



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 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

Guinness, Irish dry stout, Dublin, Ireland 4.2%	9	LOCAL Bold City Duke's Brown Ale, Jacksonville 5.0%	8
Yuengling, amber lager, Pennsylvania 4.5%	8	BOTTLES & CANS	
Miller Lite, blond lager, Milwaukee 4.2%	8	Heineken, Holland (NA) 0.0%	7
North Coast, Scrimshaw, pilsner, California 4.7%	9	Stella Artois, pale lager, Belgium 5.0%	9
Bittburger, pilsner, Germany, 4.8%	9	The Athletic, Free Wave IPA (NA) 0.5%	7
Blue Moon, Belgian white, Colorado, 5.4%	8	Michelob Ultra 4.2%	8
St. Bernardus "Wit" white beer, Belgium 5.5%	10	Coors Light 4.2%	7
Sierra Nevada "Hazy Little Thing" IPA, 6.7%	9	Miller Lite 4.2%	7
Wicked Weed, Pernicious, IPA, North Carolina 7.9%	9	Corona Extra, Mexico 4.6%, Light 4.0%	8
LOCAL Ancient City Red Ale, St. Augustine 6.2%	8	Yuengling 4.5%	7
LOCAL Swamphead, Big Nose IPA, Gainesville 7.3%	9	Stella Artois, Belgium 5.0%	9
LOCAL Intuition, I-10, IPA, Jacksonville 6.75%	9	Budweiser 5.0%, Bud Light 4.2%	7
Negra Modelo, Mexico 5.3%	8	Blue Moon 5.4%	8

HOUSE COCKTAILS

Aperol Spritz Adami prosecco, Aperol, club soda	15.25	Margarita Tequila, lime, agave, Combier liqueur	16.50
Mojito Bacardi, fresh lime juice, fresh muddled mint, club soda	16.50	Spicy Margarita Datil infused Tequila, lime, agave, Combier orange liqueur	16.50
Auggie Mule St. Augustine vodka, fever tree ginger beer, lime	16.50	Aplos Margarita (NA) Aplos® hemp botanical, fresh lime, agave and orange blossom water	15.25
Goombay Smash Bacardi coco, banana liqueur, pineapple & orange juice, dark rum floater	16.25	Cap's Painkiller Myers dark and Madi vanilla rum, coconut cream, pineapple juice, nutmeg	16.75

CODY'S CRAFT COCKTAILS

No Let's Party Nolet's gin, cucumber juice, St. Germain liqueur, lime	17.25
Goose Garden Fizz White Peach Rosemary Grey Goose, soda, lemon, local honey	17.65
Sunset Martini St. Augustine gin, lemon juice, grapefruit juice, basil syrup	17.25
Barrel Aged Manhattan Manifest Rye, Carpano Antica and Byrrh liqueur, oak aged 1 year in our cellar	21.75
Flowerchild Manifest vodka, creme de violet, lemon, lavender bitters	16.75
The Dirty Datil Martini Tito's vodka, Carpano Bianco, datil pepper infused olive juice	17.50
The Last Bodine St. Augustine port finished bourbon, cassis, genepy liqueur, lemon, cherry bitters	17.35
Nitro Brew Martini Grey Goose and Manifest Coffee liqueur, Vanilla turbinado with nitrogen infused cold brew espresso	17.45
It's a Tie Equal parts of Ilegal Mezcal and Diplomatico Rum, Orgeat, Combier, lime, orange bitters	17.65



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	13	Grenache, Borsao, Tres Picos, Spain	13
Rose, Domaine de Nizas, France	14	Pinot Noir, Freelander, California	15
Prosecco, Adami, Italy (90)	14	Pinot Noir, Acrobat, Oregon	17
Riesling, Dr. Loosen, Germany	13	Merlot, The Velvet Devil, Washington	13
Pinot Grigio, Alois Lageder "Riff", Italy	13	Malbec, Catena, Argentina (90)	14
Pinot Gris, A to Z, Oregon	15	Cabernet, Grayson Cellars, California	14
Chardonnay, Grayson, California	13	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	Merlot Markham, Napa (90)	30
Brut Champagne Billecart Salmon (90)	46	Tempranillo Cune, Crianza, Spain	31
Rose Champagne Billecart Salmon (91)	57	Chianti Classico Cultusboni, Toscana, Italy (90)	28
Rose Chat d'Esclans "Whispering Angel" France (91)	32	Barbera La Spinetta "Ca de Pian" Italy	32
Rose Domaine Ott "Chateau de Selle" France (92)	39	Barolo Damolino "Lecinquivigne" Italy (93)	38
Pinot Grigio Marco Felluga , Italy (89)	30	Cabernet/Zin Blend Duckhorn "Paraduxx" Napa	40
Pinot Gris King Estate, Oregon (89)	28	Chateaufneuf du Pape Vieux Télégraph, France (91)	59
Chardonnay Sonoma Cutrer, Sonoma)	30	Bordeaux Chateau Talbot "Connétable" Medoc (90)	48
Sauvignon Blanc Honig, Napa (90)	30	Cab Sauvignon L'Ecole No.41, Washington (90)	33
Sauvignon Blanc Merry Edwards , Sonoma	42	Cab Sauvignon Paul Hobbs "Crossbarn", Napa (91)	44
Pinot Noir King Estate, Oregon	30	Cab Sauvignon Shafer "One Point Five" Napa (91)	69
Pinot Noir La Crema, Sonoma	30		

FRESHIE, ORGANIC TEQUILA SELTZER \$9

LOCAL Freshie® Original Lime Tequila Seltzer

LOCAL Freshie® Blood Orange Habanero

LOCAL Freshie® Grapefruit Guava



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.