

ASK YOUR SERVER FOR
OUR BOTTLE WINE LIST

WINE MENU

WINES BY THE GLASS

WHITES

KUNG FU GIRL RIESLING WA white stone fruit, white peach, apricot, Fuji apple, shiro plum, lime leaves 8/30

CITRA PINOT GRIGIO ITALY bright straw gold, delicate floral & fruit scents, dry, light, crisp 5/20

ECHO BAY SAUVIGNON BLANC NEW ZEALAND zesty citrus aromas lead to layers of passionfruit, grapefruit, & gooseberry, followed by a clean, refreshing finish 8/30

SALMON CREEK CHARDONNAY CA apple, fig, & melon nuances; finishes soft & crisp with a hint of vanilla 5/20

ARROWOOD CHARDONNAY CA Sonoma; aromas of vanilla, honey, orange zest; flavors of spicy oak & apples 8/35

REDS

CONCANNON PINOT NOIR CA aromas of raspberries & ripe strawberry, medium-bodied, very food friendly, warm spice accents of cloves & cinnamon, bright red fruit flavors finish round & smooth 6/24

BISON RIDGE MERLOT CA flavors of black cherries, plums, & figs with a soft, smooth finish 5/20

AVALON CABERNET SAUVIGNON CA nearly opaque black garnet color, mild fruity aromas of dried cherries, chocolate cream cookie, delicate spice, and olive with a satiny, vibrant, fruity medium body and light oak 6/24

LAS MULAS CABERNET SAUVIGNON CHILE organically grown grapes, subtle spicy notes, juicy red fruits, long finish 7/28

TRIVENTO AMADO SUR MALBEC ARGENTINA 70% malbec, 20% bonarda, 10% syrah, 91 points Wine Spectator, jammy, zesty 8/32

ROSCATO RED ITALY sweet & fun, this red wine is light bodied & very sweet, served chilled 7/28

CROFT RESERVE TAWNY PORTO PORTUGAL smooth & round, full of luscious strawberry jam flavors, elegant finish 6

SPARKLING COCKTAILS

MADE WITH DRAFT SINGLO GLERA (A.K.A. PROSECCO)

GLERA... HUH? *in 2009, the Prosecco grape was renamed Glera. Now sparkling wine made only from the Glera grape growing in the Prosecco region can be called Prosecco, all others are called Glera; creamy & refreshing with a delicate combination of acidity & fruit 5*

ORANGE BLOSSOM an elevation of the classic champagne cocktail... St. Germain Elderflower liqueur, a sugar cube, & orange bitters 6

MIMOSA with orange juice 4

QUEEN'S COUSIN a sparkling "flavor bomb"... with Sobieski vodka, Grand Marnier, Cointreau, fresh lime juice, & a couple dashes of bitters 7

VALENCIA ROYALE a cocktail that disappeared mid last century, we think it should come back... with apricot brandy, orange juice, & orange bitters 6

KIR ROYALE with creme de cassis 5

APEROL SPRITZ wildly popular in Italy; this aperitivo featuring Campari's less bitter & fruitier colleague is light & refreshing; served on the rocks 7

FRENCH 75 brought back to the U.S. by returning WWI pilots, the name comes from the 75mm French field gun that was said to have the same kick as the drink... with Seagrams Extra Dry gin, Cointreau, & fresh lemon juice 6

Drink Specials:
Weekdays 4-6pm
Sundays 3-6pm
Tuesdays 4-9pm

Ask your server for our bottle wine list.
Take a bottle of wine to go... half price!
