



FOOD

hors d'oeuvres
desserts
entrees

WINE

by the flight
by the glass
by the bottle

WHISKEY

by the flight
by the pour
cocktails

BEER / CIDER

on draft
bottled

SPIRITS

by the pour
cocktails





HORS D'OEUVRES

FOCACCIA & OIL \$6.5

Freshly made and toasted focaccia bread with extra-virgin olive oil for dipping

CHEESE BOARD \$18

A fine selection of artisanal cheeses served with an assortment of fruits and nuts

CHARCUTERIE \$15

A trio of Italian meats: Prosciutto, Capicola Ham, and Salami

CRAB DIP \$15.5

Creamy house made crab dip served with pita chips

SPINACH BITES \$9

Cheesy spinach bites served with a honey mustard dipping sauce (GF available)

SHRIMP CAKES \$14

2 Sautéed shrimp cakes with chipotle lime crema

BLANCHED ALMONDS \$5.5

Toasted blanched almonds drizzled with extra virgin olive oil & sprinkled with kosher salt

MEATBALLS \$13

Succulent house made meatballs served with our signature tomato sauce and asiago cheese

MAPLE AND BOURBON GLAZED WINGS \$13

Five wings tossed in our house made sauce

BUFFALO CAULIFLOWER BITES \$9.5

Deep fried cauliflower tossed in buffalo wing sauce. Blue cheese/Ranch

FRIED ASPARAGUS \$10

Beer battered fried asparagus with creamy sriracha remoulade sauce

WHIPPED FETA \$12

A creamy feta cheese blend topped with chopped pistachios, honey and chives. Served with naan bites

BLACK BEAN & GOAT CHEESE DIP \$12

Housemade black bean & goat cheese with tortilla chip medley

MUSHROOM BRUSCHETTA \$9

Sautéed mushrooms in a light cream sauce served with toasted focaccia

WINE TASTING PLATE \$13.5

Thick cut caramelized bacon, Mahon Reserva cheese, and dried figs

BEER BATTERED ONION RINGS \$9

Beer battered onion rings with lemon aioli sauce

EDAMAME \$6

Steamed and salted edamame pods



ENTREES

MAPLE MUSTARD SALMON \$29

Wild caught 8 oz Alaskan Salmon in a Maple, Dijon, Citrus Sauce w/ Sautéed Vegetables & Pecan Wild Rice Blend

BEEF TENDERLOIN TIPS \$31

Pan Seared Beef Medallions Accompanied by Sautéed Mushrooms Served with Mixed Vegetables, Rosemary Garlic Smashed Red Potatoes, & a Maytag Blue Cheese Red Wine Sauce

COBB SALAD \$17

Crispy Peppered Bacon, Avocado, Medium Boiled Eggs, Blue Cheese, White Cheddar, Pickled Red Onion and Cherry Tomatoes Served with Focaccia Bread and Your Choice of Salad Dressing
*add Salmon for \$11 add shrimp \$7 add beef tips \$14

HUNTERS CHICKEN \$25

Braised Chicken Thighs with Wild Mushrooms, Tomatoes, White Wine, & Fresh Herbs Served Over Rosemary Garlic Red Potatoes

HAMBURGER \$23

An 8oz Tenderloin Burger Topped with the Fixings and Your Choice of Lemon Aioli or Sriracha Sauce and American, Pepperjack or Provolone Cheese. Add Pickled Jalapeños. Served with Steak Fries

PANINI \$17

Roasted Turkey Breast, Smoked Gouda, Fresh Cranberry Balsamic Sauce, Thinly Sliced Apple, Served with Spring Mix Salad and Honey Mustard Dressing

WILD MUSHROOM RAVIOLI \$22

Wild Mushroom Ravioli in an Italian Sun-dried Tomato & Parmesan Cheese Sauce with Sautéed Vegetables
* add shrimp \$8

LEMON CAPER SCALLOPS \$28

Large Scallops Pan Seared with a Lemon Caper Sauce Over Angel Hair Pasta

SIDES

Sautéed asparagus with
Chopped Pistachios \$6
Sautéed Portobello Mushrooms w/ a
Marsalla Cream Sauce \$8
Side Salad \$5

Lemon Caper Angel Hair Pasta \$6
Pecan Wild Rice \$6.5
Sautéed Vegetables \$5
Parmesan Garlic Steak Fries \$5



