

# CAYMUS

## VINEYARDS

### *Happy Hour*

#### **Emmolo**

Sparkling | California  
14

#### **Emmolo**

Sauvignon Blanc | California  
9

#### **Mer Soleil 'Reserve'**

Chardonnay | Santa Lucia Highlands  
9

#### **Conundrum White**

White Blend | California  
9

#### **Sea Sun**

Pinot Noir | California  
9

#### **Conundrum Red**

Red Blend | California  
9

#### **Bonanza**

Cabernet Sauvignon | California  
9

#### **Walking Fool**

Zinfandel Blend | Suisun Valley  
12

#### **Caymus**

Cabernet Sauvignon | Napa Valley  
25

#### **Buffalo Trace Old Fashioned**

9

#### **Espresso Martini**

10

#### **Rosemary Margarita**

10

#### **Ambrosia by Tin Roof**

5

Monday - Thursday 3pm - 6pm

#### **Oysters**

Half Dozen Oysters of Your Choice  
Murder Point, AL 18 | East Coast 24

#### **Ceviche**

Fresh Gulf Fish, Roasted Sweet Potato  
Citrus Dressing, Cilantro, Tropical Chips  
16

#### **Nigiri Sampler**

Toro w/ Maldon Salt, Snapper w/ Ponzu  
Snake River Farms Seared Wagyu, Chef's Choice  
20

#### **Fish Tacos**

Crispy Fried Fish, Slaw, Pico De Gallo  
Micro Cilantro  
14

#### **Angel Eggs**

Crispy Shrimp, Farm Eggs, Bacon Marmalade  
14

#### **Royal Reds**

Toasted Rustic Bread, Chipotle Cream Sauce  
Micro Arugula, Lime Olive Oil  
18

#### **Prime Steak Rolls**

Cheese Sauce, Peppers, Caramelized Onions  
16

#### **Wagyu Bread**

Seared American Snake River Farms, Brioche  
Egg Yolk Gel, Roasted Garlic Aioli, Truffle  
16

#### **Burger**

Double Patty Smash Cheeseburger, Fries  
19

#### **Florida Red Snapper**

Coconut Jasmine Rice, Pineapple Salsa  
Persian Lime 30A Olive Oil  
26

#### **Bantam Filet**

Mashed Potato, Asparagus, 30A Sauce  
28

#### **Stone Crab Claws**

45 per pound