

**Whites by the Glass (5 oz.)** **\$6**

**Prosecco** - Riondo - Veneto, Italy **[sparkling]**

**Chardonnay** - MAN Vintners - Coastal Region, South Africa **[oak]**

**Chardonnay "Mâcon-Villages"** - Mommessin - Bourgogne, France **[no oak]**

**Sauvignon Blanc** - Sincérité - Val de Loire, France **[flinty]**

**Rioja Blanco** - Martinez Lacuesta - Haro, Spain **[crisp]**

**Pinot Grigio** - Fossaluzza - Veneto, Italy **[floral]**

**Vouvray Demi Sec** - Domaine de Vaugondy - Loire Valley, France **[sweet]**

**Vinho Verde** - Aveleda "Fonte" - Penafiel, Portugal **[refreshing]**

**Reds by the Glass (5 oz.)** **\$6**

**Cabernet Sauvignon** - Santa Julia "Organica" - Mendoza, Argentina **[full bodied]**

**Shiraz** - Shoofly - South Eastern Australia **[velvety]**

**Malbec** - Gouguenheim - Valle Escondido, Argentina **[rich]**

**Rioja Tinto** - Martinez Lacuesta - Haro, Spain **[oak]**

**Salice Salentino** - Vecchia Torre - Salento, Italy **[smokey]**

**Valpolicella Ripasso** - Tezza "Ma Roat" - Verona, Italy **[soft]**

**Pinot Noir** - Georges Bertrand "Réserve Spéciale" - Languedoc, France **[bright/silky]**

**Ports by the Glass (3 oz.)**

**Ruby** - Andresen - Douro, Portugal **\$6**

**Tawny** - Andresen - Douro, Portugal **\$6**

**10 year Tawny** - Barros - Douro, Portugal **\$10**

**20 year Tawny** - Barros - Douro, Portugal **\$15**

### **White Wines**

<b>Chardonnay La Terre</b> - California 2008 (13.0%)	<b>\$17</b>
<b>Chardonnay MAN Vintners</b> - Coastal Region, South Africa 2009 (13.5%)	<b>\$21</b>
<b>Chardonnay "Mâcon-Villages" Mommessin</b> - Bourgogne, France 2006 (13.5%)	<b>\$22</b>
<b>Chardonnay Matanzas Creek</b> - Sonoma Valley, California 2007 (14.2%)	<b>\$35</b>
<b>Sauvignon Blanc Sincérité</b> - Val de Loire, France 2008 (12%)	<b>\$23</b>
<b>Sauvignon Blanc Peterson</b> - Dry Creek Valley, Sonoma County, California 2007 (13.8%)	<b>\$30</b>
<b>Rioja Blanco Martinez Lacuesta</b> - Haro, Spain 2007 (12.5%)	<b>\$23</b>
<b>Gruener Veltliner "Stadt Krems"</b> - Kremstal, Austria 2007 (12.5%)	<b>\$29</b>
<b>Pinot Grigio Fossaluzza</b> - Veneto, Italy 2008 (12%)	<b>\$23</b>
<b>Vouvray Demi Sec Domaine de Vaugondy</b> - Val de Loire, France 2007 (12.5%)	<b>\$23</b>
<b>Riesling Shelton Vineyards</b> - Yadkin Valley, North Carolina 2008 (10.5%)	<b>\$24</b>
<b>Riesling Kabinett Seebrich</b> - Rheinhessen, Germany 2007 (10.0%)	<b>\$25</b>
<b>Vinho Verde Aveleda "Fonte"</b> - Penafiel, Portugal 2008 (10.5%)	<b>\$21</b>

### **Dessert & Sparkling Wines**

<b>Prosecco Riondo "Spago Nero"</b> - Veneto, Italy (10.5%)	<b>\$24</b>
<b>Brut Gruet "Blanc de Noirs"</b> - Albuquerque, New Mexico (12.0%) [split]	<b>\$12</b>
<b>Brut Schramsberg "Mirabelle"</b> - Northern California (13.5%)	<b>\$33</b>
<b>Champagne Brut Moët &amp; Chandon "White Star"</b> - Epernay, France (12.0%)	<b>\$50</b>
<b>Champagne Brut Veuve Clicquot Ponsardin</b> - Reims, France (12.0%)	<b>\$55</b>
<b>Muscat Blanc Home Farm</b> - Dry Creek Valley, Sonoma County, California 2006 (16.8%)	<b>\$34</b>
<b>Botrytis Semillon De Bortoli "Noble One"</b> - New South Wales, Australia 2003 (10.0%)	<b>\$37</b>

