

# Wine & Beverage Menu

## Spring Cocktails

### Red Or White Sangria 9.75

Traditional Ruby Red OR Refreshing White  
Served With Fresh Fruit Over Ice  
& Topped With Lime Soda

### Black Cherry Bourbon Smash

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

### Jackberry Blitz 12.00

In A Tall Glass, JD, Blackberry Monin, Cranberry  
Juice & Sweet & Sour With A Splash Of Sprite

### Mango Mai Tai 11.00

Cruzan Mango Rum, Myers Dark Rum  
A Splash Of Grenadine & Tropical Juices

### Aperol Spritz 11.00

Prosecco, Aperol, A Spritz Of Soda  
And A Orange Slice Garnish

### Long Beach Ice Tea 14.00

Absolut, Beefeater, Bacardi, Cuervo Silver, T-Sec,  
Cranberry Juice & A Lemon Garnish

### Italian Margarita 12.50

Casa Migos, Amaretto Disorano, Splash Of Lime  
& OJ, With Sour Mix Shaken  
In A Sugar Or Salted Rimmed Glass

### Limoncello Spritz 12.00

Prosecco, Limoncello, A Spritz Of Soda  
And A Lemon Slice Garnish

### Chocolate Strawberry Martini 12.00

Bailey's Strawberries & Cream Liqueur, Vanilla  
Vodka & Chocolate Liqueur With A Chocolate  
Drizzled Glass

### Mojito 10.00

Bacardi Silver, Mint, Soda & Simple Syrup

### Blueberry Mojito Twist 11.00

Bacardi Silver, Mint & Simple Syrup  
Lime, Ginger-Ale, Blueberry Monin  
& A Touch of Berries – Ahh Refreshing

### Add A Little Flavor To Your Coffee

Choose From Cinnamon Bun, Toasted  
Marshmallow, Hazelnut, French Vanilla,  
Caramel, Pistachio, Macadamia Nut,  
Toffee Nut & Praline.

### Flavored Your Iced Tea or Lemonade

Strawberry, Blueberry, Blackberry, Raspberry

### Frosty Smoothies

Pina Colada / Strawberry / Raspberry

## SIGNATURE MARTINIS

### THE COSMOPOLITAN

With Your Preferred Vodka, Triple Sec,  
Lime Juice & 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 \$ 36.00**  
Crisp Flavors Of Apple, Pear, & Honey, Creamy Finish.
- 204 CHARDONNAY, Fess Parker \$ 35.00**  
Santa Barbara County, Tropical Fruit Flavors  
Perfectly Balanced With Light Toasty Oak.
- 205 CHARDONNAY, Wente, Morning Fog \$ 35.00**  
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 \$ 38.00**  
Napa Valley Microclimate Wine With A Lush, Full Melon & Citrus  
Character. An Exciting Liveliness & Creaminess.
- 216 RIESLING, Willamette Valley Vineyards \$ 31.00**  
Oregon, Semi-Sweet, Aromas Of Pear & Pineapple, Light Citrus &  
Honeysuckle Notes With Stone Fruits
- 217 LATE H. RIESLING, Chat St. Michelle \$ 31.00**  
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 \$ 35.00**  
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 \$ 30.00**  
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 \$ 36.00**  
Light-Medium Body, Refreshing Citrus, Light Pear & A Clean Finish.
- 53 GAVI di GAVI, DOCG, Christina Ascheri \$ 35.00**  
100% Cortese Gavi, Fragrant, Very Fresh Bouquet, Dry, Pleasant,  
Harmonic Palate. Delicate & Pleasant Wine.
- 54 PINOT GRIGIO, SANTA MARGARITA \$ 45.00**  
Italy's Most Famous Pinot Grigio.
- 55 GRECO DI TUFO, Feudi Di San Gregorio \$ 35.00**  
Distinct Nose Fruit. Strong Minerality, Follow Soft Balsamic Notes.  
Green Apple, Jasmine, Cedar & Wild Honey Background.

