

Wine by the Glass

Sparkling Wine

Asti Spumante		
Martini & Rossi, Piedmont, Italy		7.00
Blanc de Blancs		
Jean Louis, Charles de Fere, France		8.75
Brut		
Domaine Chandon, California		11.50
Rose		
Domaine Chandon, California		11.75
Champagne		
Moet Chandon, Imperial, France		18.00
Prosecco		
Mionetto, Veneto, Italy		8.50

White & Rose Wine

Chardonnay		
La Terre		6.75
Wente, Morning Fog, Livermore Valley, California		9.50
Louis Jadot, Mâcon-Villages, Burgundy, France		12.00
Markham Vineyards, Napa Valley, California		14.50
Pinot Grigio		
Fuedo Arancio Stemmari, Sicily, Italy		7.50
Bertani, Veneto, Italy		10.00
Moscato		
Fuedo Arancio Stemmari, Sicily, Italy		7.00
Riesling		
Anew, Columbia Valley, Washington		8.25
Sauvignon Blanc		
Ferrari Carano, Fume Blanc, Sonoma, CA		10.00
Oyster Bay, Marlborough, New Zealand		9.75
Rose		
Fleurs de Prairie, Cotes de Provence, France		10.50
White Sangria		
		7.75

Wine by the Glass

Featured Wines

Feudo Maccari, Sicilia Grillo, Sicily, Italy	(White)	9.75
Straw yellow and gold in color, this wine shows intriguing, intense floral aromas, with notes of cirus, peach, almonds, and sweet grass. Quite full in the mouth, with rich flavors, depth and balance.		

Feudo Maccari, Saia Nero d’Avola, Sicily, Italy	(Red)	18.00
This wine possesses aromas and flavors of dark and sour red cherries, spearmint, spice and oak. A velvety palate of lush, concentrated fruit balanced by a fine acidic underpinning and ripe, sweet tannins ending with a long finish.		

Red Wine

Cabernet Sauvignon		
La Terre		6.75
Louis Martini, California		9.50
Daniel Cohn, Bellacosa, North Coast, California		14.75
Franciscan Estate, Napa Valley, California		16.00

Chianti		
Bolla, Tuscany, Italy		7.75
Castello Banfi, Classico Riserva, Tuscany, Italy		13.50

Lambrusco		
Riunite, Emilia Romagna, Italy	(Served Chilled)	6.75

Malbec		
Elsa Bianchi, San Rafeal/Mendoza, Argentina		7.50

Merlot		
La Terre		6.75
Toad Hollow, Russian River Valley, California		10.00

Pinot Noir		
Sartori di Verona, Lombardy, Italy		7.75
La Crema, Willamette Valley, Oregon		11.50
Belle Glos, Dairyman Vineyard, Russian River Valley, California		18.00

Ripasso		
Remo Farina, Veneto, Italy		12.00

Red Blends		
Newton, Skyside Claret, Sonoma County, California		12.50
The Prisoner, Napa Valley, California		18.00

Red Sangria		7.75
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Half Bottles (375ml)

Sparkling Wine

Champagne

Veuve Clicquot , Rose Ponsardin Brut, <i>France</i>	NV	65.
Veuve Clicquot , Ponsardin Brut, <i>France</i>	NV	55.

White Wine

Chardonnay

Cakebread Vineyards , <i>Napa Valley, CA.</i>	2016	44.
Kendall-Jackson , <i>Santa Rosa, CA.</i>	2016	18.
Louis Jadot , Pouilly Fuisse, <i>Burgundy, France</i>	2016	26.
Rombauer Vineyards , <i>Napa Valley, CA.</i>	2016	36.
Sonoma-Cutrer , <i>Russian River Valley, Sonoma, CA.</i>	2016	24.

Moscato

Michele Chiarlo , Nivole Moscato d’Asti, <i>Piedmont, Italy</i>	2017	22.
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Pinot Grigio/ Pinot Gris

King Estate , <i>Oregon</i>	2016	18.
Santa Margherita , <i>Trentino-Alto Adige, Italy</i>	2016	24.

Sauvignon Blanc

Kim Crawford , <i>Marlborough, New Zealand</i>	2017	18.
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Red Wine

Bordeaux

Chateau Branaire-Ducru , Fourth Growth, <i>St. Julien</i>	2009	112.
Chateau Cantermerle , Allees de Cantmerle, <i>Medoc</i>	2012	32.
Chateau Greysac , <i>Medoc</i>	2011	28.
Chateau Potensac , <i>Medoc</i>	2005	55.

