

22ND ST. LANDING



DINNER

HOT APPETIZERS

*OYSTERS ROCKEFELLER	14.95
BUFFALO CHICKEN WINGS	8.50
STEAMED CLAMS (ONE POUND)	14.95
MOZZARELLA CHEESE STICKS	7.95
SHRIMP & SCALLOP BROCHETTE	11.95
SEAFOOD STUFFED MUSHROOMS	9.95
FRIED CALAMARI	9.50
CRAB CAKES with Mango Chutney	12.95
STEAMED MUSSELS	12.95
BUCKET OF CLAMS & MUSSELS	14.95
SPINACH & ARTICHOKE DIP	8.95

Served with Tortilla Chips

COLD APPETIZERS

SHRIMP COCKTAIL	10.95
DUNGENESS CRAB COCKTAIL	14.95
OYSTERS ON THE 1/2 SHELL	13.95
SHELLFISH COMBINATION	14.95
<i>3 Shrimp, Dungeness Crab, & 3 Oysters</i>	
HERB SEARED RARE AHI	11.95
<i>Served with Mixed Greens with Mango Dressing and Ponzu Dipping Sauce</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	
CUP \$4.75 BOWL \$5.95	
LOBSTER BISQUE	
CUP \$5.75 BOWL \$6.95	
SOUP OF THE DAY	
CUP \$3.75 BOWL \$4.95	
GARDEN SALAD	5.50
CAESAR SALAD	6.50
SMALL BABY MIXED GREEN	7.95
<i>With Champagne Vinaigrette, Toasted Walnuts, Tomato, Mandarin Oranges & Feta Cheese</i>	

ALL ENTREES, EXCEPT PASTAS & SALADS, ARE SERVED WITH A CHOICE OF SALAD, NEW ENGLAND CLAM CHOWDER, OR LOBSTER BISQUE, AND A CHOICE OF RICE, ROASTED RED POTATOES, COLE SLAW, GARLIC MASHED POTATOES, OR A BAKED POTATO

CATCH WHAT'S FRESH !! FROM OUR WOOD FIRED GRILL

ALL FISH ARE GRILLED OVER APPLEWOOD AND LIGHTLY BRUSHED WITH OLIVE OIL.
ANY FISH CAN BE SPRINKLED WITH CAJUN SEASONINGS AND BLACKENED ON REQUEST

Pacific SNAPPER	19.95	Hawaiian MAHI MAHI	23.95	Alaskan HALIBUT	25.95
Atlantic SALMON	21.95	Pacific SWORDFISH	24.95	Pacific SEA BASS	24.95

SALADS (A LA CARTE)

DUNGENESS CRAB LOUIE	16.95
SHRIMP & CRAB COMBO LOUIE	16.95
SHRIMP LOUIE	15.95
CAESAR SALADS:	
WITH BLACKENED SNAPPER	14.95
WITH DUNGENESS CRAB	16.95
WITH SHRIMP & CRAB COMBO	16.95
WITH GRILLED CHICKEN	13.95
SMOKED SALMON SPINACH SALAD	14.95
<i>Creamy grilled Apple Vinaigrette, Cucumber, Bacon, Mushrooms, Tomato & Hard Boiled Egg. Topped with Shredded Fried Yams</i>	

SHELLFISH

GRILLED SHRIMP SKEWER	23.95
<i>Marinated with Garlic & Basil</i>	
LIVE DUNGENESS CRAB	27.95
1LB ALASKAN KING CRAB LEGS	30.95
1 1/4 LB. LIVE MAINE LOBSTER	30.95

POULTRY

TERIYAKI CHICKEN BREAST	17.95
CHICKEN BREAST MARINADE	17.95
CHICKEN MARSALA	18.95
<i>With Wild Mushrooms</i>	

