



rob roy (1887) \$14
This is a variation of the Manhattan and was introduced at New York's Fifth Avenue Hotel in 1897.
Macallan 12 yr, sweet vermouth, dash of bitters

sidecar (1922) \$14
The first recipes for the Sidecar appear in Harry MacElhone's, Harry's ABC of Mixing Cocktails and Robert Vermeire's Cocktails and How to Mix Them. In early editions of MacElhone's book, he cites the inventor as Pat MacGarry, "the Popular bar-tender at Buck's Club, London,"
Remy VSOP Cognac, Cointreau, fresh lemon juice

martini (circa 1860's) \$14
The original martini was made with sweet vermouth. One of the first recipes for a dry martini, made with dry vermouth, appeared in Frank P. Newman's 1904 America Bar.
Right Gin, dry vermouth, three olives

last word (prohibition) \$14
This prohibition era cocktail was is credited to the Detroit Athletic Club by Ted Saucier in his 1951 book Bottoms Up.
Martin Millers Gin, lime juice, Chartreuse, cherry brandy

blood and sand (1930) \$14
As named after the 1922 movie "blood and sand" starring Rudolf Valentino. One of the few cocktails able to mix Scotch whisky without having the smoky flavor overpower the drink.
Highland Park 15 yr, sweet vermouth, cherry brandy, and fresh squeezed orange juice

manhattan (circa 1870's) \$12
The earliest known printed recipe for the Manhattan was published in O.H. Byron's 1884 Modern Bartender's Guide, which cites two versions: one made with French vermouth the other with Italian.
Sazerac Rye, Sweet Vermouth, Bitters, and a cherry

bronx (1905) \$10
In his 1934 book What Shall We Drink? Magnus Bredenk credit this drink to a Bronx restaurateur named Joseph Sormani. It is said Sormani found the drink in Philadelphia, not the Bronx, in 1905.
Right Gin, Sweet Vermouth, Dry Vermouth, Orange Juice

old fashioned (1880's) \$13
Some claim the first use of the specific name "Old Fashioned" was for a Bourbon whiskey cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe was invented by a bartender there, popularized by a club member and bourbon distiller, Colonel James E. Pepper, who brought it to the Waldorf-Astoria Hotel bar in New York City.
Four Rose's Single Barrel Bourbon, sugar, bitters, soda water



margarita (1948) \$13
Margarita Sames during a Christmas party at her vacation home in Acapulco, Mexico, threw together her two favorite spirits; Cointreau, tequila and some fresh lime juice with great success! Legend says her husband gave the drink its name by presenting his wife with glassware etched with "Margarita". There are variations, both regarding its origins and the proportions. However, the manufacturers of Cointreau designated 2008 as the official 60th anniversary of the invention of the Margarita.
Cruz Reposado Tequila, Cointreau, Agave Nectar, Fresh Lime Juice

hemingway daiquiri (1930) \$10
Originally the La Florita Papa Hemingway did not care for simple syrup and had the bartender use only cherry liqueur.
Appleton VX Rum, Lime Juice, Grapefruit Juice, Cane Syrup, Cherry Brandy

mojito (1931) \$10
The English pirate, Richard Drake, may have made an early version of this drink in the 1500s. The modern mojito recipe first showed up in 1931.
Mt Gay Silver Rum, Fresh Mint, Cane Syrup, Limes, Bitters, Soda Water

mint julep (1803) \$12
The drink of the South; this drink embodies the best of southern ingredients.
Makers Mark Bourbon, Mint, Sugar

absinthe drip (1550 BC) \$14
Many myths surround absinthe, but today's absinthe is legal and contains very small amounts of wormwood.
Kubler Absinthe, Sugar, Soda

strawberry basil balsamic daiquiri (circa 1930s) \$10
Our twist on the original strawberry daiquiri; Daiquiris date back to the late 1800s; Daiquiri is a beach in Cuba near Santiago. The modern daiquiris began to appear in the 30's.
Appleton white Rum, triple sec, fresh muddled basil and strawberries, lime juice and simple syrup

ramos gin fizz (1888) \$10
The Ramos gin fizz was invented by Henry C. Ramos, at his bar in Meyer's Restaurant. It was originally known as the New Orleans Fizz, and is one of the city's most famous cocktails.
Right Gin, Cream, Lemon Juice, Lime Juice, Powder-sugar, Soda Water

champagne cocktail (circa 1870) \$10
This classic is still among the favorites of today. With the class of champagne and the sweetness of sugar, it is easy to see how this classic cocktail has never gone away. To start or finish an evening, it is the perfect choice.
Champagne, sugar cube, and a dash of bitters



