
OPENING PARTY



LIBATIONS
MENU

THANK YOU FRIENDS

"Each and every one of you has influenced this project in some way, shape, or form. We wouldn't be who we are without you and the Lewes Oyster House wouldn't be here without you. Thanks for everything."

-Sean, Tom & Tim

October 14-15, 2022

SIGNATURE COCKTAILS

-15-



WALSH MANHATTAN

Our homage to 2nd St.'s early days...

APRICOT INFUSED RITTENHOUSE RYE + SWEET
VERMOUTH + COCCHI SMERICANO+ ANGOSTURA
+ ORANGE BITTERS

THE MITIGATOR

Don't procrastinate, mitigate.

COCOA INFUSED TEQUILA + ORANGE
LIQUOR + COCCHI AMERICANO +
SIMPLE + SECRET SPICE BLEND

KILLING ME SOFTLY

The sip for that song



GOGNAC + LUXARDO
AMARETTO + HOUSE
CHERRY SYRUP + LEMON
JUICE + BURLESQUE
BITTERS + PROSECCO

GIARDINIERA MARTINI



*Jar-din-AIR-ab, loosely translated, means "from the garden"
in Italian*

HOUSE VEGGIE BRINE + TITO'S VODKA + FORDS GIN + DOLIN
DRY VERMOUTH



BEER



DRAFT

Saison Dupont SAISON - TOURPES, BELGIUM - 6.5% ABV		12
Rothaus - Tannenzäpfle PILSNER - GERMANY - 5.1% ABV		9
Bell's - Oktoberfest MARZEN - KALAMAZOO, MI - 5.5% ABV		8
Dogfish - Seaquench SESSION SOUR - MILTON, DE - 4.9% ABV		8
Big Oyster - Hammerhead WEST COAST IPA - LEWES, DE - 6.3% ABV		8
<h2>CANS/BOTTLES</h2>		
Bells - Two Hearted AMERICAN IPA - KALAMAZOO - 7% ABV		7
Kronenbourg - 1664 Blanc WHEAT ALE - FRANCE - 5.0% ABV		8
Truly - Mixed Berry SELTZER - 5% ABV		6
Montucky - Cold Snack PALE LAGER - MONTANA - 4.1%		5



WINE

BY THE GLASS

Bolet Cava Brut	FRANCE	12
Bogle Cabernet Sauvignon	USA	10
Folk Tree Pinot Noir	USA	14
Sandy Cove Sauvignon Blanc	NEW ZEALAND	13
Cielo Pinot Grigio	ITALY	10

