

Bottled Beer

FULL SAIL, Session Lager, OR, 5.1% 5.50
WYCHWOOD, Hobgoblin Ale, England, 5.2% 7.00
LAGUNITAS, Pilsner, CA, 6.2% 6.50
ROGUE DEAD GUY, Mai-bock Ale, OR, 6.5% 7.50
STONE, IPA, San Diego, CA, 6.9% 6.00
OMMEGANG HENNEPIN, Farmhouse Ale, NY, 7.5% 8.00
ST BERNARDUS PRIOR 8, Double Ale, Belgium, 8.0% 10.00
TRIPLE KARMELIET, Blonde Triple Ale, Belgium, 8.0% 12.00
TROEGS, "Troegenator", Doublebock, PA, 8.2% 7.50
DUVEL, Golden Ale, Belgium, 8.5% 9.50
DELIRIUM TREMENS, Pale Ale, Belgium, 9.0% 13.25
OLD RASPUTIN, Imperial Stout, CA, 9.0% 7.00

Dry Sherry

LUSTAU Dry Olorosso, 20 yr VOS, Jerez, Spain 18.00

Draft Beer

OMMEGANG, Witte, NY, 5.1% 6.50
HARPOON, IPA, Windsor, VT, 5.9% 6.00
NARRAGANSET Lager, RI, 5.0% 6.00

Root Beer

SPRECHER ROOT BEER, Glendale, WI 5.00

Hard Cider

CRISPIN, Hard Cider, Minneapolis, MN, 5.0% 6.50

LUSTAU Manzanilla, Sanlucar, Jerez, Spain 9.00

Sparkling Wine

GRAHAM BECK BRUT, South Africa NV 11.00/44.00
POL ROGER BRUT ROSE, Champagne, France 1999 150.00
SALON BRUT BLANC de BLANCS, "Le Mesnil", Champagne, France 1996 475.00
DELAMOTTE BRUT BLANCS de BLANCS, Champagne, France 1999 145.00
SCHRAMSBERG BRUT BLANC de BLANCS, California 2005 75.00

White Wine

Arneis, CERETTO, "Blange", Lange, Italy 2009 48.00
Chardonnay, EXPRESSION, Sonoma Coast, California 2008 12.50 / 48.00
Chardonnay, BERNARD DEFAIX, Petit Chablis, France 2009 10.00 / 40.00
Chardonnay, DOMAINE LEFLAIVE, Macon Verze, Burgundy, France 2007 85.00
Chenin Blanc, CHAMBOUREAU, Savennieres, Loire Valley, France 2007 58.00
Cortese, ARLDICA, Gavi, Piedmont, Italy 2009 32.00
Gruner Veltliner, GLATZER, "Troken", Carnuntum, Austria 2009 9.50 / 36.00
Pinot Blanc, ZIND HUMBRECHT, Alace, France 2008 48.00
Riesling, SUBSTANCE, Columbia Valley, Washington 2008 10.00 / 40.00
Riesling, HERMANN WEIMER, "Dry" Finger Lakes, New York 2008 54.00
Sauvignon, Blanc, FOURNIER, Sancerre, Loire Valley, France, 2008 64.00
Sauvignon Blanc, BUITENVERWACHTING, South Africa, 2010 8.50 / 34.00
Viognier, TRIENNES, Var, Provence, France 2008 11.00 / 44.00
Viura-Malvasia Blend, VIVANCO, Rioja, Spain, 2010 32.00

Red Wine

Barbera d'Asti, DAMILANO, Piedmont, Italy 2009 38.00
Cabernet Franc, NICOLAS GROSBOS, "Vieille Vigne", Chinon, Loire, France 2007 45.00
Cabernet Franc Blend, TENUTA DI BISERNO, "Ill Pino", Tuscany, Italy 2005 110.00
Cabernet Sauvignon, TRIG POINT, Alexander Valley, California 2007 12.00 / 46.00
Cabernet Sauvignon Blend, FRANK PHELAN, St. Estèphe, Bordeaux, France 2000 85.00
Cabernet Sauvignon Blend, JOSEPH PHELPS, "Insignia", Napa Valley, California 2000 125.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2001 250.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 (375ML) 140.00
Carmenere, VENTISQUERO, "Reserva", Colchagua Valley, Chile 2009 9.50 / 36.00
Grenache / Syrah CHATEAUMAR, "Cuvee Bastien", Cotes Du Rhone, Rhone Valley, France 2008 11.00 / 42.00
Grenache / Syrah / Mouvedre, GRANT BURGE, "Holy Trinity", Barossa Valley Australia 2005 75.00
Malbec, YAUQUEN, Mendoza, Argentina 2009 32.00
Merlot, Thunevin, Bordeaux '09 11.00 / 42.00
Pinot Noir, HUNTERDON, Santa Lucia Highlands, California 2007 12.00 / 42.00
Pinot Noir, FAIVELEY, "Les Villeranges", Rully, Burgundy, France 2006 68.00
Pinot Noir, MAYRO-MURDICK, Carneros, California 2006 78.00
Pinot Noir, DOMAINE de la ROMANEE CONTI, "1er Cru", Vosne Romanee, France 2006 185.00
Pinot Meunier, WILLAKENZIE, Willamette Valley, Oregon 2007 68.00
Sangiovese, RUBIO, Tuscany, Italy 2008 38.00
Sangiovese, SILVERADO, "Soda Creek Vineyard", Napa Valley, California 2006 58.00
Syrah Blend, DOMAINE BAHOURAT, Costieres de Nimes, Rhone Valley, France 2008 32.00
Shiraz, HESKETH, "Cruel Intentions", South Australia, Australia 2009 9.50 / 36.00
Tempranillo, HEREDAD VINA CARLOS, Priorat, Spain 2005 45.00
Tempranillo, MANON, Castilla, Spain 2008 8.50 / 32.00
Zweigelt, HILLINGER, Burgenland, Austria 2008 34.00

Rose

Cinsault, Triennes, Var, Provence, France 2009 10.00 / 38.00

Specialty Cocktails

JOURNALIST Beefeater gin, dry vermouth, sweet vermouth, Cointreau, fresh squeezed lime, bitters 12.50
MAKER'S OLD FASHIONED Muddled with orange, bitters, red wine marinated cherries 10.00
BLOOD ORANGE MARGARITA Tequila, fresh blood orange, lime, served on the rocks 12.00
PERFECT RYE MANHATTAN, Bulleit rye, sweet vermouth, dry vermouth, bitters, marinated cherries 14.50
TOM COLLINS Tanqueray gin, fresh lemon, club soda on ice 10.50
SANGRIA Red or White Wine, fresh fruit juices 6.00glass / 18.00 carafe