

LIBATIONS

Martinis

7 MILE MANHATTAN

bulleit rye whiskey, amaro nonino, sweet vermouth, bitters. 21

COASTAL GOLD

mount gay eclipse rum, st germain, pineapple juice, cointreau. 20

DIRTY BLEUS

grey goose, dry vermouth, olive brine, bleu cheese stuffed olives. 18

JERSEY SUNSET

indigo empress gin, lemon juice, topped with prosecco. 18

Old Fashioneds

SMOKED OLD FASHIONED

choice of woodford bourbon or casamigos reposado, sugar cube, bitters, smoke bubble. 20

GETTING FIGGY WITH IT

figenza mediterranean fig vodka, misunderstood ginger whiskey, wildberry puree, mexican chocolate bitters. 20

ENVY-OUS OLD FASHIONED

angel's envy bourbon, st. germain elderflower liqueur, splash of ginger ale. 18

THE EMBER TIDE

quintaliza reposado tequila, simple syrup, mexican chocolate bitters. 20

Mixology

BLUSHING BREEZE

mizu lemongrass shochu, pomegranate liqueur, house made lime simple, topped with club soda. 15

SUMMER NIGHTS

firefly sweet tea vodka, raspberry puree, house made iced tea. 15

CHANDON ORANGE SPRITZ

blend of sparkling wine, unique bitters, crafted with fresh oranges macerated with dry orange peels, herbs and spices. 18

GUNPOWDER

drumshanbo gunpowder gin, tonic, smoked rosemary. 16

BEND YOUR KNEES

drumbuie, orange juice, lemon, honey infused simple syrup. 16

Mules

MOSCOW

belvedere vodka, house made lime simple, topped with fever tree ginger beer. 16

KENTUCKY

maker's mark whisky, house made lime simple, topped with fever tree ginger beer. 18

MEXICAN

don julio blanco tequila, house made lime simple, fresh jalapeño peppers, topped with fever tree ginger beer. 18

MANGO

misunderstood ginger whiskey, house made simple, mango juice, topped with fever tree ginger beer. 18

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025

WINES BY THE GLASS

Whites

	GLS	BTL
CHANDON BRUT CLASSIC Sparkling – Napa Valley, CA	18	65
DANIEL REVERDY & FILS Sancerre – Loire Valley, FR	20	67
TE MATA Sauvignon Blanc – Hawke's Bay, NZ	17	60
ST. SUPERY Sauvignon Blanc – Napa Valley, CA	16	55
MASSICAN Pinot Grigio – Sonoma, CA	18	65
PAZO DAS BRUXAS Albarino – Rias Baixas, ES	15	52
FRANCOIS LABET BOURGOGNE BLANC Chardonnay – Burgundy, FR	20	67
CROSSBARN BY PAUL HOBBS Chardonnay–Sonoma County, CA	18	65
CHALK HILL Chardonnay–Russian River Valley, CA	16	55

Roses

GERARD BERTRAND CREMANT DE LIMOUX Sparkling Brut Rose–Languedoc–Roussillon, FR	18	65
CHATEAU MINUTY M Rose – Cotes de Provence, FR	17	60

Reds

STOLLER FAMILY ESTATE Pinot Noir – Willamette, OR	18	65
MELVILLE Pinot Noir – Sta. Rita Hills, CA	26	95
ALLEGRI VILLA DELLA TORRE Valpolicella Classico Superiore – Veneto, IT	24	68
CHATEAU LA GUERINERE ST EMILION Cabernet Franc/Merlot – Bordeaux, FR	18	65
CASTELLO DI VOLPAIA DOCG Chianti Classico – Volpaia, Chianti, IT	25	85
BANFI BELNERO TOSCANA Super Tuscan Blend – Montalcino, IT	20	62
PIATELLI CAFAYETE GRAND RESERVE Malbec – Mendoza, AR	18	65
QUILT Cabernet Sauvignon – Napa Valley, CA	24	90
ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon–CA	17	60

SANGRIA

HOUSE MADE

	GLS	PITCHER
SPARKLING WHITE PEAR	12	40
RED BERRY	12	40

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025

RESERVE WINE

	GLS	BTL
SUMMER DREAMS BY HUNDRED ACRE STARGAZING Pinot Noir – Sonoma Coast, CA	48	150
ARGIANO TOSCANA IGT SOLENKO Super Tuscan – Montalcino, IT	48	125
CHAPPELLET MOUNTAIN CUVÉE Cabernet Sauvignon – Napa Valley, CA	40	130
CAYMUS Cabernet Sauvignon – Napa Valley, CA	55	190