honeymoon (1917) \$14
Brown Derby restaurant chain in Los Angeles counted the Honeymoon among its signature cocktails in 1926. The first recipe called for apple brandy, but later changed to Calvados, the French, Limousin oak-aged apple brandy, giving it a softer more sophisticated taste.
Calvados Boulard, Benedictine, orange curacao, fresh lemon juice

the aviation (1916) \$14
The Aviation Cocktail is one of those with a mysterious past. It was first printed in a 1916 book by Hugo Ensslin called Recipes for Mixed drinks. The drink has remained popular over the years and recently became one of the classics for aficionado imbibers. Until recently the creme de violette was often left out of the mix but even the smallest amount of the liqueur adds depth and color to the cocktail.
Right Gin, fresh lemon juice, dash of maraschino liqueur, and a dash of crème de violette

mai tai (1944) \$10
The Mai-Tai was created at Trader Vic's "Polynesian-style" restaurant in Emeryville, California. Victor J. Bergeron created it one afternoon for some friends who were visiting from Tahiti. Carrie Guild tasted it and cried out "Mai tai roa ae!" (Out of this world!), Mr. Bergeron replied "that's the name of the drink"
White Rum, Dark Rum, orange Curacao, orgeat syrup, lime juice, rock candy syrup

fred collins Fix (1885) \$13
We all know Tom Collins, but there is also Harry and Fred. This precursor to the Lynchburg lemonade has a unique twist bringing the Americas number one produced spirit into the picture. This cocktail was first mentioned in the New Guide for the Hotel, Bar, Restaurant, Butler, & Chef by Bacchus & Cordon Bleu, London, 1885.
Four Rose's Single Barrel Bourbon, orange curacao, simple syrup, and lemonade

madison avenue (1936) \$10
The Madison Avenue is a great rocks drink similar to the Mojito, but different. The creator of the drink was one Eddie Woeke who worked at the Weylin Bar around 1936. The bar was located in a hotel of the same name on Madison Avenue in New York City which was build in 1921.
Mt Gay Silver Rum, Cointreau, lime juice, orange biters, fresh mint and limes

planters punch (1908) \$12
A classic rum drink that first appeared in print in a 1908 edition of the New York Times. Like other drinks, this has a disputed origin: one claim refers to the Planter's Hotel in St. Louis and another tells of a Jamaican planter's wife who concocted it to cool down the workers.
Appleton VX Jamaican Rum, pineapple juice, sweet n sour, grenadine, club soda



the millionaire #4 (1937) \$11
This Recipe was found in The How and When of 1937. The millionaire has a few variations. Just by changing the garnish or one ingredient a bartender can change the entire name of a classic.
Appleton Jamaican Rum, Apricot Brandy, Sloe gin, Grenadine, and fresh lime juice

singapore sling (early 1900s) \$14
Developed by Ngiam Tong Boon for the Raffles Hotel in Singapore in the early 1900's. The original recipe was virtually forgotten by the hotel bartenders and they wanted to revive the cocktail. This is one of the newer variations, the original did not use club soda.
Right gin, lemon juice, simple syrup, powdered sugar, club soda, cherry brandy

leatherneck cocktail (1951) \$12
A New York World-Telegram columnist and former Marine named Frank Farrell invented the Leatherneck Cocktail. Leatherneck is slang for a U.S. Marine Corps soldier. This dates back to the Revolutionary War, when the Marine uniform had a high leather collar shielding its wearer from sword blows.
Forty Creek Canadian Whiskey, blue curacao, and fresh lime juice

classic's bites

Shula's BBQ Shrimp \$15
Jumbo White Shrimp Stuffed with Fresh Basil, Wrapped with Apple Smoked Bacon Broiled to Perfection then coated with Shula's BBQ sauce. Truly a Mouth Watering Experience

Shula's Crab Mac and Cheese \$12
Let your Taste Buds Run Wild, Fresh Gemelli Pasta Tossed with Shula's Homemade Boursin Cream Cheese Sauce topped with Jumbo Blue Crab Meat and Seasoned Breadcrumbs then Baked until Golden Brown

Shula's Miniature Crab Cakes \$9
Served with Remoulade

Prime Rib Sliders \$14
With Caramelized Onions and Horseradish Cream Sauce Served with House made Potato Chips and Au Jus

Shula's Blackened Tenderloin Tips \$14
Eight Ounces of Prime Blackened Beef Tips, Sides of Barbeque and Béarnaise Sauces, Served with a Caesar Salad

Assorted Cheese and Fresh Fruit Plate
Large \$23
Small \$15
Chef's Selections of Imported Cheeses, Fresh Seasonal Fruit with Seasoned Ciabatta Toast Points

BLT with A Twist... \$19
Crispy Applewood Smoked Bacon, Fresh Beefsteak Tomatoes, Gruyère Cheese, Fresh Romaine Hearts tossed with Caesar Dressing served on Toasted Ciabatta Bread with Steak Fries

