

APPETIZERS

WINGS ^{GF}

\$9

1lb of jumbo wings tossed in a Moon River style, mild, hot, honey mustard, teriyaki, or BBQ. Served with ranch or blue cheese and celery.

NACHOS ^V

\$12

Large platter loaded with corn chips, shredded cheese, our famous Wacky Wit beer-queso sauce, black olives, jalapeños, onions & tomatoes.

Add BBQ pork, chicken, *burger, or brisket \$4

CHIPS & SALSA ^{GF} ^V

\$7

SOUP OF THE DAY

\$5 CUP / \$6 BOWL

BUILD YOUR OWN

***MOON BURGER** ^{GF}

\$12

Try it blackened!

BEYOND BURGER ^V ^{GF}

\$12

Try it blackened!

***CHICKEN SANDWICH** ^{GF}

\$10

Grilled, blackened or fried!**

Our 6oz grass-fed burgers are cooked to your preference. All build your own sandwiches come with lettuce, tomato, onion, a pickle spear & a choice of 1 side. Pick your toppings below!

**Not a gluten free option

TOPPINGS

\$1 American · \$1 Provolone · \$1 Swiss · \$1 Monterey Jack

\$1 Cheddar · \$1 Goat cheese · \$1 Gouda · \$1 Grilled onions · \$1 Grilled Mushrooms · \$1 Jalapenos · \$1 Roasted red peppers · \$2 Fried Egg
\$2 Bacon · \$4 Brisket · \$4 BBQ Pork



APPETIZERS

\$8

STUFFED MUSHROOMS

Mexican chorizo & bleu cheese, topped with chipotle ranch.

\$20

PEEL & EAT SHRIMP

One-pound of 21/26 shrimp served with cocktail sauce.

\$8

CHICKEN FINGERS

3 chicken fingers, served with fries and Honey Mustard. Try them buffalo!

\$12

HOT CRAB DIP

Creamy, hot crab dip served with tortilla chips.

SANDWICHES

\$10

^{GF} **SMOKED PORK SHOULDER**

Slow smoked pork shoulder on brioche with BBQ sauce. +1 side.

\$12

^V ^{GF} **BEYOND SAUSAGE**

Plant based sausage, made to look, sizzle & satisfy just like pork. Served with whole grain mustard. +1 side.

\$10

BEER BRATWURST

Topped with jack cheese, bacon, grilled onions & whole grain mustard. +1 side

(2) \$10 -or- (3) \$12

TACODILLAS

Cheese quesadillas folded like a taco, filled with smoked beef brisket, pico de gallo & chipotle ranch. +1 side.

^{GF} GLUTEN FREE OPTION ^V VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER. SOME TABS MAY BE SUBJECT TO 20% GRATUITY

*THE STATE OF GEORGIA INFORMS THAT CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

SIDES

- FRENCH FRIES ^(V) \$4
- VEGETABLES ^(V) ^(GF) \$4
- TEXAS CAVIAR ^(V) ^(GF) \$4
- APPLECIDER COLESLAW ^(V) ^(GF) \$4
- LOWCOUNTRY RICE ^(V) ^(GF) \$4
- THE BOMB STOUT MAC & CHEESE ^(V) \$5

The real deal. Our signature, mac & cheese is made with nothing but sharp cheddar and smoked gouda cheeses, our own beer, and spices!



KIDS MEALS

10 & under only. All kids' meals are served with fries, vegetables, or animal crackers. One free soft drink: Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Gingerale, Sweet tea, Unsweet tea. Flavored Sodas, Shirley Temples & Bottled IBC Root Beer are not included.

- \$6 ^(GF) HOT DOG
- \$6 CHICKEN FINGERS
- \$6 ^(GF) HAMBURGER*
- \$7 ^(GF) CHEESEBURGER*
- \$6 POPCORN SHRIMP

ENTREES

FULL RACK OF COCA-COLA BABY BACK RIBS \$28

These baby-back pork ribs average a whopping 1.75 lbs. per rack! Mopped with Coca-Cola and rubbed with our proprietary blend of seasoning. Cooked low and Slow-vannah style, for four hours. + 2 sides.

HALF RACK OF COCA-COLA BABY BACK RIBS \$17

Mopped with Coca-Cola and rubbed with our proprietary blend of seasoning. Cooked low and Slow-vannah style, for four hours. + 2 sides.

