



Libations

BEGINNINGS & ENDINGS

MATHESON MANHATTAN.....\$16

Bulleit Rye Whiskey, Grand Marnier, Benedictine, Vya Sweet Vermouth, Jack Rudy Aromatic Bitters, Bourbon Cherry. Served Up.

CITY CLUB MANHATTAN.....\$15

Woodford Reserve Rye Whiskey, Vya Sweet Vermouth, Jack Rudy Aromatic Bitters, Bourbon Cherry. Served Up or on the Rock.

CITY CLUB OLD FASHIONED.....\$15

Basil Hayden Bourbon, Cane Sugar Simple Syrup, Jack Rudy Aromatic Bitters, Bourbon Cherry, Orange Twist. Served on the Rock.

VIEUX CARRE.....\$16

Woodford Reserve Rye Whiskey, Remy Martin V.S.O.P., Vya Sweet Vermouth, Benedictine, Jack Rudy Aromatic Bitters, Orange Twist. Served on the Rock.

CITY CLUB COSMOPOLITAN.....\$14

Absolut Mandarin Vodka, Cointreau, Lime Juice, Cranberry Juice, Lime Wedge. Served Up.

FRENCH CRADLE.....\$14

Hendrick's Gin, St. Germaine Elderflower Liqueur, Club Soda, Lime Juice, Lime Wedge, Cucumber Slice. Served on the Rock.

DOCK ST. NEGRONI.....\$15

Sutler's Gin, Vya Sweet Vermouth, Campari, Aperol Liqueur, Orange Slice. Served on the Rock.

BUCKING BURRO.....\$16

Casamigo's Mezcal Tequila, Barritt's Ginger Beer, Lime & Lemon Juice, Spicy Chili & Lime Bitters, Lime Wedge, Ancho Chili Salt Rim. Served on the Rock.

BERRY BOUQUET.....\$14

Tito's Vodka or Bombay Sapphire Gin, St. Germaine Elderflower Liqueur, Cranberry Juice, Lemon Juice, Cane Sugar Simple Syrup, Lavender Bitters, Lemon Twist. Served Up.

ESPRESSO-TINI.....\$16

Grey Goose Vodka, Kahlua Liqueur, Coffee, Crème de Cacao, Crème, Coffee Beans. Served Up.

SEASONAL COCKTAILS

'House Made & Hand-Crafted'

CITY CLUB SEASONAL MARTINI*.....\$16

CITY CLUB SEASONAL OLD FASHIONED*.....\$16

BEER SELECTIONS

SEASONAL BEER SPECIAL*.....\$4

DOMESTIC.....\$4

BUDWEISER
BUD LIGHT
MILLER LIGHT
YUENGLING
MICHELOB ULTRA

IMPORT.....\$5

PERONI
CORONA EXTRA
STELLA ARTOIS
GUINNESS STOUT
AMSTEL LIGHT

CRAFT.....\$6

ALLAGASH WHITE
BELL'S TWO HEARTED ALE
KY BOURBON BARREL ALE
TROPICAL LIGHTNING

PORT

TAYLOR FLADGATE TAWNY 10 YR PORT.....\$14

SANDEMAN FINE RUBY PORT.....\$14

NON-ALCOHOLIC

NA BEER.....\$5

SIGNATURE MOCKTAIL*.....\$12

PETIT BERET BLANC DE BLANCS.....\$40/bottle

WILMINGTON LOCAL ROASTED COFFEE.....\$4.5

HERBAL & TRADITIONAL TEA BLENDS.....\$4.5

**Ask your server for today's selection!*

Wine List



2025

HOUSE WHITE WINE (#100's)

- 100. **Simonet, Blanc De Blancs Sparkling, N/V**.....\$14/\$45
France – *White Flowers, Fresh-Picked Pear, Apple*
- 101. **Sean Minor, Chardonnay, 2023**.....\$14/\$45
Napa Valley, CA – *Balanced Fruit, Crème Caramel*
- 102. **Villa Maria, Sauvignon Blanc, 2023**.....\$14/\$45
Marlborough, New Zealand – *Ripe Citrus, White Peach, Grapefruit*
- 103. **Zenato, Pinot Grigio, 2023**.....\$14/\$45
Italy – *Lemon Custard, Honeydew Melon, Floral Honey*
- 104. **Dr. Loosen, Riesling, 2023**.....\$14/\$45
Mosel, Germany – *Tropical Fruit, Nectarine, Melon, Pineapple*
- 105. **La Jolie Fleur, Rosé, 2023**.....\$14/\$45
Provence, France – *Peach, Orange Skin, White Flowers*
- 106. **Chef Alessandro's Choice**\$14-25/glass
Ask your server for details on our current selection!

