

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Champagne, <i>Cattier Icone Brut (France)</i>	21
Prosecco, <i>Santa Margherita (Italy)</i>	12

WHITE

FEATURE WHITE....

<i>Riesling, St. Urbans-Hof, Mosel, Germany</i>	15
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<i>Sancerre, Pascal Jolivet (France)</i>	16
<i>Chablis, Joseph Drouhin (France)</i>	15
<i>Chardonnay, De Loach (California)</i>	14
<i>Sauvignon Blanc, Veramonte (Chile)</i>	12
<i>Pinot Grigio, San Angelo, Banfi (Italy)</i>	13

RED

FEATURE RED....

<i>Mollydooker "The Boxer" Shiraz, S. Australia</i>	16
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<i>Pinot Noir, La Crema (Sonoma County)</i>	16
<i>Cabernet Sauvignon, Estancia (California)</i>	14
<i>Merlot, Columbia Crest (Washington St.)</i>	13
<i>Pinot Noir, Undewood (Oregon)</i>	10
<i>Malbec, Fabre Montemayou Reserve (Argentina)</i>	12

FEATURED CLASSIC COCKTAIL "THE NEGRONI"

NAMED AFTER COUNT NEGRONI THIS BITTER CLASSIC APERITIF MADE FROM EQUAL PARTS HENDRICKS GIN, APEROL AND SWEET VERMOUTH IS THE PERFECT COCKTAIL TO GET THINGS STARTED.

PREMIUM COCKTAILS AND MARTINI'S (MIN 2OZ.)

\$14.00

IT GETS WILDER Bombay Sapphire Gin, Campari, Strawberry Puree and Grapefruit Juice and served tall over ice.

SHINY PENNY Dewars Honey, Sweet Vermouth, Angostura Bitters stirred and served up.

TIGER LILY Bacardi Oakheart, Orange Liqueur, Fresh Lemon, Peach Puree, soda and served over ice.

MARIACHI Gold Tequila, Elderflower Liqueur, Peach Puree, Fresh Lime and served over ice.

HEMINGWAY DAIQUIRI Goslings Gold, Lime Juice, Maraschino Liqueur, Grapefruit Juice shaken and served up.