Wine & Beverage Menu

Fall Cocktails

Red Or Fall Sangria 10.00
Traditional Ruby Red Sangria Or Homemade Cider With Fresh Fall Fruit
Served Over Ice & Topped With Lime Soda
1/2 Carafes Available

Spiced Apple Cider Long Island 13.00
A Fall twist On A Classic Cocktail

Apple - Pom Margarita 12.00
Gold Tequila, Pom liquor, T-Sec, Apple Cider, Pomegranate juice & An Apple Slice

Aperol Spritz 11.00
Prossecco, Aperol, A Spritz Of Soda And A Orange Slice Garnish

Forbidden Fruit 12.00
Crown Apple, Peach Schnapps, Cranberry, Pineapple, Sour & Spritzed With Lemon Lime Soda

Cider Spritzer 11.00
Prosecco & Apple Cider With A Cinnamon Sugar Rim

Black Cherry Bourbon Smash
Pick Your Bourbon, Smash It With Black Cherries, Add Black Cherry Syrup, Simple Syrup & Mint

Pumpkin Pie Martini 12.00
Vanilla Vodka, Pumpkin Pie Cream Liquor & A Dash Of Cream A Hint Of Cinnamon With A Graham Cracker Rim

Chocolate Pumpkin Espresso Martini 12.00
Espresso Vodka, Pumpkin Liquor, Chocolate liquor In A Drizzeled Chocholate Martini Glass

Caramel Apple Martini 11.00
Smirnoff Apple, Sour Apple Pucker, Butterscotch Schnapps In A Caramel Coated Martini Glass

Flirtini Martini 12.00
Are You Flirting With Me?
Stoli Raspberry, Chambord, T-Sec, Cranberry & Pineapple Juice

Add A Little Flavor To Your Coffee/Tea
Choose From Toasted Marshmallow, Hazelnut, French Vanilla, Caramel, Pumpkin Pie, Pistachio, Macadamia Nut, & Praline.

Flavored Iced Teas
Strawberry, Blackberry, Or Raspberry

Frosty Smoothies
Pina Colada / Strawberry / Raspberry

SIGNATURE MARTINIS

THE COSMOPOLATIAN
Originally Or With Your Preferred Vodka, Triple Sec, & Cranberry Juice

Also Try It With A New Flavored Vodka Mango, Peach, Pear, Cherry, Raspberry, Orange & Citron

PAMA MARTINI
Pama Pomegranate Liqueur T - Sec & Stoli Vodka

PINEAPPLE UPSIDE DOWN CAKE MARTINI
Vanilla Vodka, Pineapple Juice & Grenadine

CREAMSICLE MARTINI
Vanilla Vodka, Amaretto, Triple Sec & Orange Juice

CHOCOLATE MARTINI
Vanilla Vodka, Baileys & Chocolate Liqueur With A Chocolate Drizzled Glass

ESPRESSO MARTINI
Espresso, Kahlua & Vanilla Vodka

FRENCH KISS MARTINI
Grey Goose, Chambord, Crème de Cacao Light & Half & Half

SOUR APPLE MARTINI
Sour Apple Pucker & Vodka

WASHINGTON APPLE MARTINI
Crown Royal, Sour Apple Pucker & Cranberry Juice

BLUE MOON DROP MARTINI
Absolut Citron, Fresh Lemon Juice & Blue Curaco

FLIRTINI MARTINI
Raspberry Vodka, Chambord, T-Sec, Cranberry & Pineapple Juice

DIRTY MARTINI
Your Choice Vodka With A Splash Of Olive Juice

WINE BOTTLE LIST—WHITE WINES

Bin No.

203 CHARDONNAY, Franciscan, Napa Valley **$ 37.00**
Crisp Flavors Of Apple, Pear, & Honey, Creamy Finish.

204 CHARDONNAY, Fess Parker **$ 37.00**
Santa Barbara County, Tropical Fruit Flavors
Perfectly Balanced With Light Toasty Oak.

