

Signature Cocktails

Peachy Keen – New Amsterdam Peach Vodka, Fresh Lemon, Lemonade	14
Raspberry Cooler – Nolet's Gin, Fresh Raspberries, Fresh Lemon, Topped with Club Soda	14
Dark & Stormy – Spiced Rum, Fresh Lime, Topped off with Ginger Beer	14
Heisenburg Mule – Heisenburg Blue Iced Vodka, Fresh Lime, Ginger Beer	14
Rye Smile – Dickel Rye, Canton Ginger Liqueur, Fresh Lemon, Dash of Bitters	14
Cucumber Martini – Cucumber Vodka, Elder Flower Liqueur, Fresh Lime	14
Piacere Cider – Fireball Whiskey, Smirnoff Root Beer Vodka, Apple Juice, Dash of Bitters	14
Gin-Hatten – Rusty Blade Gin, Sweet Vermouth, Dash of Bitters	14
Pumpkin Comfort – Southern Comfort, Pumpkin Flavoring, Amaro, Dash of Orange Bitters	14
Pom-arita – Pama Pomegranate Liqueur, Tequila, Fresh Lime, Agave	14

Beer

<u>Draft</u>	<u>Bottled</u>		
Scrimshaw, Pilsner	7	Stone Delicious, IPA	7
Anchor Steam, CA Lager	7	Stella Artois	7
Anderson Valley, Boont Amber Ale	7	Peroni	7
Deschutes, Fresh Squeezed IPA	8	Lagunitas, IPA	7
Blue Moon, Belgian White	7	Hoegaarden	7
Sierra Nevada, Pale Ale	7	Heineken	7

<u>Bubble Lounge</u>	<u>Glass</u>	<u>Half Bottle</u>	<u>Bottle</u>	Non-Alcoholic Beverages	
Veuve Cliquot, Rosé		\$60		Fountain Soda - Coke, Sprite, Ginger Ale, Club Soda	4
Louis Roederer, "Brut Reserve" , Glass- \$18			\$90	Lemonade - Original, Strawberry, Peach, Blackberry	5
Gruet, Blanc de Blanc \$14			\$60	Juice - Apple, Orange, Cranberry	4
Drusian, Prosecco \$12			\$48	Sparkling Water - American Summits	7
Domaine Carneros, "by Taittinger" Brut GI \$17				Italian Soda – Strawberry, Blackberry, Raspberry, Peach	4
Nino Franco, Prosecco			\$98	Root Beer – Henry Weinhardts	5

Half Bottles

Pinot Noir, Landmark, San Luis O.	38	Cabernet Franc, Jarvis, Napa, '08	64
Pinot Noir, Kosta Browne, Son. '11	75	Cabernet, Staglin, Napa, '11	160
Cabernet, Grgich Hills, Napa, '09	58	Cabernet, Silverado, Napa '09	38
Cabernet, "The Oracle", Napa, '10	76	Zinfandel, Rombauer, Carneros, '12	44
Cabernet, Insignia, Napa '11	120	Zinfandel, Langetwins, Lodi, '09	34

White Wines by the Glass	House White	\$9	18	Glass	Half Carafe	Bottle
Rosé of the week				10	20	40
Vermentino, Italy, '12				12	24	48
<i>Flavors of ripe peach, lemon sorbet, wild herbs, with lingering finish. Pair with spicy seafood starters, white fish, & creamy pasta.</i>						
Pinot Grigio, Santi, Italy, '12				11	22	44
<i>Soft on the palate, key lime & white peach notes. Great for Seafood starters, vegetable soups, Fresh Garden Salads, & Grilled Fish.</i>						
Falangina, Italy, '14				12	24	48
<i>Quite a lot of mineral taste matched with fruits like peach. Great for Seafood starters, , Salads, & Grilled Fish.</i>						
Sauvignon Blanc, "Annabel, New Zealand '12				13	26	52
<i>The palate has a soft velvety texture with abundant peaches and grapefruit flavours. Great for Seafood Starters, Shellfish, Grilled Fish.</i>						
Viognier, Marryhill, Colombia Val, '13				11	22	44
<i>Silky weight to the palate along with classic white peach flavors. Pair with Seafood starters, white fish entrees,</i>						
Chardonnay, Manuscript, Russian River, '12				13	26	52
<i>Aromas of toasty vanilla, pear, apple, and Crème Brule notes. Pair with Chicken, Calamari, & Scallops</i>						
Chardonnay, Rombauer, Carneros '13				18	36	72
<i>Bright and fresh combining citrus, pear, apples with delicate notes of honeysuckle. Pair with roasted chicken, seared scallops or light pastas.</i>						
Riesling, Joseph Freiderich, Germany				12	24	48
<i>Dominant fruity scents of citrus fruits, lemon and a fine touch of honey. Pair with salmon, or dry goat cheese.</i>						

Red Wines by the Glass	Glass	Half Carafe	Bottle
House Red	9	18	
Syrah of the Week,	12	24	48
Aglianico, (Cab/Merlot/ Le Lusi, Basilicata. '04	13	26	52
<i>Big structure, fruit and persistence. Best served with lamb, game, spicy and seasoned cheese</i>			
Malbec, Greg Norman , Mendoza, '12	13	26	52
<i>Black cherry, Raspberry, rose petal, orange peel and mocha. Pair with mildly spiced dishes, braised & slow cooked meats</i>			
Petit-Verdot, Gulor, Turkey, '12	13	26	52
<i>Ripe, granular tannins, black fruit, dark spices, leather, and a smoky, savory umami notes. Pair with Rack of Lamb & smoked meats</i>			
Meritage, Marryhill , Colombia Valley, 11	13	26	52
<i>A Bordeaux with a twist, jammy, rich, red fruit flavors, lined with hibiscus, sweet cedar notes. Pair cheese, wild game, Lamb Osso Bucco</i>			
Zinfandel, Villa Mt. Eden, '08	13	26	52
<i>Intensely aromatic bouquet, displaying black raspberry, violets notes, Pair with Steak, OssoBuco</i>			
Merlot, Josh, Napa, '13	13	26	52
Sangiovese/Barolo, "Villa Doria", Italy, '08	14	28	56
<i>Flavors of berry aromas & soft juicy flavors. Pair with Pork and Pasta Dishes.</i>			
Pinot Noir, Manuscript, "Limited Edition" Central Coast, CA, '11	14	28	56
<i>Pleasing medium-bodied weight. Just enough acidity to make this wine very versatile with food from Salmon to Chicken.</i>			
Cabernet Sauvignon, Manuscript, "Limited Edition", CA, '10	14	28	56
<i>Velvety, Rich, Juicy. Pair with Red meats & aged cheeses.</i>			
Cabernet Sauvignon, Aquinas, Napa, '13	15	30	60
<i>Expressive aromas of rich black cherries and cassis. Pair with Game and Gourmet Burgers.</i>			