

Favored Cocktails

Connors Barrel Aged Manhattan 15

Woodford Reserve, Carpano Classico Vermouth, Angostura bitters, “barrel-aged” for at least two weeks

Sunshine or Red Sky Sangria 13

Pinot Grigio or Pinot Noir, signature blend of juices and liqueurs

Ultraviolet Lemonade 13

Empress 1908 Indigo Gin, organic agave nectar, lemon juice

Southern Belle 14

Absolut Raspberri, fresh raspberries, simple syrup, sugar rim

Connors Old Fashioned 14

Bulliet Rye, vanilla bean-infused simple syrup, Luxardo cherry, Angostura bitters

Whiskey Burst 14

Clyde May’s, Domaine de Canton, peach purée, Luxardo cherry

The 239 Margarita 15

Corazón, Grand Marnier, organic agave nectar, fresh lime juice, cucumber, rosemary

Draught Beer

Miller Lite
Stella Artois
Yuengling
Proof Brewing Eightfive-O Pale Ale
Proof Brewing Mango Wit
Deep Brewing Reef Dweller IPA

Bottled Beer

Blue Moon	Heineken Zero
Bud Light	High Noon Seltzers
Budweiser	Michelob Ultra
Coors Light	Miller Lite
Corona	Modelo Especial
Guinness	Peroni
Heineken	Yuengling Flight

Superior Dining Experiences. Everyday.

- Entrées fire-grilled over mesquite wood
- Choice beef aged 21-35 days
- Prime and dry-aged beef selections
- USDC inspected seafood delivered fresh daily
- 100% Colombian coffee, freshly ground
- Only purified water for guests and food preparation
- Premium liquor brands served out of our well
- Non-smoking throughout our entire establishment
- All ice cream made in-house, daily

J. Michael Connor,
Founder & Chairman



We proudly serve Coca-Cola® products and offer complimentary iced tea, coffee, and fountain drink refills.

Reds

Cabernet Sauvignon

14 Hands, Columbia Valley, Washington	12	17	46
Francis Coppola Black Label Claret, California	14	20	54
Michael David Earthquake, Lodi	17	24	66
Quilt, Napa Valley	20	28	78
Jordan, Alexander Valley			110
Silver Oak, Alexander Valley			129
Caymus, Napa		71	133
Joseph Phelps, Napa			139
Caymus Special Selection, Napa			289
Opus One, Napa (<i>when available</i>)			499

Alternative Reds

Cigar Box Malbec, Mendoza, Argentina	12	17	46
Plungerhead Old Vine Zinfandel, Lodi	13	19	49
Castello D’Albola Chianti Classico, Tuscany, Italy	14	20	54
Mollydooker “The Boxer” Shiraz, McLaren Vale, Australia			55
Saldo Zinfandel by Prisoner, California	18	27	69
Les Cadrans de Lassègue, Saint-Émilion, Bordeaux, France			75
Stags’ Leap Petite Sirah, Napa			77
The Prisoner Red, Napa		44	79

Merlot

Drumheller, Columbia Valley, Washington	12	17	46
Ferrari-Carano, Sonoma	14	20	54
Duckhorn, Napa			88

Pinot Noir

The Seeker, France	12	17	46
Meiomi, California	14	20	54
King Estate, Oregon	17	24	66
Belle Glos Clark & Telephone, Santa Maria			81

Whites

Chardonnay

Sea Sun by Caymus, California	12	17	46
Kendall-Jackson Vintner’s Reserve, Sonoma	13	19	49
Sonoma-Cutrer, Russian River Valley	16	23	62
Rombauer, Napa		36	68

Sauvignon Blanc

Starborough, Marlborough, New Zealand	12	17	46
Ferrari-Carano Fume Blanc, Sonoma	13	19	49

Pinot Grigio

Placido, Delle Venezie, Italy	12	17	46
A to Z Pinot Gris, Oregon	13	19	49

Alternative Whites

Beringer White Zinfandel, California	11	16	42
Villa Pozzi Moscato, Sicily, Italy	12	17	46
Clean Slate Riesling, Mosel, Germany	13	19	49
Sables d’Azur Rosé, Côtes de Provence, France	14	20	54

Sparkling

Cantine Maschio Prosecco, Treviso, Italy		SPLIT	BOTTLE
Chandon Brut Classic, California	12		46
Roederer Estate Brut Rosé, Anderson Valley	14		49
Moët & Chandon Imperial Brut, Champagne, France			55
Dom Perignon Brut, Champagne, France	24		400

House Wines

Salmon Creek Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, or White Zinfandel	6 OZ	9 OZ	SPLIT
	10	14	

Salmon Creek Sparkling Brut

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~Where applicable, taxes will be included on final bill