



CRABBYS

SEAFOOD BAR & GRILL

DRINK MENU

SIGNATURES

LOUNGE ACT

Basil Hayden Toast, Crème de Cassis Impérial, Sweet Vermouth, Blackstrap bitters, orange bitters, dried orange slice
17

GARDEN GROVE

Uncle Val's Botanical Gin, St. Germain, Giffard Rose liqueur, honey syrup, egg white, lemon bitters
16

RAMBLE ON

Beefeater gin, Chambord, fresh raspberries, lemon juice, lemon bitters
16

PEACHY KEEN

Ketel One Botanical Peach & Orange Blossom, Brut Prosecco, brown sugar syrup, peach puree, orange bitters, lemon, fresh mint
15

SWEETEST TABOO

Lucy Pistola Mezcal, pomegranate juice, smoked simple syrup, harissa paste, lemon, pomegranate seeds, pink peppercorn
16



CLASSICS

LAVENDER BEES KNEES

Uncle Val's Botanical Gin, lavender syrup, lemon juice, honey

THE FRENCHIE

Gray Whale Gin, St. Germain, grapefruit juice, lime, splash of soda

FRENCH MARTINI

Grey Goose, Chambord, Pineapple, Champagne

FLIRTINI

Hypnotic, Pineapple, Rose Water, Champagne, Orange Peel

CRIMSON PEAR

Absolut Pear, Pomegranate, Pama liqueur, orange twist

ASK ABOUT OUR BARTENDER SPECIALS

WINES

WHITES

- House Chardonnay
- Kendall Jackson Chardonnay (Sonoma)
- A to Z Chardonnay (Oregon)
- Daou Chardonnay (Paso Robles)
- Kim Crawford Savignon Blanc (New Zealand)
- Forget Me Not Sav Blanc (Australia)
- Mulderbosch Chenin Blanc (South Africa)
- House Pinot Grigio
- Terra Alpina Pinot Grigio (Italy)
- Leitz Dragonstone Riesling (Germany)
- Centorri Moscato (Italy)

PINKS

- House White Zinfandel
- Seasonal Rosé
- Kylie Minogue Rosé (France)
- Gérard Bertrand brut rosé (France)

REDS

- House Pinot Noir
- Pike Road Pinot Noir (Oregon)
- House Merlot
- La Posta Pizzella Malbec (Argentina)
- Hess Cabernet (California)
- Lion Tamer Cabernet (California)
- Daou Cabernet (Paso Robles)
- El Enemigo Cabernet Franc (Argentina)
- Daou Pessimist Red Blend (Paso Robles)
- Daou Bodyguard Red Blend (Paso Robles)
- A-Z Pinot Noir (Oregon)
- Hess Maverick (Paso)

SPARKLING

- La Marca Prosecco (Italy)
- Chiarli “Ala Vecchia” Lambrusco (Italy)
- Gloria Ferrer Blanc De Blancs (California)

WINE BY THE BOTTLE

Rombauer Chardonnay (California).....	70
Justin Cabernet (Pasa Robles)	65
Domaine Bart Bourgogne Côte d'Or Pinot Noir (France) ..	60
Intrinsic Cabernet (Washington).	65
Fission Far Mountain Cabernet (California)	115
Caymus Cabernet (California)	130

ASK YOUR SERVER ABOUT OUR SEASONAL
WINE SELECTIONS

DRAFT BEERS

Blue Moon Belgian Wheat
Goose Island Wheat
Stella Artois
Boulevard Tank 7
Deschutes Black Butte Porter
Guinness Draught
Elysian Space Dust IPA
Kona Big Wave Pale Ale

DOMESTIC & IMPORTED BEER

Heineken
Boulevard Wheat
Angry Orchard Hard Cider
Corona
Dos Equis
Sam Adams Boston Lager
Coors Light
Bud Light
Budweiser
Michelob Ultra
Miller Lite
Coors Edge NAB

ASK YOUR SERVER ABOUT OUR SEASONAL +
ROTATING BEER CHOICES

VODKA

Stoli	Absolut	360	Ketel One
Tito's	Belvedere	Grey Goose	

ASK YOUR SERVER/BARTENDER ABOUT OUR
MANY FLAVORED VODKAS

BOURBON

Jameson	American Honey
Crown Royal	Crown Apple
Bulleit	Bulleit Rye
Maker's Mark	Maker's Mark 46
Knob Creek	Yellowstone
Basil Hayden	Woodford Reserve
Templeton Rye	Buffalo Trace
Angel Envy	Russell's Reserve Rye
Basil Hayden Toast	

