

## Drink Specials

### **Cherry Blossom Martini ~ 8.50**

1 oz White House Tequila  
1 oz Cherry Vodka  
Lime Juice  
Grapefruit Juice  
Grenadine  
Cherry Garnish  
Salted Rim

### **Bees Knees Martini ~ 8**

2 oz Gin  
Lemon Juice  
Honey Syrup

### **Greyhound ~ 5**

1 oz Vodka  
Grapefruit Juice

## Bottled Beer

### **Domestic Bottle Beer**

Budweiser  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Busch Light  
Labatt Blue  
Labatt Blue Light  
Samuel Adams  
Blue Moon

### **Import Bottle Beer**

Corona  
Corona Light  
Heineken  
Amstel Light

### **Seltzers/Malt Beverages**

Smirnoff Ice Black  
White Claw – Raspberry  
PBR Coffee

### **Ciders**

Blake's Mango Habanero  
Blake's El Chavo  
Blake's Strawberry Rosé

### **Non-Alcoholic Beer**

O'Doul's Amber

## Red Wine

*By the Glass*

### **Canyon Road ~ \$7**

*Cabernet Sauvignon, California*

Aromas of blackberry jam and ripe raspberries that nicely integrate with notes of spices, mocha and hints of vanilla  
1/2 Liter ~ \$14      Liter ~ \$26

### **Canyon Road ~ \$7**

*Merlot, California*

Aromas of ripe cherries and black plums, nicely blended with nuances of chocolate and brown spices; refined hints of oak, soft tannins and a pleasant fruit finish  
1/2 Liter ~ \$14      Liter ~ \$26

## Domestic Red Wines

*By the Bottle*

### **McManis ~ \$20**

*Merlot, California*

The wine opens with notes of blackberry, vanilla cream, and baking spices, this leads into a mid-palate dominated by black fruit, closing with a pleasing, toasty finish

### **Skyfall ~ \$28**

*Merlot, Columbia Valley, Washington*

Wonderfully developed aromas of plum, vanilla and leather; juicy flavors of cherry candy coupled with hints of cocoa powder

### **Louis M. Martini ~ \$24**

*Cabernet Sauvignon Select, Sonoma Valley, California*

A spicy bouquet from oak barrels, balanced by intense fruit; full-bodied with complexity

### **Chateau Souverain ~ \$24**

*Cabernet Sauvignon, Alexander Valley, California*

Layered nuances of vanilla, fresh roast coffee, nutmeg and clove; well-structured with fine-grained tannins that lead to a long, powerful finish

### **Mount Veeder ~ \$60**

*Cabernet Sauvignon, Napa Valley, California*

Rich flavors of blackberry and cherry with distinctive notes of cocoa, tobacco and cedar

### **Mark West Black ~ \$24**

*Pinot Noir, California*

Full-bodied, rich and smooth with hints of black cherries and plums, mocha, vanilla and caramel

### **Votre Santé Pinot Noir ~ \$24**

*Francis Coppola, California*

Balanced acidity and minerality; whole-berry fermentation, oak aging; complex aromas and flavors of black cherry, plum, tea leaves, vanilla

### **MacMurray Estates ~ \$34**

*Pinot Noir, Russian River Valley, California*

Full-bodied, rich and smooth with hints of black cherries and plums, mocha, vanilla and caramel

### **Joel Gott ~ \$32**

*Pinot Noir, California*

Rich berry flavors with hints of spice, velvety tannins and a long, elegant finish.

## Domestic Red Wines

*By the Bottle*

### **Predator ~ \$26**

*Zinfandel, Old Vine, Lodi California*

These 50+ year old vines produce fruit that is very concentrated and complex. Great fruit-forward flavors of black cherries and raspberries, with aromas of spice, espresso and bacon fat.

