

# The W/B/G List

## ROSÉ

<i>Whispering Angel, Provence</i>	22
<i>Wölffer Estate, Long Island</i>	18
<i>Hampton Water, South of France</i>	18

## WHITES

<i>Pinot Grigio, La Fiera, Veneto</i>	16
<i>Pinot Grigio, Livio Felluga, Friuli-Collio</i>	20
<i>Chardonnay, Chalk Hill, Sonoma Cst</i>	20
<i>Chardonnay, Lenz Sunset White, Nofo</i>	17
<i>Sauvignon Blanc, Babich, NZ</i>	17
<i>Sauvignon Blanc, Starmount, CA</i>	18
<i>Sancerre, Maison Chantal, Loire</i>	23

## REDS

<i>Cab Sauv, Martin Ray, Napa</i>	17
<i>Cab Sauv, Scattered Peaks, Napa</i>	24
<i>Merlot, Lenz Sunset Red, Nofo, LI</i>	17
<i>Pinot Noir, Hahn, California</i>	17
<i>Pinot Noir, Stoller, Willamette</i>	19
<i>Rioja Reserva, Marques de Caceres</i>	18

## BUBBLES

<i>Prosecco DOC, Friuli, Italy</i>	17
<i>Sparkling Rosé, Segura Viudas, Spain</i>	17
<i>Champagne, Roederer Split 375ml</i>	74

## LONG ISLAND

<i>Wölffer Estate Rosé</i>	18
<i>Lenz Sunset White, Nofo Chard</i>	17
<i>Lenz Sunset Red, Nofo Merlot</i>	17

# The "Tails" List

## Blood Orange Margarita

*Dobel Diamante Tequila, Blood Orange Liqueur,  
Aranciata Rossa, Agave*

## The 75

*Hendrick's Gin, Fresh Lemon Juice, Simple Syrup,  
Prosecco, Orange Peel*

## Dock 'N Stormy

*Goslings Dark Rum, Ginger Beer, Fresh Lime Juice*

## Apple Cider Mule

*Crown Royal Apple, Local Cider,  
Ginger Beer, Fresh Lime Juice*

## Banana Bread Old Fashioned

*Knob Creek Bourbon, Black Walnut Bitters,  
Banana Liqueur*

## Spicy Fall Fling

*Tequila, Fresh Pomegranate,  
Jalapeño, Agave, Fresh Lime (Spicy!)*

## Pumpkin Spiced White Russian

*Vanilla Vodka, Coffee Liqueur,  
Pumpkin Liqueur, Pumpkin Spice Rim*

## Peach Bourbon Smash

*Bulliet Bourbon, Juliette Peach Liqueur,  
Lemon Simple, Luxardo Cherry Garnish*

## Peach Bellini

*Prosecco, Peach Liqueur, Peach Nectar*

# The W/B/B List

## ROSÉ

<i>M by Château Minuty, Cotes de Provence 750ml</i>	72
<i>M by Château Minuty, Cotes de Provence 3L</i>	225
<i>Whispering Angel, Cotes de Provence 750ml</i>	76
<i>Whispering Angel, Cotes de Provence 1.5L</i>	155
<i>Vie Vite, Cotes de Provence, 750ml</i>	68
<i>Vie Vite, Cotes de Provence, 3L</i>	267
<i>Miraval, Rose, Cotes de Provence 750ml</i>	71
<i>Miraval, Rose, Cotes de Provence 1.5L</i>	162
<i>Sparkling Cava Rosé, Segura Viudas, Penedes (Spain)</i>	66

## WHITES

<i>Sancerre, Domaine de la Garenne, Loire Valley</i>	78
<i>Sancerre, Mason Chantal, Loire Valley</i>	86
<i>Sauvignon Blanc, Cakebread, Napa Valley</i>	92
<i>Sauvignon Blanc, Ziata, Napa Valley</i>	88
<i>Chardonnay, Cakebread, Napa Valley</i>	115
<i>Chardonnay Hahn, California</i>	61
<i>Chardonnay, Mer Soleil, Monterey Reserve</i>	68
<i>Chardonnay, Macon-Lugny "Les Charmes", Burgundy</i>	62
<i>Chardonnay, Meursault, Bichot, Burgundy</i>	162
<i>Chenin Blanc/Semillion, "White Clay", Catena, Argentina</i>	64
<i>Vermentino, Aia Vecchia, Tuscany</i>	61
<i>Gavi, Terre del Barolo, Piedmont</i>	62
<i>Garganega, Soave Classico, "Foscarino", Inama, Veneto</i>	68

