

Cocktails

TI PIACERA LEMON DROP - Tito's Vodka, Limoncello, lemon juice, Chambord	
POLK ST. MARGARITA - Patron tequila, triple Sec, Crème de Cassis, lime juice on the rocks	
COFFEE CAKE - Disaronno, Tia Maria, Rum Chata and coffee	
CALIFORNIA BREEZE - Absolut vodka, pineapple, lemon juice, cranberry float	
CUCUMBER COLLINS - Hendrick's Gin muddled with fresh cucumber, lemon, splash of soda	
BASIL GIMLET - Hangar 1 vodka, muddled fresh basil and lime juice	
MAKER'S MANHATTAN - Maker's Mark, sweet vermouth, dash of Campari	
MANGO MOJITO - Don Q rum, mint, lime juice, mango juice, on the rocks slightly fizzy	
TEQUILA SUNRISE - Cazadores reposado tequila, orange juice, Americano Gancia and grenadine	
SAN FRANCISCO SOUR - Dewar's Scotch whisky, Disaronno, lemon juice, simple syrup, red wine float	
POMEGRANATE COSMO - Ketel One vodka, Pama liqueur, pomegranate, lime juice	
BUFFALO BILL - Bulleit Rye whisky, apple, bitters	
HONEY JACK - Jack Daniel's honey whiskey, elderflowers liqueur and lemon juice, rocks	
MOSCOW MULE - Russian Standard vodka, Ginger Beer, lime	
NEGRONI - Tangueray Gin, Campari, sweet vermouth	
SANGRIA - Red or white wine, Disaronno, juice	\$9gl/34crf

WHITE Wines by the glass and bottle

Pinot Grigio, House	\$8
Pinot Grigio, San Angelo '13, Toscana, Italia	\$11
Chardonnay, House	\$8
Chardonnay, Raymond '13, Napa, CA	\$12
Insolia, Corvo '13, Sicily, Italia	\$10
Sauvignon Blanc, Rutherford '13, Napa, CA	\$11
Riesling, Clean Slate '12, Germany	\$9
Rose, Chateau de Campuget '12, France	\$10
Prosecco, Gancia 'NV, Italia	\$10

RED wines by the glass and bottle

Merlot, House	\$8
Sangiovese, House	\$8
Chianti Superiore, Banfi '14, Tuscan, Italia	\$10
Cabernet, Greystone '14, California	\$11
Zinfandel, Rodney Strong '11, Sonoma, CA	\$11
Petite Sirah, Petite Petit '12, Lodi, CA	\$10
Pinot Noir, Monterey Canyon '13, Mon., CA	\$9
Pinot Noir, Aquinas '13, Sonoma, CA	\$12

BEER

DRAFT - Founders (Pale Ale), Perroni (lager), Blue Moon (Belgian White), Racer 5 (ipa)	\$6
BOTTLED - Dogfish Head Indian brown Ale, Black Butte Porter, Coors Light, Corona, Budweiser, Clausthaler NA Doc's Draft Hard Apple Cider	\$6 \$7

Wines by the half bottle (375 ml)

\$11 Brut Classico, Ferrari 'NV, Italia	\$32
Merlot, J. Lohri '11, Paso Robles, CA	\$25
\$11 Cabernet, Rutherford Ranch '14, Napa, CA	\$32

Wines by the bottle

\$10 Sparkling \$Champagne	
Champagne Brut, Marquis de Bel Aires 'NV, France	\$75
\$9 Brut Grande Cuvee, Courtaige 'NV, France	\$50
Brut Prestige, Mumm 'NV, Napa, CA	\$45
\$10 Brut Rose, Grandin 'NV, France	\$45
WHITE	
\$11 Pinot Blanc, Hugel '10, Alsace, France	\$40
Sauvignon Blanc, Santa Ema '13, Chile.	\$35
\$9 Sauvignon Blanc, Chateau Montelena '14, Napa, CA	\$70
Chardonnay, Eve '13, Mattawa, WA	\$36
\$10 White Blend, Conundrum '11, Napa, CA	\$40
Gruner Veltliner, Hugel '12, Austria	\$39
RED	
Merlot, Cartlidge '13, North coast, CA	\$38
\$11 Syrah, Falcone '14, Paso Robles, CA	\$60
Pinot Noir, Bolla '14, Pavia, Italia	\$37
\$9 Pinot Noir, Napa celler '13, Napa, CA	\$50
Pinot Noir, Hahn '11, Santa Lucia Highlands, CA	\$60
\$10 Cabernet, Frontera '14, Central Valley, Chile	\$34
\$10 Cabernet, Chateau Smith '11, WA	\$45
Cabernet, B Side '13, Napa, CA	\$50
\$10 Cabernet, Antares '13, Napa, CA	\$65
Cabernet, Brandlin '11, Napa, CA	\$100
\$9 Cabernet, Raymond Generations '11, Napa, CA	\$145
Red Blend, Menage a Trois '13, CA	\$35
Zinfandel, Haraszthy '14, Lodi, CA	\$35
30 Chianti Classico Reseva, Contemassi '10, Italia	\$46
42 Nero D' Avola, Corvo '11, Sicily, Italia	\$38
30 Rosso di Toscana, Belnero '11, Toscana, Italia	\$50
45 Rosso di Montalcino, Banfi '11, Italia	\$60
38 Brunello Di Montalcino, Contemassi '08, Italia	\$95
44 Brunello Di Montalcino, Vitanza '07, Italia	\$115
34 Valpolicella Ripasso, Villa Broghetti '13, Italia	\$42
36 Barbaresco, Riva Leone '11, Priocca, Italia	\$55
38 Montepulciano, Terramia '14, Italia	\$36
Malbec, Hand Craft '14, California	\$38
Malbec Reserve, Finca El Origen '13, Argentina	\$60
30 Rhone, Chateau de Segries '11, Lirac, France	\$45

cheese plate

Assortment of : 3 artisan cheeses \$16

Creamy Gorgonzola: Creamy soft cow milk cheese - Italy
Manchego: Semi firm nutty flavor sheep milk cheese - Spain
Brie: Double cream soft ripened cow milk cheese - France

Corkage Fee \$20/bottle (750 ml or smaller)

18% gratuity will be added to tables of six or more