THE MAGNUM COLLECTION

J. LOHR CABERNET SAUVIGNON	95
FAUST CABERNET SAUVIGNON	265
CONTINUUM RED BLEND	475
DUCKHORN MERLOT	165

PORTS

	3 oz	BTL
TAYLOR FLADGATE	25	92
COCKBURN TAWNY 10 YEAR	18	65
QD VALLADO LBV	15	55

BEER

HEINEKEN 0.0%	8
MICHELOB ULTRA 4.2%	7
MILLER LITE 4.2%	7
BUD LIGHT 4.2%	7
GUINNESS NITRO CAN 4.2%	8
STELLA ARTOIS 5%	9
MODELO 4.4%	8
KONA BIG WAVE 4.4%	8
DOGFISH 60 MINUTE IPA 6%	9

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025

SIPPING

Rum

DIPLOMAITCO RISERVA	12
EQUIANO	14
PAPA'S PILAR DARK 24 YEAR	12
MT GAY BARBADOS 1703	38

Tequila

CASA AZUL BLANCO	18
KOMOS REPOSADO ROSA	20
KOMOS ANEJO CRISTALINO	24
CLASE AZUL REPOSADO	30
CLASE AZUL MEZCAL GUERRERO	45
DON JULIO REPOSADO	16

Scotch & Whiskey

CHIVAS REGAL 12 YEAR	14
MACALLAN 12	25
MACALLAN 18	80
GLENMORANGIE 18 YEAR	36
JOHNNIE WALKER GREEN	15
JOHNNIE WALKER BLUE	56
GREEN SPOT	18
UNCLE NEAREST 1884	12

Bourbon

EAGLE RARE	25
BASIL HAYDEN	18
BLANTON'S	25
FOUR ROSES SMALL BATCH	12
NOAH'S MILL SMALL BATCH	14
ROWAN'S CREEK	12
PAPPY VAN WINKLE	120

Brandy & Cognac

COURVOISIER VS	12
HENNESSY VS	12
HENNESSY XO	28
LAIRD'S 12 YEAR	18
REMY MARTIN VSOP	15

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025

AFTER DINNER COCKTAILS

Martinis

ESPRESSO MARTINI

stoli vanil, mr. black cold brew coffee liqueur,
house made espresso, house made simple. 18

CHOCOLATE MARTINI

stoli vanil, dorda chocolate liqueur, crème de
cacao dark, milk, & chocolate drizzle. 16

CHAI MARTINI

stoli vanil, bailey's irish cream, chai spice syrup, &
cinnamon. 16

Coffees

IRISH COFFEE

jameson, crème de menthe, & whipped
cream. 12

MEXICAN COFFEE

kahlua, whipped cream, & cinnamon. 12

WINDRIFT COFFEE

bailey's, grand marnier, & whipped cream. 14

On the Rocks

PRIME TODDY

four roses yellow label bourbon, honey, hot water,
& lemon. 12

SPIKED ICED CARAMEL MACCHIATO

grey goose vodka, mr. black cold brew coffee liqueur,
bailey's irish cream & caramel drizzle. 16

AFTER DINNER SIPPING

SAMBUCA WHITE	11
SAMBUCA BLACK	11
AMARO NONINO	12
CAMPARI	11
MR. BLACK COLD BREW	11
BAILEY'S IRISH CREAM	11
KAHLUA	12
GOZIO AMARETTO	11
LIMONCELLO	11

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025

DESSERTS

CREME BRULEE

locally made, traditional vanilla custard. 12

LAYERED CHOCOLATE CAKE

chocolate mousse layers. 13

KEY LIME PIE

seasonal garnishes. 14

CHIPWICH

vanilla ice cream layered between two house baked chocolate chip cookies. 12

AFFOGATO

fresh espresso, vanilla ice cream. 12

ROCKSLIDE BROWNIE SUNDAE

brownie topped with caramel, toasted pecans, & drizzled caramel ganache with your choice of vanilla or chocolate ice cream. 12

ICE CREAM

your choice of vanilla, chocolate, or rainbow sherbet. 6

FRESH BERRIES & CREAM

fresh seasonal berries & whipped cream. 12

GUINNESS FLOAT

served with vanilla ice cream. 12

BEVERAGES

Mocktail's

NO-JITO

fresh mint, housemade simple, fresh limes, & club soda. 9

SUMMER FEVER

pineapple juice, passion fruit, your choice of fever-tree sparkling grapefruit or ginger beer. 10

Soft Drinks

PEPSI 4

PEPSI ZERO 4

STARRY 4

ROOT BEER 4

In a Mug

ESPRESSO 7

CAPPUCCINO 8

HOT TEA 4

FRESH BREWED COFFEE 4

. AVALON PRIME .

— STEAKHOUSE —

A Cut Above

ESTD. 2025