

Beer

Draft Beers

pints \$5.50 / \$6.50 imports
60 oz pitcher \$20 / \$22 imports

Ask your server for our seasonal selections

Sierra Nevada

Palm Belgian Golden Ale

Franziscaner Hefeweisen

Coney Island Mermaid Pilsner

Domestic Bottled Beer \$4.50

Land Shark Miller High Life

Lone Star Bud Bud Light

Imported & Micro Bottled Beer \$5.50

Heineken Heineken Light Red Stripe

Stella Artois St Pauli Girl NA Pacifico

Lobster Ale Coney Island Albino Python

Dos Equis Corona Corona Light



Wine

\$8 glass / \$30 bottle

Whites

Ruffino Pinot Grigio

Clava Quintay Sauvignon Blanc

Dante Chardonnay

Reds

Ravenswood Cabernet

Night Harvest Merlot

Bistro Pinot Noir

Diseno Malbec

Sparkling

Domaine Saint Vincent

Bottled Cider

Magner's Apple 16 oz. \$7.50

Original Sin Pear 12 oz. \$5.50

Canned Beer

\$2 Steel Reserve High Gravity Lager

\$3 Old Milwaukee Pabst Blue Ribbon

Genesee Cream Coors Light

Carling Black Label

\$4 Tecate Modelo Especial

Blue Moon Pork Slap Ale

\$6 Guinness

Moon Over Milwaukee \$5

A shot of Georgia Moon Corn Liquor
and an Old Milwaukee

Buckets o' Beer

Any 5 Cans \$16

5 Domestic Bottles \$18

5 Imported/ Micro Bottles \$22

5 Little Kings \$12

Sangria

\$10 16oz glass / \$35 pitcher

RED, WHITE OR SPARKLING

Prepared with Freshly Squeezed

Seahorse Lime, Lemon and Orangeades

Sea-Horse Happy Hour

4pm to 7pm Daily!

\$3.50 Draft Beers \$5 Frozen Margaritas \$4 Wine

"You can lead a horse to water but you can't make him drink"

Fill Yer Vessel

Margaritas

Hand-Crafted Margarita on the Rocks

Made with Sauza Hornitos and Fresh Squeezed Lime **\$9 glass / \$42 pitcher**

Mamasita's Margarita

All natural Partida Reposado, Organic Agave and Fresh Lime—under 100 calories **\$12**

Cowgirl's Famous Frozen Margarita

Made with Sauza Blanco **16oz mason jar \$9/ 60oz pitcher \$35**

Add hand-blended fruit or liqueur:

Strawberry, Mango, Blue Curacao, Banana Liqueur, Melon Liqueur, or Peach Schnapps
\$1 per Glass / \$4 per Pitcher Blood Orange & Prickly Pear \$2 per Glass/\$6 per Pitcher

Specialty Cocktails

Our hand-crafted signature cocktails are served in 16 oz mason jars & are crafted with freshly squeezed juices, fresh herbs & premium liquors

Sea Horse Colada

Malibu Coconut Rum, Cruzan Light Rum and Gosling's Dark Rum
with Pineapple and Coconut Juices and a Sprinkle of Coconut **\$12**

Maiden Lane Michelada

A 24 oz Spicy Beer Cocktail made with Tecate on the Rocks with a Salted Rim **\$6**

Manhattan Project

The Cherry-Coke reinvented: Red Stag Black Cherry Bourbon with Cola **\$10**

The Cyclone

Goslings Rum and Ginger Beer **\$10**

Ethyl Mermaid

Malibu Coconut Rum, Cruzan Light Rum and Gosling's Dark Rum,
Apricot Brandy and Fresh-Squeezed Citrus Juices **\$12**

Mule Day Queen

Svedka Vodka and Ginger Beer with Fresh Mint **\$10**

Staten Island Ferry

Stoli Oranj and Stoli Vanil with Fresh-Squeezed Orangeade **\$10**

Wrong Island Iced Tea

Fire Fly Sweet Tea Vodka and Fresh-Squeezed Lemonade **\$10**

