

WHITE WINES

La Terre Chardonnay – California

\$6.00/glass

dry with a smooth, pleasant green apple flavor

Copperridge White Zinfandel – California

\$6.00/glass

light bodied and well balanced with a strawberry bouquet

Frei Brother's Chardonnay – Sonoma County, California

\$8.50/glass \$32.00/bottle

medium bodied, citrus and pear flavors with a lively finish

A Mano Pinot Grigio – Puglia, Italy

\$7.75/glass \$29.00/bottle

light bodied with citrus, tropical fruit and pear notes

Sonoma Vineyards Sauvignon Blanc – Sonoma County, California

\$8.00/glass \$30.00/bottle

flavors of succulent grapefruit and fresh citrus with a refreshing finish

New Harbor Sauvignon Blanc – Marlborough, New Zealand

\$9.50/glass \$36.00/bottle

bouquet of passion fruit and guava with a crisp finish

Leonard Kreuzsch Riesling – Mosel Saar Ruwer, Germany

\$8.00/glass \$30.00/bottle

light bodied and fruity with a crisp apple flavor

Covey Run Chenin Blanc – Columbia Valley, Washington

\$7.50/glass \$28.00/bottle

bright and crisp, but not too sweet aperitif

Sonoma Cutrer Chardonnay – Russian River Valley, California

\$31.00/bottle (375 ml)

subtle vanilla and lime with a distinct lingering finish

St. Supery Sauvignon Blanc – Napa Valley, California

\$27.00/bottle (375 ml)

juicy lime, kiwi, and tangerine with a long elegant finish

Santa Margherita Pinot Grigio DOC – Alto Adige, Italy

\$35.00/bottle (375 ml)

clean, intense aroma and dry flavor with a pleasant golden apple aftertaste

Kenwood Yalupa Brut – Sonoma County, California
\$9.50/bottle (187 ml)
sweet melon and crisp white stone fruit ends with a snappy finish

Perrier Jouet Grand Brut – Champagne, France
\$62.00/bottle (375 ml)
finesse and depth with candied honey, citrus and mineral flavors

RED WINES

La Terre Cabernet Sauvignon – California
\$6.00/glass
smooth and drinkable with hints of spice and dark fruit

Louis Martini Cabernet Sauvignon – Sonoma County, California
\$9.00/glass \$34.00/bottle
medium bodied, flavors of black cherry and spice with a smooth tannin finish

Archetype Cabernet/Shiraz – Barossa Valley, Australia
\$9.50/glass \$36.00/bottle
dark plums, sage, and spice aromas with a finish of dark ripe fruit

Edna Valley Merlot – San Luis Obispo, California
\$8.75/glass \$33.00/bottle
black berry and cherry flavors, firm tannins and a smooth finish

Spellbound Zinfandel – Lodi, California
\$9.50/glass \$36.00/bottle
well balanced with subtle spice and rich, dark berry flavors

Big Red Monster Syrah/Petite Syrah/Zinfandel– Rutherford, California
\$9.75/glass \$37.00/bottle
ripe plum, cherry and raspberry with nuances of chocolate and spice

Parducci Pinot Noir – Mendocino, California
\$8.50/glass \$32.00/bottle
100% carbon neutral winery, dark berry with a hint of cocoa

A by Acacia Pinot Noir – Sonoma County, California
\$11.50/glass \$44.00/bottle
medium bodied palate includes rich flavors of plum and black cherry

Gascon Malbec – Argentina
\$8.50/glass \$32.00/bottle
full bodied with soft, round tannins, and hints of blueberry, dark cherry and mocha

Steele Pinot Noir – Santa Maria Valley, California

\$36.00/bottle (375 ml)

complex but easy drinking with flavors of tart cherries, raspberries and pepper

Merryvale Starmont Merlot – Napa Valley, California

\$32.00/bottle (375 ml)

notes of bright cherry, raspberry and fresh herbs with a rich, lingering finish

Merryvale Starmont Cabernet Sauvignon – Napa Valley, California

\$35.00/bottle (375 ml)

aromatic notes of cassis, black currant and exotic spices with a long finish

Coppolla Claret – California

\$22.00/bottle (375 ml)

aromas of spice with black fruits, dark chocolate and hints of sweet vanilla flavors

SIGNATURE MARTINIS

ALL \$11.25

James Bond - Just as 007 intended it. Tanqueray, Ketel One Vodka, and a dash of Lillet Blond, shaken and served with a twist.

