



1776 STEAKHOUSE

Established 1987



SPECIALTY COCKTAILS & MARTINIS (\$16)

PHILADELPHIA FISH HOUSE PUNCH (1732)

Appleton Estate Rum, Pierre Ferrand Cognac,
Peach Brandy, Lemon & Demerara Sugar

SAGE & LEMON GIN FIZZ

Tanqueray Gin, Sage Simple, Lemon,
Egg White & Fever Tree Club Soda

SMOKED ROSEMARY OLD FASHIONED

Woodford Reserve Bourbon, Rosemary Simple
& Orange Bitters

ESPRESSO OLD FASHIONED

Woodford Reserve Bourbon, Espresso,
Simple & Chocolate Bitters

THE PERFECT G & T

Tanqueray Gin, Fever Tree Cucumber Tonic,
Lemon Verbena, Juniper, Lemon & Lime

LAVENDER FRENCH 75

Empress 1908 Gin, Lemon,
Champagne & Lavender Simple

BASIL & HONEY DAIQUIRI

White Rum, Organic Honey, Lime & Basil

CHAMOMILE STRAWBERRY PALOMA

Don Julio Blanco Tequila, Chamomile Honey Syrup,
Grapefruit, Fever Tree Soda Water & Strawberries

STEAKHOUSE MARTINI

Charred Lemon-Infused Tito's Vodka,
Rosemary-Infused Vermouth, Late Harvest Chenin Blanc,
Aperitif, Peach Liqueur & Pisco

1776 CHOCOLATE DESSERT MARTINI

Chocolate, Hazelnut, Tito's Vodka

THE CLASSIC'S (\$14)

HOUSE MARTINI

Tanqueray Gin, Dry Vermouth, Olives

HOUSE VODKA MARTINI

Tito's Vodka, Dry Vermouth, Olives

OLD FASHIONED

Old Forester Bourbon, Demerara Syrup, Aromatic Bitters

MANHATTAN

Sagamore Rye, Sweet Vermouth, Aromatic Bitters

SAZERAC

Sagamore Rye Whiskey, Cognac, Absinthe,
Demerara Syrup, Bitters

BOULEVARDIER

Maker's Mark Whiskey, Campari, Vermouth

FRENCH 75

Tanqueray Gin, Champagne, Simple, Lemon

NEGRONI

Tanqueray Gin, Campari, Vermouth

BEE'S KNEES

Tanqueray Gin, Honey, Lemon

PALOMA

Orendain Silver Tequila, Grapefruit, Soda, Lime, Agave

PAPER PLANE

Old Forester Bourbon, Aperol, Amaro Montenegro, Lemon

HEMINGWAY DAIQUIRI

Mount Gay Rum, Maraschino Liqueur, Lime, Grapefruit

ESPRESSO MARTINI

Espresso, Kailua, Tito's Vodka

COSMOPOLITAN

Tito's Vodka, Cointreau, Cranberry, Lime

BEERS

DOMESTIC:

Miller Lite, Coors Light, Bud Light, Budweiser, Yuengling, Blue Moon, Michelob Ultra, Dewey Beer Co.
Swishy Pants Hazy IPA & Sam Adams Just The Haze (N/A) Suncruiser Ice Tea

***Tom Holmes Reserve:** Miller High Life 40oz bottle served on ice with wine glasses

***Dogfish Head Lay Down Bottles:** 120 Minute, Palo Santo, & World Wide Stout Affogato

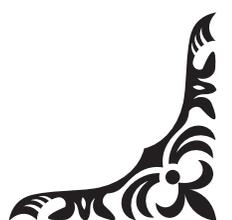
IMPORT *Bottle/Can:*

Peroni, Amstel Light, Stella Artios & Guinness

Trappist Beers: Orval Ale, Westmalle Dubble, Chimay Blue, & Rochefort #8

DRAFT:

Sam Adams American Lager, Sam Adams Cherry Wheat,
Sam Adams Seasonal & Dogfish Head 60 Minute IPA



WHITE WINES

	<i>(glass/bottle)</i>
Bogle <i>Sauvignon Blanc</i>	10/32
Domaine Des Chezelles Touraine <i>French Sauvignon Blanc</i>	10/32
Kim Crawford <i>Sauvignon Blanc</i>	13/44
Duckhorn <i>Sauvignon Blanc</i>	16/59
Collier Creek <i>Chardonnay</i>	10/32
Sonoma Cutrer <i>Chardonnay</i>	14/56
Duckhorn <i>Chardonnay</i>	16/56
Cielo <i>Pinot Grigio</i>	10/32
Santa Margherita <i>Pinot Grigio</i>	14/56
Fritz Fisk Germany <i>Reisling</i>	10/32
Lionel Osmin Rose <i>Rose</i>	10/32
Chateau d Esclaws The Beach <i>Rose</i>	14/48
Ferrari Carano <i>Fume Blanc</i>	12/44
Cederberg South Africa <i>Chenin Blanc</i>	12/44
Charly Nicole French <i>Chablis</i>	16/68
Ethero Spain <i>Albarino</i>	14/48
Domaine Ott <i>French Rose</i>	48
Domaine des Deux Roches Les Crays Pouilly-Fuissé <i>Chardonnay</i>	58
Cakebread <i>Chardonnay</i>	72
Plumpjack <i>Chardonnay</i>	78
Shafer <i>Chardonnay</i>	95
Domaine Girault <i>Sancerre</i>	42