### **Conundrum ~ \$27 (1 Liter) ~ \$22 (750 ml)**

*Zinfandel; Petit Sirah, California*

A rich, dark red; aromas of ripe berries and plums, warmed by a hint of cocoa

### **Apothic Red ~ \$20**

*Syrah, Zinfandel and Merlot, California*

Intense fruit aromas and flavors of rhubarb and black cherry that are complemented by hints of mocha, chocolate, brown spice and vanilla

### **Cinnabar Mercury Rising ~ \$36**

*Cabernet, Merlot, Petit Verdot, Petite Sirah, California*

Delicate aromas of blackberry, crème de cassis, baking spice, cedar and honeysuckle; a lively acidity and firm, dusty tannins with flavors of ripe black cherry, plum, herbs, vanilla and toasted oak

## Imported Red Wines

*By the Bottle*

### **Georges Vigouroux Pigmentum ~ \$20**

*Malbec, Cahors, France*

Dark crimson color and spicy fruity aromas like cherry, plum and blackberry

### **The Y Series ~ \$20**

*Yalumba Shiraz, South Australia*

Deep crimson in colour, this wine shows intense youthful aromas of ripe dark berries, mulberry jam, Indian spice, and dark chocolate.

### **Risata Red Moscato ~ \$18**

*Italy*

Sweet red wine with juicy ripe raspberry, strawberry and nectarine flavors; finishes sweet, yet with balanced acidity

## Non-Alcoholic Wine

### **Fré ~ \$14**

*Red Blend, California*

Deep ruby red in color; ripe, black cherry aromas; rich, smooth palate, with bright fruit flavors, framed by a subtle smoky character and lingering finish

## White Wines

*By the Glass*

### **Canyon Road**

*Moscato, California*

Aromas and flavors present a grab bag of fresh fruit characters, especially white melon and pears, plus a hint of honeysuckle.

Glass ~ \$7

Bottle ~ \$20

### **Canyon Road ~ \$7**

*Pinot Grigio, California*

Medium-bodied and refreshing with inviting flavors of summer ripened apple and pear; hints of floral aromas complement a crisp, clean finish

1/2 Liter ~ \$14

Liter ~ \$26

### **Johan Klaus ~ \$7.50**

*Piesporter, Germany*

Light, sweet and crisp with a tangy fruit character

1/2 Liter ~ \$16.00

Liter ~ \$29.00

### **Oak Vineyards ~ \$7**

*Chardonnay*

Light straw color expresses smokey aromatic nuances of apple and lemon zest; flourishing into citrus, orange blossom and smoked oak flavors

1/2 Liter ~ \$14.00

Liter ~ \$26.00

### **Babich**

*Sauvignon Blanc, California*

This is a classic Marlborough Sauvignon Blanc which is consistently produced in a fuller, riper, softer style that develops well. This wine is clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.

Glass ~ \$8

Bottle ~ \$20

## Domestic White Wines

*By the Bottle*

### **Chateau Ste Michelle**

#### **Mimi Chardonnay ~ \$22**

*Horse Heaven Hills, Washington*

Lightly oaked, elegant style that is great with food, with apple and pear fruit character and bright natural acidity

#### **Frei Brothers ~ \$34**

*100% Chardonnay, Russian River Valley, California*

Flavors of green apple, orange zest and apple pie complemented by notes of butter and toast; rich nutty flavors lead to a silky finish a plush mouthfeel

#### **Two Vines ~ \$20**

*Gewürztraminer, Colombia Valley, Washington*

Aromas of spice, fruit and rose petals followed by flavors of pink grapefruit and white peach; subtle sweetness and bright acidity marry seamlessly, creating a balanced, refreshing finish

#### **Chateau Grand Traverse ~ \$22**

*Late Harvest Riesling, Michigan*

Sweet wine which reveals opulent flavors of apple, apricot and peach; overlaid with a delicate honey-like sweetness

#### **Cakebread ~ \$46**

*Sauvignon Blanc, Napa Valley, California*

Fresh and vivacious with bright lime, kiwi, grapefruit and green melon aromas; zesty citrus and melon flavors

## Imported White Wines By the Bottle

### San Angelo ~ \$32

*Pinot Grigio, Southern Tuscany, Italy*

Lush tropical fruit aromas and flavors, balanced with crisp citrus, pear, peach, anise and honey notes, reflect its unique-Tuscan character

### Chloe ~ \$22

*Pinot Grigio, Valdadige D.O.C, Italy*

Flavors of juicy white peach, soft melon, crisp apple and floral honeysuckle with a subtle undertone of Meyer lemon

### 13 Celsius ~ \$22

*Sauvignon Blanc, Marlborough, New Zealand*

Vibrant aromatics of bright citrus, a crisp edge of minerality and sweet herbs elegantly tease the refined acidity and refreshing finish

### Babich ~ \$20

*Sauvignon Blanc, New Zealand*

This wine is clean, fresh and tropical, with fruit from several vineyards situated throughout Marlborough.

