



SAILS
ROWAYTON, CT
EST. 2010



HAPPY HOUR

Tuesday - Friday 4 - 7pm

WINE 7 each

2018 Gris Blanc Rosé Gerard Bertrand | South of France

2017 Giesan Sauvignon Blanc | Marlborough, NZ

2018 Pasco Grion Pinot Grigio | Italy

2018 Joseph Drouhin Chardonnay | Macon-Villages, FR

2017 Stephen Vincent Pinot Noir | Sonoma County CA

2017 Baron Edmond de Rothschild-Aguaribay

Malbec | Mendoza, Argentina

COCKTAILS 8 each

Texas Mule Tito's Vodka, pomegranate grenadine,
Regatta ginger beer, splash of fresh lemon juice

Grapefruit Infused Skyy Grapefruit, fresh lime juice,
pink grapefruit juice, Aperol, dash of grapefruit bitters

Sails Margarita Don Julio Silver, Grand Marnier, agave nectar
& fresh lime juice on the rocks, salted rim

ALL BOTTLED BEER 5 each

DRAFT BEER 6 each

Brooklyn Seasonal | Brooklyn Brewery, NY

Lagunitas Brewing Co. A Little Sumpin' Sumpin' Ale,
American IPA, ABV 7.5% | Petaluma, CA

Captain Lawrence Brewing Co. Citra Dreams,
New England IPA, ABV 7% | Elmsford, NY

Allagash Brewing Co. Belgian Witbier, ABV 5.1% | ME

Two Roads Brewing Co. Honeyspot Road, ABV 6% | CT

Spaten Premium Lager, ABV 5.2% | Germany

Guinness extra Irish stout, ABV 4.2% | Dublin, Ireland

**ask your server about draft beer specials*

FOOD 7 each

Buffalo Chicken Wings

celery sticks, blue cheese dressing

CAB Beef Sliders

BBQ sauce, baby arugula, potato roll

Shrimp Scampi Spring Roll

plum sauce

Maki Sushi Roll

choice of: tuna, salmon, cucumber, avocado

Mozzarella Sticks

warm marinara sauce

Margarita Flatbread

fresh basil

Beef Steak Taco

salsa fresca, cilantro, corn tortilla

Chicken Quesadilla

guacamole, sour cream