## ***Red Wines***

<b><i>Cabernet Sauvignon Canyon Road</i></b> - California 2008 (13.0%)	<b>\$17</b>
<b><i>Cabernet Sauvignon Santa Julia "Organica"</i></b> - Mendoza, Argentina 2009 (14.0%)	<b>\$21</b>
<b><i>Cabernet Sauvignon Bell "Claret"</i></b> - Napa Valley, California 2006 (14.5%)	<b>\$39</b>
<b><i>Shiraz Shoofly</i></b> - South Eastern Australia 2008 (14.0%)	<b>\$24</b>
<b><i>Syrah Little Wing "Reserve"</i></b> - Yountville, California 2006 (14.6%)	<b>\$25</b>
<b><i>Syrah Blend Alpha Estates "Axia"</i></b> - Florina, Macedonia, Greece 2006 (14.0%)	<b>\$27</b>
<b><i>Côtes du Rhône Montirius</i></b> - Rhône Valley, France 2008 (13.5%) (certified biodynamic)	<b>\$27</b>
<b><i>Merlot Terre Andina</i></b> - Valle Central, Chile 2008 (13.0%)	<b>\$21</b>
<b><i>Merlot Matanzas Creek</i></b> - Bennett Valley, Sonoma County, California 2004 (14.5%)	<b>\$35</b>
<b><i>Bordeaux Château Berliquet Grand Cru</i></b> - Saint-Émilion, France 2005 (13.0%)	<b>\$45</b>
<b><i>Malbec Gouguenheim</i></b> - Valle Escondido, Argentina 2008 (13.5%)	<b>\$21</b>
<b><i>Malbec Aleph</i></b> - Mendoza, Argentina 2004 (13.9%)	<b>\$31</b>
<b><i>Zinfandel Teira</i></b> - Sonoma Valley, California 2006 (13.5%)	<b>\$25</b>
<b><i>Rioja Tinto Martinez Lacuesta</i></b> - Haro, Spain 2007 (13.0%)	<b>\$23</b>
<b><i>Salice Salentino Vecchia Torre</i></b> - Salento, Italy 2006 (13.5%)	<b>\$22</b>
<b><i>Chianti Classico Fèlsina</i></b> - Berardenga, Italy 2007 (13%)	<b>\$31</b>
<b><i>Nero d'Avola Cusumano</i></b> - Sicily, Italy 2007 (14.5%)	<b>\$25</b>
<b><i>Valpolicella Ripasso Tezza "Ma Roat"</i></b> - Verona, Italy 2006 (13.5%)	<b>\$25</b>
<b><i>Pinot Noir Gérard Bertrand "Réserve Spéciale"</i></b> - Languedoc, France 2007 (12.5%)	<b>\$24</b>
<b><i>Pinot Noir Witness Tree</i></b> - Willamette Valley, Oregon 2007 (13.6%)	<b>\$35</b>

