

FRUIT OF THE VINE

WHITE WINE by the Glass - \$6

Pinot Grigio - Chardonnay - Sauvignon Blanc - Riesling

RED WINE by the Glass -\$6

Merlot - Shiraz - Cabernet Sauvignon - Old Vine Zinfandel - Malbec - RedVolution - Pinot Noir
Beso Del Sol Red Sangria

WHITE WINE by the Bottle (Free Re-Corking = Take it with you after one glass)

BOLLINI PINOT GRIGIO

Intense bouquet with elegant, delicately focused white fruit flavors

\$33

ST. FRANCIS SAUV BLANC

Aromas of citrus, kiwi and white peach with lime zest and grapefruit on the finish

\$36

LA CREMA SONOMA COAST CHARDONNAY

Layered aromas of fresh Meyer lemon, shortbread and ripe pear
On the palate are flavors of baked Gravenstein apple framed by sweet spice and white peach

\$42

RED WINE by the Bottle (Free Re-Corking = Take it with you after one glass)

CAMBRIA BENCHBREAK PINOT NOIR

Blueberry, black cherry, cola, and mocha dominate this wine
Rich vanilla and oak spice characters keep the finish long and lingering

\$45

ARROWOOD SONOMA CABERNET SAUVIGNON

Red fruit, dark cherry and raspberry jam with a hint of cola
A smooth, opulent wine with secondary notes of chocolate and white peppercorn

\$45

MURPHY GOODE HOMEFRONT RED BLEND

Dark aromas of black cherries and blueberries while the first taste
mixes things up with raspberries and Bing Cherries

\$33

BOTTLED BEER AND CIDER

SAMUEL SMITH'S OATMEAL STOUT (ENGLAND, VEGAN)

\$8

ROCHEFORT 6 (BELGIUM, TRAPPIST)

\$11

ROCHEFORT 8 (BELGIUM, TRAPPIST)

\$11

ROCHEFORT 10 (BELGIUM, TRAPPIST)

\$13

ST. LOUIS FOND GUEUZE (BELGIUM, GUEUZE SOUR)

\$11

CUVÉE DES JACOBINS ROUGE (BELGIUM, FLANDERS RED SOUR)

\$11

ESTRELLA DAMM DAURA LAGER (SPAIN, GLUTEN FREE)

\$7

ACE BERRY CIDER (CALIFORNIA, GLUTEN FREE)

\$7

SNOW CAPPED CIDER (COLORADO, GLUTEN FREE)

\$8