## **ITALIAN RED WINES**

### **Bin No.**

- 1 CHIANTI CLASSICO, C. di Quercetto \$ 32.00**  
Intense With Ripe Blackberry & Oak. Clean Fruit & A Mineral Finish.
- 2 CHIANTI CLASSICO, Rocca Della Macie \$ 34.00**  
Up Front Black Cherry Aromas. Classic Rustic Finish.
- 3 CHIANTI CLASSICO RESERVA, Banfi \$ 38.00**  
Dry, Medium Body, Fresh Currant Berry, Tea, Herb & Spice To Finish.
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- 4 SASYR, Rocca Della Macie \$ 31.00**  
Sangiovese & Syrah, Supertuscan Blend Medium Dark Cherry Color,  
Tart Plum & Raspberry On The Palate Delicate Tannins.
- 5 COL DI SASSO, Villa Banfi \$ 30.00**  
A 50/50 Blend Of Cabernet Sauvignon & Sangiovese. The Delicacy Of  
Chianti With The Texture Of Cabernet.
- 6 CENTINE, Castello Banfi \$ 32.00**  
Medium Dry, Medium Body, Dark Berry, Blackberry Plum  
With A Clean Soft Finish.
- 7 MONTPULCIANO D' ABRUZZO, Riserva, \$ 30.00**  
Cantina Miglianico, An Abundance Of Ripe, Red Fruit, Beautifully  
Balanced By The Solid Structure. Cedar & A Hot Spiced Finish.
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- 9 ROSSO DI MONTALCINO, Castillo Banfi \$ 48.00**  
Dry, Medium To Full Body, Tight Dried Currant Cherry Earthy  
Dried Flowers With A Dried Finish.
- 10 BARBERA D'ALBA, Pio Cesare \$ 47.00**  
Dry, Medium To Full Body, Dark Berry, Black Plum Skin,  
Coffee With Spice To The Finish.
- 11 VITIANO, FALESCO \$ 32.00**  
Medium Dry, Medium Body, Soft Red Berries And A Round Mid Palate,  
Easy On The Finish.
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- 12 MONTPULCIANO D' ABRUZZO, Farnese \$ 30.00**  
Ruby Red Intense Nose, Good Body, Fruity – Recalls Marasca Cherries  
& Plums, Well Balanced.
- 13 CHIANTI CLASSICO, Toscolo \$ 36.00**  
Depth & Richness Are Evident In The Full Bouquet, Chewy Abundant  
Fruit, Silky Texture, Food Friendly.
- 15 RIPPASSO, Giuseppe Campagnola \$ 37.00**  
Spicy Bouquet With Intense Aromas Of Ripe Cherry And Jam.

