

DRINK



MENU

WINE FLIGHTS

Vintage	White Wine Flight 18	Glass/Bottle
2023	Bodega Trivento, White Malbec	10/40
2023	Alta Vista, Torrontes	9/35
2023	Nucos Rapaz, Sauvignon Blanc	9/35
2022	Casillero del Diablo, Chardonnay	9/35

Glass Suggestion: Sparkling NV, Garden Spritz - 12

Vintage	Red Wine Flight 23	Glass/Bottle
2021	Natura, Carmenere	9/35
2021	Monte Quieto, Malbec/Cab Franc	13/50
2023	Red Schooner, Malbec	20/75
2021	Polkura, Syrah	15/60

Glass Suggestion: Carmenere, Montes Alpha - 15/60

Red Blend, A Lisa - 23/90

Vintage	Mixed Wine Flight 22	Glass/Bottle
2023	Bodega Trivento, White Malbec	10/40
NV	Nucos Vuelo, Rose'	9/35
2020	Clos de los Siete, Red Blend	15/60
2021	Polkura, Syrah	15/60

Glass Suggestion: Red Blend, Norton Privada - 18/70

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: Chardonnay, Juggernaut - 11/42

Red, Willamette Family - 16/62

Vintage	Specialty Wine Flight 45	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 pricing subject to change due to distributor/inventory levels and market demand.

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SOUTHWESTERN HEMISPHERE

Bubbly

Chandon – Garden Spritz

12

Nucos Vuelo, Rose'

9/35

White

Bodega Trivento, White

Malbec

10/40

Alta Vista, Torrontes

9/35

Nucos Rapaz, Sauv Blanc

9/35

Casillero del Diablo,

Chardonnay

9/35

Red

A Lisa, Red Blend

23/90

Natura, Carmenere

9/35

Red Schooner, Malbec

20/75

Polkura, Syrah

15/60

Piatelli, Malbec

11/45

Monte Quiento, Red Blend

13/50

Clos de los Siete, Red Blend

15/60

Montes Alpha, Carmenere

15/60

Norton Privada, Red Blend

18/70

WORLD WINES

Bubbly

Brut, Opera Prima

8/30

Sparkling Wine, Une Femme

15/55

Moscato, Pizzolato

12/40

White

Chardonnay, Imagery

9

Chenin Blanc, Hemispheres

9.50/35

Juggernaut – Chardonnay

16/60

Rosé

Rosé, Belle Glos

17/65

Red

Pinot Noir, Hemispheres

9.50/35

Cabernet Sauvignon,

Hemispheres

9.50/35

Cabernet, Starmont

20/75

Zinfandel, Neyers

23/90

Caymus Suisun – Petite

Syrah

22/80

Funkenhausen–Cabernet

10/40

Port

Apropos, Beans Creek

(3 oz) 13/50

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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

NV

Rombauer, Sauvignon Blanc

19/75

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 Options
Available
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
15

Lime 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
15

Liquor by the Drink
Four Branches Bourbon
Traveller Whiskey
15

4 Roses
Single shots – \$8, \$10, \$12
or \$15 Flight – \$35.00 (1 oz
pour of all 4 styles)

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FOOD



MENU

LIGHT BITES

**Our dishes may contain nuts, dairy, eggs, and other allergens.
Please inform us of any dietary restrictions.**

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 honey 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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