## REDS

<i>Pinot Noir, Duckhorn "Goldeneye", Anderson Valley</i>	129
<i>Pinot Noir, Primarius Reserve, Willamette Valley</i>	63
<i>Pinot Noir, Roserock "Zephyrine", Drouhin, Eola-Amity Hills</i>	101
<i>Santenay, 1er Cru "Clos Rousseau", Bichot, Burgundy</i>	129
<i>Chianti Classico, Badia A Coltibuono, Tuscany</i>	79
<i>Côtes du Rhône, Saint-Esprit, Delas, Rhone Valley</i>	61
<i>Barbaresco Nebbiolo, "Batu", Cantine Povero, Piedmonte</i>	91
<i>Langhe Nebbiolo, GD Vajra, Piedmont</i>	72
<i>Merlot, "Limited", Decoy, Alexander Valley</i>	69
<i>Cabernet Sauvignon, Daou, Paso Robles</i>	75
<i>Cabernet Sauvignon, Faust, Napa</i>	134
<i>Cabernet Sauvignon, Dry Creek Vineyard, Sonoma</i>	92

## BUBBLES/SPARKLING

<i>Sparkling Rosé, Segura Viudas, Penedes</i>	66
<i>Prosecco DOC, Caviro, Extra Dry, Italy</i>	56
<i>Champagne, Veuve Clicquot Brut, Yellow Label 750ml</i>	149

## BEERS & BREWS

**Peroni / Blue Moon**  
**Miller Lite**  
**Corona / Corona Light**  
**Pumking**  
**Montauk Wave Chaser**  
**Montauk Juicy IPA**  
**Sloop Juice Bomb IPA**  
**Non Alcoholic**

**Dockers Waterside Marina & Restaurant**  
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**Bistro Night Menu | 4 for \$44 | Thursday & Friday 5pm - 9pm**

**\$29 B/T/B List**

**Rosé** : Hampton Water, Grenache, France  
**Prosecco**: Romio DOC, Friuli, Italy  
**Pinot Grigio**: La Fiera, Veneto  
**Sauvignon Blanc**: Babich, New Zealand  
**Chablis**: Domaine Vocoret (Chardonnay), Burgandy  
**Pinot Noir**: DeLoach, California  
**Cabernet Sauvignon**: House Choice  
**W.O.W**: Jeannie's Wine of the Week

**Cheddar-Topped Parker House Rolls (6)** | Basil Butter +\$9

**1<sup>st</sup> Course**

**Chef's Soup** | Seasonally Inspired

**Nice Little Caesar**<sup>GS</sup> | Chopped Romaine Hearts/Shaved Parm/Herbed Croutons

**Burrata-Stuffed Tomato**<sup>GS P</sup> | Baby Arugula/Cucumbers/Toasted Pine Nuts/Balsamic +\$3

**Roasted Beet a l'Orange Watercress Salad**<sup>GS</sup> | Goat Cheese Crumbles/Sunflower Seeds/  
Shaved Fennel/Radish/Blood Orange Dressing +\$4

**Appetizer 2<sup>nd</sup> Course**

**Pepper-Seared Beef Carpaccio**<sup>GS</sup> | Baby Arugula & Shaved Fennel/Fried Capers/Horseradish Aioli/Truffle EVOO

**G'Ma G's Meatball** | Whipped Pesto Ricotta/Gravy/Shaved Parmesan/Crostini

**Gnocchi Cacio e Pepe** | Black Pepper/Pecorino Parmesan/Cream

**Crab Cake** | Charred Corn/Roasted Red Pepper/Avocado/Sauce Remoulade +\$10

**Steak Tidbits**<sup>GS</sup> | Gorgonzola Fondue/Merlot Redux +\$6

**Main Course**

**French Tavern Burger** | Caramalized Onions/Melted Gruyère Cheese/Grain Mustard Aioli/Brioche Bun/Fries

**Everything Bagel Crusted Salmon** | Charred Scallion Cream Cheese/Tomato-Caper Compote/Potato Latke

**Simply Grilled Salmon**<sup>GS</sup> | EVOO/Vegetable/Fresh Lemon

**Matt's Mussels**<sup>GS</sup> | Giganta Beans/Cured Tomatoes/Artichoke Hearts/Hunk of Bread

**Pork Milanese Piccata** | Shaved Fennel & Tomato Salad/Parmesan/Lemon-Caper Butter Sauce

**Not Yo Mama's Meatloaf** | Veal-Beef Blend/Roasted Shallot Potato Puree/3 Mushroom Gravy/Crispy Fried Onions

**Bourbon Honey 1/2 Roasted Chicken**<sup>GS</sup> | Candied Pumpkin & Butternut Squash/Cheddar Grits

**14oz NY Strip Steak**<sup>\*</sup> | Prime Center Cut/Roasted Shallot Potato Puree/Crispy Onions/Malbec Jus +\$19

**Cioppino**<sup>GS</sup> | Clams, Mussels, Shrimp, Cod/Classic San Francisco Broth/Hunk of Bread +\$8

**Classic Lobster Roll** | Chilled Lobster Salad/Buttered Tavern Bun/Chips/Pickle/Coleslaw +\$12

**Tuna Avocado B/L/T**<sup>\*</sup> | Yellowfin Tuna/Bacon/Avocado/Sliced Cucumber/Togarashi Aioli/Brioche Bun/Fries +\$5

**Dessert Course**

**Classic New York Style Cheesecake** | Chantilly Cream

**Chef's Dessert**

**Sorry  
No To Go Orders  
No Sharing Prix Fixe Menu**