



Wine List

Cabernet

	<u>Glass</u>	<u>Bottle</u>
<i>Goldschmidt Yoeman Vineyard, Sonoma</i>		\$75
<i>Optima, Knights Valley, Sonoma</i>		\$60
<i>Hedges Estate, Red Mountain, Washington</i>		\$50
<i>Vinum "The Insider", Paso Robles</i>		\$36
<i>Earthquake, Lodi</i>		\$32
<i>Josh Cellars, California</i>	\$8.00	\$28
<i>Castle Rock, Paso Robles</i>	\$6.00	\$22

Merlot

<i>Duckhorn, Napa Valley</i>		\$65
<i>Madrigal, Napa Valley</i>		\$40
<i>Broadside Margarita Vineyard, Paso Robles</i>	\$8.00	\$28

Interesting Reds

<i>Brown Estate Chaos Theory, Napa Valley</i>		\$60
<i>Zinfandel, Cabernet Sauvignon and Petite Sirah</i>		
<i>Fess Parker "The Big Easy", Santa Barbara</i>		\$50
<i>Sirah, Petite Sirah and Grenache</i>		
<i>Sofa King Bueno, Paso Robles</i>		\$42
<i>Syrah, Grenache, Petite Sirah, Mourvedre and Tannat</i>		
<i>Exitus Bourbon Blend, California</i>		\$40
<i>Zinfandel, Petite Verdot, Cabernet, Petite Sirah, and Merlot</i>		
<i>Aged in Kentucky Bourbon Barrels</i>		
<i>Pessimist by Daou, Paso Robles</i>		\$38
<i>Malbec, Syrah, Mourvèdre, Petite Sirah</i>		
<i>Ghostrunner Ungrafted Red, Lodi</i>	\$8.00	\$28
<i>Syrah, Petite Sirah and Zinfandel</i>		
<i>OZV Zinfandel, Lodi</i>	\$8.00	\$28
<i>Layer Cake Shiraz, South Australia</i>	\$8.00	\$28
<i>Santa Julia Reserva Malbec, Argentina</i>	\$8.00	\$28



Wine List

Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
<i>Hendry, Napa Valley</i>		\$46
<i>Rodney Strong, Russian River Valley</i>		\$38
<i>Bread & Butter, California</i>	\$8.00	\$28

Chardonnay

<i>Tamber Bey Unoaked, Yountville</i>		\$46
<i>Prescription, Napa Valley</i>		\$36
<i>Rodney Strong, Chalk Hill</i>	\$8.00	\$28

Interesting Whites

<i>Decoy Sauvignon Blanc, Napa Valley</i>	\$8.00	\$28
<i>Heinz Eifel Reisling "Shine" Rheinhessen QBA, Germany</i>	\$8.00	\$28
<i>La Bastarda Pinot Grigio, Italy</i>	\$8.00	\$28
<i>Jacobs Creek Moscato, Australia</i>	\$8.00	\$28

House

<i>White Zinfandel</i>	<i>Chardonnay</i>	<i>Merlot</i>	\$6.00
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Sparkling

<i>Moet & Chandon Imperial Brut, France</i>	\$70
<i>Santa Margarita Prosecco</i>	\$40
<i>San Antonio, Extra Dry Brut, California (187ml)</i>	\$7.00



Beers

<u>Premium Beers</u>	<u>ABV</u>	<u>Bottle</u>
<i>Ace Premium Craft Cider, California</i>	5.0%	\$5.00
<i>Big Grove Brewery Boomtown Golden Ale, Iowa City</i>	4.5%	\$5.00
<i>Corona, Mexico</i>	4.6%	\$5.00
<i>Exile Ruthie Lager, Des Moines</i>	5.2%	\$5.00
<i>Great Divide Hercules Double IPA, Denver</i>	9.0%	\$6.00
<i>Guinness Pub Draft 14.9 oz, Ireland</i>	4.2%	\$6.00
<i>Keg Creek Citrafiabile Pale Ale, Glenwood</i>	6.0%	\$5.00
<i>ODELL Brewing 90 Shilling Ale, Amber, Fort Collins</i>	5.3%	\$5.00
<i>ZipLine IPA, Lincoln</i>	6.5%	\$5.00

Domestic Beers \$3.50/Bottle

<i>Bud Light</i>	<i>Budweiser</i>	<i>Busch Light</i>
<i>Coors Light</i>	<i>Miller Lite</i>	<i>Michelob Ultra</i>
<i>O'Douls NA</i>		

<u>Draught Beers</u>	<u>Glass</u>	<u>Pitcher</u>
<i>Bud Light</i>	\$3.50	\$12.00
<i>Blue Moon</i>	\$5.00	\$16.00
<i>Stella Artois</i>	\$6.00	
<i>Rotating Taps</i>	Market Price	



Cocktails

Classic Old Fashioned **\$7.00**
Maker's Mark Bourbon, muddled maraschino cherry, orange slice and cherry juice, Angostura bitters, sugar cube

Gangster Manhattan **\$7.00**
The combination of Templeton Rye with Angostura bitters and sweet vermouth

Moscow Mule **\$8.00**
Smirnoff Vodka, ginger beer, fresh squeezed lime juice and simple syrup

Classic Gin Martini **\$8.00**
Simply made with Hendrick's Gin from Scotland, vermouth, and fine olives. Or not!

Espresso Martini **\$8.00**
Our secret recipe, a chilled, coffee infused cocktail

Cranberry Martini **\$7.50**
Grey Goose vodka, triple sec, vermouth, cranberry juice, garnished with a lime slice

Chocolate Martini **\$7.50**
Godiva Dark Chocolate, Godiva Milk Chocolate, Absolute Vanilla

Grand Margarita **\$10.00**
Patron Silver, Triple Sec, Gran Marnier and fresh lime juice!