HOUSE FAVORITES

SHRIMP OR SCALLOPS SCAMPI	19.95
<i>Sauteed in Garlic Butter with Green Onion & Tomato</i>	
THE FISHERMAN'S PLATTER	21.95
<i>Shrimp & Scallop Brochette, Swordfish Brochette</i>	
BOUILLABAISE	20.95
<i>Shrimp, Fresh Fish, Scallops, Clams, & Mussels</i>	
<i>In a Savory Saffron Tomato Soup</i>	
HIBACHI SWORDFISH W/SHRIMP	26.95
<i>Teriyaki Glazed Swordfish with 3 Tempura Shrimp</i>	
HERB SEARED AHI TUNA	24.95
<i>Seared Rare with a Sweet Soy Ginger Sauce</i>	
<i>Served with Garlic Mashed Potatoes and Grilled Asparagus.</i>	
POTATO CRUSTED SALMON	23.95
<i>Served with chive dill Buerre Blanc</i>	
CRAB STUFFED SEABASS	26.95
<i>Finished with Pesto Cream Sauce</i>	
CALIFORNIA SEAFOOD CIOPPINO	20.95
<i>Lean Fish, Shrimp, Scallops, Clams, and Mussels in a Spicy Tomato Stew</i>	
ALASKAN HALIBUT SAUTE	26.95
<i>Shrimp, Tomato, Green Onion, & Garlic Butter</i>	
KUSHIYAKI	19.95
<i>Teriyaki Beef Brochette and Chicken Breast</i>	
SEAFOOD STUFFED SOLE	26.95
<i>Stuffed with Scallops, Rock Shrimp & Spinach</i>	
<i>Finished with a Lemon Garlic Butter</i>	
BEER BATTERED SHRIMP	19.95
BEER BATTERED FISH & CHIPS	19.95

CORN FED ANGUS BEEF

TOP SIRLOIN	22.95
PETITE TOP SIRLOIN	18.95
TERIYAKI TOP SIRLOIN	22.95
PETITE TERIYAKI TOP SIRLOIN	18.95
NEW YORK STEAK	24.95
PETITE NEW YORK STEAK	21.95
NEW YORK STEAK & SHRIMP	27.95
FILET MIGNON	30.95
<i>Filet is wrapped in Bacon. Bacon can be omitted on Request</i>	

PASTAS (A LA CARTE)

SHRIMP SCAMPI FETTUCINI	15.95
<i>with Wild Mushroom & Sun-dried Tomato</i>	
BLACKENED CHICKEN LINGUINI	13.95
<i>with Broccoli, Corn & Sun-dried Tomato</i>	
SALMON DILL FETTUCINI	15.95
TRADITIONAL CLAMS & LINGUINI	16.95
ANGEL HAIR MARINARA	10.95
SCALLOP PENNE PASTA	17.95
<i>with Asparagus, Fresh Tomato and Mushroom in a Pesto Cream Sauce</i>	

CHEF'S SPECIALS

RACK OF LAMB	26.95	MEDITERRANEAN SWORDFISH	25.95
<i>Marinated in Rosemary and Garlic. Served with Sun Dried Tomato Mashed Potatoes and Grilled Asparagus. Finished with a Balsamic Reduction Sauce</i>		<i>Finished with Artichoke Hearts, Black Olives, Red Onion, Fresh Tomato and Basil.</i>	

Two Dollar (\$2.00) additional charge per split order or extra plate request
A 17% Gratuity will be added to all parties of 7 or more people
Items marked with an asterisk (*) contain egg product which may not be fully cooked

22ND ST. LANDING



LUNCH

HOT APPETIZERS

OYSTERS ROCKEFELLER	14.95
BUFFALO CHICKEN WINGS	8.50
STEAMED CLAMS (ONE POUND)	14.95
MOZZARELLA CHEESE	7.95
SHRIMP & SCALLOP BROCHETTE	12.50
SEAFOOD STUFFED MUSHROOMS	9.95
FRIED CALAMARI	9.50
CRAB CAKES WITH MANGO CHUTNEY	12.95
STEAMED MUSSELS	12.95
BUCKET OF CLAMS & MUSSELS	14.95
SPINACH & ARTICHOKE DIP	8.95

Served with Tortilla Chips

COLD APPETIZERS

SHRIMP COCKTAIL	10.95
DUNGENESS CRAB COCKTAIL	14.95
OYSTERS ON THE HALF SHELL	13.95
SHELLFISH COMBINATION	14.95
<i>Shrimp, Dungeness Crab & Oysters</i>	
HERB SEARED RARE AHI	11.95
<i>Served with Mixed Greens with Mango Dressing and Ponzu Dipping Sauce</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	
CUP \$4.75	BOWL \$5.95
LOBSTER BISQUE	
CUP \$5.75	BOWL \$6.95
SOUP OF THE DAY	
CUP \$3.75	BOWL \$4.95
GARDEN SALAD	5.50
CAESAR SALAD	6.50
SMALL BABY MIXED GREEN	7.95
<i>With Champagne Vinaigrette, Toasted Walnuts, Tomato, Mandarin Oranges & Feta Cheese</i>	

