



Welcome to Cap's, a historic landmark in Saint Augustine since 1946 and nationally recognized as one of the Top Ten most beautiful water front restaurants in America. Although we are a large place, we try to live up to this expectation by providing a peaceful setting and provide excellent food and service. Because of this philosophy we are not "dog friendly", but of course welcome trained service animals. However, any animal causing a nuisance will be asked to leave. When the restaurant gets super busy, we are not asking you to hurry, but to be mindful of waiting people who are eager to sit down and want to have the Cap's experience as well. Everything on this menu (except for mayo, mustard and ketchup) is made fresh in-house. Every day we have to forecast how many items to make, which can be tricky and may result in an item not being available. We realize this can be disappointing and apologize when that happens. We appreciate your business and hope you enjoy your experience at Cap's on the Water.

BEERS

Draft Beer (pints)

Guinness, Irish dry stout, Dublin, Ireland 4.2%	9
Yuengling, amber lager, Pennsylvania 4.5%	8
Miller Lite, blond lager, Milwaukee 4.2%	8
North Coast, Scrimshaw, pilsner, California 4.7%	9
Bittburger, pilsner, Germany, 4.8%	9
Stella Artois, pale lager, Belgium 5.0%	9
Blue Moon, Belgian white, Colorado, 5.4%	8
St. Bernardus "Wit" white beer, Belgium 5.5%	10
Sierra Nevada "Hazy Little Thing" IPA, 6.7%	9
Wicked Weed, Pernicious, IPA, North Carolina 7.9%	9
LOCAL Ancient City Red Ale, St. Augustine 6.2%	8
LOCAL Intuition, I-10, IPA, Jacksonville 6.75%	9
LOCAL Swamphead, Big Nose IPA, Gainesville 7.3%	9
LOCAL Bold City Duke's Brown Ale, Jacksonville 5.0%	8

Bottled/Canned Beers & Seltzers

Heineken, Holland (NA) 0.0%	7
The Athletic, Free Wave IPA (NA) 0.5%	7
Michelob Ultra 4.2%	8
Coors Light 4.2%	7
Miller Lite 4.2%	7
Corona Extra, Mexico 4.6%, Light 4.0%	8
Yuengling 4.5%	7
Stella Artois, Belgium 5.0%	9
Budweiser 5.0%, Bud Light 4.2%	7
Negra Modelo, Mexico 5.3%	8
Blue Moon 5.4%	8
LOCAL Freshie® Original Lime Tequila Seltzer	9
LOCAL Freshie® Grapefruit Guava	9
LOCAL Freshie® Blood Orange Habanero	9

HOUSE COCKTAILS

Aperol Spritz Adami prosecco, Aperol, club soda	15
Mojito Bacardi, fresh lime juice, fresh muddled mint, club soda	16
Auggie Mule St. Augustine vodka, fever tree ginger beer, lime	16
Goombay Smash Bacardi coco, banana liqueur, pineapple & orange juice, dark rum floater	16

Margarita Sauza, lime, agave, Combier liqueur	16
Spicy Margarita Datil infused Sauza, lime, agave, Combier orange liqueur	16
Aplos Margarita (NA) Aplos® hemp botanical, fresh lime, agave and orange blossom water	14
Cap's Painkiller Myers dark and Madi vanilla rum, coconut cream, pineapple juice, nutmeg	16

CODY'S CRAFT COCKTAILS

No Let's Party Nolet's gin, cucumber juice, St. Germain liqueur, lime	17
Sunset Martini St. Augustine gin, lemon juice, grapefruit juice, basil syrup	17
Flowerchild Manifest vodka, creme de violet, lemon, lavender bitters	16
The Last Bodine St. Augustine port finished bourbon, cassis, genepy liqueur, lemon, cherry bitters	18

Goose Garden Fizz White Peach Rosemary Grey Goose, soda, lemon, local honey	17
Barrel Aged Manhattan Manifest Rye, Carpano Antica and Byrrh liqueur, oak aged 3 months in our own cellar	21
The Dirty Datil Martini Tito's vodka, Carpano Bianco, datil pepper infused olive juice	17
It's a Tie Equal parts of Illegal Mezcal and Diplomatico Rum, Orgeat, Combier, lime, orange bitters	17

WINES BY THE GLASS

Moscato, Candoni, Italy, <i>split</i>	14	Chardonnay, Carmenet, oaky and buttery	15
Cava, Segura Vidas, Spain, <i>split</i>	14	Chardonnay, MacRostie, unoaked and fresh (90)	15
Prosecco, Ti Amo, Italy <i>split</i>	18	Sauvignon Blanc, Alan Scott, New Zealand (93)	15
Champagne, Laurent Perrier "La Cuvee" <i>split</i> (91)	24	Cap's Tinto A better version of Sangria	13
White Sangria	11	Pinot Noir, Frelander, California	14
Rose, Domaine de Nizas, France	12	Pinot Noir, Acrobat, Oregon	17
Prosecco, Adami, Italy (90)	13	Merlot, The Velvet Devil, Washington	12
Riesling, Dr. Loosen, Germany	12	Malbec, Catena, Argentina (90)	14
Pinot Grigio, Placido, Italy	11	Draft: Grenache, Epoch "York Mountain" (95 rated by WS)	15
Pinot Gris, A to Z, Oregon	15	Cabernet, Grayson Cellars, California	13
Chardonnay, Coastal Vines, California	11	Cabernet, Quilt, Napa (92)	22

WINE IN HALF BOTTLES

This is our half bottle selection. We list these beneath our "by the glass" offerings, because a half bottle holds two generous servings. Sometimes you may drink more than one glass, so then you could consider purchasing a half bottle. This is often less expensive! If you like wine, you should consult our award winning wine list, featuring over 400 selections.

Moscato La Spinetta, Italy	25	Pinot Noir La Crema, Sonoma	32
Champagne Billecart Salmon, Brut (90)	45	Merlot Markham, Napa (90)	28
Champagne J LaSalle, Rose (91)	49	Tempranillo Cune, Crianza, Spain	25
Champagne Billecart Salmon, Rose (91)	53	Chianti Classico Cultusboni, Toscana, Italy (90)	27
Rose Chat d'Esclans "Whispering Angel" France (91)	29	Barbera La Spinetta "Ca de Pian" Italy	29
Rose Domaine Ott "Chateau de Selle" France (92)	39	Barolo Damolino "Lecinquivigne" Italy (93)	34
Pinot Grigio Marco Felluga , Italy (89)	27	Chateaufeuf du Pape Vieux Télégraph, France (91)	49
Pinot Gris King Estate, Oregon (89)	27	Cabernet/Zin Blend Duckhorn "Paraduxx" Napa	37
Chardonnay Sonoma Cutrer, Sonoma)	32	Cab Sauvignon L'Ecole No.41, Washington (90)	29
Sauvignon Blanc Honig, Napa (90)	30	Cab Sauvignon Paul Hobbs "Crossbarn", Napa (91)	38
Sauvignon Blanc Merry Edwards , Sonoma	39	Cab Sauvignon Shafer "One Point Five" Napa (91)	63
Pinot Noir King Estate, Oregon	31	Bordeaux Chateau Talbot "Connétable" Medoc (90)	41

For all parties larger than 6 guests a 20% service charge will be added.
Only one check per large party (no split checks), but we will accept multiple credit cards.

