

SIGNATURE COCKTAILS 12.

WINTER SANGRIA

*White Wine, Fresh Citrus Juice,
Simple Syrup, Pomegranate Seeds,
Rosemary, Prosecco Float*

PASSION FRUIT BELLINI

*Prosecco, Solerno, Aperol,
Passion Fruit Purée*

THE HERBED PEAR

*Vodka, Pear Purée,
St. Germain, Thyme*

BLUEBERRY DASH

*Gin, Lemon Juice,
Muddled Basil and Blueberry*

POMEGRANATE MOJITO

*Rum, Pomegranate Juice,
Muddled Mint and Lime Wedges,
Agave Nectar*

BLOOD ORANGE MARGARITA

*Spicy Pepper-Infused Tequila,
Wild Berry Purée, Agave Nectar,
Fresh Lime Juice*

GINGER REDEMPTION

*Rye Whiskey, Mint, Lemon Juice,
Ginger Simple Syrup*

GENTLEMAN FIG

*Bourbon, Fig Liqueur,
Fresh Lime Juice, Apricot Nectar,
Muddled Berries*

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

<i>NV Prosecco, Gooseneck Vineyard, Veneto</i>	12.
<i>*NV Doux, Brachetto D'audi Banfi Rosa Regale, Piedmont</i>	12.
<i>NV Champagne Brut Reserve, Nicolas Feuillatte, France **</i>	18.
<i>*NV Champagne Brut Rose, Nicolas Feuillatte, France **</i>	18.

WHITE & *ROSE

<i>*Languedoc Blend, Bastion De La Cité, France 2016</i>	10.
<i>Pinot Grigio, Le Rime, Banfi, Italy 2016</i>	10.
<i>Sauvignon Blanc, Brancott Estates, Marlborough 2016</i>	12.
<i>Chardonnay, Cave De Lungy, Les Charmes, France 2015</i>	12.
<i>Chardonnay, Mossback, Sonoma Valley 2015</i>	15.

RED

<i>Sangiovese, Chianti Montalbano, Fattoria Di Faltognano, 2015</i>	10.
<i>Nero D'Avola, Villa Pozzi, Sicily 2016</i>	10.
<i>Merlot, Chateau Ste Michelle, Columbia Valley, Washington 2015</i>	12.
<i>Malbec, Alta Vista Classic, Argentina 2016</i>	12.
<i>Cabernet Sauvignon, Spellbound, Napa Valley 2015</i>	12.
<i>Pinot Noir, Gooseneck Vineyards, Oregon 2015</i>	15.
<i>Cabernet Sauvignon, Franciscan Estate, Napa Valley 2012**</i>	15.
<i>Tuscan Blend, Le Serre Nuove Dell' Ornellaia, Tuscany 2012 **</i>	25.

*Not included in Happy Hour Specials***

THREE LITER PROJECT

FRANCISCAN
ESTATE
NAPA VALLEY



Over three decades ago, Justin Meyer took over the winemaking at Franciscan Estate with a highly meticulous approach. Dividing our Oakville Estate into sections, he fermented and aged each vineyard block separately to bring out the best expression of each lot, then blended the best lots together to create wines of distinction. Thus began our tradition of small-lot winemaking.

Franciscan Estate Cabernet Sauvignon 2012 is as expected: Smooth entry, with lively ripe, fresh berries followed by vanilla and cocoa flavors that fill the palate. Smooth and textural, with generous body and supple tannins. Very well balanced. The finish evokes dark cherry and sage, with hints of allspice and vanilla that linger seamlessly.

WE ENCOURAGE YOU TO TRY THIS BEAUTIFUL WINE!

2012 VINTAGE
GLASS \$15 (5oz)
CARAFE \$70 (750mL)
BOTTLE \$250 (3L)

BEER SELECTION

DRAFT 8.

12 OZ POUR

- FAT TIRE** *American Amber Ale, Colorado*
LAGUNITAS PILS *Czech Pilsner, California*
YONKERS "914" *Vienna Lager, New York*
YONKERS "BUENAS VISTA" *Brown Ale, New York*
BLUE POINT TOASTED LAGER *American Amber Ale, New York*
GOOSE ISLAND *American India Pale Ale, Illinois*
DOG FISH "60 MINUTE IPA" *American India Pale Ale, Delaware*
CAPTAIN LAWRENCE "FRESHCHESTER" *American Pale Ale, New York*
WOLF PUP *Session India Pale Ale, California*
SIXPOINT "COLD CRISP" *German Pilsner, New York*
STELLA ARTOIS *Euro Pale Lager, Belgium*
MURPHY'S *Irish Stout, Ireland*

BOTTLE

12 OZ BOTTLE SIZE

**GLUTEN-FREE

- COORS LIGHT** *Light Lager, Colorado* 6.
BUD LIGHT *Light Lager, Missouri* 6.
CAPTAIN LAWRENCE "HOP COMMANDER IPA", *New York* 7.
MODELO ESPECIAL *Pale Lager, Mexico* 7.
HEINEKEN *Euro Pale Lager, Holland* 7.
AMSTEL LIGHT *Euro Light Lager, Holland* 7.
BECK'S *Non-Alcoholic German, Germany* 7.