† *Vintages may change.*

‡ *We welcome your supplying your own wine but a \$15 corkage fee will apply.*

**Draft Beers** (4 rotating taps, please inquire) **\$4**

**Ales** (in bottles)

**Left Hand Sawtooth Ale**, Longmont, CO 12 oz. (**pale ale**) (4.5%) **\$4**

**Bell's Amber Ale**, Comstock, MI 12 oz. (**amber ale**) (5.8%) **\$4**

**Stone IPA**, San Diego, CA 12 oz. (**India pale ale**) (6.9%) **\$5**

**Murphy's Draught Style Stout**, Luton, UK 16 oz. (**Irish dry stout in can**) (4.0%) **\$5**

**Duck-Rabbit Milk Stout**, Farmville, NC 12 oz. (**milk stout**) (5.7%) **\$4**

**Sierra Nevada Porter**, Chico, CA 12 oz. (**porter**) (5.6%) **\$4**

**North Coast Pranzster**, Fort Bragg, CA 12 oz. (**Belgian-style strong pale ale**) (7.6%) **\$5**

**Wheat Beers** (in bottles)

**Avery White Rascal Wheat Ale**, Boulder, CO 12 oz. (**Belgian-style witbier**) (5.5%) **\$4**

**Flying Dog In Heat Wheat**, Frederick, MD 12 oz. (**German-style hefeweizen**) (4.7%) **\$4**

**Lagers** (in bottles)

**Brooklyn Pilsner**, Brooklyn, NY 12 oz. (**German-style pilsener**) (5.1%) **\$4**

**Ayinger Altbairisch Dunkel**, Aying, Germany 500 ml. (**dark lager/dunkel**) (5.0%) **\$7**

**Rogue Dead Guy Ale**, Newport, OR 12 oz. (**maibock**) (6.5%) **\$5**

**Fort Collins Kidd Lager**, Fort Collins, CO 12 oz. (**black lager/schwwarzbier**) (4.5%) **\$4**

**Yuengling Lager**, Pottsville, PA 12 oz. (**amber lager**) (4.4%) **\$3**

**Sam Adams Light**, Boston, MA 12 oz. (**light lager**) (4.0%) **\$4**

**Lakefront New Grist Sorghum beer**, Milwaukee, WI 12 oz. (**gluten-free**) (5.7%) **\$5**

**Non Alcoholic Beverages**

**Saint Pauli Non Alcoholic Beer**, Bremen, Germany 12 oz. (-0.5%) **\$3**

**Boylan Sodas** made with cane sugar (**Root Beer, Ginger Ale, Creme Soda, & Black Cherry**) **\$3**

**Lurisia**, Fonte S. Barbara Mineral Water, Piemonte, Italy 500 ml. (**Still & Sparkling**) **\$3**

Fresh Brewed **Iced Teas**: **Black tea, Peppermint** (herbal), & **Berry** (herbal) **\$2**

## ***Drink Suggestions***

<b>Traditional Martini</b> Gin or vodka of your choice, up or on the rocks, served with 2 Spanish queen olives, very dry with only one drop of Vya dry vermouth.	<b>\$9-\$12</b>
<b>Traditional Manhattan</b> Bourbon or any whiskey of your choice, up or on the rocks, made with a generous splash of Vya sweet vermouth & served with a cherry.	<b>\$9-\$13</b>
<b>Cosmopolitan</b> Absolut Citron mixed with triple sec & cranberry juice, served up with a lemon twist.	<b>\$9</b>
<b>Gimlet</b> Gin or vodka of your choice mixed with the juice of half a fresh lime & a touch of cane sugar, served up or on the rocks.	<b>\$9-\$12</b>
<b>Old Fashioned</b> Jim Beam bourbon muddled with cane sugar, Angostura bitters, maraschino cherry & fresh orange, served on the rocks.	<b>\$8</b>
<b>Mint Julep</b> Jim Beam bourbon muddled with fresh mint & cane sugar, served on the rocks.	<b>\$8</b>
<b>Mojito</b> Bacardi rum mixed with fresh mint, fresh lime & cane sugar, served on the rocks & topped with seltzer.	<b>\$8</b>
<b>Basil Mojito</b> Bacardi rum mixed with fresh basil, fresh lime & cane sugar, served on the rocks & topped with seltzer.	<b>\$8</b>
<b>Vanilla Bourbon</b> Jim Beam bourbon shaken with madagascar vanilla & cane sugar, served on the rocks.	<b>\$8</b>
<b>Orange Bourbon</b> Jim Beam bourbon blended with fresh orange peel, Angostura bitters & cane sugar, served up or on the rocks.	<b>\$9</b>
<b>Hendick's Cocktail</b> Hendrick's gin blended with fresh basil, fresh cucumber & cane sugar, served on the rocks.	<b>\$10</b>
<b>Cinnamon Apple</b> Stoli Gala Applik vodka shaken with ground cinnamon & cane sugar, served up.	<b>\$9</b>
<b>Virgin Mojito</b> Seltzer mixed with fresh mint (or fresh basil), fresh lime & cane sugar, served on the rocks. <b>(Alcohol free)</b>	<b>\$4</b>
<b>Virgin Old Fashioned</b> Iced tea muddled with cane sugar, Angostura bitters, maraschino cherry & fresh orange, served on the rocks. <b>(Alcohol free)</b>	<b>\$4</b>

† *Liquor choice will affect final price.*