Brunello di Montalcino

Castello Banfi , <i>Tuscany, Italy</i>	2013	72.
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Half Bottles (375ml)

Red Wine Continued

Cabernet Sauvignon

Alexander Valley Vineyards , <i>Sonoma, CA.</i>	2015	20.
Beringer Vineyards , Private Reserve, <i>Napa Valley, CA.</i>	2001	88.
Cade Estate , Howell Mt., <i>Napa Valley, CA.</i>	2012	98.
Faust , <i>Napa Valley, CA.</i>	2014	56.
Hess Collection , Allomi Vineyard, <i>Napa Valley, CA.</i>	2015	30.
Kendall-Jackson , <i>Santa Rosa, CA.</i>	2014	18.
Stags Leap Wine Cellars , ‘Artemis’, <i>Napa Valley, CA.</i>	2014	65.

Chateauneauf-du-Pape

Chateau Beaucastel , <i>Rhone Valley, France</i>	2015	70.
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Cotes du Rhone

Perrin & Fils , Reserve, <i>Rhone Valley, France</i>	2015	15.
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Malbec

Terrazas de los Andes , Reserve, <i>Mendoza, Argentina</i>	2015	22.
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Merlot

Kendall-Jackson , <i>Santa Rosa, CA.</i>	2014	18.
J. Lohr , Los Osos, <i>Paso Robles, CA.</i>	2014	18.

Pinot Noir

King Estate , <i>Willamette Valley, Oregon</i>	2016	26.
Sonoma-Cutrer , <i>Russian River Valley, Sonoma, CA</i>	2016	28.

Sangiovese

Felsina , Berardenga, Chianti Classico Riserva, <i>Tuscany, Italy</i>	2011	28.
Tenuta di Nozzole , Chianti Classico Riserva, <i>Tuscany, Italy</i>	2013	25.
Marchesi Antinori , Tignanello, Super Tuscan, <i>Tuscany, Italy</i>	2015	98.

Tempranillo

Marques de Caceres , Crianza, <i>Rioja, Spain</i>	2013	18.
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Zinfandel

Cline Cellars , <i>CA.</i>	2013	16.
Klinker Brick Winery , Old Vines Zin, <i>Lodi, CA.</i>	2014	21.
Rombauer Vineyards , <i>Napa Valley, CA.</i>	2015	36.

Martinis

Served chilled straight up

Blue Sapphire 10.50

Bombay Sapphire East Gin, Blue Curacao, twist of lemon

Bobby & The Boys 11.00

Voga Italian Vodka served chilled straight up with tom olives

Caramel Apple 9.75

Svedka Vodka, Sour Apple Pucker liqueur, Butterscotch schnapps

Chocolate Martini 9.75

Svedka Vanilla Vodka, White Crème de Cacao, rimmed with shaved chocolate

Cosmopolitan 12.50

Grey Goose Vodka, Cointreau, Cranberry juice, lime juice

Espresso Martini 11.00

Svedka Vanilla Vodka, Kahlua Coffee liqueur, Fresh Espresso with a sugared rim

French Martini 12.50

Grey Goose Vodka, Chambord Raspberry liqueur, a splash of pineapple juice, twist of fresh lemon

Rum-Tini 9.50

Meyers Dark Rum, Dry Vermouth, Pineapple juice

Lemon Drop 9.00

Deep Eddy Lemon vodka served chilled straight up with a sugared rim, twist of fresh lemon

Pomegranate 12.00

Grey Goose Vodka, Pama Pomegranate Liqueur, with a splash of Cranberry Juice

Cocktails

Served on the rocks

Aperol Manhattan 12.00

Aperol bitter orange liqueur, Makers Mark Bourbon, Martini & Rossi Sweet Vermouth, and dark cherry juice, served on the rocks with Bada Bing cherries

Aperol Spritz 10.00

Equal parts Aperol bitter orange liqueur, and Mionetto Prosecco, finished with a splash of soda and slice of orange

Dark & Stormy 8.75

Meyers Dark Rum, & ginger beer, served in a copper mug with a slice of lime

Ginger Snap 10.00

Domaine de Canton Ginger Liqueur, Deep Eddy Ruby Red Grapefruit Vodka, and a splash of soda

