

RED WINE (6oz. pour)

Pinot Noir

| | | |
|---|----|----|
| Ra Nui / Marlborough—New Zealand | 11 | 44 |
| Byron / Santa Barbara—CA | 10 | 40 |
| Torii Mor 'Black Label' / Willamette—OR | 13 | 52 |

Merlot

| | | |
|-----------------------------------|----|----|
| Clos la Chance / Central Coast—CA | 7 | 28 |
| Kestrel / Yakima—WA | 12 | 48 |
| Felino / Mendoza—Argentina | 12 | 48 |

Syrah/Shiraz

| | | |
|---|----|----|
| Layer Cake / Shiraz / South Australia—Australia | 9 | 36 |
| Jean Luc Colombo 'Laviollette' / Syrah / Rhone—France | 8 | 32 |
| Charles Smith 'Boom Boom' / Syrah / WA | 11 | 44 |
| The Foundry / Syrah / Cape of Good Hope—S. Africa | 13 | 52 |

Malbec

| | | |
|---------------------------------------|----|----|
| Terra Rosa / Mendoza—Argentina | 8 | 32 |
| La Posta 'Cocina' / Mendoza—Argentina | 9 | 36 |
| Benmarco / Mendoza—Argentina | 12 | 48 |

Cabernet Sauvignon

| | | |
|------------------------------------|----|----|
| Michael Pozzan / Sonoma—CA | 10 | 40 |
| Pulenta / Mendoza—Argentina | 9 | 36 |
| Decero / Mendoza—Argentina | 12 | 48 |
| Zolo 'Reserve' / Mendoza—Argentina | 11 | 44 |
| Freemark Abbey / Napa—CA / 2002 | 12 | 48 |
| Glenelly / Stellenbosch S. Africa | 11 | 44 |
| Mettler / Lodi—CA | 13 | 52 |
| Dutch Henry / Napa—CA / 2004 | 17 | 68 |

Old World

| | | |
|---|----|----|
| La Quercia / Montepulciano / Abruzzo—Italy | 7 | 28 |
| Moris Farms / Sangiovese / Tuscany—Italy | 8 | 32 |
| Cht Le Conseiller / Bordeaux Blend / Bordeaux—France | 12 | 48 |
| Garnache De Fuego / Garnacha / Garnacha—Spain | 7 | 28 |
| Vega Sindoa 'El Chaparral' / Garnacha / Navarra—Spain | 10 | 40 |
| Tarima / Monastrell / Jumilla—Spain | 7 | 28 |
| Pinol Portal / Blend / Terra Alta—Spain | 9 | 36 |
| Atalaya / Blend / Almansia—Spain | 11 | 44 |
| La Cartuja / Blend / Priorat—Spain | 10 | 40 |
| Calma / Tempranillo / Rioja—Spain | 9 | 36 |
| Venta Morales / Tempranillo / La Mancha—Spain | 7 | 28 |

New World

| | | |
|---|----|----|
| Rocland 'Duck Duck Goose' / Blend / Barossa—Australia | 8 | 32 |
| Firefinch 'Ripe' / Blend / Robertson—South Africa | 10 | 40 |
| Terra Andina / Carmenere / Rapel—Chile | 7 | 28 |
| Ofenar 'Urban Uco' / Blend / Mendoza—Argentina | 7 | 28 |
| Revelry 'Revler' / Bordeaux Blend / Columbia—WA | 12 | 48 |
| Goose Ridge 'G3' / Blend / Columbia—WA | 9 | 36 |
| Peirano 'Immortal' / Zinfandel / Lodi—CA | 8 | 32 |
| Parducci 'True Grit' / Petite Sirah / Mendocino—CA | 12 | 48 |

FLIGHTS (4 x 2oz. pour)

Bit of This Bit of That (Red)

| | |
|--|----|
| Ofenar 'Urban Uco' / Blend / Mendoza—Argentina | 16 |
| Revelry 'Revler' / Bordeaux Blend / Columbia—WA | |
| Ramey 'Claret' / Bordeaux Blend / Napa—CA | |
| Cht Le Conseiller / Bordeaux Blend / Bordeaux—France | |

Que Syrah, Syrah, Shiraz (Red)

| | |
|---|----|
| Layer Cake / Shiraz / South Australia—Australia | 14 |
| Jean Luc Colombo 'Laviollette' / Syrah / Rhone—France | |
| Charles Smith 'Boom Boom' / Syrah / WA | |
| The Foundry / Syrah / Cape of Good Hope—S. Africa | |

Grab a Cab (Red)

| | |
|---|----|
| Michael Pozzan / Cab. Sauvignon / Sonoma—CA | 19 |
| Zolo 'Reserve' / Cab. Sauvignon / Mendoza—Argentina | |
| Glenelly / Cab. Sauvignon / Stellenbosch—S. Africa | |
| Dutch Henry / Cab. Sauvignon / Napa—CA / 2004 | |

Vino Bueno (Red)

| | |
|---|----|
| Vega Sindoa 'El Chaparral' / Garnacha / Navarra—Spain | 15 |
| Felino / Merlot / Mendoza—Argentina | |
| Atalaya / Blend / Almansia—Spain | |
| Benmarco / Malbec / Mendoza—Argentina | |

Mash Up (Red)

| | |
|---|----|
| Byron / Pinot Noir / Santa Barbara—CA | 15 |
| Calma / Tempranillo / Rioja—Spain | |
| Firefinch 'Ripe' / Blend / Robertson—South Africa | |
| Kestrel / Merlot / Yakima—WA | |

WHITE WINE (6oz. pour)