## **RED WINES**

### **Bin No.**

- 100 CABERNET SAUVIGNON, J. Lohr \$ 35.00**  
Paso Robles CA, "Seven Oaks Estates" Medium Bodied, Plenty Of Oak,  
Soft Accessible Ripe Currant Flavors.
- 101 CABERNET SAUVIGNON, Estancia \$ 35.00**  
Medium-Bodied, Forward Fruit, Soft Finish.
- 102 CABERNET SAUVIGNON, Joel Gott \$ 37.00**  
Aromatics Of Mocha, Roasted Blue Fruits, Plums, & Cherry Spice.  
Sweet On The Palate, Well-Structured, Long Balanced Finish.
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- 110 CABERNET SAUVIGNON, Sterling \$ 60.00**  
**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" \$ 38.00**  
Murphy-Goode, Dense Black Cherry, Raspberry Jam, And  
Currant Are Brought Together In Layers With Sweet Vanilla Notes.
- 113 ZINFANDEL, Klinker Brick, Old Vine \$ 38.00**  
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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- 114 ZINFANDEL, Ridge, 3 valley \$ 43.00**  
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.
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- 129 PINOT NOIR, Belle Glos \$ 57.00**  
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 \$ 55.00**  
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 \$ 45.00**  
Crafted Exclusively From Estate Fruit, Our Dundee Hills Pinot Noir Is  
Made In An Elegant, Approachable Style.
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- 135 PINOT NOIR, Boen \$ 42.00**  
Sonoma, Monterey, Santa Barbara, Velvety Richness. Flavors  
Of Bright Cherry, Dried Herbs And Hints Of Vanilla, Is Supple  
And Sumptuous, To The Finish.
- 136 PINOT NOIR, Meiomi \$ 43.00**  
Sonoma, Monterey & Santa Barbara. Balanced & Bursting With  
Aroma, Mouthfeel & Depth Of Flavor Every Year Regardless  
Of Vintage.
- 149 SHIRAZ, Australia, Greg Norman \$ 37.00**  
Award Winning Wines, Great Balance & Structure, Depth Of Red Berry  
Fruit, Long Clean Finish.
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- 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.
- 153 PETITE SIRAH, Terra D Oro \$ 35.00**  
Spicy With Terrific Mineral Details & Refined Tannins. Powerful Nose Of  
Sweet Oak Vanilla & Bright, Juicy Fruit. Crisp Flavors Of Ripe Blueberry  
& Jammy Blackberry Cobbler, Warm Oaky Spice Note On The Finish.
- 155 SIENA, Ferrari Carano, Sonoma County \$ 42.00**  
A Blend Of Sangiovese 76% And A Little Malbec 26%. Select Grapes  
From Two Vineyards Create This Beautifully Balanced Wine.
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- 157 PETIT PETIT, Michael David Winery \$ 37.00**  
A Blend Of Petite Sirah (85%) And Petit Verdot (15%) Jammy, Velvety  
& Loaded With Berry Fruit Flavors.
- 160 MALBEC RESERVA, Terrazas De Los Andes \$ 37.00**  
Argentina, Concentrated Fruits Like Raisins, Cherries & Licorice  
With Toasted Notes And Vanilla.
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- 170 ELEMENTS BY ARTESA, \$ 40.00**  
Sonoma County 65%, Napa county 35% Blend Of Varietals Of Three  
Famous Wine Regions – Bordeaux, Rhone & Rioja.
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- 171 RAYMOND, FIELD BLEND, California Varietal \$ 37.00**  
Field Blend, Cabernet, Carignan, Merlot, Mourvedre, Petit Sirah, Syrah

**SELECT ITALIAN****Bin No.****20 CHIANTI CLASSICO, La Sala DOCG \$ 37.00**

Intense ruby red with violet reflections. Medium structure. The most representative wine of the Chianti Classico area.

**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.

**23 CAMPO ALL'ALBERO TOSCANO, La Sala \$ 87.00**

Merlot 50% and Cabernet Sauvignon 50%, harvest by hand, plums, black cherries, blueberries &amp; nutmeg on the palate, soft and full-bodied tannin.

**24 FONTANELLA 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 &amp; cinnamon aromas

**26 L'ARRINGATORE, Goretti DOC \$ 52.00**

60% Sangiovese, 30% Merlot and 10% Cilieggiolo, complex and very intense, with notes of mature, exotic fruit and honey.

**27 SAGRANTINO Di MONTEFALCO, Goretti \$ 57.00**

DOCG 100% Sagrantino grapes medium-bodied, nice notes, warm and austere, with a perfect harmony between the coffee and tobacco.

**28 ROSSO RE (RED KING), Ronc Soreli \$ 57.00**

DOC Friuli Colli Orientali, Schiopettino &amp; Merlot grapes, black and red fruits (raspberry), wine of elegant complexity.

**29 BARBARESCO, Duchessa Lia DOCG \$ 42.00**

If Barolo is the "King of wines", Barbaresco is its Prince. An excellent wine, obtained from pure Nebbiolo grapes, graceful &amp; deep structure.

**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.

**31 BAROLO, Duchessa Lia DOCG \$ 57.00**

"King of wines" and "wine of the Kings", Barolo represents the pride of the Langhe hills, of which it is the most famous and appreciated wine in the world.

