

## RED WINES

6	Obaya- Tempranillo/Granacha-(red fruit, slightly peppery, med-tannins)	\$8/\$30
4	Chateau Bianca - Pinot Noir (raspberry, soft, round, light spice, good tannins)	\$11/\$42
5	Donati- Cabernet Sauvignon (Elderberry, smoky, big & bold, complex)	\$14/\$54
2	La Banate- Cotes du Rhone - (spicy black berry, dry & complex, light tannins)	\$14/\$54
3	Pajena- Barbera d'Alba -(violet, cherry, spicy, velvety tannins, medium body)	\$13/\$50
43	Boen- Pinot Noir (dried strawberry with prune & cranberry; fresh, bright acidity)	\$75
22	Viberti- Barbera D'Alba (floral bouquet, bright with notes of cherry and almond)	\$58
35	Cave du Chateau de Chenas Beaujolais (smoky, ripe fruit, firm tannins, complex)	\$40
48	Alcaria - Garnacha/Syrah (dark plum & berry, solid tannins, spice)	\$40
26	Museum Reserva - Tempranillo (plum, berry, toasty oak & sweet tobacco)	\$51
42	Cesari Mara- Valpolicella Ripasso (smooth & elegant; ripe cherries; warm finish)	\$55
13	Cederberg - Shiraz (black fruits, peppery oak, vanilla, velvety tannins, dry)	\$62
34	Olianas Cannonau - Grenache (medium-body, stone fruit, tobacco, dry finish)	\$45
37	Chateau Fantou- Malbec (smooth, black fruits, light floral notes, clean finish)	\$58
44	Saint Emilion Grand Cru Bordeaux- (full bodied, earthy, peppery, powerful)	\$85
21	Barraillots Margaux Cru Artisan-(plum, cherries, tobacco, silky tannins, dry)	\$85
39	Pesquie Terrasses- Grenache / Syrah (deep ruby color, floral, herbal, spicy)	\$49
45	Romeo & Juliet- Baby Amarone (red berries, hint of spice, velvety tannins, soft)	\$42
49	Indigenous - Nebbiolo d'alba (cherry, spice, black currant, medium body)	\$56
32	La Spinetta - Barolo (licorice, raspberries, silky and full bodied)	\$150
20	Left Coast - Pinot Noir (mocha, blackberry, silky body, with a spicy finish)	\$60
15	Jema - Corvina (full bodied, supple and well-balanced, black cherries & mocha)	\$84
46	La Madrid - Cabernet Franc Reserva (rich layers, bright cherries, pomegranate)	\$50
33	Vietti Langhe-Nebbiolo Perbacco (strong & intense, herbal, rich)	\$75
23	Beran - Zinfandel (dried cranberry, caramel apple, sweet tobacco & spice)	\$61
47	Brunello di Montalcino-Sangiovese (complex, balanced, powerful, refined tannins)	\$186
40	Obsidian Ridge- Cabernet Sauvignon (coffee nibs, pepper, dark berries, silky )	\$90
30	Cesari IL Bosco - Amarone della Valpolicella Classico (Rich & spicy with a long finish; preserved cherries, cacao & nuts)	\$165

## WHITE WINES

105	Arca Nova - Vinho Verde (fresh & fruity, effervescent, green apple)	\$8/\$30
104	Black Stallion- Chardonnay (full-bodied, apricot, soft oak, ripe grapes)	\$11/\$42
102	Anterra- Pinot Grigio (tropical fruits, almonds, green apple & peach)	\$9/\$32
103	Orchard Lane- Sauvignon Blanc-(notes of white peach, rich & round, crisp citrus)	\$10/\$37
108	Toscana- Vermentino (floral, light, crisp, high acidity)	\$49
125	Christophe- Vouvray (ripe stone fruit, steely acidity, fresh finish)	\$56
120	Gautheron- Chablis (floral, orchard fruit, citrus, rich & acidic)	\$48
101	Guyot- Pouilly-Fuisse (tangerine, red apple, oaky, long finish)	\$80
113	Chateau Marjosse- Bordeaux Blanc (stone fruits, floral, long finish, smooth)	\$60
110	Melody- Pinot Blanc (crisp, dry, effervescent, creamy, with balanced finish)	\$40
124	Alain Girard- Sancerre (citrus, melon, herbaceous, elegant, crisp)	\$74
115	Lava Cap- Chardonnay (zesty lemon, apple blossom, vanilla finish)	\$58

