

[Cocktails]

TUCCI TINI

blueberry vodka, lemon, ginger **\$10**

FIG OLD FASHIONED

bulliet rye, fig simple syrup, lemon juice, walnut bitters **\$11**

ESPRESSO MARTINI

van gogh espresso vodka, kahlua, jameson, cold brew coffee **\$10**

FOUNTAIN OF YOUTH

vodka, elderflower liquor, lemon juice, fresh mint, prosecco **\$10**

WINTER WOODS

maker's 46 cask strength, bourbon maple syrup, orange bitters **\$15**

HOT BLOODED

maker's mark, blood orange syrup, fresh jalapeño, agave nectar **\$10**

SPICED PEAR MARTINI

watershed bourbon barrel aged gin, spiced pear simple syrup, lemon juice, brut cava float **\$13**

MOSCOW MULE

vodka, gosling's ginger beer, fresh lime **\$10**

SWEATER WEATHER

watershed gin, cranberry juice, gosling's ginger beer, fresh orange **\$10**

PYRAT'S TEA

pyrat rum, apricot liquor, lemon juice, orange spice tea syrup, fresh mint **\$10**

[Draft Beer]

Ask your server about our seasonal rotating taps!

[Bottle Beers]

Amstel Light

Bell's Two Hearted

Blue Moon

Bud Light

Budweiser

Cols. Brewing Co. Thunderlips Pale Ale

Corona

Estrella Damm Daura (Gluten-Free)

Guinness Stout

Heineken

Lagunitas Sumpin' Sumpin'

Michelob Ultra

Miller Lite

New Belgium Fat Tire

Newcastle Brown Ale

O'Doul's Amber (NA)

Stella Artois

[Spirits]

Bourbon

Angel's Envy

Basil Hayden

Blanton's

Booker's

Four Roses Small Batch

Jefferson's Reserve Groth Cask

Knob Creek

Knob Creek CLB Single Barrel

Maker's Mark

Maker's 46

Michter's Small Batch

Ridgemont Reserve 1792

Watershed

Woodford Reserve

Jefferson's Ocean Aged at Sea

Whiskey

Angel's Envy Rye

Bulleit Rye

Bushmills

Canadian Club

Crown Royal

Jack Daniels

Jameson

Michter's Straight Rye

Midleton Irish Whisky

Redbreast Irish Whisky

Seagrams 7

Seagrams VO

Scotch

Balvenie Caribbean Cask

Balvenie 21 yr.

Craigellachi Single Malt

Dalwhinnie

Dalmore Cigar Malt

Glenfiddich

Glenlivet 12 yr.

Glenmorangie

Glenmorangie Sauternes

Glenrothes Bourbon Cask

Johnnie Walker Black

Johnnie Walker Blue

Laphroaig

Lagavulin

[Large Format - 1.5 Magnums]

- 12 Rodney Strong Reserve, Alexander Valley** – black currant, herbs, licorice & cocoa, lingering finish **\$175**
- 13 Frog's Leap, Napa Valley** – deep cassis and currant aromas with earthen flavors of cedar & black olive **\$180**
- 14 Stag's Leap Wine Cellars 'Artemis', Napa Valley** – black cherry, plum & vanilla nose, ripe mixed berry & plum flavors **\$219**
- 16 Faust, Napa Valley** – dense & inky ruby color with cassis, ripe berries and a dark chocolate palate **\$225**
- 14 Chimney Rock 'Stags Leap District', Napa Valley** – black cherry, cassis & cocoa powder with black fruits, vanilla & toffee flavors **\$290**
- 15 Orin Swift Cellars 'Papillon' Proprietary Red, California** – black fruits, vanilla & spiced nose with plum, cassis & mocha flavors **\$270**
- 05 Duckhorn Vineyards 'Candlestick Ridge', Howell Mountain** – nose of cranberry & red currant with dark fruit flavor & a cedar palate **\$290**
- 04 Heitz "Martha's Vineyard", Napa Valley** – dark fruit and mint nose, rich black cherry, toasted vanilla palate **\$565**
- 05 Heitz "Martha's Vineyard", Napa Valley** – black cherry & mint aromas, firm tannins with a rich fruit finish **\$565**
- 06 Heitz "Martha's Vineyard," Napa Valley** – dark fruit core and mint aromas with layers of black cherry **\$565**
**All Heitz "Martha's Vineyard" available in 750mL, please inquire about pricing
- 06 The Vineyard House, Napa Valley** – dark mocha, currant, loamy earth, licorice, floral scents, firm tannins **\$595**
- 07 The Vineyard House, Napa Valley** – big full bodied with deep black color, smooth structured finish **\$595**

[Verticals]

J. Lohr Cuvée Pau, Paso Robles –

- 07** Rich, dark magenta in color with dense fruit aromas; a blackberry core with soft tannins and well-balanced oak drive a long finish **\$109**
- 08** Dark burgundy hues with notes of plum & dark chocolate on the nose; and rich black fruit flavors, bright acidity and dense tannins **\$99**
- 09** Aromas of toasty hazelnut and dark fruit with a rich palate of red fruit, tea & browned butter. Needs at least 30 minutes decanting **\$89**

Chateau Montelena Estate Cabernet, Napa Valley –

- 04** Powerful, full-bodied mouth feel with baked cassis, licorice and spice **\$273**
- 05** Balanced and rich with red raspberries and black currants in velvet tannins **\$273**
- 06** Deep garnet color with juicy plum and rich bright red fruit and fine grain tannins **\$252**
- 07** Medium-bodied with a rich, spicy character of black fruit and baking spice finish **\$273**
- 08** Dense, rich ruby color with ripe red fruits and dried black fruit and big chewy tannins **\$259**
- 09** Soft and round with black cherry and red fruits persist throughout **\$264**
- 10** Core of brandied cherries and anise in a fleshy palate which evolves into a rich, spicy finish **\$269**

Dana Estates 'Onda', Napa Valley –

- 10** Plum, cinnamon, cherry pie and ginger nose with black cherry, amaretto, tea and herbs palate, wrapped with ripe, voluptuous tannins **\$288**
- 11** Layered with aromas of cherry, raspberry and dried flowers. Blueberry cobbler, mineral tones, and a chocolate palate with a long, elegant finish **\$270**
- 12** Dark cherry, sassafras, and vanilla bouquet with warm dark fruit flavors in a soft yet complex and focused finish **\$279**

Far Niente Vineyards, Oakville, Napa Valley –

- 08** Boysenberry and spice nose with dark mocha and juicy fruits form a long satisfying finish **\$284**
- 09** Cassis, tobacco and oak aromas with black cherry & spice flavors support big firm tannins **\$279**
- 10** Aromas of boysenberry, toasted oak, and espresso; round and velvety, with layered cherry flavor leading to a youthful finish **\$289**

The Vineyard House, Oakville, Napa Valley –

- 08** Ripe, full-bodied with hints of dry herbs, cassis, blueberry & sweet oak in a velvety texture **\$309**
- 09** Dark fruit forward flavors that are well-structured with a round yet full finish **\$304**
- 10** Deep in color along with a ripe full structure and a soft lingering finish **\$299**