

DRINK



*Hemispheres*  
A WORLD OF WINE

MENU

## WINE FLIGHTS

Vintage	White Wine Flight 21	Glass/Bottle
2024	Chenin Blanc, Hemispheres	9.50/35
2023	Rosé, Angels & Cowboys	11/42
2023	Sauvignon Blanc, Rombauer	19/75
2022	Chardonnay, Juggernaut	12/42

*Glass Suggestion: Sparkling Wine, Une Femme - 15/55*

Vintage	Red Wine Flight 23	Glass/Bottle
2023	Pinot Noir, Willamette Valley Vineyards	16/62
2021	Merlot, Ferrari Carano	15/65
2021	Zinfandel, Mettler Family Vineyards	16/62
2021	Cabernet Sauvignon, Starmont	20/75

*Glass Suggestion: Merlot, Duckhorn 25/95*

Vintage	Mixed Wine Flight 22	Glass/Bottle
NA	Brut Sparkling Wine, Opera Prima	8/30
2023	Rosé, Angels & Cowboys	11/42
2023	Orange, Bonny Doon	12/40
2021	Red Blend, Harvey & Harriet	17/65

*Glass Suggestion: Gernacha, Language of Yes 31/120*

Vintage	World Wine Flight 20	Glass/Bottle
2024	Chenin Blanc, Hemispheres	9.50/35
2022	Chardonnay, Imagery	9
2020	Zinfandel, Seghesio	12
2024	Cabernet Sauvignon, Hemispheres	9.50/35

*Glass Suggestion: Port, Apropos, 3 oz - 13/65*

Vintage	Specialty Wine Flight 40	Glass/Bottle
2022	Sauvignon Blanc, Attems	17/65
2023	White Blend, Annia	22/85
2021	Red Blend, Jayson Pahlmeyer	55/210
2024	Cabernet Sauvignon, Caymus 50th	55/195

*Glass Suggestion: White - Chardonnay, Cakebread - 28/105*  
*Red - Zinfandel, Vineyard 29 - 70/265*

Wine, wine flight and pricing subject to change due to distributor/inventory levels and market demand.  
20% Gratuity included for parties of 8 or more

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**MENU**

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**NORTHWESTERN  
HEMISPHERE**

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**Bubbly**

Brut Prestige, Mumm  
17/65

**White**

Chardonnay, Juggernaut  
12/42

Riesling, Reif Estate  
12/45

Sauvignon Blanc, Rombauer  
19/75

Rosé, Angels & Cowboys  
11/42

Orange, Bonny Doon  
12/45

**Red**

Red Blend, Harvey & Harriet  
17/65

Petite Sirah, Caymus-Suisun  
22/80

Pinor Noir, Willamette  
Valley  
16/62

Zinfandel, Mettler Family  
Vineyards  
16/62

Merlot, Ferrari-Carano  
15/60

Cabernet Sauvignon,  
Starmont  
20/75

**Port**

Apropos, Beans Creek (3 oz)  
13/65

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**WORLD WINES**

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**Bubbly**

Brut, Opera Prima  
8/30

Sparkling Wine, Une Femme  
15/58

Moscato, Pizzolato  
12/45

**White**

Chardonnay, Imagery  
9

Chenin Blanc, Hemispheres  
9.50/35

**Rosé**

Rosé, Belle Glos  
17/65

**Red**

Cabernet, Hemispheres  
9.50/55

Cabernet, Funkenhausen  
10/40

Port Apropos, Beans Creek  
(3 oz) 13/65

Pinot Noir, Hemispheres  
9.50/35

Zinfandel, Seghesio  
12

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**SPECIALTY WINES**

VINTAGE

**Bubbly**

NV

Champagne, Tattinger  
bottle only: 225

NV

Champagne, Sadi Malot  
half bottle only: 95

NV

Chandon  
19/75

**White**

2023

Chardonnay, Cakebread  
28/105

2022

Sauvignon Blanc, Attems  
17/65

2023

White Blend Annia, Massican  
22/85

2023

Fume Blanc, Ferrari-Carano  
12/45

**Red**

2022

Cabernet, Caymus 50th Anniversary  
55/195

2021

Grenache, Language of Yes  
31/120

2022

Merlot, Duckhorn  
25/95

2021

Red Blend, Jason - Pahlmeyer  
55/210

2020

Zinfandel, Vin29  
70/265

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**BEER**

**Common John  
Brewing Company**  
(16 oz)

Straight Narrow  
(Golden Ale)  
8

Deeper Purpose  
(Porter)  
8

Heathen Child  
(Vienna Style Lager)  
8

Universal Sound  
(Imperial IPA)  
8

**OTHER**

Coffee  
Espresso  
3

Coke  
Diet Coke Sprite  
Bottled Water  
4

Non-Alcoholic-  
Lyre's Classico  
sparkling wine  
13

**COCKTAILS**

**Espresso Martini**  
-vanilla vodka, espresso,  
coffee liqueur  
14

**French 75**  
-gin, lemon juice, simple  
syrup, champagne, lemon  
twist garnish  
15

**Manhattan**  
-rye whiskey, vermouth,  
maraschino cherry syrup,  
bitters, maraschino cherry  
garnish  
14

**Margarita**  
-tequila, lime juice, grand  
mariner, agave syrup, lime  
wedge garnish  
13

**Classic Martini**  
-vodka, vermouth, lemon  
twist garnish  
14

**Old Fashioned**  
-bourbon, simple syrup,  
orange and walnut bitters,  
orange peel garnish  
14

**Liquor by the Drink**  
Four Branches Bourbon  
Traveller Whiskey  
15

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## LIGHT BITES

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Some of our menu items may contain peanuts and or egg yolk.  
For food allergies, kindly inform your server.

### **Bacon-Wrapped Dates – 13**

Sweet, savory, and indulgent. Plump dates wrapped in crispy bacon and topped with Balsamic Vinaigrette.

*Perfect Pairings: Pinot Noir or Chardonnay*

### **Charcuterie Board – 26**

A curated selection of fine meats, cheeses, and accompaniments for sharing or indulging solo.

*Perfect Pairing: A crisp Chardonnay*

### **Pita Chips with Dip – 9**

Served with your choice of:

Creamy Hummus (Plain, Black Bearn or Roasted Red Pepper)

*Perfect Pairings: Sauvignon Blanc, Pinot Noir, or Riesling*

### **Jalapeño Pimento Cheese Spread - 9**

Zesty Jalapeno mixed with Pimento Cheese- a flavorful appetizer served with assorted crackers

*Perfect Pairings: Sauvignon Blanc, Pinot Noir, or Riesling*

### **Sweet Potato Fries with Feta – 7**

Golden and crispy, dusted with sea salt and feta.

*Perfect Pairings: Sparkling Wine or Prosecco*

### **Panini - 11**

**Italian:** Ham, salami, pepperoni, roasted red peppers, provolone, and a zesty Italian dressing.

**Chicken Pesto:** Grilled chicken, pesto and avocado aioli (aioli includes raw egg)

**Ham & Cheese:** Smoked ham with swiss cheese and mustard poppy seed dressing

*Perfect Pairings: Chardonnay or Zinfandel*

### **Pizza (Homemade Artisan Pizza Dough)**

**Cheese – 12**

**Pepperoni – 14**

**Veggie – 14** (Fresh seasonal toppings)

*Perfect Pairing: Pinot Noir*

### **Homemade Dessert**

Ask your server for today's sweet treats and price as they are seasonal and made fresh in-house!

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