



- WHITE WINE -

BY THE GLASS

SPARKLING

Baron de Seillac Brut
Provence, France
Baron de Seillac Brut Rose
Provence, France

CHARDONNAY

Van Ruiten Chardonnay
Lodi, California

SAUVIGNON BLANC

Kuranui
Marlborough, New Zealand

PINOT GRIS/GRIGIO

Prendo
Alto Adige, Italy



13/49

13/49

13/49

10/36

12/45

RIESLING

Fritz Windisch Riesling
Rheinhessen, Germany

MOSCATO

La Perlina
Veneto, Italy

ROSÉ

Zoe Rose
Peloponnese, Greece
Les Carteresses Cave de Tavel Rose
Rhone Valley, France



11/40

9/34

11/40

14/52

BY THE BOTTLE

SPARKLING

Palmer & Co Champagne
Champagne, France
Domaine Guy Dumangin 1er Cru
Champagne, France
Elemart Robion VB03 Champagne
Champagne, France

CHARDONNAY

Famille Gueguen
Burgundy, France
Domaine Daniel Seguinot 'Fourchaume' Chablis
Burgundy, France
SOM (State of Mind) Chardonnay
Willamette Valley, Oregon

SAUVIGNON BLANC

Chateau des Cedres
Bordeaux, France
Auclair Sauvignon Blanc
Columbia Valley, Washington



102

115

155

64

75

160

46

57

INTERESTING WHITES

Domaine Boutet Saulnier Vouvray
Loire Valley, France
Trujillo 'Madelyn Cuvee White'
Napa, California
Domaine Chante Cigale Chateauneuf-du-Pape Blanc
Rhone Valley, France



51

60

104

RIESLING

Fritz Windisch Riesling
Rheinhessen, Germany
State of Mind Dry Riesling
Columbia Valley, Washington

11/40

57

PINOT GRIS/GRIGIO

Kramer Pinot Gris Estate
Willamette Valley, Oregon
Zahringner Grauburgunder/Pinot Gris
Baden, Germany

54

72





- RED WINE -

BY THE GLASS

PINOT NOIR

Van Ruiten *H2*
Lodi, California

 
15/54

DISTINCTIVE REDS | BLENDS

La Espera Malbec *G2*
Argentina

14/51

Altivo Tempranillo *F1*
Rioja, Spain

16/60

Involuntary Commitment *G3*
Columbia Valley, California

15/56

CABERNET | BORDEAUX

Chateau Bentejac *H1*
AOP Bordeaux
Van Ruiten Cabernet Sauvignon *G3*
Lodi, California

 
13/46

15/56

ITALY

La Quercia Montepulciano *G2*

15/54

BY THE BOTTLE

CABERNET | MERLOT | BORDEAUX



Domaine des Ormes Saumur Cabernet Franc *E1*
Loire Valley

47

Caterwaul *G1*
Napa Valley, California

74

Chateau Beau Site Haut-Vignoble *E1*
St. Estephe

120

Rickety Bridge Paulina's Reserve *C1*
Franschhoek Valley, South Africa

120

Clos Dubreuil Grand Cru Classé *A2.1-A2.2*
Saint-Emilion, France

250

Shafer One Point Five *A2.6*
Napa Valley, California

300

Arietta H Block *A3.6*
Napa Valley, California

300

Chateau Duhart-Milon *A2.3-A2.5*
Pauillac

350

Buccella Cabernet Sauvignon *A9.1-A9.4*
Napa Valley, California

420

Mayacamas Cabernet Sauvignon *A1.1-A1.4*
Napa Valley, California

475

PINOT NOIR



Kramer Vineyards Pinot Noir *B1*
Willamette Valley, Oregon

60

SOM (State of Mind) Pinot Noir *B2*
Willamette Valley, Oregon

165

SYRAH | SHIRAZ | RHONE

Les Carteresses Cotes-du-Rhone *E2*

45

Rickety Bridge Shiraz *C1*
Franschhoek Valley, South Africa

48

Domaine des Martinelles Crozes-Hermitage Syrah *D2*
Rhone Valley, France

70

Domaine des Martinelles Crozes-Hermitage Syrah *D2*

72

Domaine Chante Cigale Chateauneuf-du-Pape Rouge *A8.1-A8.5*

120

Rickety Bridge 'The Sleeper' *C1*
Franschhoek Valley, South Africa

160

DISTINCTIVE REDS | BLENDS

Van Ruiten Old Vines Zinfandel *D2*
Lodi, California

45

Chateau Haut Grignon *E1*
Bordeaux, France

56

Component Petit Verdot *A3.1-A3.5*
Napa Valley, California

225

Collina Dalla Valle *A1.5-A1.6*
Napa Valley, California

250

ITALY

SICILY

Antolini Corvina

54

Querce Bettina 'For Friends' Super Tuscan *A6.1-A6.1*

90

Querce Bettina Brunello di Montalcino

145

2008 *A7.1-A7.2*

2015 *A4.1-A4.5*

R2015 *A5.1-A5.4*

VENETO

Antolini Amarone della Valpolicella Ca' Coato

147





- COCKTAIL MENU -

BLACKBERRY OLD FASHIONED

Blackberry simple, Maker's Mark, muddled cherry and orange

BROWN SUGAR OLD FASHIONED

Brown sugar simple, Maker's Mark, muddled cherry and orange

LAVENDER HAZE

Empress gin, St. Germain, fresh lemon juice, simple, topped with champagne

CRANBERRY ORANGE WHISKEY SOUR

Jameson, cranberry juice, simple syrup, muddled oranges, topped with ginger beer

POMEGRANATE ROSEMARY MARGARITA

Jose gold, cointreau, rosemary simple, topped soda

SUMMER MULE

Tito's, fresh mint, splash of cranberry, muddled raspberries, topped with ginger beer

- BEER -

Budweiser
Coors Light
Miller Lite

Bud Light
Blue Moon
Corona Extra

Michelob Ultra
Heineken
Stella Artois

Yuengling
Guinness
Heineken 0.0 (N.A.)
Athletic Copperall (N.A.)

Ask your bartender or server about our rotating drafts

- MIMOSA FLIGHTS -

\$20

ASK YOUR SERVER ABOUT ROTATING FLAVORS

- AFTER DINNER DRINKS -

SALTED CARAMEL MARTINI

Salted Carmel vodka, Rumchata, and Disaronno

ESPRESSO MARTINI

Fresh espresso, khalua, amaretto, splash of baileys

ANDES MINT

Peppermint and Cocoa liquor, topped with cream and cocoa

WHITE CHOCOLATE COCONUT MARTINI

White chocolate liquor, coconut rum, splash of cream

