



# SIGNATURE COCKTAILS



<b>Cosmo</b> <i>Skyy Citrus, orange liqueur, cranberry, lime</i>	<b>15</b>	<b>Mai Tai</b> <i>Jamaican rum, orange Curaçao, lime, orgeat</i>	<b>14</b>	<b>Sidecar</b> <i>Korbel Brandy, orange Curaçao, lemon</i>	<b>14</b>
<b>Classic Martini</b> <i>Skyy Vodka, Dolin Dry Vermouth, blue cheese stuffed olives</i>	<b>14</b>	<b>Manhattan</b> <i>Rebel Yell Small Batch Rye, House Sweet Vermouth, Angostura</i>	<b>16</b>	<b>Old Fashioned</b> <i>Rebel Yell Small Batch Rye, Angostura, Fabbri Amarena</i>	<b>15</b>
<b>Cucumber Martini</b> <i>Skyy Vodka, pressed cucumber, lemon</i>	<b>15</b>	<b>Razz Martini</b> <i>Skyy Vodka, Chambord, cranberry, lemon</i>	<b>14</b>	<b>Margarita</b> <i>Exotico Reposado, orange Curaçao, lime</i>	<b>15</b>

## WINE

*Our wine list is constantly evolving. Selections, vintages, & pricing are subject to change.*

### SPARKLING

<b>Vietti '19</b> <i>Moscato d'Asti   Italy</i>	<b>12   45</b>
<b>Domaine St. Vincent NV</b> <i>Sparkling Rosé   N.M.</i>	<b>12   45</b>
<b>Gruet Brut NV</b> <i>Sparkling Wine   New Mexico</i>	<b>12   45</b>
<b>Louis Roederer Brut '12</b> <i>Rosé Champagne</i>	<b>142</b>
<b>Veuve Clicquot NV</b> <i>Champagne</i>	<b>151</b>

### CHARDONNAY

<b>Chateau St. Michelle '18</b> <i>Columbia Valley</i>	<b>12   45</b>
<b>Adelsheim '18</b> <i>Columbia Valley</i>	<b>14   53</b>
<b>Talley '17</b> <i>Arroyo Grande Valley</i>	<b>16   61</b>
<b>Franciscan '18</b> <i>Napa</i>	<b>57</b>
<b>FEL '15</b> <i>Anderson Valley</i>	<b>66</b>
<b>Jordan '17</b> <i>Russian River/Sonoma</i>	<b>79</b>
<b>Chateau Montelena '16</b> <i>Napa</i>	<b>106</b>

### MORE WHITES

<b>Selbach "Incline" '18</b> <i>Riesling   Germany</i>	<b>12   45</b>
<b>Satellite '18</b> <i>Sauvignon Blanc   Marlborough</i>	<b>12   45</b>
<b>Tiefenbrunner '18</b> <i>Pinot Grigio   Trentino-Alto Adige</i>	<b>13   49</b>
<b>Decoy '18</b> <i>Sauvignon Blanc   Sonoma County</i>	<b>14   53</b>
<b>Pardas Sumoll '18</b> <i>Rosé   Spain</i>	<b>14   53</b>
<b>Abbazia di Novacella '18</b> <i>Pinot Grigio   Alto Adige</i>	<b>53</b>
<b>Cliff Lede '18</b> <i>Sauvignon Blanc   Napa</i>	<b>68</b>

### CABERNET SAUVIGNON

<b>Hayes Ranch '18</b> <i>California</i>	<b>12   45</b>
<b>Broadside '18</b> <i>Paso Robles</i>	<b>14   53</b>
<b>Mount Veeder '16</b> <i>Napa</i>	<b>22   78</b>
<b>Robert Mondavi '14</b> <i>Oakville</i>	<b>120</b>
<b>Hall '16</b> <i>Napa</i>	<b>128</b>
<b>Jordan '15</b> <i>Alexander Valley</i>	<b>137</b>
<b>Ceritas '16</b> <i>Santa Cruz</i>	<b>187</b>
<b>Cade Estate '17</b> <i>Howell Mountain</i>	<b>198</b>

### MERLOT

<b>Venica '17</b> <i>Collio   Italy</i>	<b>12   45</b>
<b>Trefethen '17</b> <i>Napa</i>	<b>17   65</b>
<b>Nickel &amp; Nickel Harris Vineyard '16</b> <i>Oakville</i>	<b>133</b>

### PINOT NOIR

<b>10 Span '18</b> <i>Central Coast</i>	<b>14   53</b>
<b>Primarius '17</b> <i>Oregon</i>	<b>18   69</b>
<b>Peay '17</b> <i>Sonoma</i>	<b>99</b>
<b>En Route '17</b> <i>Russian River</i>	<b>120</b>

### MORE REDS

<b>Catena Vista Flores '16</b> <i>Malbec   Mendoza</i>	<b>12   45</b>
<b>The Federalist '16</b> <i>Zinfandel   Lodi</i>	<b>14   53</b>
<b>Midnight Estate '17</b> <i>Zinfandel   Paso Robles</i>	<b>15   57</b>
<b>Saldo '17</b> <i>Zinfandel   California</i>	<b>63</b>
<b>Ridge "Three Valleys" '17</b> <i>Blend   Sonoma</i>	<b>68</b>
<b>The Prisoner '18</b> <i>Blend   Napa</i>	<b>78</b>



## BEER



<b>Sam Smith Nut Brown</b> 5.0	<b>9</b>	<b>Goose Island 312</b> 4.2	<b>7</b>	<b>Miller Lite</b> 4.2	<b>5</b>
<b>Off Color Apex Predator</b> 6.5	<b>9</b>	<b>Virtue Michigan Apple Cider</b> 5.5	<b>7</b>	<b>Bud Light</b> 4.2	<b>5</b>
<b>Three Floyds Alpha King</b> 6.66	<b>8</b>	<b>Stella Artois</b> 5.0	<b>6</b>	<b>Miller High Life</b> 4.6	<b>5</b>
<b>Bell's Two Hearted</b> 7.0	<b>8</b>	<b>Sam Adams Boston Lager</b> 5.0	<b>6</b>	<b>Budweiser</b> 5.0	<b>5</b>
<b>Weihenstephaner</b> 5.4	<b>8</b>	<b>Corona</b> 4.6	<b>6</b>	<b>Heineken 0.0 NA</b>	<b>4</b>
		<b>Heineken</b> 5.0	<b>6</b>		