CHAMPAGNE

	<i>(glass/bottle)</i>
Fratelli Cosmo <i>Prosecco</i>	<i>(200ml)</i> 12
Moet & Chandon <i>Imperial</i>	25/95
Moet & Chandon <i>Rose Imperial</i>	28/110
Veuve Cliquot	<i>(375ml)</i> 56
Dom Perignon	350

PORT WINE

	<i>(3oz Pour)</i>
Grahams 6 Grapes	15
Grahams Tawny 10 yr	20
Grahams Tawny 20 yr	30
Grahams Tawny 30 yr	65
Grahams Tawny 40 yr	90
Grahams Tawny 50 yr	180

RED WINES

	<i>(glass/bottle)</i>
Collier Creek <i>Pinot Noir</i>	10/32
La Crema <i>Pinot Noir</i>	12/44
Aldelsheim Vineyards <i>Pinot Noir</i>	15/56
Goldeneye "By Duckhorn" <i>Pinot Noir</i>	25/95
Liberty School <i>Cabernet</i>	10/32
Greenwing <i>Cabernet</i>	15/56
Caymus <i>Cabernet</i>	39/125
Silk & Spice <i>Portugal Blend</i>	10/32
Saldo <i>Blend</i>	16/55
The Prisoner <i>Blend</i>	18/68
Bogle <i>Merlot</i>	10/32
Trefethen <i>Merlot</i>	20/70
Sposato <i>Malbec</i>	10/32
Renzo Masi Cornioleta <i>Chianti</i>	10/32
Chat Blouin <i>Bordeaux</i>	10/32
Dom Charbonnier Chat du Pape Old Vines <i>Pinot Noir</i>	95
Louis Latour Gevrey Chambertin <i>Pinot Noir</i>	125
Faust <i>Cabernet</i>	78
Silverado <i>Cabernet</i>	68
Frank Family <i>Cabernet</i>	79
Jordan <i>Cabernet</i>	79
Molly Dooker Gigglepot <i>Cabernet</i>	105
Duckhorn <i>Cabernet</i>	105
Stag's Leap Artemis <i>Cabernet</i>	119
Far Niente <i>Cabernet</i>	145
Cade Howell Mountain <i>Cabernet</i>	175
Groth Reserve <i>Cabernet</i>	195
Quintessa <i>Cabernet</i>	325
Plumpjack Estate <i>Cabernet</i>	295
Staglan Rutherford <i>Cabernet</i>	295
Bond St Eden <i>Cabernet</i>	850
Rutherford Hill <i>Merlot</i>	55
Duckhorn <i>Merlot</i>	95
Truchard <i>Syrah</i>	55
Bertoni Amarone <i>Veneto Italian</i>	158
Cantine Povero Barolo <i>Italian Nebbiolo Blend</i>	55
Paul Cullen Rock N Roll Fantasy <i>Blend</i>	32
Chat Deyrem Valentin Margaux <i>Blend</i>	65
Trefethen "Dragons Tooth" <i>Blend</i>	74
Timeless Red Napa <i>Blend</i>	196
Frog's Leap <i>Zinfandel</i>	65
Alexander Valley Vineyards <i>Zinfandel</i>	75
Vega Sicilia Valbunea <i>Tempranillo Blend</i>	245
Antinori Tignanello <i>Tuscany-Chianti</i>	215



1776

HAPPY HOUR EVERYDAY

∞ In the entire restaurant 3-5pm ∞

3 Course Everyday Pre Fixe \$35

25% Off Appetizers & Raw/Hot Bar Items
(Seafood towers not included)

\$10 All Specialty/Classic Cocktails & Martinis

\$8 First Tier House Wines

\$4 Miller Lite • \$6 Draft Beer

PRE-FIXE HAPPY HOUR MENU

FIRST COURSE *(choose one)*

Senate White Bean Soup

Caesar Salad

Wedge Salad

Oysters Rockefeller (4)

Scallop Chips

MAIN COURSE *(choose one)*

1776 Burger

Twin 3oz Filet Mignon Medallions

Crispy Airline Chicken Breast

Seared Salmon

SIDES *(choose one)*

Fries

Baked Potato

Creamed Spinach

Chef Vegetable

DESSERT *(choose one)*

Individual Creme Brulee Cheesecake

Homemade Ice Cream or Sorbet 'Sundae'

