

Cocktails

TI PIACERA LEMON DROP - Tito's Vodka, Limoncello, lemon juice, Chambord	\$12
POLK ST. MARGARITA - Patron tequila, triple Sec, Crème de Cassis, lime juice on the rocks	\$12
COFFEE CAKE - Disaronno, Kahlua, Rum Chata and coffee	\$10
CALIFORNIA BREEZE - Absolut vodka, pineapple, lemon juice, cranberry float	\$10
CUCUMBER COLLINS - Hendrick's Gin muddled with fresh cucumber, lemon, splash of soda	\$12
BASIL GIMLET - Grey Goose vodka, muddled fresh basil and lime juice	\$12
MAKER'S MANHATTAN - Maker's Mark, sweet vermouth, dash of Campari	\$10
MANGO MOJITO - Don Q rum, mint, lime juice, mango juice, on the rocks slightly fizzy	\$12
TEQUILA SUNRISE - Cazadores reposado tequila, orange juice, Americano Gancia and grenadine	\$10
SAN FRANCISCO SOUR - Dewar's Scotch whisky, Disaronno, lemon juice, simple syrup, red wine float	\$11
POMEGRANATE COSMO - Ketel One vodka, pomegranate, lime juice	\$10
BUFFALO BILL - Bulleit Rye whisky, apple, bitters	\$10
HONEY JACK - Jack Daniel's honey whiskey, elderflowers liqueur and lemon juice, rocks	\$10
MOSCOW MULE - Russian Standard vodka, Ginger Beer, lime	\$10
NEGRONI - Tangueray Gin, Campari, sweet vermouth	\$10
SANGRIA - Red or white wine, Disaronno, juice	\$10gl/34crf

WHITE Wines by the glass and bottle

Pinot Grigio, House	\$8
Pinot Grigio, Santa Cristina '15, Italia	\$11
Chardonnay, House	\$8
Chardonnay, Black Stallion '13, Napa, CA	\$12
Sauvignon Blanc, Bonterra '15, Sonoma, CA	\$11
Gavi, Batasiolo '15, La Morra, Italia	\$10
Riesling, BEX '14, Germany	\$9
Rose, Sables D'Azur '15, Provence, France	\$10
Prosecco, Enza 'NV, Italia	\$10

RED wines by the glass and bottle

Merlot, House	\$8
Sangiovese, House	\$8
Rosso di Toscana, Santa Cristina '14, Italia	\$10
Cabernet, Charles Smith '14, Mattawa, WA	\$11
Zinfandel, Ravenswood '12, Sonoma, CA	\$12
Red Blend, Bogle '14, Central Coast, CA	\$10
Pinot Noir, Bolla '14, Pavia, Italia	\$10
Pinot Noir, Estancia '16, Monterey, CA	\$12

BEER

DRAFT - Lagunitas (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)

Brut Classico, Ferrari 'NV, Italia	\$32
Merlot, Clos du Bois '14, Geyserville, CA	\$28
Cabernet, Kenwood '12, Sonoma, CA	\$30
Zinfandel, Seven Deadly Zins '14, Lodi, CA	\$25
Pinot Noir, Kenwood '13, Sonoma, CA	\$32
Chardonnay, Kenwood '13, Sonoma, CA	\$28

Wines by the bottle

Sparkling \$Champagne	
Champagne Brut, Marquis de Bel Aires 'NV, France	\$75
Brut Grande Cuvee, Courtage 'NV, France	\$50
Brut Prestige, Mumm 'NV, Napa, CA	\$45
Brut Rose, Grandin 'NV, France	\$55
WHITE	
Pinot Blanc, Trimbach '15, Alsace, France	\$40
Sauvignon Blanc, Frontera '14, Chile.	\$35
Sauvignon Blanc, Loveblock '14, New Zealand	\$50
Sauvignon Blanc, Chateau Montelena '14, Napa, CA	\$70
Chardonnay, Eve '13, Mattawa, WA	\$36
Gruener Veltliner, Hugel '12, Austria	\$39
RED	
Merlot, Cartledge '13, North coast, CA	\$38
Merlot, Rutherford Hill '13, Napa, CA	\$65
Petite Sirah, Petite Petit '12, Lodi, CA	\$40
Syrah, Falcone '14, Paso Robles, CA	\$60
Pinot Noir, Folie a Deux '13, Sonoma, CA	\$48
Pinot Noir, Cru '12, Santa Lucia Highlands, CA	\$60
Pinot Noir, Diora '14, Monterey, CA	\$70
Cabernet, Frontera '14, Central Valley, Chile	\$34
Cabernet, B.R. Cohn '15, Nort Coast, CA	\$50
Cabernet, Antares '13, Napa, CA	\$65
Cabernet, Brandlin '11, Napa, CA	\$100
Cabernet, Napa Celler '12, St. Helena, Napa, CA	\$130
Zinfandel, Haraszthy '14, Lodi, CA	\$35
Chianti, Cecchi '14, Italia	\$38
Chianti Classico, Valiano '07, Italy	\$49
Sangiovese, Masseria Del Fauno '14, Puglia, Italia	\$40
Nero D' Avola, Corvo '11, Sicily, Italia	\$38
Rosso di Toscana, Belnero '11, Toscana, Italia	\$58
Brunello Di Montalcino, Vitanza '07, Italia	\$115
Valpolicella Ripasso, Villa Broghetti '13, Italia	\$42
Barbaresco, Riva Leone '11, Priocca, Italia	\$55
Malbec, Hand Craft '14, California	\$38
Malbec Reserve, Finca El Origen '13, Argentina	\$60
Rhone, Chateau de Segries '11, Lirac, France	\$45

cheese plate

Assortment of : 3 artisan cheeses \$19

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