



RESTAURANT & BREWERY

CRAFT BEER • CASUAL DINING

WINE & SPIRITS • SPORTS BAR

thehalfwall.com

Open Daily at 11:30am

Happy Hour Weekdays from 2:00pm - 7:00pm

 [HalfWallRestaurantBrewery](#)

 [HalfWallRestaurantBrewery](#)

LOCATIONS

PORT ORANGE, FL

3770 S. Nova Rd.

NEW SMYRNA BEACH, FL

1889 State Road 44

DELAND, FL

105 W. Indiana Ave.



APPETIZERS

JUMBO BUFFALO WINGS

SAUCE CHOICES:

Mild • Medium • Hot • BBQ • Jerk Seasoning • Bourbon Molasses • Garlic Parmesan
Stinging Honey Garlic • Teriyaki • Thai Sweet Chili • Nashville Hot
Served with blue cheese and celery.

10 Wings \$15.95

Choice of all Drums or all Flats (when available) add **\$1.00**

Our hot wings are VERY hot. Because they are extremely hot, we will not take them back once ordered.

LOADED NACHOS

Nacho chips topped with Half Wall Stugel Flugel® beer cheese,
homemade chili, onions, lettuce, tomatoes and jalapeños.
Served with salsa and sour cream. **\$13.95**

HAND BREADED CHICKEN TENDERS

Hand breaded, deep fried to perfection.
Served with fries and BBQ sauce. **\$11.95**

BUFFALO CHICKEN TENDERS

Hand breaded, deep fried to perfection
and tossed in medium wing sauce.
Served with fries and blue cheese dressing. **\$12.95**

AHI TUNA*

Seared Ahi tuna served with soy sauce, ginger and wasabi. **\$13.95**

FRIED PICKLE CHIPS

Crispy breaded pickle chips, deep fried to a
golden brown. Served with creamy ranch dressing. **\$9.95**

PORK POTSTICKERS

Crispy potstickers filled with pork and vegetables, deep fried
and served with thai sweet chili sauce. **\$12.95**

BASKET OF FRENCH FRIES

Plenty for two. **\$5.95**

MUSSELS IN BEER

Steamed in Half Wall Blue Trailer® Blonde Ale.
Topped with Parmesan cheese, red chili flakes and parsley.
Served with grilled sourdough bread. **\$13.95**

TORTILLA CHIPS

Served with salsa. **\$4.95**
Half Wall Stugel Flugel® beer cheese dip. **\$7.95**

BAVARIAN PRETZEL

Authentic German pretzel served with
Half Wall Stugel Flugel® beer cheese dip. **\$12.95**

BOOM-BOOM SHRIMP

Sautéed shrimp topped with cilantro and served with
spicy boom-boom sauce for dipping. **\$12.95**

BEER BATTERED CHEESE CURDS

White cheddar curds, beer battered and fried golden.
Served with marinara sauce. **\$12.95**

MAC 'N' CHEESE BITES

Breaded mac 'n' cheese fried to perfection.
Served with creamy ranch dressing. **\$11.95**

BASKET OF SWEET POTATO FRIES

Plenty for two. **\$7.95**

We gladly accept Visa, Master Card or American Express

THERE IS AN ADDITIONAL CHARGE FOR EXTRA SAUCES.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



SOUPS & SALADS

HOMEMADE BEER CHEESE SOUP

Half Wall Emylee's® Irish Red Ale with a blend of cheeses, tomatoes, onions, celery and chilies. Garnished with applewood smoked bacon.

Cup \$5.50 Bowl \$7.50

BROCCOLI CHEDDAR SOUP

A classic creamy soup featuring tender broccoli and shredded cheddar cheese in a rich, velvety broth.

Cup \$5.50 Bowl \$7.50

HOMEMADE CHILI CON CARNE

Our original recipe for a hearty, medium-spicy chili con carne.

