

BOTTLES & CANS

- Evolution Lucky 7 4.75
american porter with hints of chocolate,
coffee & smoked toffee flavors
- Dogfish Head Burton Baton 7.50
imperial ipa aged in oak, hints of
vanilla & a blend of citrus
- Old Dominion Oak Barrel Stout 4.75
firm bodied dry stout, smooth toasted character
with vanilla & coffee notes
- Delirium Tremens 7.50
slightly hazy, golden color,
fruity notes of muscat & raisins
- Allagash White Witbier 6.00
generous portion of wheat & spiced
with coriander & orange peel
- Caldera IPA 5.00 (can)
full bodied american ipa, an assertive hop profile
- Oskar Blues Dale's Pale Ale 4.50 (can)
a blast of hop aroma, rich malty backbone,
finishes resinous & piney
- Orval Trappist Ale 7.00
intensely aromatic & dry character,
flavors of sweet, sour & a hint of spice
- Unita Hoo Doo Kolsch 4.75
crisp, refreshing, dry, huge earthy & citrus flavors
- Ommegang Hennepin 6.50
crisp & hoppy full bodied belgian saison
- Dogfish Tweason Ale 6.75
Sorghum base ale, hints of molasses, pit fruit,
strawberries & buckwheat honey
- Ommissions Lager(gf) 4.50
light bodied, easy drinking traditional style
lager with refreshing, crisp finish
- Weihenstephaner Vitus WeizenBock 6.75
full bodied wheat beer with hints of dried apricot,
citrus, banana & clove
- New Belgium Fat Tire 4.00 (can)
amber ale, toasty & biscuity-like malt flavor,
hint of spice & hop bitterness
- Oskar Blues Dale's Devient IPA 7.50
heavily hopped american ipa
& big notes of citrus & pine
- Corona 4.75
- Miller Light 3.75

eat like a pig...

Join us for Happy Hour

Monday - Saturday, 3-6 pm

Sunday, Noon-6 pm

(bar area only, must be 21, no exceptions)

Featuring:

\$2 miller lite bottles

\$4 select discounted craft drafts

\$2 off all wines by the glass

\$3 rail drinks

discounted appetizers

...drink like a fish

We proudly feature Barefoot Cellars for our house pours

White: chardonnay, white zinfandel, pinot grigio and sauvignon blanc

Red: merlot, cabernet and zinfandel 6.00

White Wines

- ruffino lumina** PINOT GRIGIO (italy) 7.5/25
medium bodied with mineral, pineapple & herbal aromas & a smooth, dry finish
- blue fish** RIESLING (germany) 8/28
fruity sweetness on the palate with full bodied structure & refreshing acidity
- william hill** CHARDONNAY (california) 7.5/25
toasty oak on the nose with butter, vanilla & tropical fruit flavors
- bouchaine** CHARDONNAY (california) 10.5/ 38
very food friendly with bright apple & citrus fruit flavors graced with faintest hint of oak
- toad hollow** DRY ROSE (california) 9/30
spice & pepper paired with bright wild strawberry flavors & crisp acidity
- oyster bay** SAUVIGNON BLANC (new zealand) 8.5/ 28
enticing aromatics, tropical, zesty lime flavor with a vibrant, refreshing finish
- yulmba** VERMENTINO (australia) 8/27
very refreshing, with hints of jasmine & white nectarine,
complemented by cumquat sandalwood & grapefruit
- vino verde** ENCOSTAS DO LIMA (portugal) 7.5/25
dry, medium bodied with a slight hint of fizz, notes of lime & green apple
- riondo** PROSECCO (italy) 8
dry, crisp & well balanced semi-sweet bubbly in a single serving bottle

crabby mike's famous red SANGRIA 10.5

garnacha red wine, pyrat XO premium rum, triple sec, cinnamon & citrus fruit

ultimate white SANGRIA 10.5

absolut pear vodka, sauvignon blanc, triple sec & seasonal fruit

Red Wines

- alexander valley** CABERNET (california) 10.5/ 38
full bodied, hints of roasted herbs, cedar, smoked fruits, black currant & bold spicy finish
- cline cool climate** PINOT NOIR (california) 9.5/ 34
deep color, bright red fruit, lush body with hints of strawberry, mint & vanilla
- pascual toso** MALBEC (argentina) 8/28
smoky accents of vanilla, rich plum, blackberry & licorice with a hint of oak
- sledgehammer** BLEND (california) 7/25
merlot, syrah, cabernet & zinfandel, smooth & full bodied
with flavors of cherry cola, vanilla & spice
- michaeldavid** ZINFANDEL (california) 10.5/38
aromas of tapenade & saddle leather, rich & fuller flavors of
black cherries and black currants
- earthworks** SHIRAZ (australia) 9/ 30
dry & full bodied with hints of black currant, chocolate
& aromas of dark cherry, plum, dried herbs
- hahn** MERLOT (california) 9/30
full bodied, aromas of dark cherry, plum & dried herbs
with hints of black currant & chocolate on the finish
- terre d'oro** ZINFANDEL PORT (california) 6
rich & lush with hints of sugared dates, raisins, coffee, cocoa & toffee

On The Rocks

- moscow punch** russian standard vodka, monin raspberry,
honey, ginger beer & splash of ginger ale 8.50
- pina doble** milargo reposado tequila, benedictine,
simple syrup, pineapple, lime & club soda 8.50
- mojito** sugar island silver rum, simple syrup, pineapple juice,
lime, mint & club soda 9.00
- ultimate margarita** don julio repasado tequila, grand mariner,
agave nectar, sweet & sour mix, lime & splash of soda 10.00
- mint julep** basil hayden's bourbon, mint, simple syrup & lime 9.00
- southside tea** von gogh cool peach vodka, hibiscus simple
syrup, unsweetened tea, splash of lemonade & lemon 8.00

Straight Up

- smoking monk** knob creek bourbon, benedictine, grand
mariner, dash of sweet vermouth orange bitters & lemon twist 10.00
- candyland** van gogh vanilla vodka, st. germain's elderflower
liqueur, cranberry & pineapple juice, lemon twist 9.00
- key lime martini** van gogh vanilla vodka, white creme de
cocoa, lime, splash of pineapple & half & half 9.00
- croquet club cobbler** hendrick's gin, st. germain's elderflower, fino
dry sherry, pineapple juice, lemon juice, dash of monin raspberry 9.00
- raspberry cosmopolitan** tito's vodka, st. germain's elderflower,
simple syrup, sour mix, monin's raspberry & lemon twist 9.00
- ruby tuesday** bulliet rye, benedictine, lemon, simple syrup,
black cherry liqueur 8.00
- sidecar** bennesy cognac, grand mariner, lemon, dash of bitters 8.00



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