ALL ENTREES, EXCEPT FOR PASTAS AND SALADS, ARE SERVED WITH RICE & VEGETABLES
FRESH HOT BREADSTICKS ARE GIVEN UPON REQUEST

CATCH WHAT'S FRESH !! FROM OUR WOOD FIRED GRILL

Pacific SNAPPER	16.95	Hawaiian MAHI MAHI	19.95	Alaskan HALIBUT	21.95
Atlantic SALMON	17.95	Pacific SWORDFISH	20.95	Pacific SEA BASS	20.95

ALL OUR FISH ARE GRILLED OVER APPLE WOOD AND LIGHTLY BRUSHED WITH OLIVE OIL
ANY FISH CAN BE SPRINKLED WITH CAJUN SEASONINGS OR BLACKENED UPON REQUEST

SALADS (A LA CARTE)

DUNGENESS CRAB LOUIE	16.95
SHRIMP & CRAB LOUIE	16.95
SHRIMP LOUIE	15.95

CAESAR SALADS:

WITH BLACKENED SNAPPER	14.95
WITH GRILLED SALMON	15.95
WITH DUNGENESS CRAB	16.95
WITH SHRIMP & CRAB COMBO	16.95
WITH GRILLED CHICKEN	13.95

SMOKED SALMON SPINACH SALAD

13.95
Cucumber, Bacon, Egg, Mushrooms, Tomato & Shredded Fried Yams with Creamy Apple Vinaigrette
CALAMARI FRITO MEXICAN CAESAR 14.95
Tossed in a Jalapeño- Lime Caesar Dressing with Cucumber, Tomato, Green Onion & Topped with Fried Calamari and Tortilla Strips

PASTAS (A LA CARTE)

SALMON DILL FETTUCCINI	15.95
TRADITIONAL LINGUINI & CLAMS	16.95
ANGEL HAIR MARINARA	10.95
BLACKENED CHICKEN LINGUINI	13.95
<i>with Broccoli, Corn & Sun-dried Tomato</i>	
SHRIMP SCAMPI FETTUCCINI	15.95
<i>with Mushrooms & Sun-dried Tomato</i>	

HOUSE FAVORITES

HALIBUT SAUTE	23.95
<i>with 3 Shrimp, Tomato, Green Onion & Garlic Butter</i>	
SHRIMP OR SCALLOPS SCAMPI	15.95
<i>with Garlic, White Wine, Green Onions & Tomato</i>	
GRILLED SCALLOPS	15.95
<i>Finished with Sweet Pepper Sauce. Served with Rice and Sautéed Spinach</i>	
BOUILLABAISE	16.95
<i>Shrimp, Fresh Fish, Scallops, Clams & Mussels In a Savory Tomato Broth</i>	
CALIFORNIA SEAFOOD CIOPPINO	17.95
<i>Fresh Fish, Shrimp, Scallops, Clams, and Mussels in a Mildly Spicy Fish Stew.</i>	
POTATO CRUSTED SALMON	17.95
<i>with Dill Buerre Blanc</i>	
THE FISHERMAN'S PLATTER	16.95
<i>Shrimp & Scallop and Swordfish Brochettes</i>	
SEAFOOD STUFFED SOLE	18.95
<i>Petrale Sole Stuffed with Scallops, Shrimp, Spinach, & Mushrooms. Topped with Lemon Garlic Butter</i>	
KUSHIYAKI	14.95
<i>Teriyaki Beef Kabob & Chicken Breast</i>	
FISH TACOS (2)	10.95
<i>Filled with Beer Battered Fried Snapper. Served with Spanish Rice, Black Beans & Salsa Picante</i>	
BEER BATTERED SHRIMP & CHIPS	16.95
BEER BATTERED FISH & CHIPS	16.95

CORN FED ANGUS BEEF

TOP SIRLOIN	15.95
TERIYAKI TOP SIRLOIN	15.95
NEW YORK STEAK	18.95

POULTRY

CHICKEN BREAST MARINADE	12.95
TERIYAKI CHICKEN BREAST	12.95
CHICKEN MARSALA	13.95
<i>With Wild Mushrooms, over Fettuccini</i>	