Cup \$5.50 Bowl \$7.50

HALF WALL® SALAD

Lettuce, tomato, onion, cucumber, crumbled gorgonzola, croutons, green peppers, avocado and bacon bits. **\$12.95**

CHEF SALAD

Lettuce, tomato, onion, cucumber, green pepper, shredded cheese, croutons, hard boiled egg and turkey. **\$12.95**

FRESH GARDEN SALAD

Lettuce with garden veggies and croutons. **\$7.95**

CAESAR SALAD

Romaine, croutons and parmesan cheese tossed in Caesar dressing. **\$7.95**

Add to Any Salad (Grilled or Blackened)

Chicken **\$7.00** Shrimp **\$9.00**

4oz. Mahi* **\$7.00** Salmon* **\$12.00**

Seared Ahi Tuna* **\$11.00**

CHOICE OF DRESSING

Italian • Ranch • Blue Cheese

Honey Mustard • 1000 Island • Balsamic Vinaigrette

Caesar • Oil & Vinegar

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SANDWICH BOARD

All served with choice of cucumber salad, potato salad, coleslaw or fries

*(Upgrade to Sweet Potato Fries for **\$1.95**)*

*(Substitute a side garden salad or caesar salad, additional **\$2.95**)*

HOMEMADE MEATLOAF

Homemade meatloaf topped with provolone cheese, lettuce, tomato and onion with choice of marinara sauce or mushroom gravy.

On a brioche bun. **\$13.95**

BUFFALO CHICKEN WRAP

Fried chicken tossed in medium wing sauce with lettuce, tomato, onion and shredded cheese inside a tomato basil wrap. Served with blue cheese dressing. **\$13.95**

PORK SCHNITZEL

Crispy deep fried pork loin topped with lettuce, tomato and onion. Served on a brioche bun with a side of mushroom gravy. **\$13.95**

GRILLED FOUR CHEESE

Cheddar, Provolone, Swiss and White American cheese on grilled sourdough. **\$9.95**

BLT & AVOCADO

Applewood smoked bacon, lettuce, tomato and avocado. Served on grilled sourdough. **\$13.95**

BLACK BEAN PATTY

Black bean patty topped with avocado, Sriracha mayo, lettuce, tomato, onion and choice of cheese on a brioche bun. **\$13.95**

PATTY MELT*

Char-grilled patty topped with Swiss cheese, beer braised onions and served on grilled rye bread. **\$13.95**

CHICKEN CAESAR WRAP

Grilled or fried chicken with lettuce, parmesan cheese and creamy caesar dressing in a tomato basil wrap. **\$13.95**

HALF WALL® CHICKEN BREAST

Grilled chicken breast with bacon, cheddar cheese, lettuce, tomato and BBQ sauce on a brioche bun. **\$14.95**

BUFFALO CHICKEN

Fried chicken breast tossed in medium wing sauce with lettuce, tomato and onion. Served with blue cheese dressing on a brioche bun. **\$13.95**

PHILLY CHEESESTEAK OR CHICKEN PHILLY

Choice of shaved ribeye or grilled chicken with sautéed beer onions and peppers topped with provolone cheese. On a sub roll. **\$14.95**

CALIFORNIA TURKEY WRAP

Turkey, lettuce, tomato and red onion with ranch dressing inside a tomato basil wrap. **\$12.95**

FRENCH DIP

Warm roast beef with beer braised onions and provolone cheese on a sub roll. Served with au-jus. **\$14.95**

AHI TUNA* MELT

Sliced Ahi tuna with cheddar cheese, tomato, bacon and wasabi mayonnaise. On grilled sourdough. **\$18.95**

TURKEY BACON RANCH MELT

Turkey, cheddar cheese and applewood smoked bacon topped with creamy ranch. Served on grilled sourdough. **\$13.95**

MAHI*

Choice of grilled or blackened mahi with lettuce, tomato, onion and dill sauce. Served on a brioche bun. **\$18.95**

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BURGERS*

All burgers served with choice of cucumber salad, potato salad, coleslaw or fries

*(Upgrade to Sweet Potato Fries for **\$1.95**)*

*(Substitute a side garden salad or caesar salad, additional **\$2.95**)*

CHEESE CHOICES

Cheddar • Provolone • Swiss • White American • Gorgonzola

Add Bacon +\$2.00

HALF WALL® BURGER

*Char-grilled patty topped with lettuce, tomato, cheddar cheese, crispy bacon, beer braised onions and a sunny side up egg. **\$16.95***

HAMBURGER

*Our basic burger char-grilled to order with lettuce, tomato and onion. **\$12.95***

