

Signature Cocktails

Sweet Lemonade – New Amsterdam Mixed Berry Vodka, Lemonade	14
Hot in The Shade – Jalapeño Tequila, Fresh Limes, Mango Puree, Agave	14
Raspberry Cooler – Nolet’s Gin, Fresh Raspberries, Fresh Lemon, Topped with Club Soda	14
Dark & Stormy – Kraken 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 Liquor, Fresh Lemon, Dash of Bitters	14
Cucumber Martini – Cucumber Vodka, Elder Flower Liquor, 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
Lychee Martini – Gin, Lychee Flavoring	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
De Shutes, Fresh Squeezed IPA	7	Lagunitas, IPA	7
Blue Moon, Belgian White	7	Hoegarden	7
Sierra Nevada, Pale Ale	7	Heineken	7
		Becks, NA	6
		Crispin, Hard Cider	7
		Guinness	7
		Corona	7
		Coors Lite	5
		Budweiser	5
		Bud Light	5

<u>Bubble Lounge</u>	<u>Glass</u>	<u>half bottle</u>	<u>Bottle</u>	<u>Non-Alcoholic Beverages</u>
Veuve Cliquot, Rosé		\$60		Fountain Soda , coke, sprite, ginger ale, & club soda
Louis Roederer, “Brut Reserve” , Glass-		\$18	\$90	Lemonade , original, strawberry, peach, & blackberry
Bolla, Rose , Italy	\$12		\$48	Juice , apple, orange, & cranberry
Gruet, Brut ,	\$14		\$60	Sparkling Water , American Summits
Skinny Girl, Prosecco ,	\$12		\$48	Italian Soda , Strawberry
Gloria Ferrer, Blanc de Noirs ,	Glass \$14		\$60	

Half Bottles

Pinot Noir, Landmark, San Luis O.	38	Cabernet Franc, Jarvis, Napa, '08	64
Pinot Noir, Goldeneye, A.V. '11	52	Cabernet, Staglin, Napa, '11	160
Cabernet, Grgich Hills, Napa, '09	58	Pinot Noir, Kosta Browne, Son. '11	75
Cabernet, “The Oracle”, Napa, '10	76	Zinfandel, Rombauer, Carneros, '12	44
Cabernet, Insignia, Napa '11	120	Zinfandel, Langetwins, Lodi, '09	34
Cabernet, Silverado, Napa '09	38		

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>						
Sauvignon Blanc , “Verdejo”, Castilla y Leon, Spain, '11				10	20	40
<i>Fresh and fruity white. Great for Seafood Starters, Shellfish, Grilled Fish.</i>						
Viognier Blend , Tangent, CA, '13				11	22	44
<i>Silky weight to the palate along with classic white peach flavors. Pair with Seafood Terrine, Monkfish,</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 , Robert Stemmler, Carneros '12				15	30	60
<i>Great natural acidity, providing freshness and lift, develop complex, layered flavors. Pair with Salmon, rich pasta, vegetarian dishes</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 lighter-style pastas.</i>						
Riesling , Domaine Schlumberger, “Grands Crus”, France, '11				14	28	56
<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	
Lelusi , Aglianico, Basilicata. '04	13	26	52
<i>Big structure, fruit and persistence. Best served with lamb, game, spicy and seasoned cheese</i>			
Malbec , Ruta22, Mendoza, '14	13	26	52
<i>Black cherry, raspberry, rose petal, orange peel and mocha. Pair with mildly spiced dishes, braised & slow cooked meats</i>			
Bordeaux , “Du Court”, 11	13	26	52
<i>Pair with cheese, wild game, Lamb Osso Bucco</i>			
Dolcetto , “DOCG” Dogliani, '13	12	24	48
<i>Intensely aromatic bouquet, displaying black raspberry, violets, coffee and dark, bitter chocolate notes</i>			
Zinfandel , Barica, “Single Vineyard”, Raven’s Wood, Sonoma, '11	14	28	56
<i>Flavors of sweet plum, cherries, & vanilla meld with hints of Tarragon. Pair with Spicy Pizzas & Red meats.</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 , Mishef and Mayhem, Burgundy,	14	28	56
<i>Strawberry, lychee, black cherry and pomegranate—and its earthy layer of cedar. Pairs well with Charcuterie, mushroom dishes, Risotto</i>			
Pinot Noir , Manuscript, “Limited Edition” Central Coast, CA, '11	13	26	52
<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 , Luis Martini, Napa, '12	15	30	60
<i>Expressive aromas of rich black cherries and cassis. Pair with Game and Gourmet Burgers.</i>			