



*Reds*

***Pinot Noir, Belle Glos; CA***

\$10/36

*Velvety red and black cherry w/ oak notes.*

***Merlot, Hahn; CA***

\$9/32

*Layers of cherry, currant, pepper & tobacco.*

***Malbec blend, Tikal "Patriota"; Mendoza***

\$12/44

*A seductive palate, of dark berries, plum mocha, chocolate.*

***Cabernet Sauvignon, Louis M. Martini; CA***

\$10/36

*Red cherry, plum & blackberry fruit.*

*Whites*

***Pinot Grigio, Santi; della Venezie***

\$9/32

*Dry style w/ notes of pears & exotic fruits.*

***Sauvignon Blanc, Tobu; Marlborough***

\$10/36

*Passion fruit, lemongrass, nettle, guava & distinct mineral freshness.*

***Riesling, Dr. Thanish; Germany***

\$11/40

*A bowl of fruit with playful minerality.*

***Chardonnay, Peirano Estate; CA***

\$9/32

*Full baked apple, spicy oak and vanilla*

*Sparkling*

***Cava, Castellblanch Brut Extra; Spain***

\$11/40

***Champagne, Luarent-Perrier Brut; France***

\$11/40

***Blanc de Blancs; Schramsberg; CA***

\$60 btl

***Prosecco, La Marca; Italy***

\$11/40

**Bottle Beer 4.50**

*Highland Gealic Ale*

*Highland St. Terese's Pale Ale*

*Highland Kashmir IPA*

*Greenman ESD*

*Greenman Porter*

*Estaminet Pilsner*

*New Belgium Fat Tire*

*New Belgium*

*Snapshot*

*Duck Rabbit Milk*

*Stout*

*Corona*

*Stella Artois*

*Stone IPA*

*Groulsch Lager*

*Crabbie's Ginger Beer 4.8 %*

*New Belgium Trippel 7.8%*

*Great Divide Yeti Imperial Stout 9.5%*

\$5

\$5

\$6

\$7

\$9