



HALYARDS

Dave Snyder, Chef/Proprietor | Adam Jones, Chef de Cuisine

By the Glass White

Veuve du Vernay Sparkling, Brut N/V	\$ 8
William Hill Chardonnay, California 11	\$ 8
Maison Nicolas Potel, Pouilly Fuisse 11	\$12
Sonoma Cutrer Chardonnay, Sonoma 11	\$12
Pizzolato Pinot Grigio, Italy 12	\$ 8
Kim Crawford Sauvignon Blanc, NZ 12	\$ 8
Jolivet Attitude Sauvignon Blanc, Loire 11	\$ 8
Bauer Haus Riesling, Germany 12	\$ 7

By the Glass Red

Just Pinot Noir, Pays d'Oc 11	\$ 7
Napa Cellars Pinot Noir, Napa 11	\$10
Arbor Brook Pinot Noir, Oregon 11	\$12
Franciscan Merlot, Napa 11	\$ 8
Paringa Shiraz, Clarendon, Australia 11	\$ 8
Jaboulet Parallel 45, Cotes du Rhone 10	\$ 9
Ravenswood Lodi Old Vine Zin, Sonoma 10	\$ 9
Villa San Julienne Cabernet, Paso Robles 11	\$ 8
Felino Cabernet, Mendoza 12	\$12

Our Potables are Portable!

Ask for a Halyards iPad to review a complete list of our wines, beers and speciality cocktails.

Maxi's Specialty Cocktails

Spring Fling

Honeysuckle Vodka, Pomegranite, Champagne, Lemon

Hemmingwave

Basil, Grapefruit, Basil Vodka and Salt

Mom's Old Fashioned

It's the Colombian Rum than makes it better than the rest

Sowega Stormy

Richland Rum, Cock and Bull Ginger Beer, Lime

Luna Rita

Local Blueberries and Ivy Mountain Moonshine, Margherita Style

Low Country Kicker

GA Peach Brandy, Bourbon, Spicy Blenheim Ginger Ale, Cilantro, Jalapeno

Pirates Treasure

Ron Medellin, OJ, Pineapple Juice and The Kraken

Due South

Sweet Tea, Lemonade, Moonshine and Mint

The Sazarac

Rye Whiskey, Cajun Bitters, Absinthe and Lemon Twist

Elegant Island Living Magazine 2014 'Best Of' Reader Awards:

Best Chef
Dave Snyder

Best Overall Restaurant
Halyards

Best Wine Selection
Halyards

Best Place to Sit at the Bar
Halyards