CHEESEBURGER

*Char-grilled patty topped with lettuce, tomato, onion and your choice of cheese. **\$13.95***

BACON CHEESEBURGER

*Char-grilled patty topped with lettuce, tomato, onion, crispy bacon and your choice of cheese. **\$15.95***

MAC 'N' CHEESE BURGER

*Char-grilled patty topped with creamy macaroni and cheese. **\$16.95***

AVOCADO BURGER

*Char-grilled patty topped with lettuce, tomato, onion and avocado. **\$14.95***

THE FUEGO

*Char-grilled patty topped with lettuce, tomato, onion, jalapeños, Sriracha and Half Wall Stugel Flugel® beer cheese. **\$15.95***

CHILI BURGER

*Char-grilled patty topped with lettuce, tomato, onion, chili and your choice of cheese. **\$15.95***

THE BLACK & BLUE

*Char-grilled patty with blackening seasoning, lettuce, tomato, onion and crumbled gorgonzola cheese. **\$13.95***

MUSHROOM BURGER

*Char-grilled patty topped with lettuce, tomato, onion, sauteed mushroom and Swiss cheese. **\$15.95***

PEANUT BUTTER BACON BURGER

*Char-grilled patty topped with creamy peanut butter and crispy bacon. **\$15.95***

THE COWBOY

*Char-grilled patty topped with bacon, beer braised onions, BBQ sauce, lettuce, tomato and cheddar cheese. **\$16.95***

FRIED PICKLE BURGER

*Char-grilled patty topped with lettuce, tomato, onion, deep fried pickle chips and your choice of cheese. **\$15.95***

HALF WALL SPECIALTIES

HALF WALL® BEER BATTERED FISH & CHIPS

*Haddock fillet dipped in Half Wall Blue Trailer® Blonde Ale beer batter and fried golden brown. Served with french fries. **\$13.95***

HALF WALL® BEER BRAISED BABY BACK RIBS

*A half rack of baby back ribs braised in Half Wall Blue Trailer® Blonde Ale and smothered in BBQ sauce. Served with french fries and coleslaw. **\$14.95***

We gladly accept Visa, Master Card or American Express

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DINNER ENTRÉES

(4PM DAILY)

Add a side garden salad or caesar salad for an additional **\$2.95**

HALF WALL BLUE TRAILER® BLONDE ALE BEER BRAISED BABY BACK RIBS

A full rack of baby back ribs smothered in BBQ sauce.
Served with french fries and cole slaw.
\$23.95

BOURBON GLAZED SALMON*

Bourbon glazed salmon fillet served with jasmine rice and seasonal vegetables.
\$20.95

STEAK* FAJITA BOWL

Marinated skirt steak cooked to order over jasmine rice, peppers, red onions, seasoned black beans and avocado.
Topped with chimichurri sauce.
\$23.95

CHICKEN FAJITA BOWL

Grilled or blackened chicken over jasmine rice, peppers, red onions, seasoned black beans and avocado.
Topped with chimichurri sauce.
\$21.95

PORK SCHNITZEL

Two crispy deep fried pork loins served with mushroom gravy, parsley potatoes and seasonal vegetables.
\$18.95

BLACKENED CHICKEN PASTA

Penne pasta tossed in a spicy blackened alfredo sauce, topped with blackened chicken.
\$19.95

AHI* POKE BOWL

Cubed chunks of raw Ahi tuna in a honey-soy sauce topped with sesame seeds and fresh avocado.
Served with jasmine rice.
\$20.95

BAKED BEER MAC & CHEESE

Homemade baked Half Wall Emylee's® Irish Red Ale beer mac and cheese made with gorgonzola, cheddar, Swiss, provolone, parmesan and cream cheese.
Topped with bread crumbs.
\$13.95

Add Grilled or Blackened Chicken - \$7.00

TORTELLINI

Cheese filled tortellini tossed in your choice of marinara or alfredo sauce.
\$13.95

Add Grilled or Blackened Chicken - \$7.00

Add Grilled or Blackened Shrimp - \$9.00

HOMEMADE MEATLOAF

Two slices of homemade meatloaf, slow baked and topped with our homemade mushroom gravy.
Served with parsley potatoes and seasonal vegetables.
\$16.95

