

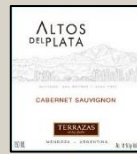
CRAFT BEER

We have over 40 bottles and 10 drafts for your enjoyment.
See your server for selection.

RED WINE



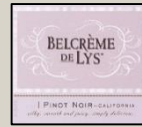
Cabernet-G3 by Goose Ridge: WA
Rich aromatic expression of plum, dark cherry with notes of vanilla & savory spices. **Glass \$8 Bottle \$26**



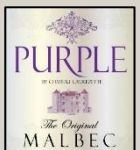
Cabernet-Altos De Plata: Argentina
Aromas of plum and berries with toasted hints and spicy notes of white pepper. **Glass \$8 Bottle \$26**



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**



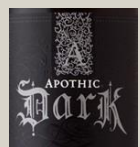
Chianti- Renzo Masi Rufina: Italy
Fresh fruit (cherry and raspberry) and floral flavors. **Glass \$7 Bottle \$25**



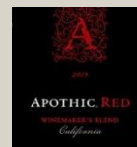
Memoro Rosso-Tenute Piccini: Italy
Notes of dark cherries, figs and coffee in a delicate oak frame. **Glass \$8 Bottle \$26**



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

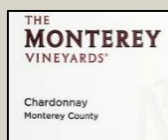


Apothic Dark: Modesto, CA
Dark fruit flavors of blueberry, and blackberry, coffee and dark chocolate. **Glass \$8 Bottle \$26**



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

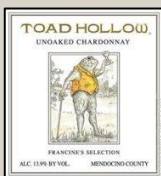
WHITE & ROSE WINE



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**



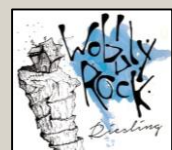
Pinot Rosé – Rainstorm: OR
aromas of strawberry, rose petals and pomegranate seeds. **Glass \$8 Bottle \$24**



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**



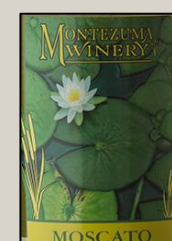
Riesling- Snap Dragon: CA
Apricot aromas with peach, nectarine highlighted by key lime and rose petal. **Glass \$7 Bottle \$25**



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**

Nachos Bel Grande

Tortilla chips, queso sauce, pico de gallo, fresh jalapenos, fresh cilantro, sour cream **\$9**
w/chicken **\$11.50** w/NY strip steak **\$12.50** w/avocado **+\$2.99**

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 w/ 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**

Applewood Smoked Chicken Wings

Ten in house smoked jumbo chicken wings in spicy buffalo sauce w/ blue cheese & celery **\$12**
Ask your bartender for sauce du jour

Truffled Tater Tots

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

Artichokes French

Egg battered artichoke hearts in a sherry lemon butter sauce **\$10**