

BEER

Marsh Hen Cream Ale 6.00
Revelry, Never Sunny IPA 6.50
Munkle, Brugge City Brown 6.00
Westbrook, White Thai 5.50
Coast, Kolsch German Style Ale 6.00
Coast, Hop Art IPA* 6.50
Sloop Brewing, Juice Bomb IPA 6.50
River Dog Brewery, Edisto Gold 6.00
Chef's Beer Pick of the Day MP
Bud Light, Yuengling, Michelob Ultra 4.00
Becks NA 4.00

WINE

J. Roget, Spumante 5/20
Prosecco, 187ml 8
Mimosa 5
Bellini 5
House White 8
Alta Vista, White Zinfandel, CA 7/26
The Seeker, Pinot Grigio, Italy 9/34
Biltmore, Riesling, N C 9/34
Ant Moore, Sauvignon Blanc, NZ 10/38
Fleurs de Prairie, Rose, France 11/38
Adelsheim, Chardonnay, OR 13/42
Bydand, Chardonnay- Sonoma 45
House Red 8
Tribute, Pinot Noir, CA 10/38
Tormaresca, Neprica, Italy 9/34
Los Altos Del Plata, Malbec, Argentina 8/30
Simi, Cabernet, CA 11/42
Troublemaker, Red Blend, CA 40

COCKTAILS

Old Fashioned \$14
Larceny Bourbon, barrel-aged bitters, orange bitters,
house-made simple syrup

A.O. Gin and Tonic \$12
Greenhouse Gin, tonic, fresh herbs

PainKiller \$12
Capitan Morgan's, Bacardi, pineapple juice, fresh squeezed OJ,
cream of coconut, nutmeg

Blood Orange Cosmopolitan \$14
Effen Blood Orange Vodka, Cointreau, fresh
squeezed lime juice, cranberry

Paloma \$12
Espolon Resposado, fresh squeezed lime & grapefruit juices,
organic agave, club soda, salt rim

Dirty Martini \$14
Choice of Citadelle Gin or Tito's Vodka, olive juice, white
vermouth spritz

Bloody Mary \$10
Tito's Vodka, Charleston Bold & Spicy
or Fresh & Veggie Mix

Manhattan \$14
Maker's Mark, Rouge Vermouth, bitters

The Mule \$12
Tito's, ginger beer, fresh squeezed lime

Spiked Arnold Palmer \$12
Local Firefly Sweet Tea Vodka, fresh lemonade

NO SUBSTITUTIONS ON COCKTAILS PLEASE

PLEASE FEEL FREE TO SHARE YOUR EXPERIENCE.
WRITE US A REVIEW AND CONNECT WITH US
ON SOCIAL MEDIA
STAY CURRENT WITH A.O.!!!

VISIT OUR COCKTAIL BAR BEHIND THE RESTAURANT
4PM-6PM HAPPY HOUR SPECIALS