## **ESTABLISHED 1983**

# WINE ON TAP

Dreaming Tree, Crush Red Blend, Central Coast California 10 Caramel oak and mixed berry characters on the nose, juicy raspberry flavors, and approachable tannins.

Sterling, Cabernet, California 9

Cocoa-berry aromas, toasty oak spices, plum, cherries and a touch of smoke and violets. Succulent blackberry and Bing cherry flavors, accented by notes of black pepper and espresso.

14 Hands, Merlot, Columbia Valley 9 This round, structured Merlot is packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Troublemaker, Red Blend, California 10 Blend of Syrah, Grenache, Mourvedre, Petite Syrah and Zinfandel. Uncanny complexity in its youth, yet rich and fruit-forward characteristics that make it ready upon release.

Chateau St Jean, Chardonnay, California 9 Classic Sonoma County Chardonnay displays bright aromas of lemon cream, mango and notes of toasted hazelnut.

> Matua, Sauvignon Blanc, New Zealand 9 Deliciously pure, bursting with citrus notes and a hint of grapefruit and basil.

Sassy, Pinot Grigio, Australia 8 Lemon tart, citrus blossom, and jasmine on the nose. Fresh mandarin, lemon, and toasted almonds on the palate.

Carletto, Frizzante "Italian Sparkling Wine", Northeastern Italy 8 It has an intense fruity bouquet with a hint of golden apples. It is very dry, fresh, with light bubbles and well balanced.

## SPECIALTY DRINKS

All cocktails made with fresh citrus and house made syrups.

Grand Margarita 12 Don Julio, Grand Marnier, lemon and lime

Old-Fashioned 10 Eagle Rare Bourbon, sugar, Angostura

Moscow Mule 10 Tito's, lime, house made ginger beer

Lemon Blossom 10 Crop Meyer Lemon Vodka, St. Elder, lemon White Sangria 10 Citrus, berries, and bubbles

New York Sour 10 Weller Wheated Bourbon, lemon, Pinot Noir float

> Bees Knees 10 Plymouth Gin, honey, lemon

Virgin Strawberry Lemonade 5 Muddled strawberry and lemon

## **RED WINE**

### BOTTLE

Josh, Cabernet, California Round and juicy, flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak.

7 Moons, Red Blend, California

Opens with aromas of chocolate covered cherries, baking spices, and vanilla bean. Flavors of strawberry preserves, cherry cola, and milk chocolate follow through to a smooth fruit-forward, lingering finish.

### 35

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45

Ruffino, Pinot Grigio, Italy

BOTTLE

Notes of meadow flowers, pears, and golden apple. The bouquet is fresh and complex, showing refined notes of sage and mind accompanied by elegant minerality typical of Pinot Grigio.

WHITE WINE

Treana, Chardonnay, Central Coast California 55 Medium bodied Chardonnay which displays rich toasted notes of caramel and stone fruit on the nose and through the palate. Hints of orange blossom, honey and citrus on the palate. The mineral finish lingers with a touch of mandarin creating a wine that is powerful and refined.

30

Meiomi, Pinot Noir, California

Lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive flavors lend complexity and depth on the palate.

Coppola, Red Blend, Sonoma County 50 Opens with a fragrance of wild berries, forest briar, pink peppercorns, leather, and toasted oak. The palate is textural and strikingly voluptuous. Nuances of black cherries, blueberries, and currants unfold beside floral notes, sweet spice, and a touch of mocha. This wine is beautifully balanced with a lot of flavor complexity and just enough tannin to provide a framework for the fruit. A long, lush finish underscores the vintage's impressive character.

### Relax, Riesling, Germany

Slightly dry with an enticing fruity bouquet, it shows intense flavors of apples and peaches with a hint of citrus.

## Trimbach, Riesling, Alsache

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Its delicate bouquet, the fine balance between its dry personality, its distinguished fruitiness and its natural vitality contribute to its exceptional richness. As the house style dictates, it is vinified dry.

# **BOTTLED & DRAUGHT BEER**

Ask your server for our most current list of beers.



There will be a two dollar charge for splitting. \*Thoroughly cooking meats, poultry, shellfish, or eggs reduces the risk of food-borne illness.

(GF) Gluten free item