Sour Apple-tini – This tart treat pairs Sour Apple Pucker and Ketel One Vodka to create a vivid green martini.

Ginger Martini – A unique martini with some kick! Ketel One Citroen, Triple Sec, and ginger syrup with a candied ginger garnish.

Café Con Leche – A smooth and creamy dessert martini. Smirnoff Vanilla Vodka, Starbucks Espresso Liqueur, Butterscotch Schnapps, and a dash of cream.

Pomegranate Cosmo – A patron favorite, Ketel One Citroen, Smirnoff Orange, lime and pomegranate juice combine to revolutionize an old classic.

Bon-Bon - Smirnoff Vanilla Vodka, Kahlua and Bailey's Irish Cream head up this combination of seven swanky liqueurs for the sweet styling of our signature chocolate martini.

Limon-tini – Hip & Refreshing! Bacardi Limon, Smirnoff Razz, Chambord, fresh lime juice and lemonade.

Key Lime Pie - Prepared with Cruzan Vanilla Run, key lime cream liqueur and fresh lime juice, garnished with a graham cracker rim, just like the real thing!

Rangpur Rain - Who said cosmos have to be made with vodka? Try our innovative concoction featuring Tanqueray Rangpur Gin, Sprite and a splash of cranberry juice.

Soho – About as cool as the neighborhood, Tanqueray, Chambord, and sour mix with a lemon twist.

Lemon Drop – Like the shot, only more to love. Ketel One Citroen, Triple Sec, with a splash of sour mix and lemonade all set off by a sweet sugar rim.

Aztec Gold – Take a salt-rimmed glass, add Patron Reposado, Cointreau, lime juice and sour mix, then sit back and enjoy the taste sensation!

MINI-TINIS

ALL \$7.25

Available in Larger Size for \$11.25

Truffletini – Ketel One Vodka, Godiva White and Dark Chocolate Liqueurs in a chocolate swirled glass. Delicious.

Dark – Godiva Dark Chocolate Liqueur and Smirnoff Vanilla

White – Godiva White Chocolate Liqueur and Smirnoff Vanilla

Dreamsicle – Remember these? Liqor 43, orange juice and a dash of cream take you back to the ice cream treat.

Razberi Rumba – Fruity and Refreshing! Bacardi O Rum, Chambord, and pineapple juice with a splash of Sprite.

Peartini – Try something different, Smirnoff Orange Vodka, pear nectar, and a splash of peach schnapps.

Hollywood – Just like the stars drink, Ketel One Vodka, Chambord, and pineapple juice.

Electric Blues – Bacardi Limon and Blue Curacao mix with lemonade to create this citrus cocktail. Sugar rim for added sweetness.

Century – Absolute, Chambord, Triple Sec and grapefruit juice make a timeless classic.

Bee Line - Honey, you'll love this martini! Tanqueray, Apricot Brandy and Peach Schnapps.

Cajun – Hot as the bayou with Absolute Peppar, M&R Dry Vermouth and a chipotle stuffed olive. Try it dirty!

Dirty – For all you olive lovers – Ketel One Vodka, M&R Dry Vermouth and olive brine with a bleu cheese stuffed olive.

DOMESTIC BOTTLES

Budweiser - American Macro Lager 5% ABV
Bud Light – Light Lager 4.2% ABV
Miller Genuine Draft – American Macro Lager 4.66% ABV
Miller Lite – Light Lager 4.17% ABV