HONEYED MAHI*

Mahi fillet pan seared and glazed with a honey-soy reduction.
Topped with toasted sesame seeds and served with seasonal vegetables and jasmine rice.
\$20.95

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CHILDREN'S MENU

*Served with French Fries or Mandarin Oranges
and Apple juice or Kid's fountain drink*

MAC & CHEESE

Creamy and cheesy

\$6.95

DINO CHICKEN NUGGETS

Dinosaur shaped chicken nuggets

\$6.95

GRILLED PB&J

Peanut butter and grape jelly on toasted sourdough

\$6.95

DESSERT

PEANUT BUTTER PIE

Creamy peanut butter pie drizzled with chocolate on a graham cracker crust.

\$6.95

CHOCOLATE LAVA CAKE

Decadent and rich chocolate cake with a warm gooey center. Served with a scoop of vanilla ice cream.

\$6.95

KEY LIME PIE

A tart, sweet and creamy pie in a graham cracker crust. Topped with whipped cream.

\$6.95

VANILLA ICE CREAM

\$1.00 per scoop

PATTIECAKES CHEESECAKERY (ROTATING FLAVORS)

Homemade cheesecake made by a local baker in Edgewater, FL

\$8.95 per piece

BEVERAGES

Coke **\$3.50**
Diet Coke **\$3.50**
Coke Zero **\$3.50**
Sprite **\$3.50**
Mr. Pibb **\$3.50**
Root Beer **\$3.50**

Fresh Brewed Unsweetened Iced Tea **\$3.50**
Fresh Brewed Sweet Iced Tea **\$3.50**
Fresh Brewed Coffee **\$3.50**
Fresh Brewed Decaffeinated Coffee **\$3.50**
Espresso **\$3.50**

Ginger Ale **\$3.50**
Powerade **\$3.50**
Hi-C Pink Lemonade **\$3.50**
Hi-C Fruit Punch **\$3.50**
Red Bull **\$4.00**
Sugar Free Red Bull **\$4.00**



DESCRIPTIVE BEER STYLES

ALE	<i>Ales are brewed using top fermenting yeast that performs at warmer temperatures. This gives most ales a sweet, full bodied and fruity taste. They are brewed in a variety of styles including Blonde, Red, Amber, Brown and Black.</i>
BOCK	<i>Bock beers are a bottom fermenting lager that usually takes months of cold storage to make them smooth. Bock beers are usually stronger than a typical lager. They usually range in color from dark amber to nearly black with robust malt character.</i>
CIDER	<i>Ciders are made from fermented apple juice and range from being dry and fruity to sweeter with a more complex style and high effervescence.</i>
IPA	<i>These are ales that are usually maltier, have higher alcohol content and are brewed with more hops than regular ales.</i>
LAGER	<i>Lagers are brewed using bottom fermenting yeast and aged at colder temperatures. The cold temperatures help create a crisper tasting beer.</i>
OKTOBERFEST	<i>Oktoberfest is a full bodied, rich, toasty lager with a mild hop taste. Typically these beers range in color from amber to dark copper in color, and have a medium to high alcohol content.</i>
PILSNER	<i>Pilsners are a light straw to golden color and clear. They are brewed using bottom fermenting yeast which produces a smooth and crisp taste with a clean malty palate.</i>
PORTER	<i>Porters are generally a dark brown beer but will occasionally lean more toward a black color. They have a bold roasted to burnt malty taste and high levels of hop bitterness that comes from the use of roasted, un-malted barley.</i>
PALE ALE	<i>Pale ale is an ale made with predominantly pale malt. Pale ales are known to be hop-forward with a malty flavor and a golden to amber color. The highest proportion of pale malts results in a lighter color.</i>
SOUR	<i>Sours are tart-tasting and made with bacteria and yeasts. Sours come in a wide range of styles and can run the gamut from mouth-puckeringly sour to barnyard funky to fruity and light.</i>
STOUT	<i>Stouts are a fuller bodied and richer version of a porter and are usually brewed to have a lower carbonation level. They are very dark in color and often have a toast, chocolate or coffee like taste.</i>
WHEAT	<i>Wheat beers are usually top fermented and are generally unfiltered with a hazy appearance due to the type of yeast used. A lot of wheat beers have a low hop bitterness and high carbonation, giving these beers a very crisp and refreshing profile.</i>