205 CHARDONNAY, Wente, Morning Fog **$ 36.00**
Bursts With Aromatics From Citrus, Lemon Curd, Pear And Toasty Oak. Balanced By Hints Of Vanilla And Citrus, Finishing With A Nice Acidity.

206 CHARDONNAY, Boen **$ 39.00**
Sonoma, Monterey, Santa Barbara Chardonnay Opulent Flavors With A Silky, Alluring Texture, Flavors Of Apricot, Lemon-Cream Tart And Vanilla. The California Böen Chardonnay Is Elegant

212 SAUVIGNON BLANC, Groth **$ 43.00**
Napa Valley Microclimate Wine With A Lush, Full Melon & Citrus Character. An Exciting Liveliness & Creaminess.

216 RIESLING, Willamette Valley Vineyards **$ 37.00**
Oregon, Semi-Sweet, Aromas Of Pear & Pineapple, Light Citrus & Honeysuckle Notes With Stone Fruits

217 LATE H. RIESLING, Chat St. Michelle **$ 33.00**
This Harvest Select Sweet Riesling Captures The Rich, Ripe Flavor Of Peach - And The Results Are Stunning Paired With More Fruit, Soft Cheese Or A Spicy Main Course.

218 MOSCHOFILERO, Domaine Skouras **$ 39.00**
Nemea Region, Greece. Crisp & Bright Flavors Of Green Apple & Wet Stones. Nice Texture. Finish With Apple & White Flowers.

ITALIAN WHITE WINES

Bin No.

50 TREBBIANO D'ABRUZZO, Farnese **$ 36.00**
Unoaked & Unfiltered, Floral Notes With Lime & Peach Fruit. Light, With A Sense Of Sweet N Tart On The Tip Of The Tongue.

52 PINOT GRIGIO, SAN ANGELO Banfi **$ 38.00**
Light-Medium Body, Refreshing Citrus, Light Pear & A Clean Finish.

53 GAVI di GAVI, DOCG, Christina Ascheri **$ 43.00**
100% Cortese Gavi, Fragrant, Very Fresh Bouquet, Dry, Pleasant, Harmonic Palate. Delicate & Pleasant Wine.

54 PINOT GRIGIO, SANTA MARGARITA **$ 49.00**
Italy's Most Famous Pinot Grigio.

55 GRECO DI TUFO, Terre Celate **$ 39.00**
Dry, fresh, & savory, full-bodied structure & well-balanced acidity. flavors of yellow fruit, citrus, & aromatic herbs, lingering finish.

ITALIAN RED WINES

Bin No. (WC bar Left)

1 CHIANTI CLASSICO, C. di Quercetto **$ 36.00**
Intense With Ripe Blackberry & Oak. Clean Fruit & A Mineral Finish.

2 CHIANTI CLASSICO, Rocca Della Macie **$ 37.00**
Up Front Black Cherry Aromas. Classic Rustic Finish.

3 CHIANTI CLASSICO RESERVA, Banfi **$ 39.00**
Dry, Medium Body, Fresh Currant Berry, Tea, Herb & Spice To Finish.

——(WC bar Left)

4 SASYR, Rocca Della Macie **$ 41.00**
Sangiovese & Syrah, Supertuscan Blend Medium Dark Cherry Color, Tart Plum & Raspberry On The Palate Delicate Tannins.

5 COL DI SASSO, Villa Banfi **$ 34.00**
A 50/50 Blend Of Cabernet Sauvignon & Sangiovese. The Delicacy Of Chianti With The Texture Of Cabernet.

6 CENTINE, Castello Banfi **$ 36.00**
Medium Dry, Medium Body, Dark Berry, Blackberry Plum With A Clean Soft Finish.

7 MONTPULCIANO D' ABRUZZO, Riserva, **$ 39.00**
Cantina Miglianico, An Abundance Of Ripe, Red Fruit, Beautifully Balanced By The Solid Structure. Cedar & A Hot Spiced Finish.

