

Naples Rib Company

Signature Cocktails

\$12

Naples Mule

Stoli Blueberry Vodka, Cucumber, Mint, Pineapple Juice, Ginger Beer

Rib Co. Spritz

Tanqueray Gin, Aperol, Lemon, Simple Syrup, Chandon Bubbles

Cucumber Collins

Nolets Gin, Cucumber, Mint, Lemon Juice, Simple Syrup, Soda

Raspberry Lemon Drop

Ketel One Citron Vodka, Chambord, Lemon Juice, Simple Syrup

Whiskey Smash

Makers Mark Bourbon, Mint, Lemon Juice, Simple Syrup

Cucumber Margarita

Volcan Blanco Tequila, Lime Juice, Cucumber Agave

Pomegranate Margarita

Don Julio Blanco Tequila, Pama Liqueur, Lime Juice, Agave

Strawberry Mezcal Margarita

Union Mezcal, Patron Blanco Tequila, Lime Juice, Strawberry Agave

Cadillac Margarita

Don Julio Reposado Tequila, Lime Juice, Agave, Grand Marnier

Mai Tai

Bacardi Light Rum, Meyers Dark Rum, Disaronno, Pineapple Juice, Orange Juice

Manhattan

Bulleit Rye, Carpano Antica Sweet Vermouth, Angostura Aromatic Bitters

Old Fashioned

Woodenville Bourbon, Turbinado Syrup, Angostura Orange & Aromatic Bitters

Fitzgerald

Beefeater Gin, Lemon Juice, Simple Syrup, Angostura Aromatic Bitters

Whiskey Sour

Bulleit Bourbon, Lemon Juice, Simple Syrup, Angostura Aromatic Bitters

Espresso Martini

Stoli Vanilla Vodka, Borghetti Espresso Liqueur, Kahlua

10 Draft Beers

16oz // 22oz

Ask your Server about our rotating Beers on Draft!

Bottles/Cans

Budweiser, Bud Light, Michelob Ultra, Pacifico, Corona, Corona Premier, Angry Orchard

White Claw

Grapefruit, Mango, Black Cherry

Wine

Red

Imagery, Pinot Noir California

Jammy Strawberry, Boysenberry, Oak, Soft Tannin
\$10 // \$35

Smoke Tree Pinot Noir Sonoma

Cherry, Red Fruits, Soft Tannins
\$12 // \$42

Terrazas Malbec Argentina

Mountain Fruits, Earthy, Spicy, Soft Tannin
\$10 // \$35

Noble Vines 181 Merlot Lodi, California

Cherry, Vanilla Oak, Cacao, Spice
\$10 // \$35

Coppola Diamond, Green Label Syrah California

Dark Berries, Vanilla, Smokey Oak, Plush
\$10 // \$35

Pessimist Red Blend Paso Robles

Black Cherry, Cream, Caramel, Earthy,
Bright Acidity, Solid Tannins
\$10 // \$35

Newton Skyside, Red Blend California

Stone Fruit, Berries, Toasted Oak, Currants
\$12 // \$42

Josh Cellars, Cabernet Sauvignon California

Floral, Juicy Berries, Spice, Soft Tannin
\$10 // \$35

Newton Skyside, Cabernet Sonoma

Dark Fruit, Earthy, Spicy, Medium Acidity,
\$12 // \$42

The Seven Deadly Zins, Zinfandel Lodi

Jammy, Dark Fruits, Currants, Spice
\$10 // \$35

White

Jam Cellars, Butter Chardonnay California

Baked Lemon, Vanilla, Buttery, Bold, Luscious
\$10 // \$35

Newton Unfiltered, Chardonnay Napa

Citrus, Melon, Crisp Oak
\$15 // \$53

Santa Christina, Pinot Grigio Tuscany

Floral, Crisp, Pear, Apricot
\$10 // \$35

Ferrari, Fume Blanc, Sauvignon Blanc Sonoma

Bright, Crisp, Acidic, Light French Oak, Citrus
\$10 // \$35

Cloudy Bay, Sauvignon Blanc New Zealand

Lime, Lemon Zest, Orange Blossom, Guava
\$15 // \$53

Cape Mentelle, Rose Australia

Creamy, Acidic, Tropical Citrus
\$10 // \$35

Chandon Brut, Champagne

Apple, Pear, Citrus, Dry, Crisp
\$10 Split // \$35 Bottle

House Selections

Woodbridge, By Robert Mondavi

Chardonnay, Cabernet, Merlot
\$7 // \$25

Wine Wednesday

1/2 Off All Bottles

Happy Hour

Wed-Fri 5-6 PM