

# Desserts

Salted Caramel Vanilla Crunch Cake	5.99
Kahlua Chocolate Mousse Cake	5.99
<i>Golden Toffee crunches among creamy coffee mousse rich with coffee liqueur.</i>	
<i>Note: Mousse Cake contains nuts</i>	
Jack Daniels Bread Pudding	5.99
<i>Homemade bread pudding served warm with vanilla ice-cream and caramel sauce.</i>	
Tiramisu	5.99
Burnt Cream (gluten free)	5.99
Lemon Meringue Pie Ice Cream	3.99
Spumoni Ice Cream	3.99

# Cocktails

Hey Rosé	6.50
<i>3 Olives rosé flavored Vodka lemons and a splash of soda and lemon. Served on the rocks.</i>	
A Little More Thyme and Whiskey	7.50
<i>Buffalo Trace bourbon, Lillit Blanc, thyme syrup and lemon. Served on the rocks.</i>	
Snickerdoodle	8.99
<i>Rumchata, splash of fireball, splash of cream dusted with cinnamon. Served up.</i>	
Aperol Spritz	8.99
<i>Aperol, Prosecco with a splash of soda and a slice of orange</i>	
Spiked Cider	7.99
<i>Hot apple cider, Brandy and Tuaca.</i>	
Ruby Slipper	6.99
<i>Deep Eddy Ruby Red, cranberry &amp; lime juice with a splash of soda and sprite.</i>	
Italian Mule	7.99
<i>Stoli Vodka, Limocello, muddled lemons, and ginger beer on ice and served in a copper mug.</i>	

# Wine and Beer

Ask about our "Captain's List"

## WHITES

<b>CHARDONNAY</b>	<i>Rodney Strong, CA</i>	7.99	28
<b>CHARDONNAY</b>	<i>Sean Minor, CA</i>	6.99	26
<b>MOSCATO</b>	<i>Centori, Italy</i>	7.99	28
<b>PINOT GRIGIO</b>	<i>Zenato, Italy</i>	6.99	26
<b>PINOT GRIS</b>	<i>Cooper Hill, OR</i>	6.99	26
<b>PROSECCO</b>		7.99	
<b>SAUV BLANC</b>	<i>Wither Hills, New Zeland</i>	7.99	28
<b>VIOGNIER</b>	<i>Maryhill, WA</i>	7.99	28
<b>RIESLING</b>	<i>Monde eau, WA</i>	6.99	26
<i>(\$1 will be donated to clean water in Nepal)</i>			

## REDS

<b>PROPRIETOR BLEND</b>	<i>Rhiannon, CA</i>	8.99	29
<b>CABERNET FRANC</b>	<i>Maryhill WA</i>	8.99	29
<b>CABERNET</b>	<i>Ravage, CA</i>	6.99	26
<b>CABERNET</b>	<i>Disruption, WA</i>	7.99	28
<b>CAB/SYRAH</b>	<i>Charles &amp; Charles, WA</i>	6.99	26
<b>CHIANTI</b>	<i>Colli Senesi, Italy</i>	7.99	28
<b>CHIANTI</b>	<i>Ruffino, Italy</i>	6.99	26
<b>ITALIAN BLEND</b>	<i>Tormaresca "Neprica", Italy</i>	7.99	28
<b>LAMBRUSCO</b>	<i>Riunite, Italy</i>	5.99	25
<b>MERLOT</b>	<i>Bogle, CA</i>	6.99	26
<b>MALBEC</b>	<i>Cantena, Argentina</i>	7.99	28
<b>NEGROAMARO</b>	<i>Cantele Salice Salentino Reserva, Italy</i>	7.99	28
<b>PINOT NOIR</b>	<i>Votre Sante, CA</i>	7.99	28
<b>ROSE</b>	<i>Vino, WA</i>	6.99	26
<b>SANGIOVESE</b>	<i>Di Majo Norante, Italy</i>	6.99	26
<b>VALPOLICELLA</b>	<i>Zenato, Italy</i>	7.99	28

DESSERT PORT 4.99

HOUSE WINES 5.99

## DRAFT BEER

<i>Seasonal Draft Beer</i>	4.75
<i>Mac &amp; Jack Amber</i>	4.75
<i>Seven Seas Double IPA</i>	4.99
<i>Peroni</i>	4.75

## DOMESTIC BEER

<i>Hard Cider</i>	4.00
<i>Blue Moon</i>	4.00
<i>Bud Light</i>	3.50
<i>Budweiser</i>	3.50
<i>Corona</i>	3.75
<i>Coors Light</i>	3.50
<i>Guinness</i>	4.00
<i>Gluten Free Beer</i>	4.00