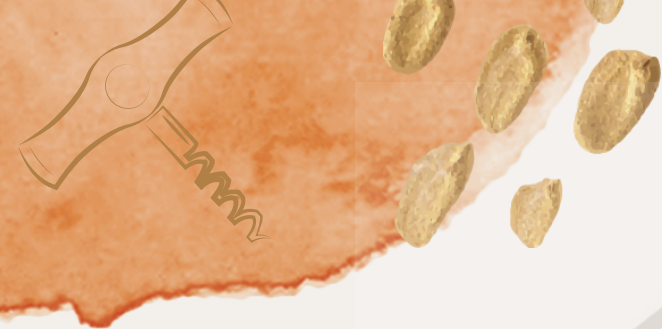




## FOOD

*hors d'oeuvres*

*entrees*

*kids*

*desserts*

## WINE

*by the glass*

*by the bottle*

*by the flight*

## BEER / CIDER

*on draft*

*bottled*

## SPIRITS

*by the pour*

*cocktails*

## WHISKEY

*by the flight*

*by the pour*





# 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)*

## 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 in a Cabernet Peppercorn Demi-glace Served with Mixed Vegetables and White Cheddar Parsley Yukon Gold Mashed Potatoes*

## 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 White Cheddar Parsley Yukon Gold Mashed Potatoes*

## HAMBURGER \$23

*An 8oz Tenderloin Burger Topped with the Fixings and Your Choice of Lemon Aioli or Sriracha Sauce and American, Pepperjack, Blue Cheese or Provolone Cheese. Add Pickled Jalapeños, Caramelized Onions, or Sautéed Mushrooms. 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

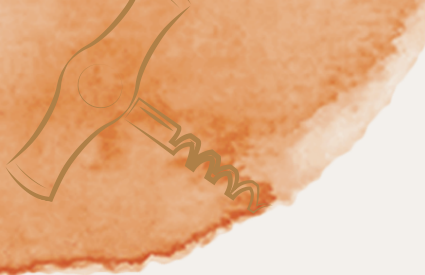
*Large Scallops Pan Seared with a Lemon Caper Sauce Over Angel Hair Pasta*

## SIDES

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

Sautéed asparagus with  
Chopped Pistachios \$6  
Side Salad \$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 BRÛLÉE \$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

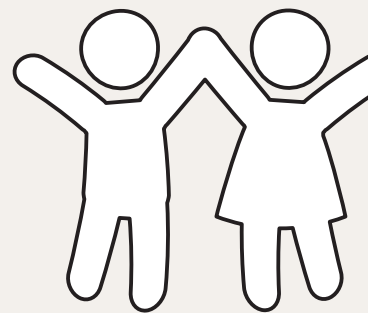
*Choice of American or Provolone*

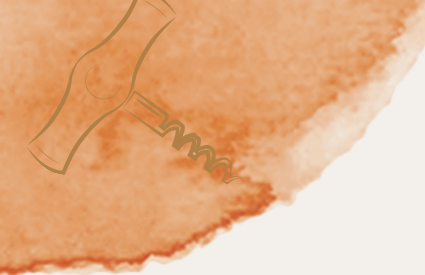
## CHEESEBURGER SLIDER \$7

*Choice of American or Provolone*

## CHICKEN WINGS \$7.5

*Maple Bourbon Glaze or Buffalo Sauce*





# LUNCH

Served 11am-2pm Monday-Friday

## SMALL PLATES

### HUMMUS \$10.25

Sun-dried Tomato & Basil Hummus  
w/ Crudités or Pita Chips

### BLACK BEAN DIP \$12

House-made Black Bean & Goat  
Cheese Dip w/ Tortilla Chip Medley

### ARANCINI \$10.75

Risotto Ball Stuffed w/ Mozzarella,  
Parmesan, Basil & Lemon Aioli

### WINGS \$13

5 Wings in our Signature Maple Bourbon  
Sauce w/ Ranch or Blue Cheese

## SOUPS

### SHRIMP BISQUE \$5/\$9

### WILD MUSHROOM \$5/\$8

## SALADS

### GREEK SALAD \$13.50

Spinach Salad w/ Cucumbers, Feta,  
Olives, Tomatoes, Pickled Red  
Onions, Pepperoncini, House-  
made Croutons, & our Vinaigrette

### SALMON SALAD \$13.75

Oven Roasted Salmon Chopped into  
a Cold Salad w/ Romesco Sauce,  
Chickpeas, Cucumbers, & Pistachios  
on a Bed of Mixed Greens

