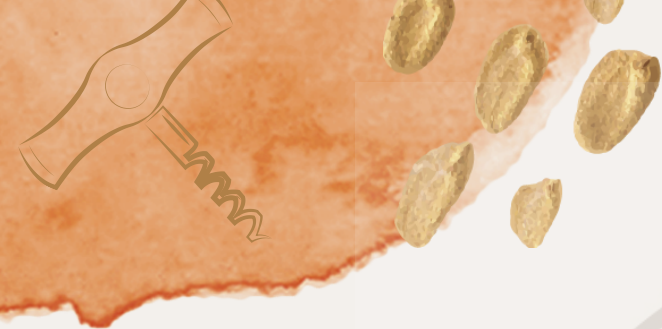




FOOD

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

SPINACH & ARTICHOKE DIP \$12

Spinach, Artichoke, Jalpeño, & Sun-Dried Tomato Dip w/ Tri-color Tortilla Chips

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

**Served w/ Side Salad*

Cuban: Smoked Ham, Pork Tenderloin, Gruyere, & Mustard Aioli w/ Fried Pickles & Chipotle Ranch

OR

Veggie: Brie, Raspberry Caramelized Onion Jam & Arugula Panini *Add Pickled Jalapeños for \$1

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

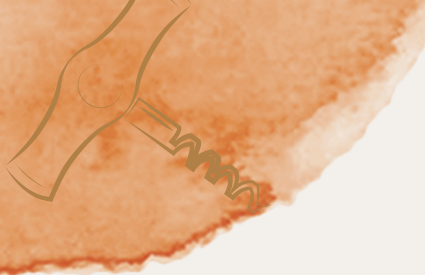
Parmesan Garlic Steak Fries \$5

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

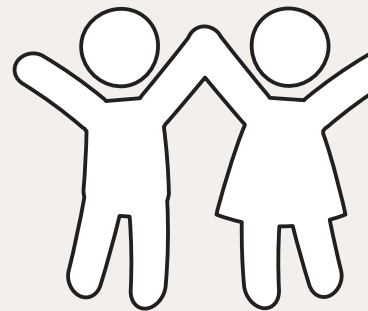
Choice of American or Provolone

CHEESEBURGER SLIDER \$7

Choice of American or Provolone

CHICKEN WINGS \$7.5

Maple Bourbon Glaze or Buffalo Sauce



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

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

Heavier Bodied



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 Trinquedelle 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

ACE JOKER	Slightly Sweet & Crisp with Fresh Apple Tartness	\$ 5
BIG TIMBER PORTER	Notes of Coffee and Dark Chocolate	\$ 5
BELLS SEASONAL	Ask your server for this months selection!	\$ 4 . 5
BREW DOG ELVIS JUICE	Citrus Forward American IPA	\$ 4 . 5
COUNTRY BOY COUGAR BAIT	A Crisp Blonde Ale	\$ 5
COUNTRY BOY SHOTGUN WEDDING	English Brown 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
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 \$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

LAURENT PERRIER BRUT 2012
Champagne, France

DR. LOOSEN URZIGER WURGARTEN RIESLING 2018
Mosel, Germany

ARGYROS CUVÉE MONSIGNORI 2018
Santorini, Greece

STOLPMAN ROUSSANE 2018
Ballard Canyon, California

DOMAIN LOUIS MOREAU CHABLIS GRAN CRU 2018
Burgundy, France

CATENA'LA MARCHIGIANA' NATURAL CHARDONNAY
Mendoza, Argentina

KISTLER CHARDONNAY
Sonoma Mountain, California

BEAUNE LES PERRIERES PREMIER CRU CHARDONNAY 2018
Beaune-Burgundy, France

ADRIANNA VINEYARDS WHITE BONES CHARDONNAY
Mendoza, Argentina

CHATEAU BATAILLEY PAUILLAC 2015
Pauillac-Bordeaux, France

KISTLER PINOT NOIR 2020
Russian River, California

ARCHERY SUMMIT PINOT NOIR 2020
Dundee Hills, Oregon

DOMAINE TOLLAT-BEEAUT ALOXE CORTON PINOT NOIR
Burgundy, France

TEXTBOOK PAGE TURNER RED BLEND
Oakville, California

BENJAMIN ROMEO CONTADOR
Rioja, Spain

ALTO MONCAYO AQUILON GARNACHA
Campo de Bojra, Spain

LA RIOJA ALTA S.A GRAN RESERVE 2005
Rioja, Spain

IL MARRONETO BRUNELLO DI MONTALCINO 2016
Montalcino, Italy

ZENATO AMARONE RESERVA 2015 VALPOLICELLA
Veneto, Italy

BLACKBIRD VINEYARDS ARISE RED BLEND
Napa Valley, California

O'SHAUGHNESSY CABERNET SAUVIGNON
Napa Valley, California

OPUS 1 CABERNET SAUVIGNON 2018
Napa Valley, California

JOSEPH PHELPS INSIGNIA CABERNET SAUVIGNON 2018
Napa Valley, California

To Go/At Sip

\$96/\$123

\$119/\$149

\$39/\$70

\$49/\$103

\$36/\$75

\$97/\$127

\$25/\$56

\$89/\$115

\$151/\$167

\$121/\$159

\$111/\$149

\$84/\$117

\$85/\$119

\$85/\$119

\$89/\$119

\$290/\$329

\$161/\$197

\$189/\$219

\$99/\$132

\$57/\$95

\$67/\$97

\$102/\$145

\$295/\$320

\$305/\$335

Lighter Bodied

Heavier Bodied