DESSERT

GLAZED DONUT BREAD PUDDING \$8

Topped with Whiskey Sauce

CHOCOLATE BROWNIE \$9.5

Topped with Austins Vanilla Ice Cream, Salted Carmel Espresso Sauce, Candied Pecans

CRÈME BRULÉ \$7

Creamy Custard Finished with a Layer of Caramelized Sugar

SPICED APPLE CRISP \$10

Served w/ Austins Butter Pecan Ice cream

KIDS MENU

Served w/ french fries or green beans

BOWTIE PASTA \$6.5

Choice of Alfredo or Marinara Sauce

CHICKEN NUGGETS \$6.5

W/ Ranch, BBQ, Ketchup, or Honey Mustard

GRILLED CHEESE \$5.5

Choice of American or Provolone

CHEESEBURGER SLIDER \$7

Choice of American or Provolone

CHICKEN WINGS \$7.5

Maple Bourbon Glaze or Buffalo Sauce



RED WINES

2.5 oz/5 oz/Bottle



WILLA KENZIE PINOT NOIR

Willamette Valley, Oregon

\$8/\$16/\$72

DOMAINE TOLLOT-BEAUT PINOT NOIR

Burgundy, France

\$9/\$18/\$88

ANGELINE PINOT NOIR

California

\$5/\$10/\$46

BANFI CHIANTI SUPERIORE SANGIOVESE

Tuscany, Italy

\$4/\$8/\$35

MAN PINOTAGE

Stellenbosch, South Africa

\$4/\$8/\$35

COLUMBIA WINERY MERLOT

Columbia Valley, Washington

\$4.5/\$9/\$40

LEFAGE TESSELLAE GSM BLEND

Côtes Rousillion, France

\$5.5/\$11/\$52

TARIMA HILL MONASTRELL

Alicante, Spain

\$5/\$10/\$46

VINA ALBERDI RESERVA TEMPRANILLO

Rioja, Spain

\$7/\$14/\$66

JEFF RUNQUIST 1448 RED BLEND

Plymouth, California

\$5.5/\$11/\$52

WILD THING ZINFANDEL

Mendocino County, California

\$7.5/\$15/\$66

TROUBLEMAKER RED BLEND

Paso Robles, California

\$6/\$12/\$56

QUILT CABERNET SAUVIGNON

Napa Valley, California

\$8/\$16/\$72

SANSSOUCI CABERNET SAUVIGNON

Pays d'Oc, France

\$5/\$10/\$46

JUSTIN 'ISOSCELES' CAB. SAUV.

Paso Robles, California

\$10/\$20/\$95

TARIMA HILL MONASTRELL

Alicante, Spain

\$5.5/\$11/\$52

VINA COBOS FELINO MALBEC

Mendoza, Argentina

\$7/\$14/\$62

YALUMBA SHIRAZ

Barrosa Valley, Australia

\$6.5/\$13/\$60

LA GIARETTA AMARONE CORVINA

Valpolicella, Italy

\$8.5/\$17/\$80

Lighter Bodied

Heavier Bodied

WHITE WINES

2.5 oz / 5 oz / Bottle



\$6.5 / \$13 / \$60

LAGAR DE CERVERA ALBARIÑO

Rias Baixas, Spain

MAISON CHANZY BOUZERON ALIGOTÉ

Burgundy, France

\$7.5 / \$15 / \$66

PRATSCH GRÜNER VELTLINER

Niederösterreich, Austria

\$6.5 / \$13 / \$60

PEWSEY VALE DRY RIESLING

Eden Valley, Australia

\$4.5 / \$9 / \$40

TWO OCEANS PINOT GRIGIO

Western Cape, South Africa

\$4 / \$8 / \$35

TERRA ALPINA PINOT GRIGIO

Alto Adige, Italy

\$5 / \$10 / \$46

WILD THING VIOGNIER

Placer County, California

\$7 / \$14 / \$62

FIRE ROAD SAUVIGNON BLANC

Marlborough, New Zealand

\$4.5 / \$9 / \$40

EMMOLO SAUVIGNON BLANC

Rutherford, California

\$5.5 / \$11 / \$52

J CHRISTOPHER SAUVIGNON BLANC

Willamette Valley, Oregon

\$7.5 / \$15 / \$66

DOMAIN LOUIS MOREAU CHARDONNAY

Chablis, France

\$6.5 / \$13 / \$60

LAPOSTOLLE CUVÉE ALEXANDRE CHARDONNAY

Casablanca Valley, Chile

\$8 / \$16 / \$72

SEAN MINOR CHARDONNAY

Sonoma Coast, California

\$6.5 / \$13 / \$60

Lighter Bodied

Heavier Bodied

ROSÉ & NATURAL WINES

CATENA'LA MARCHIGIANA' NATURAL

Mendoza, Argentina

\$6 / \$12 / \$56

LAPOSTOLLE 'LE ROSÉ'