——(WC bar mid Left)

9 ROSSO DI MONTALCINO, Castillo Banfi **$ 49.00**
Dry, Medium To Full Body, Tight Dried Currant Cherry Earthy Dried Flowers With A Dried Finish.

10 BARBERA D'ALBA, Pio Cesare **$ 52.00**
Dry, Medium To Full Body, Dark Berry, Black Plum Skin, Coffee With Spice To The Finish.

11 VITIANO, FALESCO **$ 34.00**
Medium Dry, Medium Body, Soft Red Berries And A Round Mid Palate, Easy On The Finish.

——(WC bar mid Left)

12 MONTPULCIANO D' ABRUZZO, Farnese **$ 36.00**
Ruby Red Intense Nose, Good Body, Fruity – Recalls Marasca Cherries & Plums, Well Balanced.

13 CHIANTI CLASSICO, Toscolo **$ 37.00**
Depth & Richness Are Evident In The Full Bouquet, Chewy Abundant Fruit, Silky Texture, Food Friendly.

15 RIPPASSO, Giuseppe Campagnola **$ 42.00**
Spicy Bouquet With Intense Aromas Of Ripe Cherry And Jam.

SELECT ITALIAN RED WINES

Bin No. (WC bar middle right)

21 CHIANTI CLASSICO RISERVA, La Sala DOCG **$ 57.00**
Deep ruby color, the nose shows a dense and intense texture of floral and spicy aromas, palate offers the same aromatic complexity.

22 IL TORRIANO, C.C. SUPERIORE, La Sala **$ 89.00**
DOCG 100% Sangiovese selected from a single vineyard, hand picked. great structure and ease of drinking. Long, savory and spicy finish.

24 FONTENELLA ROSSO, Goretti **$ 27.00**
Bright and brilliant red colour with purplish hues, delicate and fruity.

25 MONTEFALCO ROSSO, Goretti DOC **$ 37.00**
60%/65% Sangiovese, 20% Merlot, 15%/20% Sagrantino Complex, very rich. Touch of ripe fruit, mature black-fruit, liquorice & cinnamon aromas

26 L'ARRINGATORE, Goretti DOC **$ 52.00**
60% Sangiovese, 30% Merlot and 10% Ciliegiolo, complex and very intense, with notes of mature, exotic fruit and honey.

28 ROSSO RE (RED KING), Ronc Soreli **$ 57.00**
DOC Friuli Colli Orientali, Schiopettino & Merlot grapes, black and red fruits (raspberry), wine of elegant complexity.

30 BARBERA D'ASTI, Duchessa Lia DOCG **$ 30.00**
Soft and complex, deep and velvety, Barbera d'Asti DOCG Superiore Galanera is our tribute to the authentic traditions of the Asti hills.

RED WINES

Bin No.
(WC bar right)

100 CABERNET SAUVIGNON, J. Lohr **$ 37.00**
Paso Robles CA, "Seven Oaks Estates" Medium Bodied, Plenty Of Oak, Soft Accessible Ripe Currant Flavors.

101 CABERNET SAUVIGNON, Estancia **$ 37.00**
Medium-Bodied, Forward Fruit, Soft Finish.

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(WC bar right)

110 CABERNET SAUVIGNON, Sterling **$ 62.00**
HERITAGE Napa Valley, Plenty Of Young Red Berry & Red Currant Aromas & Flavors, Big Spice Finish, Very Full On The Palate.

112 ZINFANDEL " LIAR'S DICE" **$ 41.00**
Murphy-Goode, Dense Black Cherry, Raspberry Jam, And Currant Are Brought Together In Layers With Sweet Vanilla Notes.

113 ZINFANDEL, Klinker Brick, Old Vine **$ 39.00**
Notes Of Bright Cherry And Raspberry, Notes Of Sweet Tobacco And Cocoa. Balanced And Complex Perfect For Both Summer Barbeques And Fall Fire Pits.