BEER FLIGHTS

*Each Flight has Four Different 5 Ounce Samples
No Substitutions Please*

HALF WALL BREWERY (CHOICE OF 4)

*Half Wall Blue Trailer® Blonde Ale
Half Wall Emylee's® Irish Red Ale
Half Wall Stugel Flugel® American IPA
Half Wall® Port Orange Crush Orange Wheat
Half Wall Great Bluebs® Blueberry Wheat
Half Wall Jefficus® Coffee Oatmeal Stout
Half Wall® Road Pirate Lager
Half Wall® Seasonal Selection*
\$11.00

FLORIDA VACATION (FLORIDA BREWERIES)

*Half Wall Blue Trailer® Blonde Ale
Blue Springs White Water Vanilla Cream Ale
Orange Blossom Pilsner
NSB Brewing Shark Attack IPA*
\$12.00

IPA LOVER (TASTY IPA'S)

*Half Wall Stugel Flugel® American IPA
Sierra Nevada Hazy Little Thing
Elysian Space Dust
Cigar City Jai Alai*
\$12.00

DARK & STORMY (VARIETY OF OUR DARKEST)

*Half Wall Jefficus® Coffee Oatmeal Stout
Lost Coast Peanut Butter Stout
Left Hand Milk Stout Nitro
Alcatraz Cold Brew Stout*
\$12.00

DRINK YOUR WHEATIES (WHEAT BEERS)

*Golden Road Mango Cart
Typsy Unicorns Brewing Uni Toots Fruited Cereal
Florida Avenue Brewing You're My Boy Blue!
Half Wall® Port Orange Crush*
\$12.00

CIDERS & MORE

*Angry Orchard Cider
Half Wall Great Bluebs® Blueberry Wheat
Keel Farms Strawberry Lime Cider
CiderBoys Rotating Selection*
\$12.00



DRAFT BEER

64 OZ GROWLERS TO GO

PURCHASE AN EMPTY GROWLER FOR \$7.00 AND BRING BACK FOR REFILLS. GOOD AT THE FOLLOWING LOCATIONS:

Half Wall Logo Pint Glasses are available
\$6.00 Empty
\$10.00 filled with one of our Half Wall brews!

The Half Wall Restaurant & Brewery - 1889 State Road 44, New Smyrna Beach

The Half Wall Restaurant & Craft Beer Bar - 105 W. Indiana Ave., DeLand

The Breakers Restaurant - 518 Flagler Avenue, New Smyrna Beach

NAME	ORIGIN	(OZ)	ABV	GLASS PRICE	64 OZ GROWLER
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HALF WALL BEERS

Half Wall Blue Trailer® Blonde Ale	FLORIDA	16	4.5	6.50	23.40
Half Wall Stugel Flugel® IPA	FLORIDA	16	5.9	6.50	23.40
Half Wall Emylee's® Irish Red Ale	FLORIDA	16	4.7	6.50	23.40
Half Wall® Port Orange Crush Orange Wheat	FLORIDA	16	5.2	7.25	26.10
Half Wall Great Blues® Blueberry Wheat	FLORIDA	16	4.6	7.25	26.10
Half Wall® Road Pirate Lager	FLORIDA	16	4.9	6.50	23.40
Half Wall Jefficus® Coffee Oatmeal Stout	FLORIDA	16	7.3	7.25	26.10
Half Wall® Rotating Selections	FLORIDA	16	Ask Server		

IPAS

Sierra Nevada Hazy Little Thing	CALIFORNIA	16	6.7	7.25	26.10
Half Wall Stugel Flugel®	FLORIDA	16	5.9	6.50	23.40
Cigar City Jai Alai	FLORIDA	16	7.5	7.50	27.00
NSB Brewing Shark Attack	FLORIDA	16	7.4	8.50	30.60
Bell's Two Hearted	MICHIGAN	16	7.0	7.50	27.00
Elysian Space Dust	WASHINGTON	16	8.2	8.50	30.60

PALE ALES

Sierra Nevada Pale Ale	CALIFORNIA	16	5.6	7.25	26.10
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PILSNERS

Orange Blossom Pilsner	FLORIDA	16	5.0	7.25	26.10
Warsteiner Premium	GERMANY	16	4.8	7.25	26.10
Miller Lite	WISCONSIN	16	4.2	5.00	18.00