Casablanca, Chile

\$4 / \$8 / \$36

WILD THING ROSÉ OF CARIGNAN

Mendocino County, California

\$5 / \$10 / \$46

CHATEAU DE TRINQUEVEDEL TAVEL

Southern Rhone

\$6 / \$12 / \$56

CHARLES BOVE ROSÉ BRUT

France

\$6 / \$12 / \$56



SPARKLING WINES

2.5 oz / 5 oz / Bottle

  
\$5/\$10/\$46

STEORRA N/V BRUT CHARDONNAY+ PINOT NOIR
Russian River Valley, California

MARSURET PROSECCO GLERA
Veneto, Italy

\$4.5/\$9/\$40

CHARLES BOVE ROSÈ BRUT
Mendoza, Argentina

\$6.5/\$13/\$60

SWEET WINES

BORNOS FRIZZANTE VERDEJO
Rueda, Spain

\$4/\$8/\$36

VIETTI MOSCATO D'ASTI
Chablis, France

\$5/\$10/\$46

TROPICAL PASSIONFRUIT MOSCATO
Piedmont, Italy

\$4/\$8/\$36

VILLA JOLANDA STRAWBERRY MOSCATO
Piedmont, Italy

\$4/\$8/\$36

FRITZ ZIMMER RIESLING
Mosel, Germany

\$5/\$10/\$46

ROSA REGALE BRACHETTO
Motalcino, Italy

\$6.5/\$13/\$60

RINALDI REDREAM MALVASIA NERA
Italy

\$5.5/\$11/\$52

QUADY RED ELECTRA RED MOSCATO
Madera, California

\$4.5/\$9/\$40

WHITE WINES BY THE BOTTLE ONLY

VEUVE CLICQUOT CHAMPAGNE
Champagne, France
Lemon Zest, Yellow Apple, Fresh Cream, Almond, Toasted Bread
High Acidity

\$98

ROMBAUER CHARDONNAY
Napa Valley, California
Peach, Mango, Honeydew, Lemon, Vanilla, Butter, Baking Spice
Medium Acidity

\$87

MERRY EDWARDS SAUVIGNON BLANC
Russian River Valley, California
Lemon Zest, Yellow Apple, Fresh Cream, Almond, Toasted Bread
Medium-High Acidity

