

SIGNATURE COCKTAILS 12.

PASSION FRUIT BELLINI

*Prosecco, Solerno, Aperol,
Passion Fruit Purée*

POMEGRANATE MOJITO

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

CUCUMBER COOLER

*Vodka, Squeezed Lemon Wedges,
Muddled Cucumber and Cilantro,
Simple Syrup*

BLOOD ORANGE MARGARITA

*Spicy Pepper-Infused Tequila,
Blood Orange Purée, Agave Nectar,
Fresh Lime Juice*

FIORE LIZ

*Vodka, St. Germain,
Fresh Lime Juice*

GINGER REDEMPTION

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

BLUEBERRY DASH

*Gin, Lemon Juice,
Muddled Basil and Blueberry*

WATERMELON JULEP

*Bourbon, Crushed Watermelon,
Mint Simple Syrup, Fresh Lime Juice*

SANGRIAS 10.

WHITE TROPICAL SANGRIA

*Mango, Pineapple, Grape,
Korean Pear, Honey Crisp Apple*

RED HIBISCUS SANGRIA

Citrus Fruit, Hibiscus

ROSE SANGRIA

*White Peach, Strawberry,
Raspberry, Lime, Basil*

WINES BY THE GLASS

SPARKLING & CHAMPAGNE

<i>NV Prosecco, Maschio Brut DOC, Veneto</i>	12.
<i>*NV Doux Rosé, Brachetto D'aqui Banfi Rosa Regale, Piedmont</i>	12.
<i>NV Champagne Brut Reserve, Nicolas Feuillatte, France</i>	18.
<i>*NV Champagne Brut Rosé, Nicolas Feuillatte, France</i>	18.

WHITE & *ROSÉ

<i>*Rosé, Les Jamelles, Clair de Rosé, France 2016</i>	10.
<i>Riesling, Millbrook, Hudson Valley 2015</i>	10.
<i>Pinot Grigio, Le Rime, Banfi, Italy 2016</i>	12.
<i>Chardonnay, Plume, Domaine la Colombette, France 2015</i>	12.
<i>Sauvignon Blanc, Babich, Marlborough 2017</i>	13.
<i>Chardonnay, Mossback, Sonoma Valley 2015</i>	15.
<i>Sancerre Blanc, Hubert Brochard, France 2016</i>	18.

RED

<i>Nero D'Avola, Villa Pozzi, Sicily 2016</i>	10.
<i>Malbec, Graffina, Argentina 2016</i>	10.
<i>Tuscan Blend, Centine, Banfi, Tuscany 2015 (5L)</i>	12.
<i>Cabernet Sauvignon, Spellbound, Napa Valley 2016</i>	12.
<i>Pinot Noir, Rainstorm Vineyards, Oregon 2016</i>	15.
<i>Cabernet Sauvignon, Franciscan Estate, Napa Valley 2012 (3L)</i>	15.

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** *New Belgian Ale, Colorado*
LAGUNITAS PILS *Czech Pilsner, California*
YONKERS "914" *Vienna Lager, New York*
BLUE POINT TOASTED LAGER *American Lager, New York*
MILL HOUSE KOLD ONE *Kolsch, 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.
GOOSE ISLAND SUMMER HOURS *American Lager, Illinois* 7.
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.