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(WC bar right)

114 ZINFANDEL, Ridge, 3 valley **$ 68.00**
Raisin, Date, Light Licorice & Black Pepper Spice. A Slight Bakers Chocolate In The Mid – Palate, Long Berry Finish.

121 MERLOT, Kendal-Jackson **$ 42.00**
Aromas Of Fruit & Toasty Oak Interlace This Wine. Scents Of Sun-Ripened Plum & Vanilla Joined By Rich Mocha On The Palate.

122 ZINFANDEL, Old Vine Zinfandell **$ 37.00**
Aromas of blackberry & bing cherry with ample dark fruits, accented by notes of vanilla bean & cinnamon spice, smooth, a rich mouthfeel.

(WC dinning Left)

129 PINOT NOIR, Belle Glos **$ 80.00**
Clark & Telephone Opens With Bountiful Aromas Of Red Fruits, Cranberry & Raspberry Jam, Laced With Clove, Cedar, And Holiday Baking spices. Bold And Complex Flavors And A Rich Texture.

131 PINOT NOIR, Elouan **$ 40.00**
Vegan, The Result Of California Winemaker Joseph Wagner. Western Oregon Area. Harmonious And Elegant Flavors.

133 PINOT NOIR, Migration **$ 60.00**
Russian River Valley, Hints Of Oak-inspired Pumpkin Pie Spice. Nutmeg & Clove Carry Through To The Light Clean & Snappy Finish.

134 PINOT NOIR, Stoller, Oregon **$ 47.00**
Crafted Exclusively From Estate Fruit, Our Dundee Hills Pinot Noir Is Made In An Elegant, Approachable Style.

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MORE RED WINES

Bin No. (WC dinning Left)

136 PINOT NOIR, Meiomi **$ 39.00**
Sonoma, Monterey & Santa Barbara. Balanced & Bursting With Aromat ics, Mouthfeel & Depth Of Flavor Every Year Regardless Of Vintage.

149 SHIRAZ, Australia, Greg Norman **$ 38.00**
Award Winning Wines, Great Balance & Structure, Depth Of Red Berry Fruit, Long Clean Finish.

151 CASHMERE, Cline **$ 37.00**
A Silky Blend Of Mourvèdre, Grenache, And Syrah. Cline Cellars Is A Proud Sponsor Of Breast Cancer Network Of Strength's Ride To Empower.

(WC dinning Left)

153 PETITE SIRAH, Vina Robles **$ 44.00**
Violet & lilac aromas are wrapped in toasted walnut & black currant The palate is lush with dark fruits & oak spices, which evolve into mocha and coffee bean flavors by the finish.

155 SIENA, Ferrari Carano, Sonoma County **$ 44.00**
A Blend Of Sangiovese 76% And A Little Malbec 26%. Select Grapes From Two Vineyards Create This Beautifully Balanced Wine.

157 PETIT PETIT, Michael David Winery **$ 38.00**
A Blend Of Petite Sirah (85%) And Petit Verdot (15%) Jammy, Velvety & Loaded With Berry Fruit Flavors.

(WC dinning middle Left)

160 MALBEC RESERVA, Terrazas De Los Andes **$ 39.00**
Argentina, Concentrated Fruits Like Raisins, Cherries & Licorice With Toasted Notes And Vanilla.

171RAYMOND, FIELD BLEND, California Varietal **$ 37.00**
Field Blend, Cabernet, Carignan, Merlot, Mourvedre, Petit Sirah, Syrah

PRIVATE SELECTION ITALIAN

Bin No. (WC bar middle left)

TA AMARONE, Campagnola **$ 95.00**
Intense ruby red with violet edge. Warm, spicy, powerful bouquet intense aromas of cherry, bitter almond and vanilla. Full flavor.

