

## COCKTAILS

<b>Classic Martini</b>	14
<i>Skyy Vodka, Dolin Dry Vermouth, blue cheese stuffed olives</i>	
<b>Mai Tai</b>	14
<i>Jamaican rum, orange Curaçao, lime, orgeat</i>	
<b>Razz Martini</b>	14
<i>Skyy Vodka, Chambord, cranberry, lemon</i>	
<b>Sidecar</b>	14
<i>Korbel Brandy, orange Curaçao, lemon</i>	
<b>Cosmo</b>	15
<i>Skyy Citrus, orange liqueur, cranberry, lime</i>	
<b>Cucumber Martini</b>	15
<i>Skyy Vodka, pressed cucumber, lemon</i>	
<b>Margarita</b>	15
<i>Exotico Reposado, orange Curaçao, lime</i>	
<b>Old Fashioned</b>	15
<i>Old Overholt Rye, demerara syrup, Angostura &amp; orange bitters, orange peel</i>	
<b>Manhattan</b>	16
<i>Four Roses Bourbon, House Sweet Vermouth, Angostura bitters, Amarena cherry</i>	



## DRAFT BEER

<b>Founders</b> <i>KBS   American Imperial Stout   12.0   Michigan</i>	13
<b>Goose Island</b> <i>Matilda   Belgian Style Pale Ale   7.0   Chicago</i>	10
<b>Bell's</b> <i>Two Hearted   IPA   7.0   Kalamazoo</i>	8
<b>Great Lakes</b> <i>Rotating Seasonal</i>	8
<b>Stella Artois</b> <i>Pilsner   5.0   Belgium</i>	8
<b>Bud Light</b> <i>Light Lager   4.2   St. Louis</i>	6
<b>Miller Lite</b> <i>Light Lager   4.2   Milwaukee</i>	6

## BOTTLES & CANS

<b>Left Hand</b> <i>Nitro Milk Stout   6.0   Colorado</i>	10
<b>Off Color</b> <i>Apex Predator   Farmhouse Ale   6.5   Chicago</i>	10
<b>Weihenstephaner</b> <i>Hefe Weissbier   5.4   Germany</i>	10
<b>3 Floyds</b> <i>Alpha King   American Pale Ale   6.66   Munster</i>	8
<b>Half Acre</b> <i>Pony   Pilsner   5.5   Chicago</i>	8
<b>Lagunitas</b> <i>A Little Sumpin' Sumpin'   IPA   7.5   Chicago</i>	8
<b>Blue Moon</b> <i>Witbier   5.4   Denver</i>	7
<b>Heineken</b> <i>Pale Lager   5.0   Netherlands</i>	7
<b>Modelo</b> <i>Especial   Mexican Lager   4.4   Mexico</i>	7
<b>Sam Adams</b> <i>Boston Lager   Lager   5.0   Boston</i>	7
<b>Stella Artois Cidre</b> <i>European Style Cider   4.5   St. Louis</i>	7
<b>Budweiser</b> <i>Pale Lager   5.0   St. Louis</i>	6
<b>Miller High Life</b> <i>Lager   4.6   Milwaukee</i>	6
<b>Heineken</b> <i>0.0   Non-Alcoholic Beer   NA   Netherlands</i>	5

## WINE by the glass

### SPARKLING & CHAMPAGNE

<b>Domaine St. Vincent</b> <i>NV   Sparkling Rosé   New Mexico</i>	12   45
<b>Vietti</b> <i>2020   Moscato d'Asti   Piedmont</i>	12   45
<b>Gruet Brut</b> <i>NV   Sparkling Wine   New Mexico</i>	13   49

### CHARDONNAY

<b>Sea Sun</b> <i>2018   California</i>	12   45
<b>Land of Saints</b> <i>2019   Santa Barbara</i>	16   61

### MORE WHITES

<b>Satellite</b> <i>2020   Sauvignon Blanc   Marlborough</i>	12   45
<b>Selbach</b> <i>Incline 2018   Riesling   Germany</i>	12   45
<b>Tiefenbrunner</b> <i>2019   Pinot Grigio   Trentino-Alto Adige</i>	13   49
<b>Pardas Sumoll</b> <i>2018   Rosé   Spain</i>	15   57

### PINOT NOIR

<b>Bacchus</b> <i>2019   Monterey</i>	14   53
<b>Heritage</b> <i>2017   Willamette Valley</i>	16   61

