



## WINE LIST

### SPARKLING WINES

Veuve Clicquot Champagne, "Yellow Label" Brut, NV, Reims ... 17/85  
 JCB Lot 69, Sparkling, Brut Rosé, NV, France ... 11/55  
 François Montand, Blanc de Blanc, NV, France ... 9/45  
 Ruffino, Prosecco, NV, Italy ... 7/35  
 Billecart Salmon, Brut Rosé, NV, Champagne ... 129  
 Ca del Bosco, Brut Rosé, NV, Italy-Franciacorta ... 59  
 Manzoni, Rosé Cuvée, Pink Moscato, NV, Italy ... 29

### ROSE WINES

JL Columbo "Cape Bleue", 2016, Provence ... 9/36  
 La Spinetta, Casanova, 2016, Tuscany ... 39

### CHARDONNAY

Rombauer, 2016, Carneros ... 16/64  
 Scott Family, 2015, Arroyo Seco ... 9/36  
 Douce Villages "Unoaked" 2015, France ... 8/32  
 Kistler "Sonoma Coast", 2014, Sonoma ... 92  
 Cakebread, 2014, Napa Valley ... 74  
 Ch. Beaugard "Pouilly Fuisse", 2014, France ... 42

### PINOT GRIGIO / PINOT GRIS

Acrobat, Pinot Gris, 2015, Oregon ... 10/40  
 Riff, Pinot Grigio, 2015, Italy - Alto Adige ... 8/32  
 King Estate, Pinot Gris, 2015, Willamette Valley ... 48

### SAUVIGNON BLANC

Oyster Bay, 2016, Marlborough ... 9/36  
 Shooting Star, 2016, Lake County ... 8/32  
 Rombauer, 2016, Napa Valley, ... 52

### ALTERNATIVE WHITES

La Spinetta, Vermentino, 2016, Italy ... 10/40  
 Perrin, Côte du Rhône Blanc, 2016, France ... 8/32  
 Corvo, Moscato, 2016, Italy - Sicily ... 7/28

## BEERS BY DRAFT & BOTTLE / CAN

### BY BOTTLE OR CAN

Bud Light ... 3.50  
 Miller Lite ... 3.50  
 Michelob Ultra ... 3.50  
 Budweiser ... 3.75  
 Corona ... 4.25  
 Stella Artois ... 4.75  
 Duke's Brown Ale ... 4.00  
 Funky Buddha "Floridian" ... 4.75  
 Estrella Damn Daura (GF) ... 4.75  
 St Pauli Girl NA ... 3.75

### BY DRAFT

Heineken BrewLock System ... 6.00  
 Intuition People's Pale Ale ... 5.75  
 Yuengling Lager ... 4.00  
 Blue Moon Belgian Wheat ... 5.75  
 Bud Light ... 3.75  
 Michelob Ultra ... 3.75

### CABERNET SAUVIGNON

Turnbull "White Label", 2014, Napa ... 17/68  
 Justin, 2015, Paso Robles ... 14/56  
 Vina Robles, 2014, Paso Robles ... 9/36  
 Caymus, Napa Valley, (750 ml), 2014 ... 140  
 Silver Oak, Alexander Valley, 2012 ... 95  
 Rombauer, Napa Valley, 2014 ... 72  
 Quilt, (By Caymus) Napa, 2015 ... 48

### PINOT NOIR

La Crema, 2014, Willamette Valley ... 13/52  
 Nobilo "ICON", 2014, Marlborough ... 10/40  
 Kenwood "Sonoma Coast", 2015, Sonoma ... 9/36  
 Du Mol "Russian River", 2015, Sonoma ... 82  
 Emeritus, 2014, Sonoma - Russian River ... 69  
 Belle Glos "Las Alturas", 2015, Santa Lucia ... 64  
 Elk Cove, 2014, Willamette Valley ... 62

### MERLOT

Hogue, 2015, Columbia Valley ... 7/28  
 Frogs' Leap, 2014, Napa Valley ... 59

### ALTERNATIVE REDS

Kuleto Red Blend, "Frog Prince" 2014, Napa ... 14/56  
 KlinkerBrick, Zinfandel, 2014, Lodi ... 10/40  
 Tintonegro, Malbec 2016, Mendoza ... 8/32  
 Ch. St. Cosme, 2015, Côte du Rhône, ... 8/32  
 Justin "Isosceles", Red Blend, 2014, Paso Robles ... 105  
 Janasse, Chateauneuf-du-Pape, 2015, France ... 89  
 Tolaini "Valdisanti", Super Tuscan, 2011, Italy ... 57  
 Muga "Reserva" Rioja, 2013, Spain ... 56  
 Lenotti "Rosso Passo", Red Blend, 2015, Italy ... 25

## CRAFT COCKTAILS

### Manhattan ... 12

Carpano Antica sweet vermouth,  
 Fee Brothers cherry bitters and Luxardo cherries.

### Old Fashion ... 12

Peychaud's, Angostura & Fee Brothers Orange Bitters,  
 turbinando syrup, fresh orange peel, Luxardo cherries.

*Manhattan's and Old Fashion's made with choice:*

**E. Williams Single Barrel, Templeton Rye, Bacardi 8yr**

### Pomegranate Mule ... 11

Russian Standard Platinum vodka, Pama liquor,  
 Pomegranate juice, ginger syrup, ginger beer, lime

### Tee Time ... 17 ( serves 2 )

Ketel One Vodka, Pear liquor, green tea syrup,  
 fresh lemon, pear juice, splash of ginger beer

### Grapefruit Mojito ... 11

Bacardi Grapefruit Rum, muddled mint and lime,  
 mint simple syrup, ruby red grapefruit juice, soda

### THE Margarita ... 11

Casamigos Blanco, Cointreau, house made sour,  
 fresh orange juice **add \$1 for a Grand Marnier float**

### Dark and Stormy ... 10

Gosling's Black Seal Rum, Gosling's Ginger Beer

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.