SHELLFISH

GRILLED SHRIMP SKEWER	15.95
LIVE DUNGENESS CRAB	23.95
1 1/4 LB ALASKAN KING CRAB LEGS	25.95
1 1/4 LB. LIVE MAINE LOBSTER	25.95

SANDWICHES (Served with French Fries)

GRILLED OR BLACKENED SNAPPER	8.95
CLASSIC BEEFEATER WITH AU JUS	8.95
GRILLED MAHI MAHI	9.95
LANDING DELUXE BURGER	8.95
ADD CHEESE \$.50	
GRILLED CHICKEN BREAST	7.95
CLASSIC B. L. T.	6.95

CHEF'S SPECIALS

ROSEMARY GRILLED CHICKEN BREAST	13.95
<i>with Asparagus, Mushrooms and Sun Dried Tomatoes over Angel Hair Pasta with a Balsamic Reduction Sauce</i>	
MARYLAND BLUE CRAB LINGUINI	12.95
<i>with Roasted Red Pepper Sauce, Tomato, Basil, Asparagus, & a Touch of Cream</i>	
SHRIMP AND SCALLOP PENNE PASTA	15.95
<i>with Mushroom, Fresh Tomato, Asparagus and Pesto Cream Sauce</i>	

ALBACORE TUNA MELT	9.95
<i>Served on Toasted Sourdough Bread with Lettuce, Tomato & Cheddar Cheese. Served with Mixed Greens tossed with Apple Vinaigrette</i>	
CRAB CAKE SANDWICH	10.95
<i>Served on a French Roll with Lettuce, Tomato, Avocado and Chipotle Mayo. Served with Mixed Greens tossed in Champagne Vinaigrette</i>	
TRI- TIP BARBEQUED BEEF SANDWICH	9.95
<i>Topped with Grilled Onions & BBQ Sauce on a French Roll. Served with French Fries</i>	

A 17% Gratuity will be added to all parties of 7 or more People
Two Dollar (\$2.00) additional charge per split order or extra plate request

22ND ST. LANDING



BRUNCH \$14.95

INCLUDES A Fruit Cup Assortment and
A Slice of Coffee Cake

Add a Glass of Domaine St. Michelle Champagne for \$6.50

LUNCH

STARTERS

GARDEN SALAD	5.50
SMALL MIXED BABY GREENS	7.95
CAESAR SALAD	6.50
NEW ENGLAND CLAM CHOWDER	5.95
LOBSTER BISQUE	6.95
SOUP OF THE DAY	4.95

BREAKFAST ENTREES

All Entrees served with Onion-Herbed Red Potatoes and
Fresh Tomatoes with Basil and Balsamic Vinegar

- BLUE CRAB CAKE BENEDICT w/ Hollandaise
- TRADITIONAL EGGS BENEDICT w/Hollandaise
- EGGS POINT FERMIN - Smoked Salmon on an
English Muffins topped with Poached Eggs,
Hollandaise, and Crumbled Bacon
- EGGS FLORENTINE - Spinach and Swiss Cheese
on English Muffins topped with Poached Eggs
and Hollandaise
- LOBSTER FRITTERS BENEDICT - Two Lobster
Fritters topped with Poached Eggs and Jalapeno
Hollandaise
- BLACKENED SHRIMP FRITTATA - Blackened
Shrimp, Eggs, Corn Tortilla & Cheese topped with
Lime Marinated Cabbage, Tomatoes and
Avocado
- BREAKFAST BURRITO- Eggs, Bacon, Chicken
Sausage, Rice, and Onions wrapped in a Flour
Tortilla topped with Cheese, Salsa Picante,
and Avocado
- BREAKFAST QUESADILLA- with Scrambled Eggs,
Ham and Jack and Cheddar Cheese. Served
with Pico de Gallo and Sour Cream
- SMOKED SALMON SCRAMBLE - Eggs scrambled
with Smoked Salmon & Red Onions
- TWO EGGS- any style with a choice of
Ham, Sausage, Bacon or Chicken Sausage
- HUEVOS RANCHEROS- Two Over Medium Eggs on
a Corn Tortilla, with Melted Jack and Cheddar
Cheeses. Topped with Ranchero Sauce