TEQUILA

Altos Silver
Camarena Blanco
Codigo Blanco
Patron Silver

Altos Reposado
Buen Bicho Mezcal
Codigo Reposado
Patron Anejo



SCOTCH

Dewars
Chiva
Macallan 12
Oban
Johnnie Walker Black

J&B
The Balvenie
Glenlivet 12
Johnnie Walker Blue
Johnnie Walker Red



RUM

Malibu Coconut
Meyer's Dark Rum
Chairman's Reserve Caribbean Rum

Malibu Passion Fruit
Captain Morgan



GIN

Beefeater
Bombay Sapphire
Hendricks

Tanqueray
Uncle Val's Botanical
Gray Whale



CORDIALS/COGNACS/PORTS

Limoncello
Limonino Organic Lemon Liqueur
Rum Chata
Dow's 10 Year Tawny Port
Dow's 20 Year Tawny Port
Drambuie
Big O Ginger Liqueur
Giffard Passion Fruit Liqueur
Giffard Banane du Brésil
Romana Sambuca
Frangelico
St. George Coffee Liqueur
Grand Marnier
St. Germain
Koval Chrysanthemum Honey Liqueur
Black Irish White Chocolate Irish Cream
Black Irish Salted Caramel Irish Cream
Remy Martin
Hypnotic
Campari



DESSERT COCKTAILS + NIGHT CAPS

BANANAS FOSTER

Giffard Banane du Brésil, Nocello, 360 Lemon, Grand Marnier, Rum Chata, Cinnamon

14

BUTTERBEAN

Butterscotch Schnapps, 360 Vanilla, Black Irish Salted Caramel Irish Cream

11

WHEN LIFE GIVES YOU LEMONS...

Limonino organic limoncello, 360 Madagascar Vanilla vodka, vanilla bean syrup, lemon juice, lemon bitters

15

NOCHE COFFEE

360 Madagascar Vanilla, cold brew, Nola coffee liqueur, Nocino black walnut liqueur, Blackstrap bitters

14

COLUMBIAN OLD FASHIONED

Bulleit rye, Nola coffee liqueur, chocolate bitters, orange bitters, orange peel, Dutch processed cocoa

16



BOOZY FREE COCKTAILS

BLUEBERRY PRESS

Muddled blueberry, lemon, soda, simple syrup

10

RASPBERRY SOUR

Raspberry syrup, egg white, pineapple juice, sweet + sour

10

PEACH + BASIL SPRITZ

Peach syrup, lemon, muddled basil, soda

10

CRANBERRY MOCKMO

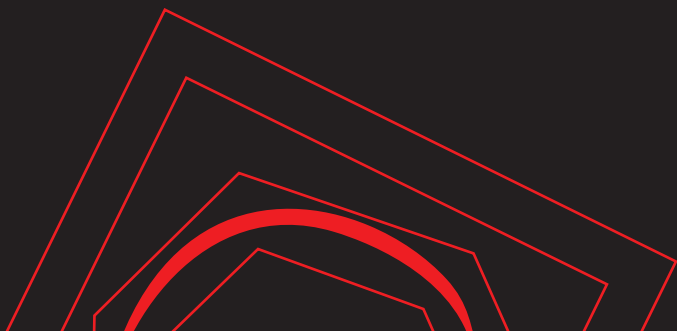
Cranberry juice, lime, hibiscus syrup, orange

10

KEY LIME

Pineapple juice, lime juice, Madagascar vanilla bean syrup

10



SOMETHING SWEET

VANILLA BEAN CRÈME BRÛLÉE

8

SIGNATURE BREAD PUDDING

8

HAZELNUT CHOCOLATE LAYER CAKE

10

NEW YORK CHEESECAKE

8

FIVE-LAYER CARROT CAKE

10

ASK YOUR SERVER ABOUT OUR SEASONAL
DESSERT OPTIONS



HAPPY HOUR

4 - 7 MONDAY- FRIDAY • 11 - 6 SATURDAY

\$3 + \$4 Bottles \$5 + \$6 Drafts

Double Well Cocktails

Double Pour House Wine

WINE WEDNESDAY

Half Price Bottles \$50 + Under

HOUSE WINES

Chardonnay • Pinot Grigio • White Zinfandel
Cabernet • Pinot Noir • Merlot

MARTINIS

Cosmo

Lemon

\$6

Pomegranate

key Lime

Apple



APPETIZERS

Crab Spinach Artichoke dip - 7

Ahi Tuna Nachos - 9

4-Cheese Stuffed Mushrooms - 9

Jalapeno Popper Rangoons - 8