\$98

Lighter Bodied

Heavier Bodied

RED WINES BY THE BOTTLE ONLY

GOLDEN EYE PINOT NOIR

Willamette Valley, Oregon

Wild Strawberry, Candied Orange Peel, Sweet Tobacco Leaf
Low Tannin

\$ 9 8

EN ROUTE 'LES POMMMIERS' PINOT NOIR

Russian River Valley, California

Red Cherry, Raspberry, Rose Petal, Mushroom, Baking Spice
Low Tannin

\$ 9 8

J. CHRISTOPHER 'LUMIÈRE' PINOT NOIR

Willamette Valley, Oregon

Strawberry, Cherry, Black Raspberry, Orange Peel, Cinnamon
Low Tannin

\$ 8 7

BANFI BRUNELLO DI MONTALCINO SANGIOVESE

Tuscany, Italy

Blackberry, Strawberry, Peach Preserves, Cinnamon
Medium-High Tannin

\$ 1 2 0

SEGHEISIO 'ROCKPILE' ZINFANDEL

Sonoma County, California

Blackberry, Strawberry, Peach Preserves, Cinnamon
Medium-High Tannin

\$ 9 8

GD VAJRA NEBBIOLO

Barolo, Piemonte, Italy

Red Cherry, Cranberry, Leather, Clay Pot, Rose Petal Anise
High Tannin

\$ 8 7

DOMAINE DU VIEUX 'TELEGRAPH' GRENACHE BLEND

Châteauneuf-du-Pape, France

Red Currants, Wild Cherries, Raspberries, Herbs, Chalky Minerals
High Tannin

\$ 1 4 9

ROMBAUER MERLOT

Napa Valley, California

Ripe Blueberries, Plum, Black Currant, Fig, Cedar, Vanilla
Medium-High Tannin

\$ 8 7

TABLAS CREEK 'ESPRIT DE TABLAS' GSM BLEND

Paso Robles, California

Black Raspberry, Cherry Preserves, Incense, Smoky Minerals
High Tannin

\$ 1 0 9

THE PRISONER ZINFANDEL BLEND

Napa Valley, California

Bing Cherry, Boysenberry, Pomegranate, Roasted Fig, Coco, Clove
High Tannin

\$ 8 7

VIÑA COBOS BRAMARE MALBEC

Mendoza, Argentina

Sour Cherry, Cassis, Strawberry, Clove, Cinnamon, White Pepper
Medium Tannin

\$ 8 7

DUCKHORN 'THREE PALMS' MERLOT

Napa Valley, California

Black Cherry, Plum, Raspberry, Cedar, Chocolate, Baking Spice
Medium-High Tannin

\$ 1 4 1

ALLEGRI NI AMARONE CORVINA

Valpolicella, Italy

Ripe Black Cherry, Dried Berries, Plum, Vanilla, Eucalyptus
High Tannin

\$ 1 3 1

AUSTIN HOPE CABERNET SAUVIGNON

Paso Robles, California

Blackberry, Ripe Cherry, Black Currant, Vanilla, Browned Butter
High Tannin

\$ 9 8

SILVER OAK CABERNET SAUVIGNON

Alexander Valley, California

Raspberry, Blackberry Bramble, Vanilla, Sage, Spearmint
High Tannin

\$ 1 4 1

KANONKOP 'PAUL SAUER' CABERNET SAUVIGNON BLEND

Stellenbosch, South Africa

Black Raspberry, Black Cherry, Chocolate, Sweet Tobacco, Cigar Box
High Tannin

\$ 9 8

Lighter Bodied

Heavier Bodied

WINES BY THE FLIGHT



Wine Flights are a great way to sample wines.
Each Flight has 3- 2.5 oz glasses of wine

You can also make your own flights from our wine by the glass

BIG BAD REDS BOLD FLAVORS, OAKY \$20.5

Yalumba Shiraz, Tarima Hill Monastrell, La Giarretta Amarone

AU CONTRAIRE, MON FRÈRE RICH, YET SMOOTH \$20

Domain Tollot-Beaut Pinot Noir, Lefage Tessellae GSM, Sansoucci Cab Sauv

SOUTHERN EXPOSURE DIVERSE STYLE, FRUIT FORWARD \$17

MAN Pinotage, Vina Cobos Felino Malbec, Yalumba Shiraz

DRIVE THROUGH THE WEST COAST WA, OR, CA \$19

Columbia Merlot, Willa Kenzie Pinot Noir, WildThing Zinfandel

YOU'RE THE SWEETEST FOR OUR SWEET WINE LOVERS \$16.5

Rosa Regale, Rinaldi ReDream, Quady Red Electra

PICK A FLIGHT OF THE SAME VARIETAL OR REGION

Pinot Noir \$24

Cabernet Sauvignon \$22

California \$19

TOUR DE ITALY DECADENT & RICH, FULL OF VARIETY \$19

Terra Alpina Pinot Grigio, Banfi Chianti Superior, La Giarretta Amarone

SPANISH INQUISITION BOLD FRUIT, SPICE, MINERAL \$17

Lagar De Cervera Albariño, Viña Alberdi Reserva Tempranillo, Tarima Hill Monastrell