STOUTS

Lost Coast Peanut Butter Chocolate Milk Stout	CALIFORNIA	16	5.6	8.75	31.50
Left Hand Milk Stout Nitro	COLORADO	16	6.0	9.00	32.40
Half Wall Jefficus® Coffee Oatmeal Stout	FLORIDA	16	7.3	7.25	26.10
Alcatraz Brewing Double Cold Brew Stout	FLORIDA	16	8.8	8.50	30.60
Guinness Nitro	IRELAND	16	4.2	7.50	27.00

PORTERS

DuClaw Sweet Baby Jesus	MARYLAND	16	6.5	9.00	32.40
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The Breakers Restaurant - 518 Flagler Avenue, New Smyrna Beach

NAME	ORIGIN	(OZ)	ABV	GLASS PRICE	64 OZ GROWLER
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LAGERS

Coors Light	COLORADO	16	4.2	5.00	18.00
Half Wall® Road Pirate Lager	FLORIDA	16	4.9	6.50	23.40
Stella Artois	BELGIUM	16	5.0	7.00	25.20
Landshark	FLORIDA	16	4.6	6.50	23.40
Samuel Adam's Boston Lager	MASSACHUSETTS	16	5.0	7.25	26.10
Bud Light	MISSOURI	16	4.2	5.00	18.00
Michelob Ultra	MISSOURI	16	4.2	6.50	23.40
Yuengling Amber	PENNSYLVANIA	16	4.4	5.50	19.80

ALES

Bold City Brewery Duke's Brown Ale	FLORIDA	16	5.0	7.25	26.10
Half Wall Blue Trailer® Blonde	FLORIDA	16	4.5	6.50	23.40
Half Wall Emylee's® Irish Red	FLORIDA	16	4.7	6.50	23.40
Blue Springs White Water Vanilla Cream Ale	FLORIDA	16	4.5	7.25	26.10
Kona Big Wave	HAWAII	16	4.4	7.25	26.10
Smithwick's	IRELAND	16	4.5	7.25	26.10
Victory Brewing Golden Monkey Belgian-Style Tripel	PENNSYLVANIA	10	9.5	5.75	31.10

WHEATS

Golden Road Mango Cart	CALIFORNIA	16	4.0	7.25	26.10
Blue Moon Belgian White	COLORADO	16	5.4	7.25	26.10
Half Wall® Port Orange Crush	FLORIDA	16	5.2	7.25	26.10
Half Wall Great Blues®	FLORIDA	16	4.6	7.25	26.10
Florida Avenue You're My Boy Blue! Blueberry Wheat	FLORIDA	16	5.3	8.50	30.60
Typsy Unicorns Uni Toots Fruited Cereal Wheat	FLORIDA	16	4.8	8.50	30.60
Schofferhofer	GERMANY	16	2.5	7.50	27.00

CIDERS

Keel Farms Strawberry Lime Cider	FLORIDA	16	5.3	8.50	30.60
Angry Orchard Crisp Apple Cider	NEW YORK	16	5.0	7.25	26.10
Ciderboys Rotating Selection	WISCONSIN	16	Ask Server		