\$18 Ms. KAREN'S CHICKEN & SAUSAGE CREOLE

Boneless chicken breast sautéed with smoked sausage, peppers, tomatoes, onions & mushrooms. Served over low country rice. + 1 side.

\$24

*(7 OZ.) FILET MIGNON ^(GF)

Bacon wrapped filet mignon cooked to your preference. + 2 sides.

DESSERTS

CHOCOLATE MOUSSE CAKE \$7

\$7

CARAMEL CHEESECAKE

^(GF) GLUTEN FREE OPTION ^(V) VEGETARIAN OPTION. FOR SEVERE ALLERGIES, PLEASE ALERT YOUR SERVER. SOME TABS MAY BE SUBJECT TO 20% GRATUITY

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Year-Round Brews

12 oz. pour \$7.00 / Happy Hours \$6.00 18 oz. pour \$8.00 / Happy Hours \$7.00
Mass Krug (35.2 oz.) \$13 (excludes high gravity & specialty priced brews)
QA \$5 /Happy Hour \$4

YOGA PANTS®

Southern-Style Pale Ale (5.0% ABV): The perfect marriage of form and function... fashion and comfort... beauty and beast. The Yoga Pants truly has it all; easy drinking and respectable flavor. Not too bitter and hopped with only the sexiest varietals, this brew bears a sophisticated malt profile and brazen hoppiness. Pairs with Chicken Sandwich or Stuffed Mushrooms.

Malts: Pilsner, Wheat

Hops: Mosaic, Nelson Sauvin, Idaho 7

WACKY° WIT

Belgian-Style Wheat Ale (4.1% ABV): This 2017 GABF Gold Medal winning, Old-world, Belgian-style of wheat ale is spiced with Curacao bitter orange peel, coriander seed and a touch of chamomile. Light and exotic, it's a party in your mouth! Pairs with Shrimp Tacodillas, or as a fantastic compliment to Chocolate Mousse Cake.

Malts: Pilsner, Wheat

Hops: Czech Saaz

Special Additions: Curacao Bitter Orange Peel, Fresh-ground Coriander Seed, Dried Chamomile Flowers

SWAMP FOX°

American-Style IPA (7.0% ABV): Like its namesake, this ale is known for the sneak attack. Thanks to a lengthy dry hop on whole cone hop flowers, hop-heads will enjoy its assertive bitterness and huge floral, citrus, aroma.

Pairs with Buffalo Wings, Tacodillas, or Ms. Karen's Chicken & Sausage Creole.

Malts: Irish 2-Row

Hops: Centennial, Citra, Chinook

THE CAPTAINS PORTER°

Robust Porter (6.0% ABV): Our porter is a full bodied, semi-sweet dark ale, with distinct notes of caramel and chocolate. A touch of herbal, floral hops gives balance to the complex malty sweetness. Brewed in the loving memory of our Brewmaster's grandfather, the Captain. Pairs with Pork Shoulder Sandwich or Coca-Cola Baby Back Ribs.

Malts: Irish 2-Row, CaraMalt, Pale Chocolate

Hops: Mt. Hood

Specialty Brews

ROSEMARY SWAMP FOX

Rosemary I.P.A (7.0 ABV). GABF 2010 GOLD MEDAL WINNER!

We've taken our Swamp Fox IPA, already well known for its juicy dry-hop character, and infused the finished beer with a dose of fresh rosemary leaves. The pine-like aroma of the rosemary is a nice compliment to the bold citrus aroma of the American hop varieties. Fermentables: U.K. 2-Row Marris Otter Bittering; German Magnum Aroma; U.S. Chinook, U.S. Citra & U.S. Centennial (dry-hopped). Pairs great with our Filet Mignon.

TATERLICIOUS!

Sweet Potato Harvest Ale (5.25% ABV): Some brewers like to make pumpkin beers this time of year. This toasty ale was conceived as the "anti-pumpkin" beer. Brewed with loads of North Carolina sweet spuds, this malt-forward harvest ale is balanced with floral, herbal hop character. We serve each pour with a blend of ground, roasted pumpkin seeds and pie spices on the rim of the glass (optional). Can be paired with Stuffed Mushrooms.

Try it for dessert as a tasty Ice Cream Tater Float for only \$9.00!