### CABERNET SAUVIGNON

<b>Frelander</b> <i>2018   California</i>	14   53
<b>Neverland</b> <i>2018   Santa Barbara</i>	18   69
<b>Post &amp; Beam</b> <i>by Far Niente 2019   Napa</i>	22   85

### MORE REDS

<b>Catena Vista Flores</b> <i>2017   Malbec   Mendoza</i>	12   45
<b>Venica</b> <i>2017   Merlot   Collio</i>	12   45
<b>Foxglove</b> <i>2017   Zinfandel   Paso Robles</i>	13   49
<b>Midnight Estate</b> <i>2017   Zinfandel   Paso Robles</i>	15   57
<b>The Prisoner</b> <i>2019   Blend   Napa</i>	22   85

### FORTIFIED

<b>Sandeman 10</b> <i>Old Tawny Porto   Portugal</i>	14
<b>Sandeman 20</b> <i>Old Tawny Porto   Portugal</i>	20

# WINE *by the bottle*

## SPARKLING & CHAMPAGNE

<b>Raventós i Blanc</b> 2012   Blanc de Blancs Cava   Spain	60
<b>Schramsberg</b> 2018   Sparkling Wine   North Coast	81
<b>Veuve Clicquot</b> NV   Champagne	151

## CHARDONNAY

<b>Au Bon Climat</b> 2019   Santa Barbara	65
<b>Kumeu River</b> 2019   Auckland	70
<b>Jordan</b> 2018   Russian River / Sonoma	79
<b>Rombauer</b> 2019   Carneros	81
<b>Chateau Montelena</b> 2016   Napa	106

## PINOT NOIR

<b>Practical Matter</b> 2018   California	45
<b>Joseph Swan</b> 2018   Russian River Valley	80
<b>Sanford</b> 2019   Santa Rita Hills	85
<b>J. Christopher</b> 2018   Chehalem Mountains	90
<b>Peay</b> 2018   Sonoma Coast	100

## MERLOT

<b>Trefethen</b> 2018   Napa	65
<b>Frog's Leap</b> 2018   Rutherford	80
<b>Pride Mountain</b> 2018   Napa / Sonoma	130

## CABERNET SAUVIGNON

<b>Broadside</b> 2018   Paso Robles	45
<b>Ultraviolet</b> 2019   Red Hills	50
<b>Land of Saints</b> 2018   Santa Ynez Valley	60
<b>Hobo</b> 2018   Alexander Valley	65
<b>Cultivar</b> 2018   Napa	70
<b>Mayacamas</b> 2018   Napa	75
<b>Wade Cellars Three by Wade</b> 2018   Yakima Valley	80
<b>Owen Roe</b> 2016   Napa	82
<b>Darioush Caravan</b> 2018   Napa	90
<b>Long Meadow Ranch</b> 2018   Napa	95
<b>Mount Veeder</b> 2018   Napa	100
<b>Heitz Cellar</b> 2016   Napa	120
<b>Jordan</b> 2016   Alexander Valley	130
<b>Stag's Leap Wine Cellars Artemis</b> 2018   Napa	135
<b>Caymus</b> 2019   Napa	150
<b>Ceritas</b> 2016   Santa Cruz	185
<b>Cade Estate</b> 2017   Howell Mountain	190

## MORE REDS

<b>Craggy Range</b> 2016   Blend   Hawke's Bay	50
<b>Ridge Three Valleys</b> 2019   Blend   Sonoma	75
<b>Caymus-Suisun Grand Durif</b> 2018   Petite Sirah   Suisun Valley	80

Our Wine List is always evolving. Selections, vintages, & pricing are subject to change without notice.

## FINISHING TOUCHES

<b>Key Lime Pie</b> <i>Nellie &amp; Joe's, sweetened condensed milk, graham cracker &amp; coconut crust</i>	8
<b>Tiramisu</b> <i>mascarpone, ladyfingers, rum, espresso</i>	8
<b>Brownie Sundae</b> <i>vanilla ice cream, walnuts, hot fudge</i>	8
<b>Hot Fudge or Gold Brick Sundae</b>	8
<b>Coffee</b> <i>regular or decaffeinated</i>	4
<b>Espresso</b> <i>regular or decaffeinated</i>	4
<b>Hot Tea</b> <i>black, green, or herbal</i>	4