

Wine & Beverage Menu

Winter Cocktails

Winter Sangria 9.75

Traditional ruby Red Sangria And Fresh Winter Fruit
Served over Ice & Topped With Lime Soda

Frosty Frostbite 12.00

Tequila, Blue Curacao, Lime Juice & Sour
In A Salted Cocktail Glass. Topped With Sprite

Winter Punch 12.00

3 Olives Berry, Grand Marnier, Moscato Wine,
Sour & Grenadine.

Cupids Kiss 11.00

Moscato Wine Kisses With Cranberry Juice
& A Dash Of Chambord
Served In A Champagne Glass

Pom Spritzer 11.00

Prosecco, Pomegranate Juice & Apple Juice
With A Lime & Cherry Garnish

Cranberry Cinnamon Sleigher 12.00

Crown Apple, Cranberry, Simple Syrup And Sour
With A Touch Of Orange & Lime Juice
Shaken & Served On The Rocks
With A Cinnamon Stick

Sweet Heart Martini 12.00

3 Olives Berry, Limoncello, Cranberry Juice,
Lemonade & A Touch Of Grenadine Martini.
Garnished With Raspberry & Mint

Kahlua & Cream Martini 12.00

Celebrate With This Classic Martini Version
"White Christmas" Russian Style With Vodka

Pistachio Amaretto Martini 12.00

Pistachio, Vodka, Amaretto, White Chocolate Liqueur
Garnished With A chocolate Rim Pistachios
& Whipped Cream

Sugar Cookie Martini 12.00

Pinnacle Cake Vodka, Vanilla Vodka, Amaretto
With A Splash of Cream & A Sprinkled Rim

Candy Apple Martini 12.00

Dekuyper Red Apple Schnapps, Stoli & Apple Juice

Flirtini Martini 12.00

Stoli Raspberry, Chambord, T-Sec,
Cranberry & Pineapple Juice

Add A Little Flavor To Your Coffee

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

Flavored Your Iced Tea or Lemonade
Strawberry, Blueberry, Blackberry, Raspberry

SIGNATURE MARTINIS

THE COSMOPOLITAN

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 \$ 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 ics, 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 & nutmeg on the palate, soft and full-bodied tannin.

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% 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 & 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 & 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 \$ 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**12' 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.****P1 CAYMUS, Cabernet Sauvignon 19,20 \$ 200.00****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****P15 SILVER OAK, ALEXANDER VALLEY \$ 150.00****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 \$ 95.00****P66 PRISONER, Cabernet Sauvignon \$ 105.00****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 \$ 38.00****187ML \$ 13.00****BRACHETTO D'ACQUI, ROSA REGALE, Banfi \$ 45.00****CUVEE, Domaine Mumms \$ 40.00****CHANDON ROSE \$ 40.00****SCHRAMSBERG CREMANT, DEMI-SEC \$ 65.00****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, \$ 90.00****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, \$ 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.

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.

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

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.