SO FANCY COMPLEX, GREAT STRUCTURE \$22

j.Christopher Sauv Blanc, Maison Chanzy Aligote, Lapostolle Chardonnay

INTRIGUING WONDERS RARE & UNIQUE \$16

Wild Thing Viognier, Catena La Marchigiana, Pewsey Vale Dry Riesling

RISE OF THE INDIGENOUS GRAPES NATIVE TO THEIR COUNTRIES \$20.5

Lagar de Cervera Albariño, Maison Chanzy Aligote, Pratsch Grüner Veltliner

PATIO POUNDER LIGHT & BRIGHT \$12.5

Two Oceans Pinot Grigio, Champs de Provence Rose, Pewsey Vale Dry Riesling

LIKE A DIAMOND IN THE SKY REFRESHING SPARKLING WINES \$16

Steorra Brut, Charles Bove Rosè Brut, Marsuret Prosecco

WILL YOU ACCEPT THIS ROSÈ DRY ROSÈ \$15

Lapostolle Rosè, Chateau de Trinquedelle Tavel, Wild Thing Rosè

THE SWEET TOOTH SWEET, FLORAL, CITRUSY \$13.5

Bornos Frizzante, Friz Zimmer Riesling, Vietti Moscato

PICK A FLIGHT OF THE SAME VARIETAL OR REGION

Chardonnay \$19 Sauvignon Blanc \$20.5 Rose \$15 Moscato \$11.5

RED WINE FLIGHTS

MIXED

WHITE/ROSE





BOTTLED BREWS

ACE JOKER	Slightly Sweet & Crisp with Fresh Apple Tartness	\$ 5
BIG TIMBER PORTER	Notes of Coffee and Dark Chocolate	\$ 5
BRECKENRIDGE AMBER ALE	Classic American Amber Ale	\$ 4 . 5
BREW DOG ELVIS JUICE	Citrus Forward American IPA	\$ 4 . 5
COUNTRY BOY COUGAR BAIT	A Crisp Blonde Ale	\$ 5
CRABBIES	A Refreshing Alcoholic Ginger Beer w/Hints of Lime	\$ 4 . 5
DEVIL ANSE IPA	American Style IPA with Balanced Bitterness & Tropical Fruit	\$ 4 . 5
DUCLAW SEASONAL	Ask your server for this months selection!	\$ 4 . 5
DEVILS BACKBONE O'FEST	Marzen Style Festbier	\$ 4
MICHELOB ULTRA	No Description Needed	\$ 3 . 5
MILLER LITE	No Description Needed	\$ 3 . 5
PRESS HARD SELTZER	Mixed variety	\$ 4
SALT & SEA SOUR	Strawberry & Lime Sour	\$ 4
SCHOFFERHOFER GRAPEFRUIT RADLER	Its Basically Juice	\$ 3 . 5
SOUTHERN TIER SEASONAL	Ask your server for this months selection!	\$ 5
STELLA ARTOIS	A Classic Belgian Lager	\$ 4

COCKTAILS

OLE WHITES OLD FASHIONED \$ 1 2

Orange Marmalade Syrup Infused with Fresh Rosemary, Bitters, and Four Roses single Barrel

BROOKS MANHATTAN \$ 1 4

Bulleit Rye Whiskey, Sweet Vermouth, Black Walnut Bitters, Gran Marnier, Traverse City Cherry

PALOMA \$ 1 3

A refreshing and bubbly tequila cocktail. Casamigos Blanco, Grapefruit, Lime, and Sparkling water

CITRUS DAIQUIRI \$ 1 1

The perfect thirst quench! Blanco rum, fresh grapefruit. lemon, and lime juices

THE SIPSTER \$ 1 2

Spicy Rye Whiskey, Triple Sec, and Pineapple Juice Topped w/ Bubbly Prosecco

MARGARITA \$ 1 3

Ask your sever about different variations. Casamigos Blanco, Cointreau, and Fresh Lime. Rimmed with Black Lava Salt

SIP '75 \$ 1 3

Our twist on a traditional French 75. Empress Gin, Elderflower, and Fresh Lemon. Topped with Brut Rosé

ESPRESSO MARTINI \$ 1 3

Freshly ground espresso, Titos vodka, and coffee liqueur

CAIPIRINHA \$ 1 3

A South American Classic. Cachaça, Fresh Lime, and Sugar

MARTINI CON LIMONCELLO \$ 1 2

Vodka, Fresh Lemon Juice, & Limoncello with a Lemon Sugar Rim

BAILEYS IRISH COFFEE \$ 1 0

Coffee, Tullamore D.E.W, & Baileys Irish Cream. Topped with Whipped Cream & Carmel Sauce