CHAMPAGNE, CAVA, & PROSECCO BY THE BOTTLE (#200's)

- 200. **Lunetta Prosecco, Split**.....\$16
Italy – *Fresh Apple, Peach*
- 201. **La Fama, Prosecco, Doc Treviso**.....\$40
Italy – *Balanced Notes of Tree Fruit*
- 202. **Summer Water, Bubbly Rosé**.....\$40
California – *Watermelon, Strawberry, Citrus Zest*
- 203. **Clos Amador, Cava**.....\$50
Spain – *Citrus, Lime, Green Apple*
- 204. **Gruet, Brut Sparkling**.....\$70
New Mexico – *Green Apple, Lemon Finish*
- 205. **Gruet, Brut Rosé Sparkling**.....\$70
New Mexico – *Strawberry, Raspberry, Cherry*
- 206. **Champagne Moutard, Reserve Brut**.....\$75
Champagne, France – *Citric Nose, Acacia*
- 207. **Legacy & Worth Wines, Legacy 1, Prestige Brut**.....\$100
Italy – *Bright Fruit Notes & Cream Finish*
- 208. **Veve Clicquot, Brut**.....\$110
Champagne, France – *White Cherry, Ginger, Marcona Almond*

WHITE WINE BY THE BOTTLE (#300's)

- 300. **Tre Fili, Pinot Grigio**.....\$45
Italy – *Mineral, Citrus, Tart Apple* *Organic*
- 301. **Lou Pontias, Viognier, Cotes du Rhone, 2023**.....\$50
France – *Crisp Minerality*
- 302. **Clos Henri, Sauvignon Blanc** *94pt*.....\$50
Marlborough Co., NZ – *White Flower, Fresh Citrus*
- 303. **Escudo Rojo, Chardonnay, 2022** *93pt*.....\$45
Chile – *Tropical Fruit, Yellow Peach, Gingerbread*
- 304. **Cloisonne, Chardonnay, 2021**.....\$50
Alexander Valley, CA – *Green Apple, Minerality, Wisp of Oak*
- 305. **Cakebread, Chardonnay, 2020**.....\$70
Napa, CA – *Ripe Golden Apple, White Peach, Oak*
- 306. **Legacy & Worth, Vermentino, 2022**.....\$80
Italy – *Honeydew, White Peach, Citrus*

Wine List



2025

HOUSE RED WINE (#100's)

- 111. **Van Ruiten, Cabernet Sauvignon, 2022**.....\$16/\$50
California – Plum, Berry, Cinnamon, Oak
- 112. **Chateau Jalousie Beaulieu, Merlot, 2022 *90pt***.....\$14/\$45
Bordeaux, France – Wild Fruit, Black Current, Smoky Vanilla
- 113. **Gascón, Malbec, 2022 *90pt***.....\$14/\$45
Mendoza, Argentina – Blackberry, Blueberry, Plum
- 114. **Le Charmel, Pinot Noir, 2022**.....\$14/\$45
France – Ripe Red Cherry, Blackberry, Plum
- 115. **Locations, CA, Red Blend, 2022**.....\$14/\$45
California – Cocoa & Blackberry Compote
- 116. **Chef Alessandro's Choice**\$14-25/glass
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RED WINE BY THE BOTTLE (#400's)