### CAESAR SALAD \$9.25

Romaine Lettuce Tossed w/  
Parmesan, House-made Croutons,  
& Fresh Caesar Dressing

### WINTER SALAD \$12.25

Roasted Beets, Sliced Apples, Pecans,  
& Goat Cheese over Spring Mix w/ a  
Maple Balsamic Vinaigrette

### STEAKHOUSE SALAD \$14.25

Beef Tips, White Cheddar, Tomatoes,  
Radishes, Red Onion, & French Fries  
w/ Our House Vinaigrette

### HOUSE SALAD \$6.50

Mixed Greens, White Cheddar,  
Tomatoes, Pickled Red Onion,  
House Made Croutons

Add Chicken for \$6.50 or Shrimp for \$7.25

Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, or House Vinaigrette

## PICK TWO

CUP OF EITHER SOUP & CHOICE OF SMALL WINTER, CAESAR, OR HOUSE SALAD \$11.50

# LUNCH

## SANDWICHES

*All Sandwiches Served w/ Kettle Chips. Upgrade to French Fries or a Side Salad for \$4*

### CHICKEN CAESAR \$13.25

Marinated Chicken Breast on Crusty Bread w/ Classic Caesar Ingredients

### TURKEY PANINI \$14.50

Roasted Turkey Breast, Smoked Gouda, Fresh Cranberry Balsamic Sauce, & Apple

### MEATBALL HOAGIE \$12.50

House-made Meatballs w/ our Fresh Marinara Sauce, Italian Cheese Blend, Sautéed Peppers & Onions

### CRAB CAKE SANDWICH \$15.25

Sautéed Crab Cake w/ Lettuce, Tomato, & White Truffle Aioli on a Brioche Bun

### CHARCUTERIE SLIDERS \$12.75

Prosciutto, Coppa, Sopressata, Provolone, Tomatoes & Olive Tapenade

### SHRIMP STREET TACOS \$12.50

Shrimp, Pineapple Salsa, & Chipotle Lime Crema

### CROQUE MONSIEUR \$13.75

Smoked Ham, Gruyere Cheese, White Truffle Mornay, & Roasted Tomatoes on Crusty French Bread

### VEGETARIAN SLOPPY JOE \$11.25

Impossible Burger w/ Classic Sloppy Joe Ingredients & Red Cabbage Slaw on a Brioche Bun

### MEDITERRANEAN QUESADILLA \$11.25

Roasted Red Peppers, Artichoke Hearts, Spinach, Whipped Feta, Olive and Sun dried Tomato Tapenade

## DESSERT

### CREME BRÛLÉE \$7

### CHOCOLATE BROWNIE \$9.50

## DRINKS

COKE \$2.50  
SPRITE \$2.50  
DIET COKE \$2.50  
LEMONADE \$2.50  
ICED TEA \$3  
PELLEGRINO \$3

## CAFE

LATTE \$6  
MOCHA \$6  
AMERICANO \$5  
ESPRESSO \$3  
COFFEE \$3  
*\*Vanilla, Hazelnut,  
Caramel, Lavender*

## SPECIAL

MIMOSA \$7  
CRANBERRY MIMOSA \$7  
TROPICAL MIMOSA \$8  
BREWMOSA \$8  
IRISH CREAM COFFEE \$10  
BLOODY MARY \$9  
*\*Full drink menu available*

