

**CRAFT BEER**

We have over 40 bottles and 9 drafts for your enjoyment.  
See your server for selection.

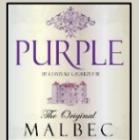
**RED WINE**



**Cabernet-G3 by Goose Ridge: WA**  
Rich aromatic expression of plum, dark cherry with notes of vanilla & savory spices. **Glass \$8 Bottle \$26**



**Cabernet-Altos De Plata: Argentina**  
Aromas of plum and berries with toasted hints and spicy notes of white pepper. **Glass \$8 Bottle \$26**



**Malbec-Purple The Original Malbec: France**  
Black-fruited wine with tobacco, spice and delicious berry fruit flavors. **Glass \$10 Bottle \$32**



**Pinot Noir-Bel Creme De Lys: CA**  
Warm baked cherries and ripe strawberries with mocha and caramel. **Glass \$8 Bottle \$26**



**Legende-Bordeaux: France Barons De Rothchild**  
Palate is round and full bodied. Finish is clean, fruity and harmonious. **Glass \$10 Bottle \$32**



**Merlot-Montes Classic: Chile**  
Elegant, refined with marked fruitiness and spicy black pepper. **Glass \$8 Bottle \$26**



**Zinfandel-Poizin: CA**  
Raspberry, black cherry, spiced mocha, and dense flavors. This wine is to die for! **Glass \$8 Bottle \$26**



**Chianti- Renzo Masi Rufina: Italy**  
Fresh fruit (cherry and raspberry) and floral flavors. **Glass \$7 Bottle \$25**



**Memoro Rosso-Tenute Piccini: Italy**  
Notes of dark cherries, figs and coffee in a delicate oak frame. **Glass \$8 Bottle \$26**



**Meritage- Sterling Vineyards: CA**  
Vanilla oak spices with notes of black raspberries and dark chocolate. **Glass \$8 Bottle \$26**

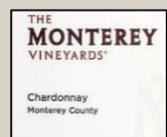


**Apothic Dark: Modesto, CA**  
Dark fruit flavors of blueberry, and blackberry, coffee and dark chocolate. **Glass \$8 Bottle \$26**



**Apothic Winemaker's Blend: Modesto, CA**  
Rhubarb, black cherry and hints of mocha, chocolate, spice and vanilla. **Glass \$8 Bottle \$26**

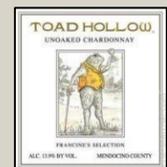
**WHITE & ROSE WINE**



**Chardonnay-Monterey Vineyards: CA**  
balanced fruit flavors dance on the palate and finish toasty and creamy. **Glass \$8 Bottle \$26**



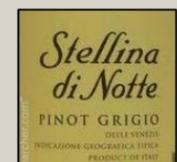
**Apothic White Blend: CA**  
Displays intense flavors of pineapple, peach and a touch of vanilla. **Glass \$8 Bottle \$26**



**Chardonnay- Toad Hollow: CA**  
Clean, crisp and full flavored with hints of mango, melon. **Glass \$9 Bottle \$30**



**Gewurztraminer- Swedish Hill: NY**  
Delicate balance of spice, floral notes and fruitiness. **Glass \$8 Bottle \$24**



**Pinot Grigio-Stellina De Notte: Italy**  
Flavors of pear, kiwi, and melon with a lemony finish. **Glass \$8 Bottle \$26**



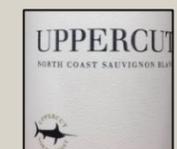
**Pinot Grigio- Esperto: Italy**  
Intense, full-bodied with citrusy acidity and a fruity persistent finish. **Glass \$9 Bottle \$28**



**Riesling- Wobbly Rock: NY**  
Fruity medium body and a tangy sweet citrus, green apple. **Glass \$8 Bottle \$26**



**Riesling- Snap Dragon: CA**  
Apricot aromas with peach, nectarine highlighted by key lime and rose petal. **Glass \$7 Bottle \$25**



**Sauvignon Blanc- Uppercut: CA**  
Refreshing lemon-lime citrus flavors. **Glass \$7 Bottle \$24**



**Sauvignon Blanc-Oyster Bay: New Zealand**  
Passion fruit and tropical fruit flavors with an abundant bouquet. **Glass \$8 Bottle \$26**