- 400. **Escudo Rojo, Pinot Noir, 2020 *92pt***.....\$45
Chile – Strawberry, Cranberry, Toasted Almond
- 401. **Escudo Rojo, Carmenere, 2020 *93pt***.....\$45
Chile – Forest Fruits, Pink Florals
- 402. **Escudo Rojo, Cabernet, 2020 *93pt***.....\$45
Chile – Black Fruit, Vanilla, Mocha
- 403. **Escudo Rojo, Gran Reserva, 2021 *93pt***.....\$45
Chile – Smooth Red Fruit, Cocoa
- 404. **Chateau St. Michelle, Merlot, 2019 *91pt***.....\$50
Columbia Valley, WA – Ripe Berry, Jam
- 405. **Zeni, Amarone Della Valpolicella, 2020. *93pt***.....\$55
Italy – Ripe Fruit, Cocoa
- 406. **Ziobaffa Toscana, Sangiovese, 2018**.....\$50
Italy – Cherry, Raspberry, Red Fruit *Organic*
- 407. **Marzocco di Poppiano, Chianti, 2018**.....\$50
Italy – Cherry, Raspberry, Cocoa
- 408. **Michael David Earthquake, Zinfandel, 2020**.....\$50
California – Strawberry, Molasses, Vanilla Bean
- 409. **Justin, Cabernet Sauvignon**.....\$50
Paso Robles, CA – Black Cherry, Black Currant, Oak
- 410. **Black Stallion, Cabernet, 2020 *92pt***.....\$60
Napa, CA – Tobacco, Black Currant, Black Cherry
- 411. **Louis M. Martini, Cabernet, 2015 *92pt***.....\$90/1.5L
Sonoma, CA – Plum, Toffee, & Mocha Notes
- 412. **Madman, Red Blend, 2020**.....\$50
Sonoma, CA – Blend of Red Fruit, Cocoa

PREMIER SELECTION (#500's)

- 500. **Chateau de Lassegue, Bordeaux, 2020 *92pt***.....\$75
St. Emilion, France (Grand Cru) – Ripe Plum, Black Cherry Liquor, Dried Cassis
- 501. **Merum Priorati, Inici Priorat, 2019 *92pt***.....\$80
Garnacha, Spain – Vanilla, Oak, Blackberry, Coffee
- 502. **Terre Nere, Brunello di Montalcino, 2015 *95pt***.....\$85
Toscana, Italy – Cherry, Chocolate, Leather, Tobacco
- 503. **Brotte Chateauneuf-du-Pape, Secret Barville, 2018 *92pt***.....\$90
Rhône, France – Black Pepper, Lavender, Red Fruits
- 504. **Ramey, Cabernet Sauvignon, 2015 *93pt***.....\$90
Napa, CA – Cherries, Plum, Blood Orange
- 505. **Stag's Leap, "Artemis" Cabernet Sauvignon, 2020 *93pt***.....\$100
Napa, CA – Dark Cherry, Currant, Raspberry Sorbet
- 506. **Joseph Phelps, Cabernet Sauvignon, 2021 *94pt***.....\$100
Napa, CA – Plum, Cherries, Caramel
- 507. **Justin, Isosceles, Red Blend, 2018 *93pt***.....\$100
Paso Robles, CA – Ripe Black Cherry, Black Currant, Spice
- 508. **Purple Hands, Pinot Noir, Freedom Hill Vineyard, 2021 *93pt***.....\$120
Willamette Valley, OR – Candied Violet Petals, Matchstick Scorched Herbs, Sweet Vanilla
- 509. **Cakebread, Cabernet Sauvignon, 2018 *92pt***.....\$120
Napa, CA – Blackberry, Boysenberry, Dark Chocolate
- 510. **Chappellet, Signature Cabernet Sauvignon, 2019 *94pt***.....\$130
Napa Valley, CA – Dark Cherry, Chocolate, Toasted Vanilla
- 511. **Legacy & Worth Wines, Barolo, 2017**\$150
Italy – Red Currant, Cocoa
- 512. **Protos Seleccion, Finca El Grajo Viejo, Tempranillo, 2016 *95pt***.....\$150
Ribera del Duero, Spain – Subtle Red Fruit, Cocoa
- 513. **Far Niente Estate, Cabernet Sauvignon, 2018 *95pt***.....\$190
Napa, CA – Red Fruit, Anise, Vanilla Oak



514. **Caymus Vineyards, Cabernet Sauvignon, 2020** *95pt*\$250
Napa, CA – *Robust Red Fruit, Vanilla, Cocoa*
515. **Stag’s Leap, Cask No. 23, Cabernet Sauvignon, 2018** *95pt*\$350
Napa, CA – *Dark Cherry, Currant, Cocoa Spice*