*Coffee drinks are also available to go*

# 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

## **QUINTA DEL '67 GARNACHA**

Almansa, Spain

\$4.5/\$9/\$40

## **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

## **TARIMA HILL MONASTRELL**

Alicante, Spain

\$5.5/\$11/\$52

## **QUILT CABERNET SAUVIGNON**

Napa Valley, California

\$8/\$16/\$72

## **SANSSOUCI CABERNET SAUVIGNON**

Pays d'Oc, France

\$5/\$10/\$46

## **EARTHQUAKE CABERNET SAUVIGNON**

Lodi, California

\$6/\$12/\$56

## **JUSTIN 'ISOSCELES' CABERNET SAUVIGNON**

Paso Robles, California

\$10/\$20/\$95

## **CHATEAU DE PARENCHERE BORDEAUX SUPÉRIEUR MERLOT**

Bordeaux, France

\$7/\$14/\$62

## **VINA COBOS FELINO MALBEC**

Mendoza, Argentina

\$7/\$14/\$62

## **SHAW & SMITH SHIRAZ**

Barrosa Valley, Australia

\$7/\$14/\$66

## **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

**PRATSCH GRÜNER VELTLINER**  
Niederösterreich, Austria

\$6.5/\$13/\$60

**PEWSEY VALE DRY RIESLING**  
Eden Valley, Australia

\$4.5/\$9/\$40

**CA' MONTINI PINOT GRIGIO**  
Trentino, Italy

\$4/\$8/\$35

**TERRA ALPINA PINOT GRIGIO**  
Alto Adige, Italy

\$5/\$10/\$46

**CAROL SHELTON COQUILLE BLANC**  
Placer County, California

\$7/\$14/\$62

**ESK VALLEY SAUVIGNON BLANC**  
Marlborough, New Zealand

\$4.5/\$9/\$40

**JUSTIN SAUVIGNON BLANC**  
Paso Robles, 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

# ROSÈ WINES

**LAPOSTOLLE 'LE ROSÈ'**  
Casablanca, Chile

\$4/\$8/\$36

**WILD THING ROSÈ OF CARIGNAN**  
Mendocino County, California

\$5/\$10/\$46

**CHATEAU DE TRINQUEVEDEL TAVEL**  
Southern Rhone

\$6/\$12/\$56



# SPARKLING WINES

2.5 oz / 5 oz / Bottle



**ST. KILDA BRUT**  
California

\$3/\$6/\$30

**MARQUES DE CASERES BRUT CAVA**  
Rioja, Spain

\$3/\$6/\$30

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

\$5/\$10/\$46

**MARSURET PROSECCO GLERA**  
Veneto, Italy

\$4.5/\$9/\$40

**CHARLES BOVE ROSÈ BRUT**  
Mendoza, Argentina

\$6.5/\$13/\$60

**SEGURA VIUDAS ROSÈ BRUT**  
Penedes, Spain

\$4.5/\$9/\$40

**BLANC DE BLEU BRUT**  
California

\$4.5/\$9/\$40

**MAN SPARKLING CHENIN BLANC**  
Stellenbosch, South Africa

\$6/\$12/\$56

Lighter Bodied

Heavier Bodied

# SWEET WINES

**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

**HEINZ EIFEL RIESLING**  
Mosel, Germany

\$5/\$10/\$46

**RINALDI REDREAM MALVASIA NERA**  
Italy

\$5.5/\$11/\$52

**QUADY RED ELECTRA RED MOSCATO**  
Madera, California

\$4.5/\$9/\$40

**HENRI CHAMPLIAU WILD MISS RED SPARKLING**  
France

\$4.5/\$9/\$40



# WINES

## BY THE BOTTLE ONLY

### VEUVE CLICQUOT CHAMPAGNE

Champagne, France

Lemon Zest, Yellow Apple, Fresh Cream, Almond, Toasted Bread

\$ 9 8

### ARGYLE BRUT

Willamette Valley, Oregon

Ripe nectarine, White Cherry, & Honeycomb Layered w/ Brioche & Roast Hazelnut

\$ 7 2

### FIGURE ROSÈ PREMIER COTE DE PROVENCE

Provence, France

Red Berries, White Peaches, Melon, and Citrus

\$ 6 2

### MERRY EDWARDS SAUVIGNON BLANC

Russian River Valley, California

Stone fruit, Fresh Tropical Fruit & Jasmine

\$ 9 8

### ROMBAUER CHARDONNAY

Napa Valley, California

Peach, Mango, Honeydew, Lemon, Vanilla, Butter, Baking Spice

\$ 8 7

### GOLDEN EYE PINOT NOIR

Willamette Valley, Oregon

Wild Strawberry, Candied Orange Peel, Sweet Tobacco Leaf

\$ 9 8

### J. CHRISTOPHER 'LUMIÈRE' PINOT NOIR

Willamette Valley, Oregon

Strawberry, Cherry, Black Raspberry, Orange Peel, Cinnamon

\$ 8 7

### BANFI BRUNELLO DI MONTALCINO SANGIOVESE

Tuscany, Italy

Blackberry, Strawberry, Peach Preserves, Cinnamon

\$ 1 2 0

### ROMBAUER MERLOT

Napa Valley, California

Ripe Blueberries, Plum, Black Currant, Fig, Cedar, Vanilla

\$ 8 7

### TABLAS CREEK'ESPRIT DE TABLAS'GSM BLEND

Paso Robles, California

Black Raspberry, Cherry Preserves, Incense, Smoky Minerals

\$ 1 0 9

### THE PRISONER ZINFANDEL BLEND

Napa Valley, California

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

\$ 8 7

### VIÑA COBOS BRAMARE MALBEC

Mendoza, Argentina

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

\$ 8 7

### DUCKHORN 'THREE PALMS' MERLOT

Napa Valley, California

Black Cherry, Plum, Raspberry, Cedar, Chocolate, Baking Spice

\$ 1 4 1

### AUSTIN HOPE CABERNET SAUVIGNON

Paso Robles, California

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

\$ 9 8

### SILVER OAK CABERNET SAUVIGNON

Alexander Valley, California

Raspberry, Blackberry Bramble, Vanilla, Sage, Spearmint