BOURBON

3/4oz 1.5oz

ANGELS ENVY		\$7/\$14
86 Proof- Vanilla, Sweet, Smooth		
BASIL HAYDEN	Beam Suntory	\$5/\$10
80 Proof- Spicy, Light bodied, Gentle Bite		
BULLEIT	Four Roses	\$4/\$8
90 Proof- Oaky, smoky, Vanilla & Honey		
CONTRADICTION	Smooth Ambler	\$5/\$10
82 Proof- Oaky, Sweet, Dried Cherry		
EAGLE RARE 10YR	Buffalo Trace	\$4/\$8
90 Proof- Bold, Dry, Oaky, Smooth		
ELIJAH CRAIG	Heaven Hill	\$4/\$8
86 Proof- Smooth, Warm, Spice, Smoke		
EVAN WILLIAMS	Single Barrel	\$4/\$8
80 Proof- Spicy, Light bodied, Gentle Bite		
FOUR ROSES	Single Barrel	\$5/\$10
100 Proof- Smooth, Hints of Plum & Cherry		

JEFFERSONS OCEAN	KY Artisan	\$10/\$20
90 Proof- Citrus, Caramel, Salt & Smoke		
Makers Mark	Makers Mark	\$4/\$8
94 Proof- Sweet, Balanced w/Caramel & Vanilla		
MAKERS 46	Makers Mark	\$5/\$10
94 Proof- Complex, Rich Notes of Vanilla		
OLD FORESTER 100		\$4/\$8
100 Proof- Ripe Apple, Bakery Spices, Oak		
OLD SCOUT	Smooth Ambler	\$5/\$10
99 Proof- Honey roasted peanuts, char, Vanilla		
RUSSELLS RESERVE		\$5/\$10
90 Proof- Orange, Clove, Oak, Maple		
WILD TURKEY RARE BREED		\$6/\$12
112 Proof- Spicy, Bold Rye, Pepper, Oak		
WOODFORD DOUBLE OAKED		\$7/\$14
90 Proof- Sweet, Vanilla, Apple, Spices		

IRISH WHISKEY / SCOTCH

JAMESON CASKMATES	Ireland	\$5/\$10
80 Proof- Hops, Cocoa Beans, Charred oak		
REDBREAST 12 YR	Ireland	\$5/\$10
80 Proof- Spicy, Citrus, Dried Fruits		
TULLAMORE D.E.W	Ireland	\$4/\$8
80 Proof- Sherried Peels, Spice, Honey		
ABERLOUR 12 YR	Highland	\$6/\$12
80 Proof- Dried Fruits, Caramel, Plum		
BALVENIE DBL 12 YR	Highland	\$7/\$14
80 Proof- Spicy, Citrus, Dried Fruits		

GLENFIDDICH 15 YR	Highland	\$7/\$14
80 Proof- Silky, Sherry, Oak, Cinnamon		
MACALLAN 12 YR	Highland	\$8/\$16
86 Proof- Orange, Clove, Smoke, Oak		
LAGAVULIN 16 YR	Islay	\$9/\$18
86 Proof- Peat, Smoke, Vanilla, Oak		
LAPHROAIG 10 YR	Islay	\$7/\$14
86 Proof- Peat, Smoke, Vanilla, Honey		
TALISKER 10 YR	Skye	\$8/\$16
91 Proof- Smoke, Maritime Air, Black Pepper		

INTERNATIONAL

CROWN ROYAL XO	Canada	\$6/\$12
80 Proof- Vanilla, Spice, Rich Dried Fruit		

THE YAMAZAKI	Japan	\$10/\$20
86 Proof- Smooth, Rum Notes, Winter Spice		

AMERICAN WHISKEY

BALCONES SINGLE MALT		\$7/\$14
106 Proof- Toasted Bread w/ Butter & Jam		
BALCONES BABY BLUE		\$5/\$10
92 Proof- Smooth, Butter, Masa Corn Meal		
BASIL HAYDEN DARK RYE		\$5/\$10
80 Proof- Caramel, Dried Fruit, Oak		

BULLEIT RYE		\$4/\$8
90 Proof- Citrus, Buttered Bread, Spicy Oak		
JACK DANIELS	Single Barrel	\$8/\$16
130 Proof- Oak, Charcoal, Orange Peel, Honey		
TIN CUP		\$4/\$8
84 Proof- Red Fruit, Peanut, Brown Sugar		

