

DRINK LIST \$9

ALTARITA

Corazon Reposado, Fresh Lime, Grapefruit Juice,
Organic Agave Nectar, Triple Sec

SPICED POMEGRANATE SANGRIA

Red Wine, Pomegranate Juice, Orange Juice, Cloves,
Cinnamon, PAMA Liqueur, Fresh Fruit

APPLE- GINGERTINI

Local Apple Cider, Ice Glen Vodka, Ginger Simple Syrup,
Calvados

ROYAL TEA

Housemade Black Tea Gin, St. Germain, Fresh Lime,
Topped with Sparkling Wine, Rosemary Sprig

BEER LIST

DRAFT \$5

Hoegaarden
BBC steel Rail
Stella Artois
Harpoon IPA
Guinness
Magic Hat #9

BOTTLES

Budweiser \$3.25
Bud Light \$3.25
Michelob Ultra \$3.25
Amstel Light \$3.25
Corona \$3.75
Corona Light \$3.75
Heineken \$3.75
Sierra Nevada \$4.25
Sam Adams \$4.25
Becks \$3.75
Becks Non Alc \$3.75

WINE FLIGHT

\$10

Sample 3 Wines Of Your Choice From The List
Or Pick One Of Our Flights:

Grape Tour

Choose Chardonnay, Sauvignon Blanc, Cabernet
Sauvignon

Palate Surprise

Sancerre, Rose, Malbec

Oenophile

Napa Cellar, Cotes du Rhone, Genesis

Mediterranean

White: Esperto, Burgans, Rose

Red: Valmoisines, Praeludium, Las Roccas

WINE BY THE GLASS

SPARKLING

Brut D'Argent, Jura, France, MV, \$7

SWEET WINE

Château Haut Charme, Sauterne, France, 2007, \$9

REDS

Canyon Road, Merlot, California, USA, 2010, \$6

Finca del Origen, Malbec, Mendoza, Argentina, 2010, \$10

Canyon Road, Cabernet Sauvignon, California, 2010, \$6

Conde De Valdeurar, Tempranillo, Reserva, Rioja, 2004, \$9

Genesis, Meritage, Washington, 2007, \$10,50

Sebastiani, Pinot Noir, Sonoma, California, 2009, \$11

Louis Latour, Valmoisines, Pinot Noir, France, 2007, \$9

E. Guigal, Cotes du Rhone, France, 2007 \$ 9,50

Mt Langi, "Billi-Billi", Shiraz, Victoria, Australia, 2007, \$10

Praeludium, Fattoria Terrazzae, Sangiovese, Italy, 2009 \$11

Las Roccas, Garnacha, Castilla y Leon, Spain 2008, \$8

Montes, Cabernet Sauvignon, Chile, 2009, \$9

WHITES

Canyon Road, Chardonnay, California, 2010, \$6

Laforet, Chardonnay, Burgundy, France, 2010, \$8

Napa Cellar, Chardonnay, Napa Valley, 2009, \$12

Domaine du Tariquet, Sauvignon Blanc, France, 2010, \$7

Villa Maria, Sauvignon Blanc, Marlborough, NZ, 2010, \$9

Sancerre, Fuissier, Sauvignon Blanc, Val de Loire, 2008, \$13

Burgans, Albarino, Rias Baixas, Spain, 2010, \$8,50

Esperto, Pinot Grigio, Venetie, Italy, 2009, \$9

Riesling, Saarstein, Mosel-Saar-Ruwer, Germany, 2009 \$7,50

Rose, Domaine du Tariquet, Gascony, France, 2008, \$7

AFTER DINNER

PORT WINES

Six Grapes Grahams \$7
Taylor FlatGate Fine Ruby \$8
Taylor FlatGate Fine Tawny \$8
Grahams 10 Years Old \$10
Grahams 20 Years Old \$13
Lustau Manzanilla Sherry \$9



SPIRITS

Courvoisier Cognac VSOP \$8
Remy Martin Cognac VS \$8
Chateau Du Busca, Armagnac, XO #1 \$10
Chateau Busnel, Vieille Reserve, \$10
Romana Sambuca \$7
Minoria Sambuca \$9
Bailey's Irish Cream \$8
Grappa Di Amarone \$9.25
Grappa Banfi \$ 10.50
Benedictine \$8
Grand Marnier \$8
Frangelico \$7

SINGLE MALT

Talisker 10 years Old \$9
Macallan 12 years Old \$10
Glenmorangie 12 years Old \$10
Glenlivet 12 Years Old \$10
Oban 14 Years Old \$12
Balvenie 15 Years Old \$14

Coffee Drinks

Espresso Martini (Vanilla Vodka, Espresso, Coffee
Liquor) \$12
Caramel Irish Coffee (Jameson, Coffee, Caramel
Whipped Cream) \$8
Chocolate- Orange Coffee (Grand Marnier, Godiva
Liquor, Coffee) \$8
Frenchie (Espresso, Remy Martin Cognac) \$6
Italian (Espresso, Frangelico) \$6

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