### Maso Canali ~ \$24

*Pinot Grigio, Trentino*

Ripe nectarine and light citrus flavors; full-flavored; dry; crisp finish

### Domaine Daulny ~ \$34

*Sauvignon Blanc, Sancerre, Loire Valley, France*

100% Sauvignon Blanc; aromatic, fresh grassy bouquet; fresh ripe fruit flavors with a crisp, dry finish

### Clean Slate ~ \$20

*Riesling, Germany*

The Riesling is an exquisite balance of fresh peach, crisp lime and subtle mineral flavors

### Champs de Provence ~ \$22

*Rosé, France*

A classic dry rosé with vibrant notes of red berries, citrus and orange blossom with a medium-body, flavorful hints of raspberry, and a zesty mineral finish

## Champagne & Sparkling Wines

### La Marca (750 ml) ~ \$22

*Prosecco ~ Veneto, Italy (187 ml) ~ \$7*

Aromas of fresh citrus, honey and white flowers; fresh clean palate with ripe lemon, green apple and grapefruit flavors; a light, refreshing, crisp finish

### Cuvee Jean-Louis Brut \$22

*France*

Pale-golden color with delicate bubbles; clean with refreshing white fruit aromas; pleasant and well-balanced

### Martini & Rossi \$22

*Asti, Italy*

100% Moscato; Crisp, fruity taste; extraordinarily light

### Wycliff Brut \$19

*California*

Ripe apple and pear are layered with hints of honey and citrus in Wycliff Brut. The fresh cool, fresh stone and tree fruit flavors are balanced with a light body and mouth feel.

### Dom Perignon \$180

*Brut, Champagne, France*

An enticing blend of red berries, butter and toast on the nose

### Cupcake \$22

*Prosecco Rosé Italy*

Fine bubbles with flavors of citrus and notes of light berry and peach

### Chloe \$24

*Prosecco Rosé, Italy*

Sweet and bright with fine bubbles and notes of ripe red berries and rose petals

## Draught Beer

**Budlight**

**Guinness Stout**

**Bass Ale**

**Stella Artois**

**Bell's Two Hearted Ale**

**Killian's Irish Red**

**Sam Adams Cold Snap**

**Bell's Oberon**

**Black & Tan (Guinness & Bass)**

## Liquors

### Rum

Heaven Hill  
Captain Morgan Spiced  
Malibu Coconut  
Bacardi  
Myer's Dark Rum

### Vodka

Kamchatka  
Stolichnaya  
Smirnoff  
Smirnoff Vanilla  
Absolut  
Ketel One  
Grey Goose  
Tito's  
Pinnacle Strawberry  
Pinnacle Raspberry  
Pinnacle Salted Caramel  
Pinnacle Cherry  
Pinnacle Cake  
UV Blue

### Whiskey

Newport  
Canadian Club  
Seagram's Seven  
Jack Daniels  
Jack Daniels Tennessee Fire  
Seagram's VO  
Bushmills  
Jameson  
Crown Royal  
Crown Royal Apple  
Crown Royal Peach  
Skrewball Peanut Butter  
Lot No. 40  
Gentleman Jack

### Gin

Calvert  
Tanqueray  
Bombay Sapphire  
Beefeater  
Hendricks  
Nolet's

### Brandy/Cognac

Christian Brothers  
Ginger  
Courvoisier

### Tequila

Rosita  
Jose Quervo Gold  
Patron Silver  
1800 Reposado

### Bourbon

Elijah Craig  
Evan Williams  
Jim Beam  
Jim Beam Black  
Jim Beam Peach  
Maker's Mark  
Knob Creek  
Wild Turkey 101  
Woodford Reserve

### Scotch

Dewar's  
Cutty Sark  
J & B  
Johnnie Walker Black  
Chivas Regal  
Glenlivet  
Glenfiddich  
Macallan 12 year

### Liqueur/Cordial

Benedictine  
Jagermeister  
Bailey's Irish Cream  
Grand Marnier  
Kahlua  
Frangelico  
Chambord  
Peach Schnapps  
Southern Comfort  
Di Saronno  
Sambucca di Amore  
Licor 43  
Rum Chata  
Fireball