\$ 1 4 1

### KANONKOP PINOTAGE

Stellenbosch, South Africa

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

\$ 9 8

High  
Acidity

Low  
Acidity

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**

Shaw & Smith Shiraz, Tarima Hill Monastrell, La Gaietta 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, Quinta del '67 Garnacha

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

Columbia Merlot, Willa Kenzie Pinot Noir, WildThing Zinfandel

## **PINOT ENVY DECADENT & RICH, FULL OF VARIETY \$24**

Angeline Pinot Noir, Willa Kenzie Pinot Noir, Domain Tollot Beaut Pinot Noir

## **CALL ME A CAB DECADENT & RICH, FULL OF VARIETY \$20**

Sansoucci Cab Sauv, Quilt Cab Sauv, Justin Isosceles Cab Sauv

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

Villa Jolanda Strawberry Moscato, Rinaldi ReDream, Quady Red Electra

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

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

## **SPANISH INQUISITION BOLD FRUIT, SPICE, MINERAL \$17**

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

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

Lagar de Cervera Albariño, Pratsch Grüner Veltliner, Felino Malbec

## **THE SWEET TOOTH SWEET, FLORAL, CITRUSY \$13.5**

Heinz Eifel Riesling, Wild Miss, Rinaldi Redream

## **SO FANCY COMPLEX, GREAT STRUCTURE \$22**

J. Christopher Sauv Blanc, Coquille Blanc, Lapostolle Chardonnay

## **PATIO POUNDER LIGHT & BRIGHT \$12.5**

Ca' Montini Pinot Grigio, Lapostolle Rosè, Pewsey Vale Dry Riesling

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

Storra Brut, Charles Bove Rosè Brut, Marsuret Prosecco

## **THE BRUT TROUPE BRUT SPARKLING WINES \$16**

St. Kilda Brut, Blanc De Bleu Brut, Segura Viudas Brut Rosè

## **WILL YOU ACCEPT THIS ROSÈ DRY ROSÈ \$15**

Lapostolle Rosè, Chateau de Trinquedol Tavel, Wild Thing Rosè

## **GET YOUR CHARD ON CHARDONNAY FLIGHT \$19**

Domain Louis Moreau Chablis, Sean Minor Chardonnay, Lapostolle Chardonnay

## **THE SAUVIGNON SET SAUVIGNON BLANC FLIGHT \$18.5**

J. Christopher Sauv Blanc, Esk Valley Sauv Blanc, Justin Sauv Blanc

## **HAKUNA MOSCATO COMPLEX, GREAT STRUCTURE \$11.5**

Tropical Passion Fruit Moscato, Villa Jolanda Strawberry Moscato, Vietti Moscato

RED WINE FLIGHTS

MIXED

WHITE/ROSE

# BOTTLED BREWS

|                                        |                                                              |          |
|----------------------------------------|--------------------------------------------------------------|----------|
| <b>ACE JOKER</b>                       | Slightly Sweet & Crisp with Fresh Apple Tartness             | \$ 5     |
| <b>BIG TIMBER PORTER</b>               | Notes of Coffee and Dark Chocolate                           | \$ 5     |
| <b>BELLS SEASONAL</b>                  | Ask your server for this months selection!                   | \$ 4 . 5 |
| <b>BREW DOG ELVIS JUICE</b>            | Citrus Forward American IPA                                  | \$ 4 . 5 |
| <b>COUNTRY BOY COUGAR BAIT</b>         | A Crisp Blonde Ale                                           | \$ 5     |
| <b>COUNTRY BOY SHOTGUN WEDDING</b>     | English Brown Ale                                            | \$ 5     |
| <b>CRABBIES</b>                        | A Refreshing Alcoholic Ginger Beer w/Hints of Lime           | \$ 4 . 5 |
| <b>DEVIL ANSE IPA</b>                  | American Style IPA with Balanced Bitterness & Tropical Fruit | \$ 4 . 5 |
| <b>DUCLAW SEASONAL</b>                 | Ask your server for this months selection!                   | \$ 4 . 5 |
| <b>MICHELOB ULTRA</b>                  | No Description Needed                                        | \$ 3 . 5 |
| <b>MILLER LITE</b>                     | No Description Needed                                        | \$ 3 . 5 |
| <b>PRESS HARD SELTZER</b>              | Mixed variety                                                | \$ 4     |
| <b>SALT &amp; SEA SOUR</b>             | Strawberry & Lime Sour                                       | \$ 4     |
| <b>SCHOFFERHOFER GRAPEFRUIT RADLER</b> | Its Basically Juice                                          | \$ 3 . 5 |
| <b>SOUTHERN TIER SEASONAL</b>          | Ask your server for this months selection!                   | \$ 5     |
| <b>STELLA ARTOIS</b>                   | 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

