DRAFT BEERS
ASK ABOUT OUR SEASONAL BEERS

THE CHATSWORTH PUBLICK HOUSE

8OZ/16OZ/20OZ
BEER FLIGHTS (SELECT BEERS) $13

10 MARINE STREET #CHATSWORTHPUB
@CHATSWORTHPUB

AMBER/RED

YUENGLING
Pottsville, PA
American Amber Lager, 4.5%
$3/$5/$6

SMITHWICK'S
Dublin Ireland
Irish Red Ale, 4.5%
$3.50/$6/$7

DUCHESSE DE BOURGOGNE (SEASONAL)
Vichte, Belgium
Flanders Red Ale, 6%
$8/14/16

BLONDE/GOLDEN ALE

3 DAUGHTERS BEACH BLONDE ALE
(When available)
Saint Petersburg, FL
American Blonde Ale, 5%
$3.50/$6/$7

BOCK

SPATEN OPTIMATOR
Munich, Germany
Doppelbock, 7.6%
$3.50/$6/$7

BROWN ALE

BOLD CITY DUKE'S
Jacksonville, FL
American Brown Ale, 6%
$3/$5/$6

CIDER

CIDER
SEASONAL BRAND
Hard Cider, 5%
$3.50/$6/$7

FRUIT/SEASONAL **

ABITA SEASONAL
Abita Springs, LA
Fruit Beer
$3/$5.50/$6.50

FUNKY BUDDHA LIMITED RELEASE
Orlando, FL
$4.50/$8.75/$10.25 or
$7/$14/$17

**WHEN AVAILABLE -PLEASE ASK BARTEND-

ANCIENT CITY BREWERY
St. Augustine, FL
$3.50/$6/$7

LINDEMANS FRAMBOISE
Vlezenbeek, Belgium
Fruit-Lambic, 2.5%
$8/$15/$17

GOSE

ANDERSON VALLEY BRINEY SEASONAL GOSE (WHEN AVAILABLE)
Boonville, CA, 4.2%
$3.50/$6/$7

BELLS TWO HEARTED ALE
Kalamazoo, MI
American IPA, 7%
$3.50/$6/$7

INDIA PALE ALE

LAGUNITAS
Petaluma, CA
American IPA, 6.2%
$3.50/$6/$7

CIGAR CITY JAI ALAI
Tampa, FL
American IPA, 7.5%
$3.50/$6/$7

Boom Sauce
New England
IPA, 7.8%
$4/7.50/9

LAGER

HARP
Dublin, Ireland
Euro Pale Lager, 5%
$3.50/$6/$7

KRONENBOURG 1664
Strasbourg, France
Pale Lager, 5%
$3.50/$6/$7

ENGINE 15 J'VILLE LAGER
Jacksonville, FL
Light Lager, 5%
$3.50/$6/$7

MARZEN/OKTOBERFEST

PALE ALE

OLD SPECKLED HEN
St. Edmunds, Suffolk, UK
English Pale Ale, 5.2%
$3.50/$6/$7

PILSNER

ORANGE BLOSSOM PILSNER
Orlando, FL
Pilsner, 5.5%
$3.50/$6/$7

PORTER

DUCLAW SWEET BABY JESUS!
Hanover, MD
Chocolate Peanut Butter Porter, 6.2%
$3.50/$6/$7

STOUT

GUINNESS
Dublin, Ireland
Dry Irish Stout, 4.2%
$3.50/$6/$7

LEFT HAND MILK STOUT
Boulder, CO
Sweet Milk Stout, 6%
$3.50/$6/$7

STRONG/SCOTCH ALE

KENTUCKY BOURBON BARREL ALE
Lexington, KY
American Strong Ale, 8.19%
$3.50/$6/$7

WHEAT

BLUE MOON
Golden, CO
Belgian White, 5.4%
$3/$6/$7

FUNKY BUDDHA FLORIDIAN
Oakland Park, FL
Hefeweizen,5.2%
$3.50/$6/$7

BOTTLED BEER

HOLLAND
HEINEKEN $4.50

GERMANY

MEXICO
CORONA & CORONA LIGHT $4.50
DOS EQUIS XX AMBER
DOS EQUIS XX LAGER $4.50
NEGRO MODELO $4.50

USA
BUDWEISER $3.50
BUD LIGHT $3.50
COORS LIGHT $3.50
MICHELOB ULTRA $3.50
MILLER LITE $3.50
OMISSION GLUTEN FREE PALE ALE $6