ASK SERVER FOR ROTATING SELECTION SHEET



BOTTLE & CAN BEER

**TO GO AVAILABLE
MIX & MATCH - 10% DISCOUNT**

NAME	STYLE	ORIGIN	(OZ)	ABV %	PRICE
Bud Light	LAGER	MISSOURI	12.0	4.2	4.00
Budweiser	LAGER	MISSOURI	12.0	5.0	4.00
Coors Light	LAGER	COLORADO	12.0	4.2	4.00
Corona Extra	LAGER	MEXICO	12.0	4.6	5.00
Corona Light	LAGER	MEXICO	12.0	4.1	5.00
Dos Equis	LAGER	MEXICO	12.0	4.3	5.00
Heineken	LAGER	NETHERLANDS	12.0	5.0	5.00
High Noon Black Cherry	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Mango	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Peach	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
High Noon Pineapple	VODKA SELTZER	S. CAROLINA	12.0	4.5	6.50
Labatt's Blue	PILSNER	CANADA	12.0	5.0	4.25
Michelob Ultra	LAGER	MISSOURI	12.0	4.2	4.50
Michelob Ultra Zero	LAGER	MISSOURI	12.0	NA	4.50
Miller Lite	PILSNER	WISCONSIN	12.0	4.2	4.00
Modelo Especial	LAGER	MEXICO	12.0	4.4	5.00
Pabst Blue Ribbon	LAGER	WISCONSIN	12.0	4.7	4.00
Surfside Blueberry Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Surfside Iced Tea	VODKA TEA	PENNSYLVANIA	12.0	4.5	6.00
Surfside Iced Tea Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Surfside Strawberry Lemonade	VODKA LEMONADE	PENNSYLVANIA	12.0	4.5	6.00
Sweetwater H.A.Z.Y IPA	IPA	GEORGIA	12.0	6.2	5.25
Tivoli Brewing Outlaw Light	LAGER	COLORADO	12.0	4.2	4.00
Yuengling Flight	LAGER	PENNSYLVANIA	12.0	4.2	4.50

ASK SERVER FOR ROTATING SELECTION SHEET



HALF WALL WINES

HOUSE WINE BY THE GLASS

Chardonnay **\$7.95** • Pinot Grigio **\$7.95**
Cabernet Sauvignon **\$7.95** • Merlot **\$7.95**

TYPE	LOCATION	NAME	BOUQUET	GLS \$	BTL \$
WHITE					
Chardonnay	CALIFORNIA	Kendall Jackson Vintner's Reserve	Tropical flavors of pineapple, mango and papaya with citrus notes.	9.50	33.95
Pinot Grigio		Robert Mondavi	Medium bodied with hints of honeydew, ripe melon and flinty mineral notes.	9.50	33.95
Sauvignon Blanc	NEW ZEALAND	Whitehaven	Fresh nettle, gooseberry and tropical fruit flavors.	9.50	33.95
RED					
Cab Sauvignon	CALIFORNIA	William Hill	Red and dark berry aromas with raspberry, dark cherry, blackberry and blueberry.	9.50	33.95
Pinot Noir	CALIFORNIA	Mark West	Medium bodied with black cherry, cola, strawberry, plum and soft tannins.	9.50	33.95
ROSE					
Rosé	FRANCE	Whispering Angel	Full and lush while being bone dry with a smooth finish.	12.95	46.95
SPARKLING WINE					
Brut	ASK SERVER		Aromas of apple and pear balanced with a bouquet of toasty yeast notes and floral nuances	187mL Btl. 8.95	



HOUSE SPECIALTY DRINKS

HALF WALL® SPICY MARGARITA \$13.00

Patron Silver, Cointreau, squeeze of lime juice, orange & pineapple juice, sour mix with jalapenos and a Tajin rim.
Topped with a Grand Marnier floater.

HALF WALL® OLD FASHIONED \$11.00

Bulleit Bourbon, sugar and bitters with a cherry & an orange twist.

FRESH BERRY MOJITO \$11.00

Bacardi raspberry rum, blueberries, fresh mint, simple syrup & club soda

KENTUCKY MULE \$11.00

Bulleit Bourbon, ginger beer & lime juice. Served in a mule mug.

CLASSIC RUM RUNNER \$11.00

Captain Morgan, coconut rum, blackberry brandy, banana liqueur, orange & pineapple juices and grenadine.

GEORGIA PEACH \$8.00

Peach vodka, lemonade & sweet iced tea

MARTINIS & MORE

HALF WALL® MARTINI \$12.00

Vanilla vodka, coconut rum & pineapple juice

HALF WALL® SEA SALT BUTTERSCOTCH MARTINI \$13.00

Vanilla vodka, butterscotch liqueur, creme de cacao, splash of cream & a dash of sea salt with a caramel swirl.

CLASSIC MARTINI \$12.00

Kettle One Vodka, dry vermouth and a lemon twist.

RASPBERRY LEMON DROP MARTINI \$12.00

Smirnoff Vodka, raspberry liqueur & sour mix with a sugar rim

CHOCOLATE MARTINI \$13.00

Vanilla vodka, creme de cacao & Bailey's with a chocolate swirl.

ESPRESSO MARTINI \$13.00

Vanilla vodka, Kahlua & fresh brewed espresso