TB AMARONE, Masi **$ 100.00**
Fruity tastes, with hints of coffee and cocoa. Very well balanced.

T2 BRUNELLO DI MONTALICINO, Castello Banfi
13' **$ 190.00**
Massive Yet Elegant, With Great Depth & Complexity. Both The Aroma & Flavor Develop With Exposure To Air Revealing Layers

T6 BAROLO, Pio Cesare **$ 150.00**
The Bouquet Is Ethereal, With Hints Of Violets, Blackberry Jam, Licorice And Cloves. The Palate Is Dry And Austere

T15 LUCE, Tenuta Luce, Montalcino ask if available
Luce is the icon wine of the Estate, a rich, deep colour accompanied by an aromatic bouquet of fresh fruit and a smoothness

PRIVATE SELECTION
NAPA VALLEY - & CALIFORNIA - CABERNET

Bin No. (WC dinning middle right)

P1 CAYMUS, Cabernet Sauvignon **$ 200.00**
Napa 50th Anniversary, 2022

P2 QUINTESSA 14, **$ 285.00**

P4 OPUS ONE, -not currently available

P9 GROTH, Cabernet Sauvignon **$ 85.00**

P10 GROTH, RESERVE, Cabernet Sauvignon **$ 195.00**

P13 STAGS LEAP ARTEMIS, Cabernet **$ 120.00**

(WC dinning middle left)

P15 SILVER OAK, ALEXANDER VALLEY **$ 150.00**

ORIN SWIFT CELLARS

Bin No. (WC dinning middle left)

P20 ORIN SWIFT, MERCURY HEAD, Cabernet **$200.00**

P21 ORIN SWIFT, PALERMO, Cabernet **$ 85.00**

P22 ORIN SWIFT, ABSTACT, Blend **$ 65.00**

NAPA VALLEY -& CALIFORNIA - MERLOT

Bin No. (WC dinning middle left)

P25 STAGS LEAP WINE CELLAR, Merlot **$ 80.00**

P28 CAKEBREAD, Merlot, Napa Valley **$ 105.00**

THE PRISONER WINE COMPANY

Bin No. (WC dinning middle left)

P65 PRISONER RED, Red Blend **$ 85.00**

P66 PRISONER, Cabernet Sauvignon **$ 95.00**

WHITE WINE

Bin No.

PW7 CAKEBREAD, Sauvignon Blanc **$ 60.00**

PW9 GROTH, CHARDONNAY, Oakville **$ 69.00**

PW11 KENDAL JACKSON GRAND RESRV **$ 50.00**

SPARKLING WINE

ASTI SPUMANTE, Martini & Rossi **$ 38.00**
187ML **$ 15.00**

BRACHETTO D'ACQUI, ROSA REGALE, Banfi **$ 47.00**

CUVEE, Domaine Mumms **$ 40.00**

CHANDON ROSE **$ 40.00**

PROSSECO, Canella **$ 42.00**
187ML **$ 15.00**

CHAMPAGNE

MOET & CHANDON CHAMPAGNE, White Star **$ 90.00**

MOET & CHANDON, ROSE' IMPERIAL **$ 95.00**

POMMERY BRUT ROYAL, REIMS FRANCE **$ 90.00**

PERRIER JOUET GRAND BRUT, **$ 93.00**
EPERNAY-FRANCE

PERRIER JOUET, BELLE EPOQUE, B.E. **$ 260.00**
Painted Flower Bottle & Two Painted Glass Flutes

VEUVE CLICQUOT Yellow Label Brut **$ 95.00**

CUVEE' DOM PERINGNON, **$ 250.00**

LOUIS ROEDERER, **$ 105.00**
BRUT PREMIER CHAMPAGNE

LOUIS ROEDERER, CRISTAL CHAMPAGNE **$ 350.00**

Liquors & Cordials

PREMIUM VODKAS

Grey Goose, Ketel One, Tito's, Stolichnaya, Absolut, Belvedere, Three Olives

FLAVORED VODKAS

Three Olives Cherry, Three Olives Mango, Three Olives Berry, Three Olives Grape, Absolut Citron
Ketel One Grapefruit Rose', Grey Goose La Poire, Absolut Mandrin, Absolut APeach,