SPECIALTY BEER
NOT YOUR FATHER'S ROOTBEER

**ASK YOUR BARTENDER FOR BEER SPECIALS

GINS

HOUSE GIN	$7.00
NEW AMSTERDAM	$7.00
ST. GEORGE BONTANIVORE	$8.50
ST. GEORGE RYE	$8.50
ST. GEORGE TERRIOR	$8.50
ST. AUGUSTINE DISTILLERY GIN	$8.00
BOLS GENEVER	$8.00
UNCLE VAL'S BOTANICAL GIN	$9.00
UNCLE VAL'S RESTORATIVE GIN	$9.00
BARHILL GIN	$9.00
PLYMOUTH	$9.00
HENDRICKS MIDSUMMER (LAVENDER!)	$10.00
HENDRICKS	$11.00
LANGLEY	$11.00
RUTTE OLD SIMON GENEVER	$11.00
NOLETS	$12.00

VODKAS

HOUSE	$7.00
ST. AUGUSTINE DISTILLERY VODKA	$8.00
ST. GEORGE	$8.00
MANIFEST DISTILLING CITRUS VODKA (JAX)	$8.00
TITOS	$8.00
KETTLE ONE	$9.00
GREY GOOSE	$9.00
STOLI (ASK ABOUT FLAVORS)	$9.00

RUM

HOUSE	$7.00
SHIPWRECK SPICED OR COCONUT	$8.00
ST. AUGUSTINE DISTILLERY RUM	$8.00
PUSSERS	$8.00
DIPLIMATICO MANTUANO	$8.00
DIPLIMATICO PLANAS	$8.00
DIPLIMATICO EXCLUSIVA 12 YEAR	$10.00
BACARDI	$8.00
CACHACA BRAZILIAN RUM	$8.00
SMITH AND CROSS	$8.00
PANAMA PACIFIC RUM 9 YEAR	$9.00
CLEMENT RHUM VSOP	$10.00
PLANTATION PINEAPPLE	$10.00
ANIVERSARIO PAMPERO RUM	$10.00
HAMILTON 86 RUM	$10.00

WHISKEYS & BOURBONS

FOUR ROSES YELLOW LABEL BOURBON	$7.00
FOUR ROSES SINGLE BARREL SMALL BATCH	$10.00
FOUR ROSES SINGLE BARREL	$14.O0
OLD FORRESTER	$7.00
OLD OVERHOLT HOUSE RYE	$7.00
JACK DANIEL'S BLACK LABEL	$7.50
ST. AUGUSTINE DISTILLERY	$9.00
MANIFEST DISTILLING RYE WHISKEY (JAX)	$9.00
WOODFORD RESERVE	$11.00
HIGHWEST AMERICAN PRAIRIE	$11.00
TULLA DEW	$8.00
BUFFALO TRACE BOURBON	$9.00
JAMESON	$8.00
BLANTONS (WHEN AVAILABLE)	$15.00

SCOTCH

MONKEY SHOULDER	$10.00
PIG NOSE 5 YR	$10.00
GLENMORANGIE 10 YR	$10.00
GLENFIDDICH	$10.00
MACALLAN 12 YR	$12.00
LAPHROAIG	$13.00
BELVENIE 14YR CARIBBEAN CASK	$16.00
BELVENIE 17 YR	$35.00