**Pink Moscato- Goose Watch: NY**  
Flavors of peaches, tropical fruits, hints of strawberries & fresh grapes. **Glass \$7 Bottle \$23**



**White Zinfandel- Beringer: CA**  
Berry-like fruit flavors and aromas of citrus and honeydew. **Glass \$8 Bottle \$26**

**WINE FLIGHTS**

**Puddle Jumper \$12**

Pinot Grigio-Sauvignon Blanc-Gewurztraminer

A premium selection of white wines beginning with a dry, clean and crisp Pinot Grigio, moving to a delightfully refreshing Sauvignon Blanc and finishing with a spicy, floral Gewurztraminer.

**New York State \$14**

Riesling-Pink Moscato-Gewurztraminer

A sampling of state wines known for its award winning Rieslings, moving to a sweet Pink Moscato, and finishing with a spicy, floral Gewurztraminer.

**Red Eye \$15**

Pinot Noir-Blend-Cabernet Sauvignon

A flight of red wines beginning with a young, soft, fruity Pinot Noir moving to a smooth and mellow blend. Finishing with a full bodied spicy Cabernet Sauvignon.

**SPARKLING**



**Zonin Prosecco: Italy**

Very well-balanced and appealing, with the extremely delicate almond note. 187ml **Bottle \$10**



**Domaine Chandon: CA**

Apple and pear accented by citrus spice over notes of almond and caramel. 187ml **Bottle \$10**



**Moscato D'Asti Soracco: Italy**

Notes of fresh apricot and honeysuckle. 375ml **Bottle \$15**



**Champagne- Moet & Chandon Imperial: France**

Rich and a touch sweet, exuding citrus and honey flavors on an easygoing frame. 750ml **Bottle \$95**

**COCKTAILS**

**Create your own Cocktail \$7**

Jack Daniels  
Dewar's Scotch  
Parrot Bay Rum Punch  
Jose Cuervo Lime Margarita

Tanqueray Gin  
Smirnoff Vodka  
Bacardi Rum

Coke  
Diet Coke  
Sprite  
Ginger Ale  
Orange Juice

Cranberry Juice  
Spicy V8  
Club Soda  
Tonic Water  
Saranac Ginger Beer  
Shirley Temple

**APPETIZERS**

***SERVED UNTIL 8pm (Mon-Wed) and 9pm (Thurs-Sat)***

**Arancinis Du Jour**

Panko crusted, flash fried risotto balls with our chef's choice of filling. Ask your bartender for today's selection **3 for \$10.50**

**Bruschetta**

**Classic:** Fresh tomatoes, basil, red onion, pesto, asiago and parmesan on crostini **\$8**

**Shrimp & Goat Cheese Bruschetta:** Fresh tomatoes, basil, red onion, pesto, tiger shrimp, goat cheese, fresh basil on crostini **\$10**

**Antipasto Plate**

Made with fresh mozzarella, prosciutto, pepperoni, olives, roasted red peppers, artichoke hearts, pepperoncinis and crackers **\$12**

**Cheese & Fruit Plate**

Made with imported and domestic cheeses, fresh fruit and crackers **\$12**

**Gourmet Grilled Pizza**

**Traditional:** Housemade marinara, pepperoni and mozzarella cheese **Pizza Du Jour:** Ask bartender for today's selection **\$12**

**Baked Brie En Croute**

Creamy Brie wrapped in Puff Pastry served with candied walnut dried cranberry compote and crackers **\$12**

***SERVED UNTIL 10pm***

**Bavarian Pretzels**

Served warm and buttery with cheddar stout sauce **3 for \$10**

**Slider**

Certified Angus Beef Slider with shredded romaine hearts, grape tomatoes, pickled red onions, roasted shallot aioli on a grilled roll **1 for \$5 3 for \$14**

**Crispy, Spicy Duck Wings**

Five crispy breaded duck legs tossed in a spicy Sriracha Buffalo sauce with homemade creamy blue cheese dressing, celery and baby arugula. **\$11**

**Truffled Tater Tots**

Flash fried crispy tater tots tossed in white truffle oil, parmesan and fresh parsley with roasted shallot aioli **\$7**