

## White Wines

	GLASS	BOTTLE		GLASS	BOTTLE
<b>Cornaro</b>			<b>ZÜM</b>		
Pinot Grigio—Italy.....	6.75	24.00	Riesling—Mosel, Germany.....	8.00	30.00
<b>Sun Goddess</b>			<b>Shelton</b>		
Pinot Grigio—Friuli-Venezia Giulia, Italy.....	34.00		Riesling—Yadkin Valley, NC.....	23.00	
<b>Jermann</b>			<b>Gérard Bertrand Coté des Roses</b>		
Pinot Grigio—Friuli, Italy.....	42.00		Rosé—Languedoc, France.....	8.50	28.00
<b>Domaines Schlumberger</b>			<b>Erath Vineyards</b>		
Pinot Gris—Alsace, France.....	39.00		Rosé of Pinot Noir—Oregon.....	25.00	
<b>Domaine Lafage Côté Est</b>			<b>Estancia</b>		
White Blend—France.....	8.50	30.00	Chardonnay—Monterey County, CA.....	6.75	24.00
<b>Benzinger Family Winery</b>			<b>Louis Jadot 'Steel'</b>		
Sauvignon Blanc—North Coast, CA.....	6.95	26.00	Unoaked Chardonnay—Bourgogne, France.....	8.50	32.00
<b>Cakebread</b>			<b>Chalk Hill</b>		
Sauvignon Blanc—Napa Valley, CA.....	48.00		Chardonnay—Sonoma Coast, CA.....	9.50	34.00
<b>Loveblock</b>			<b>Simonnet-Febvre Chablis</b>		
Sauvignon Blanc—Marlborough, New Zealand.....	33.00		Chardonnay—Burgundy, France.....	46.00	
<b>Pascal Jolivet</b>			<b>Cakebread Cellars</b>		
Sauvignon Blanc—Sancerre, Loire Valley, France.....	48.00		Chardonnay—Napa Valley, CA.....	64.00	
<b>Val Delle Rose 'Litorale'</b>			<b>Biltmore Estate</b>		
Vermentino—Tuscany, Italy.....	9.00	34.00	White Zinfandel—Asheville, NC.....	7.50	28.00
<b>Umberto Fiore</b>					
Moscato d'Asti—Piedmont, Italy.....	6.95	26.00			

## Red Wines

	GLASS	BOTTLE		GLASS	BOTTLE
<b>Hahn</b>			<b>Atteca</b>		
Pinot Noir—Monterey County, CA.....	7.75	26.00	Grenache—Spain.....	7.50	28.00
<b>Westmount</b>			<b>Marietta 'Román'</b>		
Pinot Noir—Willamette Valley, OR.....	9.75	36.00	Zinfandel/Petite Syrah/Barbera—North Coast, CA.....	36.00	
<b>Lange</b>			<b>Turley 'Juvenile'</b>		
Pinot Noir—Willamette Valley, OR.....	42.00		Zinfandel—Napa, CA.....	50.00	
<b>Soléna Cellars</b>			<b>Duckhorn 'Decoy'</b>		
Pinot Noir—Willamette Valley, OR.....	44.00		Bordeaux Blend—Sonoma County, CA.....	38.00	
<b>Walt 'Blue Jay'</b>			<b>J. Lohr Seven Oaks</b>		
Pinot Noir—Anderson Valley, CA.....	55.00		Cabernet Sauvignon—Paso Robles, CA.....	8.00	29.00
<b>Waterbrook</b>			<b>Justin</b>		
Merlot—Columbia Valley, WA.....	6.95	26.00	Cabernet Sauvignon—Paso Robles, CA.....	12.00	42.00
<b>Duckhorn 'Decoy'</b>			<b>LEcole 'No 41'</b>		
Merlot—Sonoma County, California.....	35.00		Cabernet Sauvignon—Columbia Valley, WA.....	54.00	
<b>The Dreaming Tree 'Crush'</b>			<b>Mt. Veeder Winery</b>		
Red Blend—North Coast, CA.....	8.50	30.00	Cabernet Sauvignon—Napa Valley, CA.....	62.00	
<b>Tablas Creek 'Patelin de Tablas Rouge'</b>			<b>Laurel Glen 'Counterpoint'</b>		
Grenache/Syrah/Mourvèdre—Paso Robles, CA.....	34.00		Cabernet Sauvignon—Sonoma Mountain, CA.....	68.00	
<b>La Posta 'Paulucci'</b>			<b>Jordan</b>		
Malbec—Mendoza, Argentina.....	7.75	28.00	Cabernet Sauvignon—Alexander Valley, CA.....	86.00	
<b>Tikal 'Patriota' by Catena</b>					
Malbec/Bonarda Blend—Mendoza, Argentina.....	34.00				

## Bubbly

<b>Mumm Napa Brut</b> —Napa Valley, CA.....	SPLIT	9.75	<b>Paolo Saracco</b>		
<b>Roederer Estate Brut</b> —California.....		42.00	Moscato d'Asti—Italy.....	HALF BOTTLE	16.50
<b>Perrier Jouet Grand Brut</b> —France.....		78.00	<b>Poema</b>		
			Brut Cava—Spain.....		24.00