TEQUILAS

HOUSE TEQUILA	$7.00
MILAGRO SILVER	$8
MILAGRO REPO	$9
MILAGRO ANEJO	$9.00
FORTALEZA SILVER	$12.00
FORTALEZA ANEJO	$14.00

MEZCALS

SEASONAL	$8.00

AMAROS, APERTIFS & COGNACS

PIMMS	$8.00
LILLET BLANC	$8.00
LILLET BLANC ROSE	$8.00
MEUKOW COGNAC	$10.00
CAMPARI	$8.00
FERNET	$8.00
APEROL	$9.00
LUXARDO MARASCHINO	$9.00
LUXARDO AMARETTO	$9.00
FORO AMARO	$7.00
AVERNA AMARO	$10.00
AMARO LUCANO	$8.00
GRAI'T: AMARO	$15.00
BONOLLO AMARO OF AMARONE	$9.00
DRAMBUIE	$10.00
GRAI'T GRAPPA	$10.00
GRAPPA AMARONE BARRIQUE	$14.00
GERMAIN BRANDY CRAFT METHOD	$15.00
BAUCHANT	$9.00
CHARTREUSE YELLOW	$10.00
CHARTREUSE GREEN	$11.00
CYNAR ARTICHOKE LIQUER	$6.00
ST. GERMAINE	$10.00
SKINNOS MATISHA	$9.00
ANCHO REYES VERDE	$8.00
ANCHOS REYES CHILI	$8.00
BAILEY'S	$8.00
RUM CHATA	$8.00
PATRON XO	$8.00

**ASK YOUR BARTENDER FOR DRINK SPECIALS

SEE OUR FULL COCKTAIL TABLE LIST

WINES

CHARDONNAY, HOUSE $6gls

PINOT GRIGIO, HOUSE $7gls

CHARDONNAY, KENDALL-JACKSON VINTNER'S RESERVE $9gls/$36 btl
Aged in small oak barrels with a light buttery flavor and hints of peach and mango.

SAUVIGNON BLANC, GIESEN, NEW ZEALAND $8gls/$31 btl
Organic and sustainable, zesty and vibrant, with a base of rich tropical fruit, kaffir lime, lemon grass, and herb aromas.

RIESLING, NORTH BY NORTHWEST, HORSEHAVEN, WA $9gls/$35 btl
Fresh peach, pineapple, orange blossom, and hints of wild rose petals.

PINOT NOIR ROSE, ACROBAT WINERY, OREGON $10gls/$39 btl
Organic grapes (non certified), fresh citrus while spice and floral notes give a smooth and clean finish.

WHITE ZIN $6gls

CABERNET, HOUSE $6gls

PINOT NOIR, STERLING, CALIFORNIA $8gls/$31 btl
Wild strawberries, tangy bright cherries, and hibiscus nectar.

LODI RED, BEARITAGE, HARASZTHY CELLARS, CA $8gls/$31 btl
Blended using Zinfandel, Syrah, and Petite Sirah, medium bodied, with abundant fruit flavors and aromas reminiscent of cherries, plums and blackberries.

MALBEC, VALENTIN, BIANCI, ARGENTINA $9gls/$35 btl
Valentin Bianchi's Malbec boasts of a nose filled with plum jam and figs, combined with vanilla, toasted and spicy notes, due to the wine's ageing in oak barrels.

SIGNATURE COCKTAILS

OXFORD COMMA
Sparkling wine, watermelon, lime, and mint served in a coupe glass. $7

QUEEN'S SPRITZER
Sparkling wine, muddled strawberries, and splash of orange juice. $9

SEASONAL SANGRIA $8

IS IT PIMM'S O'CLOCK? $11
Pimm's No. 1, Plymouth Gin, Clement Cane syrup, Ginger Turmeric syrup, lemon, and Barrel Aged bitters.

CAMBRIDGE COCOA $10
Diplomatico Rum, Old Forrester Bourbon, & Cynar with Hot Chocolate

ORANGE BLOSSOM HOT TEA $10
Langley Gin, lemon, honey, Crème Violette, and hot orange tea

BUBBLES

BLANC DE BLANC, JP CHENET, FRANCE SPLIT $7

PROSECCO ROSE, MASCHIO, ITALY SPLIT $8

PROSECCO, BOCELLI, ITALY SPLIT $9.75
Subtle flower and fruit aromas that make the palate deliciously light.

MARTINELLI'S SPARKLING APPLE CIDER *nonalcoholic SPLIT $4.50

SPARKLING ROSE, LUC BELAIR, FRANCE 375 ML (4 GLS +) $39
Aromas of strawberry, blackcurrant, & a final liqueur de dosage addition of 100% Syrah.

BRUT, LUC BELAIR, FRANCE $70 btl

Aromas of white flowers, fruit-forward peach, grapefruit, & lemon with a crisp finish.