**PRIVATE SELECTION ITALIAN****Bin No.****TA AMARONE, Campagnola ask if available**

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****12' 13' \$ 190.00**

Massive Yet Elegant, With Great Depth &amp; Complexity. Both The Aroma &amp; Flavor Develop With Exposure To Air Revealing Layers

**T6 BAROLO, Pio Cesare \$ 90.00**

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.****P1 CAYMUS, Cabernet Sauvignon 19,20 \$ 250.00****P2 QUINTESSA 14, \$ 270.00****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****P15 SILVER OAK, ALEXANDER VALLEY \$ 140.00****ORIN SWIFT CELLARS****Bin No.****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.****P25 STAGS LEAP WINE CELLAR, Merlot \$ 80.00****P28 CAKEBREAD, Merlot, Napa Valley \$ 105.00****P50****P55****THE PRISONER WINE COMPANY****Bin No.****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 \$ 65.00****PW11 KENDAL JACKSON GRAND RESRV \$ 50.00****SPARKLING WINE****ASTI SPUMANTE, Martini & Rossi \$ 34.00****187ML \$ 13.00****BRACHETTO D'ACQUI, ROSA REGALE, Banfi \$ 44.00****CUVEE, Domaine Mumms \$ 35.00****CHANDON ROSE \$ 37.00****SCHRAMSBERG CREMANT, DEMI-SEC \$ 65.00****PROSSECO, Canella \$ 34.00****187ML \$ 13.00****CHAMPAGNE****MOET & CHANDON CHAMPAGNE, White Star \$ 85.00****MOET & CHANDON, ROSE' IMPERIAL \$ 95.00****POMMERY BRUT ROYAL, REIMS FRANCE \$ 80.00****PERRIER JOUET GRAND BRUT, \$ 85.00****EPERNAY-FRANCE****PERRIER JOUET, BELLE EPOQUE, B.E. \$ 260.00**

Painted Flower Bottle &amp; Two Painted Glass Flutes

**VEUVE CLICQUOT Yellow Label Brut \$ 95.00****CUVEE' DOM PERINGNON, \$ 250.00****LOUIS ROEDERER, \$ 95.00****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

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 10yr, 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

## **RAEBURN, Russian River Valley Chardonnay GL 12.00 / BTL 35.00**

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.

## **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.

## **THREADCOUNT, Red Blend By Quilt GL 11.50 / BTL 35.00**

Dark cherry with scarlet red highlight in the glass. Complex aromas of black raspberry, milk chocolate, and soft hints of sweet cedar. Bold flavors of boysenberry pie, sugar cookie, and toffee.

## **QUILT, Napa Valley Cabernet Sauvignon GL 15.00 / BTL 75.00**

Napa, CA, A seamless blend of cassis, hazelnut, cocoa, blackberry preserves and cherry Meat with notes of dark licorice, stewed rhubarb, strawberry, spice and vanillin. Rich and satisfying with chocolate brownie, yogurt and molasses. Gluten-Free And Vegan.

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## **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.

## **MASI, Campofiorin Rosso del Veronese IGT BTL 37.00**

Rich Veronese red blend, mainly Corvina, with cherry aroma, complex flavors, and velvety texture, crafted using the Ripasso technique

## **ORIN SWIFT, Chardonnay BTL 62.00**

Golden straw in the glass with a flash of emerald, opens with notes of ripe Bose pear, lemon meringue, and white flowers. On the palate, yellow peach, honeydew, and wet stone along with tostones and ripe stone fruit. The finish leaves one with hints of lemon pith and butterscotch.

## **DUCHESSA LIA, Spumante Brachetto d'Acqui DOCG BTL 32.00**

A rose-colored sweet sparkling wine, this should pair with fruit-based desserts or salty foods like sliced salami appetizers. Bright raspberry, bitter almond and cranberry aromas describe the bouquet. It's a simple wine with a whiff of volatility on the finish.

## **BELLA VISTA, Alma Brut, Franciacorta BTL 45.00**

The grapes are 80% Chardonnay, and 20% Pinot Bianco and Pinot Nero. Sweet ripe fruit along with subtle hints of vanilla. The flavor matches the nose, and the aftertaste is tangy and satisfying. Its depth and harmony blend into its outstanding elegance.