## Sake

**Hakutsuru Draft** (300ML) 8.00 • **Tozai Junmai Living Jewel** (300ML) 13.95 %ABV

## Bottled Beers

### BOTTLED DOMESTICS 3.50

Budweiser • Bud Light • Natural Light • Miller Lite • Michelob Ultra • Coors Light • O'Douls

### BOTTLED IMPORTS & CRAFTS

<b>Corona</b> —Mexico.....	4.6%	4.50	<b>Fat Tire Amber Ale</b> —Ft. Collins, CO.....	5.2%	4.50
<b>Corona Light</b> —Mexico.....	4.1%	4.50	<b>Dos Equis Amber</b> —Mexico.....	4.7%	4.50
<b>Amstel Light</b> —Netherlands.....	3.5%	4.50	<b>Bold Rock IPA Hard Cider</b> —Mills River, NC.....	4.7%	4.50
<b>Heineken</b> —Netherlands.....	5.0%	4.50	<b>Mother Earth 'Weeping Willow Wit'</b>		
<b>Red Oak Amber</b> —Whitsett, NC.....	5.0%	4.50	Kinston, NC.....	5.0%	4.50
<b>Guinness Draft</b> —Ireland.....	4.2%	4.50	<b>Mother Earth 'Endless River Ale'</b>		
<b>Foothills 'Hoppyum IPA'</b> —Winston-Salem, NC.....	6.3%	4.50	Kinston, NC.....	4.9%	4.50
<b>Red Stripe</b> —Jamaica.....	4.7%	4.50	<b>White Claw Hard Seltzer 'Mango'</b> .....	5.0%	4.50
<b>Blue Moon</b> —Colorado.....	5.4%	4.50	<b>White Claw Hard Seltzer 'Black Cherry'</b> .....	5.0%	4.50

## Draught Beers

	%ABV	16-OZ. GLASS	52-OZ. PITCHER
<b>Double Barley 'Abby's Amber Ale'</b> —Smithfield, NC.....	6.0%	5.25	15.75
<b>Shortway Brewing 'Lookout Blonde Ale'</b> —Newport, NC.....	4.9%	5.75	17.25
<b>R&amp;D Brewing 'Backspin' Hazy IPA</b> —Raleigh, NC.....	7.0%	6.00	18.00

THE MOSQUITO (*Culex Pipiens f.*)  
Fig. 22.



## Cocktails

### THE SKEETERITA

A DELICIOUS, STRAIGHTFORWARD  
FRESH LIME MARGARITA

Tres Agaves Blanco tequila, fresh lime juice  
and organic agave nectar served on the  
rocks in a salt-rimmed glass 9.50

### DARK & STORMY

Gosling's Black Seal rum mixed with  
Barritt's ginger beer over ice 7.25

### THE WADE SHORE

Bogue Sound Distillery's Bombshell Gin,  
fresh lemon juice and simple syrup shaken  
to create a refreshing, crisp cocktail 8.50

### MALIBU PINA COLADA

Malibu coconut rum blended  
with coconut and pineapple 7.25

### CLASSIC COSMO

Absolut vodka and Grand Marnier  
well-shaken with cranberry and  
lime juices 9.00

### THE MARTINI

Absolut vodka and dry vermouth well  
shaken and served with olives 8.75

### AMOS MOJITO

Bacardi rum muddled with fresh mint, sugar  
and lime juice served over ice—light and  
refreshing 9.00

### BOURBON BEACH COOLER

A REFRESHING BOURBON COCKTAIL WITH  
A PRONOUNCED CITRUS PRESENCE

Wild Turkey 81 bourbon, fresh grapefruit  
juice, St. Germain elderflower liqueur,  
fresh lime juice, organic agave nectar and a  
splash of soda on the rocks 8.75

### PAINKILLER

Gosling's Black Seal rum, creme of coconut  
& pineapple and orange juices shaken with  
ice and garnished with nutmeg 8.00

### MAI TAI

Bacardi Silver rum, Malibu coconut rum,  
apricot brandy, banana liqueur, orange and  
pineapple juices and grenadine shaken with  
ice and served in a tall glass 8.75

### BUY A SOUVENIR

GLASS FOR \$3 WITH  
YOUR COCKTAIL ORDER.

### BUY A NEOPRENE

CAN HUGGER FOR \$3 OR  
BOTTLE HUGGER FOR ONLY

\$4 WITH ANY ALCOHOL  
PURCHASE

## Amos Mosquito's

When this joint was merely an idea, it  
was our goal to create a restaurant that  
provided flavorful food and great service in  
a fun environment. We decided our decor  
would reflect the maritime woods around us.  
We knew what kind of menu we wanted, too:  
local, made from scratch and tasty!

The hard part was coming up with a name.  
It's a long story, but in the end our name  
comes from a knock-knock joke that our  
co-owner Hallock Howard used to mis-tell as  
a child: *Knock-knock. Who's there? Amos. Amos  
who? A mosquito!* (Hallock always said "Amos  
Mosquito" instead of "a mosquito.")

We opened in April of 1999 on the Morehead  
City waterfront and moved to our current  
location in 2003, where we continue to strive  
to meet our original goal.