Kir 7.75

La Terre Chardonnay & Crème de Cassis liqueur, served with a twist of lemon

Moscow Mule 9.00

Stolichnaya Vodka & fresh lime juice, topped with ginger beer, served in a copper mug with a slice of lime

Negroni 11.00

Tanqueray gin, Campari, and sweet vermouth, served on the rocks with a slice of orange

Skeleton Key 10.00

Jim Beam Bourbon, St. Germain Elderflower Liqueur, lemon juice, and ginger beer garnished with angostura bitters

Spiked Mimosa 10.50

Deep Eddy Orange Vodka, and Jean Louis Blanc de Blancs sparkling wine

Southern Belle 10.50

Deep Eddy Peach Vodka, Elijah Craig Bourbon, lemon juice, & a splash of club soda

Liqueurs

Amaretto DiSarrono		9.75
Aperol		8.75
Averna Amaro		8.50
Bailey’s Irish Cream		9.75
Biscotti Liquor		7.75
Brancha Menta		7.75
Campari		9.00
Chambord		8.75
Drambuie		10.75
Frangelico		9.75
Fernet Branca		7.75
Galliano		8.50
Grand Marnier	(2oz)	9.75
Grand Marnier 100yr	(2oz)	32.00
Godiva White Chocolate		8.75
Godiva Dark Chocolate		8.75
Kahlua		9.00
Licor 43		8.00
Limoncello	(2oz)	7.00
Liquor Strega	(2oz)	7.00
Marie Brizzard Anisette	(2oz)	7.00
Sambuca	(2oz)	7.50
Sambuca Black	(2oz)	7.50
Solerno Blood Orange		8.75
Tuaca		8.00

**4oz Pour unless otherwise specified*

Port (2oz Pour)

Graham’s L.B.V.	6.75
Graham’s 10yr Tawny	8.00
Graham’s 20yr Tawny	12.00
Graham’s 30yr Tawny	20.00
Graham’s 40yr Tawny	28.00

Grappa (2oz Pour)

Banfi, Poggio Al Mura, Brunello di Montalcino	16.75
Farina, Grappa di Amarone della Valpolicella	7.75
Marcati Il Bacio delle Muse, Grappa di Amarone	10.75
Poli, Cleopatra, Amarone Oro Grappa	7.95
Poli, Po’ di Poli Secca, Grappa di Merlot	8.00
Sartori di Verona, Grappa di Valpolicella	9.50

Cognac & Brandy

B&B	(2oz)	9.00
Courvoisier VS	(2oz)	8.00
Courvoisier VSOP	(2oz)	11.00
Courvoisier XO	(2oz)	25.00
Christian Brothers Brandy		7.75
Boulard Calvados VSOP	(2oz)	10.00
Cardenal Mendoza Brandy	(2oz)	10.75

After Dinner Drinks

B-52	10.75
Bailey’s Irish Cream, Kahlua, & Grand Marnier served on the rocks	

Brandy Alexander	10.75
Christian Brother’s Brandy, Dark Crème de Cacao, & Cream lightly blended and served on the rocks, garnished with nutmeg	

Cherry Almond	10.75
Cherry Brandy, Amaretto DiSaronno, & Cream lightly blended and served on the rocks	

Chocolate Manhattan	12.75
Woodford Reserve Bourbon, White Crème de Cacao, Frangelico Hazlenut Liqueur, with a shaved chocolate rim	

Godmother	10.75
Voga Italian Vodka & Amaretto Disarrono served neat	

Golden Cadillac	10.75
Galliano Liqueur, White Crème de Cacao, & Cream lightly blended and served on the rocks	

Peppermint Stick	10.75
Godiva Dark Chocolate Liqueur, White Crème de Menthe, and cream, served on the rocks	

Coffee Drinks

Irish Coffee	10.75
Jameson Irish Whiskey with whipped cream, & a splash of Crème de Menthe	

Keoke Coffee	10.75
Kahlua, Christian Brothers Brandy, & Crème de Cocoa, with whipped cream	

Nutty Irishman	10.75
Bailey’s Irish Cream & Frangelico with whipped cream	

International Coffee	10.75
Bailey’s Irish Cream, Tuaca, & Kahlua with whipped cream	

Alfano’s 43	8.00
Equal parts Illy espresso & Licor 43 served on the rocks	

Espresso Correcto	6.50
Double Illy espresso with a touch of Sambuca	