli Vanil vodka, Fulton’s Harvest pumpkin pie liqueur, Rum Chata, cinnamon sugar 8.5

Sage Advice Bulliet bourbon, sage simple syrup, orange bitters, soda 7.25

Ravens Beet Down beet infused 1800 tequila, lime juice, blue curacao syrup, Agave, Himalayan sea salt 9.25

Negroni Bombay gin, Campari, sweet vermouth, orange twist 5.5

John ‘the hockey puck’ Golden Margarita Patron silver, triple sec, lime juice, oj, Grand Marnier 13

The Sagamore Mule ‘Tin Cup’ Rye whiskey, ginger beer, fresh lime 12

Pineapple Martini 3 Olives pineapple vodka, Stoli Vanil, Gran Gala orange liqueur, pineapple juice 8

White Cosmo Stoli Razberi, Cointreau, fresh lime and white cranberry juice 9

COLD PINTS FROM THE TAP

Brewer’s Art Resurrection Ale 6.5	Yuengling 4.25
Sam Adams Seasonal 5.25	Guinness 6
Dogfish Head 60 Min. 6	Stella Artois 5.25
Heavy Seas Loose Cannon 4.75	Miller Lite 3.75
Nanticoke Nectar 6.5	Allagash White 7

BOTTLE CRAFTS,
DOMESTIC & IMPORTS

Full Tilt Baltimore Pale Ale 4.75	Dogfish Head 90 7
Brewer’s Art ‘Birdhouse’ 4.75	Guinness 5.75
Tank 7 Farmhouse Ale 7	Michelob Ultra 3.75
Sam Adams Lager 4.75	Coors Light 3.75
Blue Point Lager 4.25	Miller Lite 3.5
Lagunitas IPA 4.5	Sierra Nevada 5
Budweiser, Bud Light 3.75	Rolling Rock 3.5
Founder's Rubaeus -Raspberry Ale 5	Heineken 4.25
Breckenridge Vanilla Porter 7	Corona Light 4.25
Founder's All Day IPA 4	Corona 4.25
Duckpin Pale Ale 5.25	Amstel 4.25
Oskar Blues ‘Mama’s Little Yella Pils’ 5	New Castle 4.75
Flying Dog ‘Dogtoberfest’ 5.25	
Guinness Blonde 4.75	
Spaten Oktoberfest 5	

Gluten Free:	Non Alcohol:
Redbridge 4.5	St Pauli Girl 4
Bold Rock Hard Cider 4.25	

What’s Going On At Blue...

TUESDAYS

Half Price Bottle Wine
- with any food order
from open to close

WEDNESDAYS
‘BUCK-A-BALL’

Crab Balls for a buck
and Special on
poached Gulf shrimp

THE BLUESTONE HAPPY HOUR
IS MONDAY THROUGH FRIDAY
3-6:30 PM

Rail Cocktails - a buck off
Pint Drafts - 4 Bucks
\$1 Off Bottled Beer
8 Selected Wines by the Glass - \$6

SUNDAYS

We open at 11:30 for
breakfast and lunch,
served til 2

Dinner service begins at 2 with
our 3 courses for \$39 or \$32
-A La Carte, Appetizers and
Tavern Fare also available