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

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

## IRISH WHISKEY / SCOTCH

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

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

## INTERNATIONAL

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

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

## AMERICAN WHISKEY

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

|                                              |               |                 |
|----------------------------------------------|---------------|-----------------|
| <b>BULLEIT RYE</b>                           |               | <b>\$4/\$8</b>  |
| 90 Proof- Citrus, Buttered Bread, Spicy Oak  |               |                 |
| <b>JACK DANIELS</b>                          | Single Barrel | <b>\$8/\$16</b> |
| 130 Proof- Oak, Charcoal, Orange Peel, Honey |               |                 |
| <b>TIN CUP</b>                               |               | <b>\$4/\$8</b>  |
| 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 \$15

Tin Cup American Whiskey, Balcones Texas Single Malt, Bulleit Rye



# RESERVE WINE LIST

## BY THE BOTTLE ONLY

\* SUBJECT TO CHANGE

**GUSBOURNE BLANC DE BLANC 2016**  
England

To Go/At Sip

**\$96/\$123**

**LAURENT PERRIER BRUT 2012**

Champagne, France

**\$119/\$149**

**DR. LOOSEN URZIGER WURGARTEN RIESLING 2018**

Mosel, Germany

**\$39/\$70**

**ARGYROS CUVÉE MONSIGNORI 2018**

Santorini, Greece

**\$49/\$103**

**STOLPMAN ROUSSANE 2018**

Ballard Canyon, California

**\$36/\$75**

**DOMAIN LOUIS MOREAU CHABLIS GRAN CRU 2018**

Burgundy, France

**\$97/\$127**

**CATENA'LA MARCHIGIANA' NATURAL CHARDONNAY**

Mendoza, Argentina

**\$25/\$56**

**KISTLER CHARDONNAY**

Sonoma Mountain, California

**\$89/\$115**

**BEAUNE LES PERRIERES PREMIER CRU CHARDONNAY 2018**

Beaune-Burgundy, France

**\$151/\$167**

**ADRIANNA VINEYARDS WHITE BONES CHARDONNAY**

Mendoza, Argentina

**\$121/\$159**

**CHATEAU BATAILLEY PAUILLAC 2015**

Pauillac-Bordeaux, France

**\$111/\$149**

**KISTLER PINOT NOIR 2020**

Russian River, California

**\$84/\$117**

**ARCHERY SUMMIT PINOT NOIR 2020**

Dundee Hills, Oregon

**\$85/\$119**

**DOMAINE TOLLOT-BEEAUT ALOXE CORTON PINOT NOIR**

Burgundy, France

**\$85/\$119**

**TEXTBOOK PAGE TURNER RED BLEND**

Oakville, California

**\$89/\$119**

**BENJAMIN ROMEO CONTADOR**

Rioja, Spain

**\$290/\$329**

**ALTO MONCAYO AQUILON GARNACHA**

Campo de Bojra, Spain

**\$161/\$197**

**LA RIOJA ALTA S.A GRAN RESERVE 2005**

Rioja, Spain

**\$189/\$219**

**IL MARRONETO BRUNELLO DI MONTALCINO 2016**

Montalcino, Italy

**\$99/\$132**

**ZENATO AMARONE RESERVA 2015 VALPOLICELLA**

Veneto, Italy

**\$57/\$95**

**BLACKBIRD VINEYARDS ARISE RED BLEND**

Napa Valley, California

**\$67/\$97**

**O'SHAUGHNESSY CABERNET SAUVIGNON**

Napa Valley, California

**\$102/\$145**

**OPUS 1 CABERNET SAUVIGNON 2018**

Napa Valley, California

**\$295/\$320**

**JOSEPH PHELPS INSIGNIA CABERNET SAUVIGNON 2018**

Napa Valley, California

**\$305/\$335**

Lighter Bodied

Heavier Bodied