

Wine List

Whites

Rosatello Moscato \$8 • \$30

ITALY • Aromas of oranges and a touch of mint.
Flavors of juicy peaches and candied orange.

Chateau Ste Michelle Riesling \$9 • \$34

WASHINGTON • Apple aromas and flavors
with subtle mineral notes.

Cupcake Pinot Grigio \$8 • \$30

ITALY • Pear, cantaloupe, apple and pineapple
lead to a crisp finish with subtle notes of honey
and lemon zest.

Kim Crawford Sauvignon Blanc \$11 • \$46

NEW ZEALAND • Fruit sweetness balanced by
mouth-watering acidity and a fresh, zesty,
lingering finish.

Columbia Crest Unoaked Chardonnay \$9 • \$34

WASHINGTON • Aromas of Meyer lemon,
Bosc pear and orchard blossoms. On the
palate, layers of sweet citrus fruit and melon.

Kendall-Jackson Chardonnay \$10 • \$46

CALIFORNIA • Tropical flavors such as pineapple,
mango and papaya, with citrus notes intertwine
with aromas of vanilla and honey.

Reds

Coppola's Votre Sante Pinot Noir \$9 • \$34

CALIFORNIA • Flavors and aromas of cherry,
wild strawberry, vanilla, and caramel.

Menage a Trois Silk Red Blend \$10 • \$38

CALIFORNIA • Succulent cherry and ripe raspberry
flavors mingle with delicate hints of rose petals
and toasty spice, and glide gracefully across your
palate like liquid silk.

Trapiche Malbec \$10 • \$38

ARGENTINA • Rich, smooth blackberry flavors
and vanilla aromas.

**Noble Vines 337
Cabernet Sauvignon** \$12 • \$46

CALIFORNIA • Flavors of blackberry, black cherry and
toasty oak, intertwined with spicy black pepper accents

Sparkling

Mionetto Gold Label Brut Prosecco \$9

ITALY • Aromas of golden apples, pear and honey
with well-balanced acidity which provides a fresh
and lively mouthfeel with a clean dry finish.

Cocktails

Aperol Spritz

Aperol, Prosecco, Soda Water,
Garnished with an orange Slice

Pina Colada

Bacardi Superior Rum, Coconut Cream,
Pineapple Juice, Garnished with
Pineapple and Raspberries

Friend of a Ginger

Captain Morgan Spiced Rum,
Lemon Juice, Ginger Simple Syrup,
Garnished with Lemon

The Silkie Mule

Tito's Handmade Vodka,
Lime Juice, Ginger Simple Syrup,
Angostura Bitters.
Garnished with Lime

Espresso Martini

Stoli Vanilla Vodka, Skyy Cold Brew Vodka,
Splash of Irish Cream, Splash of Coffee
Liqueur, Garnished with Espresso Beans

Caught in a Pickle

Tito's Handmade Vodka, Dry Vermouth,
Pickle Brine. Garnished with Pickle Slices

Rivers Edge

Grappa, St. Germain, Lemon Juice,
Grapefruit Juice, Mionetto Prosecco

Old Fashioned Summer

Aperol, Bourbon, Lemon Juice,
Grapefruit Juice, Rosemary

Spicy J

Tito's Handmade Vodka, Spicy Vodka,
Lychee Liqueur, Muddled Cucumber

Aviation Bee's Knees

Aviation Gin, Lemon Juice, Honey



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