MICROBREW BOTTLES

Anchor Steam Liberty Ale – American Pale Ale 6% ABV
Dogfish Head 60 min IPA – American IPA 6% ABV
Fat Tire – American Amber / Red Ale 5.2% ABV
Flying Dog – Horn Dog – Barley Wine 10% ABV
Goose Island – Honker’s Ale – English Bitter 5% ABV
Goose Island – Matilda – Belgian Strong Pale Ale 7% ABV
Rogue Dead Guy Ale – Mai Bock / Helles Bock 6.5% ABV
Sam Adams Seasonal – Varies By Season
Two Brothers French Country Ale – Biere De Garde 5.9% ABV
Three Floyds Alpha King Pale Ale – American Pale Ale 6% ABV
Three Floyds Robert The Bruce – Scottish Style Ale 6.5% ABV

IMPORT BOTTLES

Amstel Light – Light Lager 3.5% ABV
Corona – American Macro Lager 4.7% ABV
Delerium Tremens – Belgian Strong Pale Ale 9% ABV
Duvel – Belgian Strong Pale Ale 8.5% ABV
Heineken – Euro Pale Lager 5% ABV
Hacker-Pschorr Weiss – Hefeweizen 5.5% ABV
La Fin Du Monde – Tripel 9% ABV
Lindeman’s Peche Lambic – Fruit Beer 5% ABV
Magner’s Cider – Cider 4.7% ABV
Newcastle Nut Brown – English Brown Ale 4.7% ABV
Sam Smith’s Oatmeal Stout – Oatmeal Stout 5% ABV
Stella Artois – Euro Pale Lager 5.2% ABV

DRAFT BEERS

Guinness Stout – Irish Dry Stout 4.2% ABV
Bass Ale – English Pale Ale 5% ABV
Blue Moon – Witbier 5.4% ABV

COCKTAILS

The Mojito – \$8.00
Fresh mint leaves muddled with simple syrup and rum topped with soda water

The Mango Mojito – \$8.50

Captain Morgan Parrot Bay Mango adds a twist to the classic cocktail

Bluesman Bloody Mary – \$8.00

Absolut Peppar, Guinness and our blend of spices

Mambo Margarita – \$8.25

Jose Cuervo Tradicional margarita with a salted rim

The Mojo – \$8.50

A special Jose Cuervo margarita with a Chambord twist

Midori Margarita – \$8.50

A sweet melon flavored margarita featuring Jose Cuervo

Ultimate White Russian – \$7.50

Smirnoff Vanilla, Starbuck's Liqueur and cream

Nutty Irishman – \$6.50

Bailey's Irish Cream, Frangelico and half and half

COGNACS & LIQUEURS

Courvoisier VS - \$7.50

Hennesey VS - \$7.50

Remy Martin VSOP - \$9.25

Licor 43 - \$7.25

Drambuie - \$8.50

Grand Marnier - \$8.50

IRISH WHISKEYS

Jameson - \$6.25

Bushmills - \$7.00

Bushmills' Black Bush - \$8.50

SINGLE MALT SCOTCHES

Glenlivet 12 yr. - \$8.25

Glenfiddich 12 yr. - \$8.25

Cragganmore 12 yr. - \$10.25

Glenkinchie 12 yr. - \$10.25

Dalwhinnie 15 yr. - \$10.50

Oban 14 yr. - \$10.75

Talisker 10 yr. - \$10.75

Lagavulin 16 yr. - \$13.75

SPECIALTY COFFEE DRINKS

Espresso Martini – \$11.25

Cold Espresso, Smirnoff Vanilla, Kahlua and Godiva White Chocolate Liqueur

Mocha Chambord – \$6.75

A café mocha with a shot of Chambord Raspberry Liqueur

Café Blanco – \$6.75

Starbucks Coffee Liqueur, Smirnoff Vanilla, Bailey's and coffee

Bailey's and Coffee – \$6.75

Traditional cocktail served with whipped cream

Irish Coffee – \$6.75

Jameson's Irish Whiskey and coffee topped with whipped cream

Peppermint Patty – \$6.75

Hot Cocoa, Starbucks Coffee Liqueur and peppermint schnapps with whipped cream

COFFEE DRINKS

Coffee, Tazo Tea, Hot Cocoa – \$2.50

Espresso – \$2.50

Double Espresso – \$3.50

Café Latte – \$3.50

Cappucino – \$3.50

Café Mocha – \$3.50

Chai Tea Latte – \$3.50

Caramel Machiato – \$3.75

Add Flavored Syrup – \$.50