



Welcome to The Reef, where we strive to always offer great food, beverages and service to complement the incomparable view. As a locally owned business, we are proud to support other local ventures. In the drink list that follows, you will find products from these local businesses:

Wines from St. Augustine's San Sebastian Winery

Craft Cocktails from the St. Augustine Distillery

Beers from St. Augustine, Jacksonville and North Florida

We hope you enjoy these fine offerings and

◆ Drink Like a Local ◆

Happy Hour

Happy Hour is offered throughout the restaurant every day.

Monday-Saturday • 3 pm to 7 pm

Sunday • 4 pm to 7 pm

Appetizers \$2 off

(excluding soups, side salads and specials)

House Wines & Well Liquors \$5.00

Beers \$1 off

**St. Augustine Distillery products
and cocktails \$1 off**

San Sebastian wines \$1 off

Classics

North Beach Mule

Barrow's Intense Ginger Liqueur, St. Augustine Cane Vodka, and ginger beer with mint & lime.

Florida Tonic

St. Augustine New World Gin, served over ice with muddled Florida oranges and craft tonic.

Paloma

Camarena Reposado Tequila, fresh Florida grapefruit juice, lime juice & soda served with a lime and a salted rim.

Daiquiri

Scarlet Ibis Rum, orange and lime juice, sugar syrup, Luxardo Maraschino Liqueur & Black Strap Bitters.

The Perfect Mai'Tai

Blend of rums, juices, Cointreau, Orgeat & aromatic bitters.

Madi Bonfire

Madi Madagascar Vanilla Rum, Banana liquor, Carpano Antica Vermouth, velvet falernum and Mexican chocolate bitters

Please drink responsibly



BARREL 409

Barrel 409 is a single barrel St. Augustine Distillery Bourbon aged three years and selected by the Reef Restaurant staff for sale exclusively at The Reef.

50% Alcohol 100 Proof Tasting Notes: Cocoa and oak, a touch of honey and orange zest. Hints of black tea.

Highball \$10

Manhattan \$12 (Carpano Antica Vermouth, Luxardo Cherry Liqueur, Brandied Cherry)

Old Fashioned \$12 (Simple syrup, house bitters, orange, cherry, soda)

Beachside Refreshers

Voyager Punch

A new Tiki favorite! St. Augustine Rum, Cointreau, Banana Liqueur, Blackberry Liqueur, Galliano, pineapple and lime. Served on the rocks.

Beach Bramble

Malfy Con Limone Italian Gin, blackberry liquor, lemon juice and sugar syrup.

Tropical Breeze

Rum Haven Coconut Rum, pineapple juice, shaken with a touch of Blue Curacao, served with a Midori Melon Sinker.



Reef Girl

St. Augustine Pot Stilled Rum, Cointreau, lime juice, Passoa passion fruit liqueur & Orgeat syrup.

Sonoma Cool

Benham's Sonoma Dry Gin, Florida Meyer Lemonade and mint.

Lazy Iguana

St. George Chili Vodka, Chartreuse, pineapple and lime juice and ginger beer.

Edge of Forever

Deep Eddy Lemon Vodka, Don Q Limon Rum, Aperol, and grapefruit.

Drafts

Ancient City Brewing (SA) Galleon's Golden Ale

Engine 15 (Jax) Old Battle Axe IPA

Bold City Brewery (Jax) Duke's Cold Nose Brown Ale

Local Seasonal Drafts

Bottles/Cans

Budweiser

Miller Lite

Coors Lite

Michelob Ultra

Yuengling

Samuel Adams Boston Lager ACE Pineapple Cider, Sonoma

ACB (SA) Anastasia Island Style IPA

First Magnitude (GAINESV.) Wakulla Hefeweizen

Tomoka Brewing (Prt Orgn) Oceanside White IPA w/ Grapefruit

Blue Moon

Corona / Corona Light

Heineken

Stella Artois

Guinness Draught