BOURBONS / WHISKEY'S

Buffalo Trace, Angels Envy, Woodford Reserve, Knob Creek, Bulleit, Basil Hayden, Maker's Mark

SPECIAL RUMS

Pyrat, Cruzan Single Barrel, Myers Dark, Cruzan Estate Diamond Lite

SINGLE MALT SCOTCH

Macallan 12yr, Glenlivet 12yr, Glenmorangie 12yr, Glenfiddich 12yr

COGNAC

Remy Martin vsop, Courvoisier vs, Martell vs, Hennessy vs

Wine Specials

Leone DiCesare, Za Fiume' Sweet Red **GL 9.50 / BTL 29.00**
Served Chilled, 50% Zinfandel, 50% Petite Sirah, semi sweet, dark and jammy with spicy notes on the finish

20 ACRES, Chardonnay **GL 12.00 / BTL 37.00**
Aged for 10 months in a mix of new American oak and French oak. Vibrant aromas of green apple and ripe Asian pear. Blended with 11% Chenin Blanc contributes to nuanced notes of honeydew melon. Bright acidity, notes of toasty nutmeg and clove, warm and complex creamy texture. The finish is long and luxurious.

CAYMUS WALKING FOOL, Red Blend **GL 14.00 / BTL 60.00**
The Wagner Family's signature bold, spicy, and fruit-driven reds. Dry farmed in Napa's neighboring Suisun AVA, the Zinfandel and Petite Sirah bring a distinct sense of place to the glass, while cask aging imparts toasty warmth and a velvet-soft mouthfeel to the ripe tannins.

Leone DiCesare, Zinfandel **BTL 40.00**
100% Zinfandel, Lodi, California. aged 12 months in French oak. Bing cherry, ripe raspberry and black pepper spice. Lovely finish.

RAEBURN, Russian River Valley Chardonnay **BTL 37.00**
Complex fruit tones ranging from pear & Gravenstein apple to nectarine. The fruit is beautifully complemented with toasted oak, vanilla and hints of Crème Brulee with a balanced and elegant finish.

OBERON, Cabernet Sauvingnon **BTL 40.00**
Beautifully seamless mouthfeel and rich, complex texture and flavors. A kiss of Petite Verdot and a dash of Zinfandel, create Oberon's deep colors, supple silky tannins, and vibrant black cherry, candied blackberry and spices. A hint of coffee and dark chocolate create a lingering and delightful finish.

QUILT, Napa Valley Cabernet Sauvignon **BTL 75.00**
Napa, CA, A seamless blend of cassis, hazelnut, cocoa, blackberry preserves and charry Meat with notes of dark licorice, Rich and satisfying. Gluten-Free And Vegan.

INFERI, Montepulciano d'Abruzzo Riserva **BTL 60.00**
Marramiero, Abruzzo, Italy. Deep and brooding, aromas of toasted spices, bark, coffee liqueur, ripe plums and blackberries. plenty of depth and a layered core of dark fruit, spices and chocolate. The dry and savory finish is long and persistent, with spice-laced tension.

Caymus Vineyards, Cabernet Sauvignon California **BTL 65.00**
California's diverse vineyard land, often in lesser-known areas, that can produce exceptional Cabernet. With ripe fruit and luxurious tannins, this wine reveals the Caymus character, and is drinkable upon release or with age.

DONNAFUGATA,Dolce & Gabbana, Tancredi **BTL 60.00**
Cabernet Sauvignon, Nero d'Avola, Tannat and other grapes. Produced at Contessa Entellina estate and neighboring territories, South Western Sicily. Intense ruby red colour, it stands out for a broad bouquet with fruity notes of plums and blueberries