WHISKEY BY THE FLIGHT

SIP STAVES \$21

Basil Hayden Dark Rye, Aberlour 12 year, The Yamazaki 12 year

BLUEGRASS BOURBON \$14

Eagle Rare 10 year, Evan Williams Single Barrel, Four Roses Single Barrel

DOUBLE TROUBLE \$19

Aberlour 12 yr, Crown Royal Xo, Woodford Double Oaked

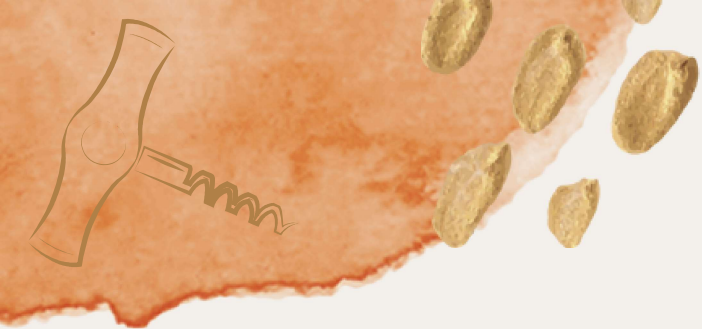
SCOTCH HOP \$25

Macallan 12 year, Talisker 10 year, Lagavulin 16 year

DRINKIN WHISKEY & RYE \$18

Tin Cup American Whiskey, Balcones Texas Single Malt, High West American Prairie





RESERVE WINE LIST

Cristal, 2013 Champagne

Reims, France (Louis Roederer)

Veuve Clicquot, 2012 Champagne

Reims, France (Ponsardin)

La Grande Dame, 2008 Champagne

Reims, France (Ponsardin)

Beaune Les Perrieres (Premier Cru) 2018 Chardonnay

Burgundy, France

Adrianna Vineyard, White Bones 2017 Chardonnay

Mendoza, Argentina

Don Melchor 2018 Cabernet Sauvignon

Puente Alto Vineyard, D.O. Puente Alto, Chile

Silver Oak 2016 Cabernet Sauvignon

Napa Valley, California

Robert Weil Kiedrich Gräfenberg 2019 Riesling Trocken GG

Rheingau, Germany

La Rioja Alta S.A. Gran Reserva 890 2005 Tempranillo

Rioja, Spain

IL Marroneto Brunello di Montalcino 2016 Sangiovese

Montalcino, Italy

Adrianna Vineyard, River Stones 2017 Malbec

Mendoza, Argentina

Zenato Amarone Classico Riserva 2015 Blend

Valpolicella, Veneto, Italy

Vietti Barolo Lazzarito 2015 Nebbiolo

Barolo, Piedmont, Italy





RESERVE WINE LIST

Opus One 2018 Oakville, California
Cabernet Sauvignon

Dominus Estate 2018 Yountville, Napa Valley, California
Cabernet Sauvignon

Domaine Tollot-Beaut Cote D'Or, Burgundy, France
Aloxe Corton Les Vercots Premier Cru 2019 Pinot Noir

Blackbird Vineyards Arise 2016 Napa Valley, California
Red Blend

Dr. Loosen Urziger Wurzgarten 2018 Mosel, Germany
Riesling

Joseph Phelps Insignia 2018 Napa Valley, California
Cabernet Sauvignon Blend

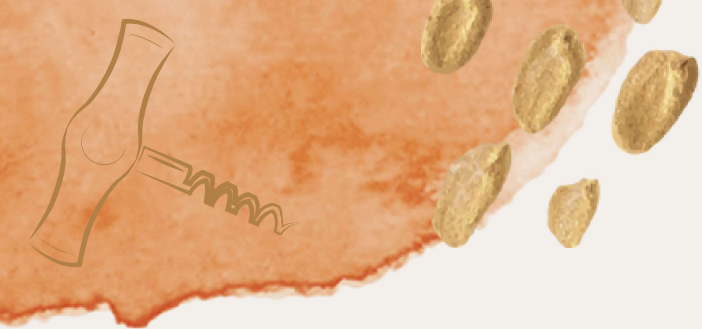
Veuve Clicquot, 2012 Reims, France (Ponsardin)
Champagne

G.D. Vajra Albe Barolo 2017 Nebbiolo
Barolo, Piedmont, Italy

Chateau de Saint Cosme 2019 Viognier
Condrieu, Rhone, France

Chateau Batailley, Grand Cru 2015 Red Blend
Pauillac, France





RESERVE WINE LIST

Veuve Clicquot, 2012 Champagne
Reims, France (Ponsardin)

Beaune Les Perrieres (Premier Cru) 2018 Chardonnay
Burgundy, France

Adrianna Vineyard, White Bones 2017 Chardonnay
Mendoza, Argentina

Silver Oak 2016 Cabernet Sauvignon
Napa Valley, California

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