Malt: Munich

Hops: Mt. Hood

Special Additions: North Carolina Sweet Potatoes

SAVANNAH FEST

Märzen Lager (4.9% ABV): This German-style Festival bier has a rich, deep golden hue. Its medium body is complemented by a Munich malt toastiness and premium hops which are a blend of German Hallertau, US Liberty and Czech Saaz that come together in a mountaintop chorus that yodels, "I. AM. BEER!" Pairs perfectly with Bratwurst or Beyond Sausage. Prost!

Malt: Munich, Pilsner

Hops: Hallertau, Liberty, Saaz

Specialty Brews Cont'd.

THE LADY IN WHITE

Juicy IPA (7.5% ABV): You lift the glass and feel a chill. Juicy hop aromas seem to materialize, bewitching the senses. Tantalized, you take a sip. Then you see her glide towards you; The Lady in White. Ethereal and serene, she ensnares you in another sip. Now your actions are not your own. Another sip. You enter her realm, possessed by her charms. Your mind is now hers, bequeathed to her power for all time. Pairs wonderfully with another pint of Lady in White.

Malt: Pilsner, Wheat

Hops: Amarillo, Simcoe, Centennial, Ekuanot

VOZ DE LA GENTE

12 oz. pour \$7.00 / Happy Hours \$6.00; 18 oz. pour \$8.00 / Happy Hours \$7.00

Mexican-Style Pilsner (5.5% ABV): Say it with me: "Voze day lah hen-tay" or, 'Voice of the People'. For those of you who don't want IPA, those just getting into craft beer, or those who just want a crisp, crushable lager, your voice is heard. We brewed this lovely lager with house-toasted corn, balanced with floral noble hops. Pairs wonderfully with Nachos Rio Luna, Tacodillas, Bratwurst, or a Burger!

Malt: Pilsner, Toasted Corn

Hops: German Hallertau, US Liberty

BONNIE BEVY

12 oz. pour \$7.00 / Happy Hours \$6.00; 18 oz. pour \$8.00 / Happy Hours \$7.00

Scottish-Style Ale (5.5% ABV): Bonnie Bevy is a dream in amber, sung beautifully and clearly out across the expansive moors and marshes alike. Here, the caramel malts make the melody, and chocolate rye malt pipes up to lend a playful depth to the chorus, in harmony with floral, spicy Liberty hops, which taste like freedom. Pair this malty ale with a Burger, Pork Sandwich, or Coca-Cola Ribs.

Malt: Irish IPA, Crystal 20, Crystal 40, Chocolate Rye

Hops: US Liberty

Small Batch Offering

PORT OF CALL

\$8/8oz pour

Sour Barrel-Aged Wild Ale w/ Calamondins (6.4% ABV): "Weigh anchor," hollered The Captain, "Time and tide wait for no man and we're a-cruisin' for the coasts of Barbary!" And with that the crew stowed the last four casks of porter ale belowdecks. There it sat for nigh two-and-a-half years, until the day The Captain made for Savannah, the last Port of Call.. They drank and sang, until the sea called them home again. Wild ales are a fantastic complement to cheese & meat plates.

Malt: Maris Otter, Pale Chocolate, Caramalt

Hops: UK Target

Special Additions: Calamondin Peels

» » » » **Ask your server about our cask offering! Always something unique and delicious, tapped every other Wednesday at 5pm!** < < < <

12 oz. pour \$7.00 / Happy Hours \$6.00

18 oz. pour \$8.00 / Happy Hours \$7.00

QA \$5 /Happy Hour \$4

10/14: Belgian Amber Ale

10/30: Lady In White Juicy IPA w/ Boo Berry Cereal



FALL COCKTAILS

FALL SPICED MULE

a spicy mule crafted with locally made GHOST COAST ginger whiskey, cranberry juice, lime, a splash of FIREBALL, topped with REED'S GINGER BEER

\$8

COFFEE SHOP MARTINI

a delightfully creamy martini crafted with all your favorite coffee shop flavors: ABSOLUT vanilla vodka, JAMESON cold brew, ROGUE hazelnut rum, KAHLUA, and a hint of chocolate

\$12

NO WE DO NOT HAVE BLUE MOON

There, we said it. Try this instead: MALIBU, PIERRE FERRAND orange curacao, Blue Curacao, pineapple, a splash of Wild Wacky Wit, and lemon lime soda

\$8

IS IT FALL YET?

an Old Fashioned crafted with CASK & CREW walnut toffee whiskey, locally made GHOST COAST master bourbon, LUXARDO cherry, and ANGOSTURA orange bitters

\$12

RED SANGRIA

Made daily! Ask your server about today's selection.