3 BUTTERMILK PANCAKES (Choice of Ham, Sausage or Bacon)

HAWAIIAN STYLE FRENCH TOAST
King's Hawaiian Bread Crusted with Coconut Flakes, Toasted
Almonds and Corn Flakes. Drizzled with Caramel Sauce.
(Choice of Ham, Sausage, or Bacon)

NEW YORK STEAK with Two Eggs any style (additional \$4.00)

CUSTOM OMELETTE (Choice of up to 3 items)

*additional items \$1.50 charge

Bacon	Artichoke	Sweet Peppers
Sausage	Jack Cheese	Canadian Bacon
Onion	Cheddar	Blackened Chicken
Jalapeno	Swiss	Tomato
Crab	Bay Shrimp	Smoked Salmon
Avocado	Mushrooms	Green Onions
Capers	Spinach	Chicken Sausage

SIDES

Egg	\$1.50	Chicken Sausage	\$2.25
Homefries	\$2.00	Toast	\$1.50
Bacon	\$1.75	Sausage	\$1.75
Canadian Bacon	\$2.00	Ham	\$2.50

APPETIZERS

OYSTERS ROCKEFELLER	14.95
BUFFALO WINGS	8.50
STEAMED CLAMS (One Pound)	14.95
MOZZARELLA MARINARA	7.95
SHRIMP & SCALLOP BROCHETTE	11.95
FRIED CALAMARI	9.50
CRAB CAKES w/Mango Chutney	12.95
STEAMED MUSSELS	12.95
BUCKET OF CLAMS & MUSSELS	14.95
SPINACH & ARTICHOKE DIP w/ tortilla chips	8.95
SHRIMP COCKTAIL	10.50
OYSTERS ON THE 1/2 SHELL	13.95
SHELLFISH COMBO (3 Shrimp, 3 Oysters, Crab)	14.95
DUNGENESS CRAB COCKTAIL	14.95
HERB SEARED RARE AHI	11.95

ENTREES

FISH 'N CHIPS	16.95
CRISPY BEER BATTERED SHRIMP	16.95
BOUILLABAISE	17.95
ALASKAN HALIBUT SAUTE w/ 3 Shrimp Scampi	23.95
HIBACHI SWORDFISH w/Tempura Shrimp	23.95
CRAB STUFFED SEA BASS w/Pesto Cream	22.95
SHRIMP OR SCALLOPS SCAMPI STYLE	15.95
POTATO CRUSTED SALMON w/Dill Buerre Blanc	17.95
CALIFORNIA SEAFOOD CIOPPINO	17.95

PASTA

TRADITIONAL CLAMS & LINGUINI	16.95
SALMON DILL FETTUCCHINI	15.95
BLACKENED CHICKEN LINGUINI	13.95
SHRIMP SCAMPI FETTUCCHINI	15.95
ANGEL HAIR MARINARA	10.95

SALADS

SHRIMP & CRAB COMBO LOUIE	16.95
SHRIMP LOUIE	15.95
DUNGENESS CRAB LOUIE	16.95
CAESARw/ Shrimp	15.95
CAESAR w/Dungeness Crab	16.95
CAESAR w/ Grilled Chicken	13.95
CAESAR w/Blackened Snapper	14.95

SANDWICHES

(All Sandwiches Served with French Fries)

GRILLED OR BLACKENED SNAPPER	8.95
CLASSIC BEEFEATER w/Au Jus	8.95
1/2 LB LANDING DELUXE BURGER	8.95
GRILLED MAHI MAHI	9.95
CHICKEN BREAST	7.95
CLASSIC B.L.T.	6.95
TUNA MELT	9.95

MEAT AND POULTRY

KUSHIYAKI (Teriyaki Beef Kabob & Chicken Breast)	14.95
NEW YORK STEAK	18.95
TERIYAKI CHICKEN BREAST	12.95
CHICKEN BREAST MARINADE	12.95
CHICKEN MARSALA-with Fettuccini	13.95

