



Wine List

Cabernet

	<u>Glass</u>	<u>Bottle</u>
<i>Spottswoode Lydenhurst, Napa Valley</i>		\$100
<i>The Prisoner Wine Company Cuttings, Napa Valley Experience, Napa Valley</i>		\$65
<i>DAOU Vineyards, Paso Robles</i>		\$50
<i>Shannon Ridge Buck Shack, Lake County</i>		\$45
<i>Substance, Columbia Valley</i>		\$40
<i>Murphy Goode, California</i>	\$8.00	\$35
<i>Castle Rock, Paso Robles</i>	\$6.00	\$28
		\$24

Interesting Reds

<i>San Simeon Stormwatch Estate Reserve Red, Central Coast</i>		\$80
<i>Cabernet, Merlot, Malbec, Petit Verdot, Cabernet Franc</i>		
<i>Duckhorn Merlot, Napa Valley</i>		\$65
<i>Taken Wine Company Red Blend, Napa Valley</i>		\$60
<i>Cabernet Sauvignon, Merlot, Malbec, Petit Verdot, Petite Sirah</i>		
<i>DAOU Vineyards Pessimist Red Blend, Paso Robles</i>		\$50
<i>Petite Sirah, Syrah, Zinfandel, Lagrein, Tannat</i>		
<i>Michael David Winery Inkblot Cabernet Franc, Lodi</i>		\$45
<i>Dry Creek Vineyard Heritage Zinfandel, Sonoma</i>		\$35
<i>Rodney Strong Upshot Red Blend, Sonoma</i>		\$35
<i>Merlot, Zinfandel, Malbec, Riesling, Petit Verdot</i>		
<i>Broadside Merlot Margarita Vineyard, Paso Robles</i>		\$28
<i>Chronic Cellars Purple Paradise Red Blend, Central Coast</i>	\$8.00	\$28
<i>Zinfandel, Petite Sirah, Syrah, Grenache</i>		
<i>Barrosa Valley Estate Shiraz, Australia</i>	\$8.00	\$28
<i>Calcu Malbec, Chile</i>	\$8.00	\$28



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Pinot Noir

	<u>Glass</u>	<u>Bottle</u>
<i>Hahn Winery Santa Lucia Highlands, Monterey</i>		\$45
<i>Rodney Strong, Russian River Valley</i>		\$40
<i>The Pinot Project, Sonoma</i>	\$8.00	\$28

Chardonnay

<i>Tamber Bey Unoaked, Yountville</i>		\$50
<i>Goldschmidt Vineyard Singing Tree, Sonoma</i>		\$40
<i>Rodney Strong, Sonoma</i>	\$8.00	\$28

Interesting Whites

<i>Whitehaven Sauvignon Blanc, New Zealand</i>		\$35
<i>La Vieille Ferme Rose, France</i>		\$30
<i>Decoy Sauvignon Blanc, Sonoma</i>	\$8.00	\$28
<i>Kung Fu Girl Riesling, Washington</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>Banfi Rosa Regale Brachetto, Italy</i>		\$40
<i>Tiamo Prosecco, Italy (187ml)</i>	\$8.00	



Beers

<u>Premium Beers</u>	<u>ABV</u>	<u>Price</u>
<i>Heineken 0.0, NON ALCOHOLIC, Netherlands</i>	0.0%	\$5.00
<i>Stella Artois Cidre, Cider, Belgium</i>	4.5%	\$5.00
<i>Crook & Marker, Seltzer (Flavors Vary), USA</i>	4.0%	\$6.00
<i>Modelo Especial, Lager, Mexico</i>	4.5%	\$5.00
<i>Exile Ruthie, Lager, Des Moines</i>	5.2%	\$5.00
<i>Odell 90 Shilling, Amber Ale, Ft. Collins, CO</i>	5.3%	\$5.00
<i>Guinness Draught, 14.9oz, Stout, Ireland</i>	4.2%	\$6.00
<i>Zipline, IPA, Lincoln, NE</i>	6.5%	\$5.00
<i>Toppling Goliath Pseudo Sue, Pale Ale, 16oz, Decorah, IA</i>	6.8%	\$7.00
<i>Clown Shoes Space Cake, Double IPA, 16oz, Boston, MA</i>	9.0%	\$7.50
<i>Evil Twin Brewing, (Rotating) Denmark</i>		Market Price

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>

<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 & Cans</i>		Market Price



Cocktails

Classic Old Fashioned **\$8.00**
Maker's Mark Bourbon, muddled maraschino cherry, orange slice, cherry juice, Angostura bitters and sugar

Gangster Manhattan **\$8.00**
A 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, served in a copper mug

Frosty Lemon Martini **\$8.00**
Absolut Citron Vodka, Limoncello and fresh lemon

French Martini **\$8.00**
Ketel One Vodka, Chambord and pineapple juice

Snicker Doodle **\$8.00**
Baileys', Butterscotch Schnapps, Amaretto and cream

The Diva **\$8.00**
Smirnoff Kissed Caramel, hot apple cider, fresh lemon juice, simple syrup, garnished with a cinnamon stick

Kissed Caramel Appletini **\$8.00**
Smirnoff Kissed Caramel, apple juice, fresh lemon juice and simple syrup

Chocolate Martini **\$8.00**
Godiva Dark Chocolate, Godiva Milk Chocolate and Absolut Vanilla

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