

Sparkling Wine

Carpene Malvolti Prosecco (200ml) **12**

Carpene Malvolti Prosecco (750ml) **45**
(Italy)

Cava (750ml) **42**
(Spain)

Lucien Albrecht Brut (750ml) **52**
(France)

*"Come quickly, I am tasting the
stars" - Dom Perignon*

Vermouth (2oz)

Rockwell (Sweet) - **6**
(Toast caramel, oats, vanilla, & clove)

Borgogno Bianco (Dry) - **11**
(Citrus, vanilla orchid, light & refreshing)
Cortese grape

Borgogno Chinato (Dry) - **11**
(Herbs, spices, fruit) Nebbiolo grape
pairs well with chocolate

Sherry (2oz)

Aurora Manzanilla - **9**
(Dry, apple, citrus, green olives, minerals)

Van Zeller Ports

(Caramel, Nutty, Oats, Chocolate, Oak)
Older age = more depth of flavors

Unaged Tawny - (2oz) **7**

10 Year Tawny - (1oz) **6** / (2oz) **11**

20 Year Tawny - (1oz) **8** / (2oz) **14**

30 Year Tawny - (1oz) **9** / (2oz) **16**

Flight of Ports - **22**

Four (1oz) pours of the Tawny's

Wine Cocktails:

Red Vermouth Spritz (sweet) - **10**
Sweet Vermouth, soda water, garnish

Red Vermouth Spritz (dry) - **12**
Dry Vermouth, soda water, garnish

White Vermouth Spritz (dry) - **12**
Dry Vermouth, soda water, garnish

Bamboo - **12**
Vermouth & Sherry

Port Tonic - **12**
10yr Tawny, tonic water, garnish

Ice Wine Cocktail - **13**
Prosecco, Ice Wine, Bitters, Frozen Berries

Red Wine List

Happy Hour Special Thursday & Friday [5:00-7:00 pm]
\$1 off glasses of wine

Flight of Wine: Four wines of your choice 20
Does NOT include Prosecco (Sparkling)

Blazon/Pinot Noir/Lodi, California '18 10/38
Smooth, rich & velvety; Black cherry & currant accented with a hint of spiciness

L. Foppiano/Red Blend/Sonoma, California '18 10/38
Blackberry jam, nutmeg & cinnamon, slight oak, dense minerals, mulling spices

Tenuta il Poggiolo/Chianti Riserva/Tuscany, Italy '15 10/38
Dry, dark cherry, chocolate, medium oak, peppery spice, slight earthiness

Esporão, Monte Velho/Red Blend/Alentejo, Portugal '20 10/38
Rich solid structure, red and wild berries, subtle fresh spices

Broadside/Merlot/Paso Robles, California '19 10/38
Balanced w/ bright red cranberry, herbaceous, raspberry, sweet red currant

De Martino/Cabernet Sauvignon/Maipo Valley, Chile '19 10/38
Dry & balanced, red berries, mildly spicy & savory

Old Soul/Cabernet Sauvignon/Lodi, California '19 10/40
Cranberry, Bing cherry, spiced cinnamon, integrated oak, balance structure

Gouguenheim/Malbec Reserva/Mendoza, Argentina '18 11/42
Oaked, red and black cherries, chocolate, coffee beans, complex yet balanced

Poggio D'Elsa/Super Tuscan/Tuscany, Italy '20 12/45
Notable density, gorgeous depth & richness, soft tannins, hints of vanilla & spices

Roc Meynard/Bordeaux Superieur/Bordeaux, France '16 12/46
Soft, rich ripe berries, simple tannins, blackberry plum, warm acidity

White Wine List

Happy Hour Special Thursday & Friday [5:00-7:00 pm]

\$1 off glasses of wine

Flight of Wine: Four wines of your choice 20
Does NOT include Prosecco (Sparkling)

Stone Fruit/Riesling/Pfalz, Germany '19 9/36
Slightly sweet, green apple, pear, apricot, mineral finish

New Age/White Blend/Mendoza, Argentina '20 9/36
Sweet, slightly floral, effervescent, soft & refreshing, balanced acidity

Fonte/Vinho Verde/Aveleda, Portugal '20 10/38
Crisp vibrant hints of green apple & lime, minerality, balanced & effervescent

Landhaus Mayer/Gruner Veltliner/Niederosterreich, Austria '19 10/40
Crisp & Lush & Dry, fresh creamy green pear, pepper spiciness

Podere Don Cataldo/Vermentino/Puglia, Italy '20 10/40
Tropical fruits, Mediterranean herbs, good acidity, full, elegant body

Lechthaler/Pinot Grigio/Trentino, Italy '19 10/40
Dry, crisp, pear & apricot, balanced, lingering fruity finish

Le Grand Ballon/Sauvignon Blanc/Val De Loire, France '20 10/40
Clean & Refreshing, light grapefruit, hint of grassiness, mild minerality

Lagovuveri/Grillo/Sicily, Italy '20 10/40
Refreshing & creamy, citrus, passion fruit, herbal sensations, hint of mineral

Chasing Lions/Chardonnay/Napa Valley, California '19 11/42
Slightly sweet oaky domination, soft textured, toasted bread, vanilla, subtle fruit

Cantina Lavis/Dry Riesling/Trentino, Italy '20 11/42
Dry, crisp apple, candied fruit, sapid & stone earthiness

Chateau de Berne Romance/Rose/Cotes de Provence, France '19 11/42
Dry, summer peach & strawberry cream, slightly floral, silky texture

CRAFT BEER LIST

Peroni Italian Lager	12oz [4.7%]		5
Long Trail Blackberry Wheat	12oz [4.8%]		6
Rogue Dead Guy Amber Ale	12oz [6.8%]		6
Lagunitas IPA	12oz [7.3%]		6
Downeast Cider	12oz [6.5%]		6.5
Jack's Abby Post Shift Pilsner	16oz [5.2%]		7
Carlsberg Danish Pilsner	16oz [5.0%]		7
Benediktiner Weissbier	16oz [5.4%]		8
Brewdog Hazy Jane IPA	16oz [7.2%]		8
12 Gates Ominous Stout	16oz [7.0%]		8
Collective Arts Ransack the Universe IPA	16oz [6.8%]		8
Collective Arts Life in the Clouds IPA	16oz [6.2%]		8
Schneider Weisse Hefeweizen	16oz [5.3%]		8

Soft Drinks: Pellegrino // Pepsi // Diet Pepsi // Ginger Ale // Cranberry Juice