

**CRAFT BEER**

We have over 40 bottles and 10 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**



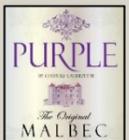
**Cabernet-Altos De Plata: Argentina**  
Aromas of plum and berries with toasted hints and spicy notes of white pepper. **Glass \$8 Bottle \$26**



**Pinot Noir-Como Sur Bicicleta: Chile**  
Rich fruit notes of cherry, raspberry, plum and strawberry. **Glass \$8 Bottle \$26**



**Pinot Noir-Bel Creme De Lys: CA**  
Warm baked cherries and ripe strawberries with mocha and caramel. **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**



**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**

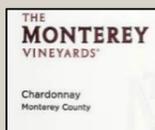


**Apothic Dark: Modesto, CA**  
Dark fruit flavors of blueberry, and blackberry, coffee and dark chocolate. **Glass \$8 Bottle \$26**



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

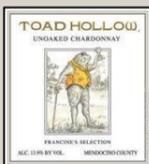
**WHITE & ROSE WINE**



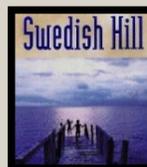
**Chardonnay-Monterey Vineyards: CA**  
balanced fruit flavors dance on the palate and finish toasty and creamy. **Glass \$8 Bottle \$26**



**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 Di Notte: Italy**  
Flavors of pear, kiwi, and melon with a lemony finish. **Glass \$8 Bottle \$26**



**Pinot Grigio- Acrobat: OR**  
Bright flavors of fresh lime, lemon zest and green mango. **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**



**Moscato – Montezuma: NY**  
Light and sweet with aromas of tangerine, ginger, melon and lilac. **Glass \$7 Bottle \$23**



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

**Build your own Wine Flight – 3 Wines for \$14**

 **PARKLING**



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



**Moscato D'Asti Soracco: Italy**  
Notes of fresh apricot and honeysuckle. 375ml **Bottle \$15**



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

 **COCKTAILS**

**Create your own Cocktail \$7**

Jack Daniels	Coke/Diet Coke
Dewar's Scotch	Sprite
Parrot Bay Rum Punch	Ginger Ale
Jose Cuervo Lime Margarita	Orange Juice
Long Island Ice Tea	Cranberry Juice
Tanqueray Gin	Spicy V8
Smirnoff Vodka	Club Soda
Bacardi Rum	Tonic Water
Captain Morgan	

**Dark and Stormy \$8**  
Ginger Beer, Spiced Captain  
Morgan Rum and Lime

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

**Charcuterie**

Prosciutto, pepperoni, peppered salami, Swan Market smoked sausage, with Imported and Domestic cheese, olive tapenade and crostini **\$13**

**Gourmet Grilled Pizza**

**Traditional:** Homemade marinara, pepperoni and mozzarella cheese **\$12**

**Pizza Du Jour:** Ask your bartender for today's selection **\$12**

**Dips & Chips**

**Spicy Buffalo Chicken:** fried chicken, cheddar, mozzarella & blue cheese crumbles **\$11**

**Spinach and Artichoke:** artichoke hearts, baby spinach, mozzarella, asiago, parmesan in a creamy Alfredo Sauce **\$11**

***SERVED UNTIL 10pm***

**Bavarian Pretzels**

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

**Charred Bread with Ricotta & Honey**

Charred bread from Martusciello Bakery with honey infused ricotta cheese & fresh basil **\$10**

**Slider**

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

**Fried Pickles**

Brooklyn Beer battered dill pickle chips with chipotle ranch sauce **\$7**

**Truffled Tater Tots**

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

**Fried Mozzarella**

Brooklyn Beer battered fried fresh mozzarella with homemade marinara sauce, fresh basil and balsamic reduction **\$11**