\$8



FEATURED COCKTAILS - \$12

RIVER RITA

Herradura Silver tequila, Combier d'orange triple sec, agave nectar, fresh lime, & a splash of orange juice.

- Make it a strawberry, peach, or mango-rita +\$1
- Grand Marnier float +\$4

BACHELORETTE

Beefeater Pink Strawberry gin, Fiorente elderflower liqueur, Regatta ginger beer, & fresh lemon juice, with a splash of our award winning Wacky wit.

BACHELOR

Cask & Crew Rye whiskey, Woodford Reserve Chocolate and Aromatic Bitters, house made Captain's Porter reduction, with muddled orange and traditional cocktail cherry.

CHEEKY MONKEY

Ghost Coast Tiki spiced rum, Combier banana liqueur, a splash of pineapple and lime juice, with Woodford Reserve Chocolate Bitters, & topped with soda.

MOON RIVER LEMON MULE

Ghost Coast vodka, Lawn Dart lemon & ginger liqueur, a touch of honey, a splash of Regatta ginger beer and fresh lemon juice.



FEATURED COCKTAILS - \$12

VERY BERRY-TINI

Deep Eddy Cranberry vodka, Combier blackberry liqueur, house made raspberry syrup, & fresh lime juice.

GEORGIA PEACH-TINI

Fruitland Augusta Peach vodka, Combier peach liqueur, shaken with fresh orange & lemon juice.

FAIRWAY TEA

Your choice of either, Savannah Sweet Tea Bourbon or Fruitland Augusta Peach Tea vodka, with Woodford Reserve aromatic bitters, fresh lemonade, & mint.

SPEAK EASY

Ghost Coast Burl gin, Chambord, pineapple juice, house made raspberry syrup, & soda water.

FANCY PANTS

Cathead Honeysuckle vodka, Combier grapefruit liqueur, a touch of honey, fresh lime juice, & a splash of soda.

RIVER MARY

House made chili infused Savannah vodka, splash of our Captain's Porter, dash of Moon River signature hot sauce, & Greetings from Savannah Bloody Mary Mix. *Non-Vegetarian



RED WINES

	GLASS	BOTTLE
CABERNET SAUVIGNON		
HOUSE: BUBO, MANTECA, CALIFORNIA	\$6	\$24
HEAVYWEIGHT, LODI, CALIFORNIA	\$7	\$28
PASO CREEK, PASO ROBLES, CALIFORNIA	\$9	\$32
MERLOT		
HOUSE: 99 VINES, LODI, CALIFORNIA	\$6	\$24
SANDPOINT, ACAMPO, CALIFORNIA	\$7	\$28
PINOT NOIR		
LES VOILETS, ROUSSILLON, FRANCE	\$8	\$30
MALBEC		
ALAMOS, MENDOZA, ARGENTINA	\$8	\$30
SHIRAZ		
SHOOFLY, LANGHORNE CREEK, AUSTRALIA	\$7	\$28
BLEND		
ROCKPOINT RED, GOLDHILL, OREGON	\$7	\$28
ROSE		
JOLEE (SWEET) ROGUE VALLEY, OREGON	\$8	\$30
UNDERWOOD (DRY) TUALATIN, OREGON	\$8	\$30
DRACULA (SPARKLING) NAPA, CALIFORNIA	\$9	\$32



WHITE WINES

	GLASS	BOTTLE
PINOT GRIGIO		
HOUSE: BUBO, MANTECA, CALIFORNIA	\$6	\$24
MIRABELLA, RODENGO SAIANO, ITALY	\$7	\$28
CHARDONNAY		
HOUSE: 99 VINES, LODI, CALIFORNIA	\$6	\$24
WILLIAM HILL, NAPA VALLEY, CALIFORNIA	\$9	\$32
MOSCATO		
LANGE TWINS, ACAMPO, CALIFORNIA	\$7	\$28
RIESLING		
PETER MERTES, MOSEL REGION, GERMANY	\$7	\$28
SAUVIGNON BLANC		
WHITEHAVEN, MARLBOROUGH, NEW ZEALAND	\$9	\$32
BLEND		
ROCKPOINT WHITE, GOLDHILL, OREGON	\$7	\$28
SPARKLING		
LOS MONTEROS, CAVA, SPAIN	\$6	\$24

HAPPY HOUR 4PM-7PM DAILY
ENJOY \$3 HOUSE WINES