Served through 10:00 PM Sunday to Thursday
Served through 11:00 PM Friday and Saturday



scotch whisky

To be called Scotch whisky the spirit must conform to the standards of the Scotch Whisky Order of 1990 (UK). Single malt whisky is a 100% malted barley whisky from one distillery, distilled in batches in pot stills Single grain whisky is distilled at a single distillery from water and malted barley, with or without whole grains of other cereals; it must not meet the requirements of a single malt whisky Blended malt whisky is a blend of Single Malt Whiskies, from more than one distillery Blended grain whisky is a whisky created by mixing grain whiskies from more than one distillery Blended Scotch whisky is a mixture of single malt whisky and grain whisky, distilled at more than one distillery

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| The Macallan 18 year | \$25 |
| The Macallan 12 year | \$10 |
| Dalwhinnie 15 year | \$12 |
| Oban 14 year | \$13 |
| Glenfiddich 12 yr | \$10 |
| Chivas 25 yr | \$49 |
| Scapa 16 year | \$13 |
| Laphriog 15 year | \$12 |
| Lagavulin 16 year | \$12 |
| Talisker 10 year | \$10 |
| Highland Park 18 yr | \$11 |
| Glenlivet 12 yr | \$7.25 |
| House of Walker | |
| Black Label | \$6.25 |
| Blue Label | \$55 |

tequila

Tequila is from the Agave Cactus Plant in the State of Jalisco, Mexico. It is named after the town in which it was first distilled around the 1800's. It is distilled from the; Pina, or fruit of the cactus plant. Pinas grow to almost 200 pounds and resemble a giant pineapple. Anejo Tequila is amber in color which comes from the oak barrels in which it is aged. Plateno Tequila is stored in stainless steel tanks and has no color and less taste than tequila. We serve our tequilas neat with a Sangrita Back. Sangrita is a combination of tomatoes juice, orange juice, lime juice and jalapenos.

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| El Tesoro Paradiso Anejo | \$18 |
| Patron Anejo | \$9 |
| Patron Silver | \$7.25 |
| Dos Lunas Silver | \$6.25 |
| Cruz Silver | \$5.75 |
| Cabo Wabo Resposado | \$9 |
| Sauza Tres Generacion Anejo | \$8 |
| Corazon Anejo | \$10 |
| La Pinta Pomegranate | \$9 |
| Casa Noble Anejo | \$13 |
| Jose Cuervo 1800 | \$7 |
| Milagro Single Barrel Anejo | \$15 |
| 3 Amigo's Blanco Organic | \$7 |
| Cruz Reposado | \$8 |

sparkling

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| Lunetta Prosecco, Italy | \$7.50 |
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whites

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| SA Prum "Essence", Riesling, Germany | \$7.50 |
| Terra D'Oro Pinot Grigio, Amador | \$8.25 |
| Bottega Vinaia Pinot Grigio, Italy | \$8.50 |
| Napa Cellars Sauvignon Blanc, Napa | \$8.00 |
| Ménage à Trois Chardonnay, Carneros | \$7.50 |
| Kendall-Jackson Chardonnay, California | \$8.25 |
| Folie á Deux Chardonnay, Napa | \$8.75 |
| De Loach Chardonnay, Russian River | \$9.50 |

reds

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| Tincherro "Mainstreet" Pinot Noir, Carneros | \$7.50 |
| Estancia Pinot Noir, Monterey | \$8.00 |
| Jezebel Pinot Noir, Oregon | \$8.25 |
| Napa Cellars Merlot, Napa | \$8.25 |
| Folie á Deux Merlot, Napa | \$9.00 |
| Chateau St Jean Merlot, Sonoma | \$10.25 |
| Swanson Merlot, Oakville | \$17.50 |
| El Portio Malbec, Argentina | \$7.50 |
| Terre D'Oro Sangiovese, Amador | \$8.25 |
| Trincherro "Mainstreet" Cabernet Sauvignon, Napa | \$7.50 |
| Folie á Deux Cabernet Sauvignon, Napa | \$10.00 |
| Sequoia Grove Cabernet Sauvignon, Napa | \$14.50 |
| St. Francis Old Vine Zinfandel, Sonoma | \$10.50 |

wine flights

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| california dreaming | \$8.75 |
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| Terra D'Oro Pinot Grigio, Amador |
| Ménage à Trois Chardonnay, Carneros |
| Folie a Deaux Chardonnay, Napa |

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| reds of intrigue | \$10.50 |
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| Jezebel Pinot Noir, Oregon |
| El Portillo Malbec, Argentina |
| St. Francis Old Vine Zinfandel, Sonoma |

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| a palate treat | \$14.50 |
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| SA Prum "Essence", Riesling, Germany |
| Terre D'Oro Sangiovese, Amador |
| Sequoia Grove Cabernet Sauvignon, Napa |