Two Dollar (\$2.00) additional charge per split order or extra plate request

A 17% Gratuity will be added to all parties of 7 or more people

WINES BY THE GLASS

Chardonnay, Delicato	5.00	Cabernet Sauvignon, Delicato	5.00
Chardonnay, Kenwood	6.00	Cabernet Sauvignon, Kenwood	6.00
Chardonnay, Murphy-Goode	6.50	Cabernet Sauvignon, Acre	7.25
Chardonnay, J. Lohr	7.50	Cabernet Sauvignon, J. Lohr	8.00
Chardonnay, Estancia	7.75	Merlot, Blackstone	6.00
Chardonnay, Kendall Jackson	8.25	Merlot, Murphy Goode	7.25
Fume' Blanc, Dry Creek	5.75	Pinot Noir, Robert Mondavi	7.50
Sauvignon Blanc, Firestone	6.00	Pinot Noir, Cambria	9.75
Riesling, Chateau Ste. Michelle	5.75	Zinfandel, Ravenswood	7.00
Gewurtztraminer, Fetzer	5.75	Shiraz, Rosemount Estate	6.25
Pinot Grigio, Mirassou	5.75	White Zinfandel, Delicato	5.00
Pinot Grigio, Santa Margherita	9.25	Domaine Ste. Michelle Brut	6.50
Viognier, Loredona	5.75	Frixenet Champagne Split	8.00

CHARDONNAY

Kenwood, Yulupa Valley	24.95	Kendall Jackson, California	32.95
J. Lohr, Riverstone	29.95	La Crema, Sonoma Coast	36.95
Murphy-Goode, Sonoma County	26.95	Cakebread, Napa Valley	59.95
Hess, California	29.95	Raymond Reserve, Monterey	37.95
Estancia, Monterey	31.95	Sonoma Cutrer, Sonoma County	38.95

RED VARIETALS

Cabernet Sauvignon, Kenwood Yulupa	24.95	Pinot Noir, Robert Mondavi	30.95
Cabernet Sauvignon, Robert Mondavi	27.95	Pinot Noir, Kendall Jackson	33.95
Cabernet Sauvignon, Acre	29.95	Pinot Noir, Carmel Road	34.95
Cabernet Sauvignon, J. Lohr	31.95	Pinot Noir, La Crema	36.95
Cabernet Sauvignon, Estancia	32.95	Pinot Noir, Cambria	37.95
Cabernet Sauvignon, Kendall Jackson (Grand Reserve)	39.95		
		Merlot, Blackstone	24.95
		Merlot, Sterling	30.95
Shiraz, Rosemount Estate	25.95	Merlot, Kendall Jackson	33.95
Zinfandel, Ravenswood	28.95	Merlot, Murphy Goode	30.95

SPARKLING WINES & CHAMPANGE

Domaine St. Michelle, Cuvee Brut	26.95	Moet & Chandon, Brut Imperial	69.95
Piper Sonoma., Brut	30.95	Veuve Clicquot, Brut 'Yellow Label'	79.95
Domaine Chandon, Blanc de Noir	54.95	Dom Perignon	165.95

WHITE VARIETALS

Fume' Blanc, Dry Creek	23.95	Gewurtztraminer, Fetzer	22.95
Sauvignon Blanc, Firestone	24.95		
Pinot Grigio, Mirassou	22.95	Viognier, Loredona	23.95
Pinot Grigio, Santa Margherita	35.95	Riesling, Chateau Ste. Michelle	22.95

BEER (DOMESTIC & IMPORTS)

Amstel Light	4.50	Sam Adams Boston Lager	4.50
Budweiser	4.25	Heineken	4.50
Bud Light	4.25	Stella Artois	4.50
Michelob Ultra	4.25	Corona	4.50
Miller Genuine Draft	4.25	Negra Modelo	4.50
Miller Lite	4.25	O' Douls	3.75
Coors Light	4.25		

BEVERAGES

Coca-Cola, Diet Coke, Sprite	2.75
Lemonade, Arnold Palmer	2.75
Iced Tea, Hot Tea, Coffee	2.75
Pelegriño Sparkling Water	4.00
Panna Natural Spring Water (500ml)	4.00
Panna Natural Spring Water (1 Liter)	5.50

DRAFT BEERS (16 OZ)

Coors Light	4.50
Pyramid Hefeweizen	4.75
Sierra Nevada Pale Ale	4.75
Fat Tire, Amber Ale	4.75
New Castle Brown Ale	4.75
Blue Moon Wheat Ale	4.75