## ROSE & SPARKLING WINES

Mionetto - Prosecco (Rich, fruity, dry, & refreshing; golden apple & apricot)	<i>Split</i> \$9
Dusud - Rose - Grenache & Syrah (bright & juicy, crisp & dry, good depth)	\$9 / \$32
Nino Franco - Rustico Prosecco (crisp, bready notes, lively fruit, citrus)	\$50
Gramona Cava- Imperial Gran Reserve Brut (elegant, complex, apple, peach, citrus peel)	\$75
Jose Michel - Brut Champagne (bright tropical fruit, perfect balance, clean & dry finish)	\$100
Ayala - Brut Majeur Champagne (delicate, lively fruit, apple, honey, elegant texture)	\$110

## BEER BOTTLES/CANS

- LAGER OF THE LAKES** - Bohemian Pilsz  
Bells Brewing 5% 12oz \$5.50
- MACHINE** - Czech-Style Pilsner  
Bunker 5.2% 16oz \$8
- CONTEE** - Kolsch-Style ale  
Definitive 4.6% 16oz \$8
- El DIABLO** - Mexican Lager  
Masons 4.4% 16oz \$9
- SURFER ROSA** - Blood Orange Sour Ale  
Oxbow 4.5% 12oz \$7
- OBERON** - Hopped Wheat Ale  
Bells Brewing 5.8% 12oz \$7
- GUAYABERA** - Pale Ale  
Cigar City 5.5% 12oz \$6
- FPA** - Farmhouse Pale Ale  
Oxbow 6% 12oz \$7
- IPA** - West Coast IPA  
Lagunitas 6.2% 12oz \$6
- WRENCH** - N.E. IPA  
Industrial Arts 7.1% 16oz \$10
- SUBSTANCE** - HAZY IPA  
Bissell 6.6% 16oz \$11
- TRAPPIST** - Belgian Ale  
Spencer 6.5% 12oz \$8
- AMBER** - Amber Ale  
Bells 5.8% 12oz \$5
- DRAGON'S MILK** - Bourbon Stout  
New Holland 11% 12oz \$10
- DRY HOPPED** - Non-alcoholic  
Clausthaler 0.4% 12oz \$5
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- HUDSON PRIDE** - Saison  
Departed Soles 5.6% 12oz \$9
- GOODBIPA** - IPA  
Departed Soles 6% 12oz \$8
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- WUNDERKIND** - Hard Cider  
Bantam 6% 12oz \$8
- NORTHERN ROSÉ** - Dry Cider  
Whaleback 6.8% 500<sup>ML</sup> \$19
- TUSLI MEAD** - Barrel-Aged Cider  
Whaleback 5.8% 500<sup>ML</sup> \$19

## HOUSE COCKTAILS

- OLD PORT FASHIONED**- Bourbon, port, maple, bitters -ROCKS \$13  
*"bold & rich, maple, warm spices, lingering oak finish"*
- DOPPIO**- Espresso vodka, kahula, chocolate bitters-UP \$13  
*"a near perfect espresso martini, balanced & complex"*
- KEY WEST** -Aged rum, pineapple/lime shrub, ginger beer-TALL \$13  
*"tangy, ginger spice, complex & bright, tropical"*
- AFTERLIFE** -Mezcal, lemon, frangelico, chipotle -BIG ROCK \$13  
*"smokey, notes of stone fruit, almonds, spicy on finish"*
- L.E.D.**-Barren's gin, grapefruit shrub, apricot UP \$14  
*"balanced sweetness, herbal back note, tart & grassy"*
- DERBY WINNER**- Knob creek bourbon, grapefruit shrub, agave, Islay rinse \$14  
*"citrus forward, herbal notes, woody, slightly sweet"*
- TOM CAT GIMLET**- Barrel-aged GIN, lime, agave- UP \$17  
*"creamy, hint of ginger & coconut, tart, toasted sugar"*
- RANCHITO**- Tequila, cilantro, pineapple, jalapeno-ROCKS \$13  
*"complex & herbaceous, refreshing & bright, delicious"*
- GUNSLINGER**- Rye, cherry liqueur, chipotle, lime -ROCKS \$13  
*"boozy, smoky heat, red cherry, woody, bright citrus"*

## NON-ALCOHOLIC

- Mocktail 2.0**- pineapple-lime shrub, cranberry, agave, lemon, seltzer -TALL ROCKS \$7
- Wagon Mule**- Local ginger beer, fresh mint, lime juice, club soda -ROCKS \$7



Open 6 Days  
CLOSED SUNDAYS  
4pm-8pm  
207-230-0111