Chardonnay

| | | |
|--|----|----|
| Villa Maria 'Un-Oaked' / Hawkes Bay — N. Zealand | 9 | 36 |
| Verget "Macon Bussieres" / Maconnais—France | 8 | 32 |
| Du Nah "Tre Cuvee" / Sonoma Coast—CA | 12 | 48 |
| Santa Barbara Winery / Santa Barbara—CA | 7 | 28 |

Sauvignon Blanc

| | | |
|--|---|----|
| Ceder Green / Columbia—WA | 9 | 36 |
| Fairvalley / Coastal Region—South Africa | 7 | 28 |
| Errazuriz / Aconcagua—Chile | 7 | 28 |
| Honig / Napa—CA | 9 | 36 |

Crisp/Dry

| | | |
|---|----|----|
| Zios de Lusco / Albarino / Rias Baixas Spain | 9 | 36 |
| Groener / Gruner Veltliner / Kremstal—Austria | 7 | 28 |
| Foris / Pinot Blanc / Rogue—OR | 9 | 36 |
| Ben Volio / Pinot Grigio / Friuli—Italy | 7 | 28 |
| Lemelson / Riesling / Oregon | 11 | 44 |
| La Madrid / Torrontes / Mendoza—Argentina | 8 | 32 |
| Shaya / Verdejo / Ruida—Spain | 9 | 36 |

Rich/Lush

| | | |
|--|----|----|
| Feudi di San Gregorio Avalino / Fiano / Campania—Italy | 12 | 48 |
| Fuedo Arancio / Grillo / Sicilia—Italy | 7 | 28 |
| Conundrum / Blend / California—CA | 12 | 48 |
| Anselmi / Soave / Veneto—Italy | 8 | 32 |

Sweet/Rose/Frizzante

| | | |
|--|----|----|
| Star Tree 'Nouveau' / Chenin Blanc / West Cape—S. Africa | 7 | 28 |
| House Jam 'Smooth Red' / Bonarda / Italy | 7 | 28 |
| Valckenberg "Madonna" / Riesling / Rheinhessen—Germany | 7 | 28 |
| Charles and Charles 'Rose' / Syrah / Columbia—WA | 7 | 28 |
| La Spinetta "Moscato" / Moscato / Asti—Italy | 11 | 44 |
| Del Rio "Jolee" / Blend / Rogue, Oregon | 8 | 32 |

Bubbles (5oz. pour)

| | | |
|---|----|----|
| Belle Jardin 'NV' / Blanc de Blanc / Champagne—France | 7 | 35 |
| Albet i Noya / Cava / Catalunya—Spain | 8 | 40 |
| Pommery "Brut Royal" / Brut / Champagne—France | 16 | 80 |
| Adami / Prosecco / Veneto—Italy | 7 | 35 |
| Santa Julia / Brut Rose / Mendoza—Argentina | 7 | 35 |

Dessert / Port (3oz. pour)

| | | |
|--|----|-----|
| Quinta do Noval "Ruby" / Port / Douro—Portugal | 7 | 56 |
| Alvear / Pedro Ximenez / Montilla—Spain | 12 | *48 |
| Gordon Bros. "Late Harvest" / Gewurztraminer / Columbia—WA | 7 | *28 |
| Quinta do Noval "10 Yr Tawny" / Port / Douro—Portugal | 11 | 88 |

(* 375 ml bottles)

FLIGHTS (4 x 2oz. pour)

Hey Sugga (White)

| | |
|--|----|
| La Spinetta "Moscato" / Moscato / Asti—Italy | 13 |
| Valckenberg "Madonna" / Riesling / Rheinhessen—Germany | |
| Star Tree 'Nouveau' / Chenin Blanc / West Cape—S. Africa | |
| House Jam 'Smooth Red' / Bonarda / Italy | |

Nothing But Chard (White)

| | |
|--|----|
| Villa Maria 'Un-Oaked' / Hawkes Bay — N. Zealand | 13 |
| Santa Barbara Winery / Santa Barbara—CA | |
| Verget "Macon Bussieres" / Maconnais—France | |
| Du Nah "Tre Cuvee" / Sonoma Coast—CA | |

Anything But Chard (White)

| | |
|--|----|
| Groener / Gruner Veltliner / Kremstal—Austria | 12 |
| Shaya / Verdejo / Ruida—Spain | |
| Fuedo Arancio / Grillo / Sicilia—Italy | |
| Feudi di San Gregorio Avalino / Fiano / Campania—Italy | |

Ab Fab (White)

| | |
|------------------------------------|----|
| Foris / Pinot Blanc / Rogue—OR | 13 |
| Anselmi / Soave / Veneto—Italy | |
| Ceder Green / Columbia—WA | |
| Conundrum / Blend / California, CA | |

Bubbles

| | |
|---|----|
| Adami / Prosecco / Veneto—Italy | 14 |
| Belle Jardin 'NV' / Blanc de Blanc / Champagne—France | |
| Santa Julia / Brut Rose / Mendoza—Argentina | |
| Pommery "Brut Royal" / Brut / Champagne—France | |

RESERVE LIST AVAILABLE UPON REQUEST

FOOD

Lite Bites

| | |
|---|---------------|
| MARINATED OLIVES | 5 |
| Mixed olives, capers, onion, garlic, roasted red pepper, olive oil | |
| ROASTED GARLIC | 5 |
| Whole cloves, crostini, olive oil | |
| BRUSCHETTA FLIGHT | 7 / 10 |
| (Choose three toppings for \$7 or get any five for \$10) Crostini, Toppings: Hummus / Olive Tapenade Salmon Tartare / Grilled Veggie / Traditional Tomato Fresca Herbed goat cheese / Sun-Dried Tomato | |
| BAKED BRIE | 11 |
| Brie wrapped in puff pastry with raspberry preserves. Served with fresh fruit and crackers | |
| TARTARE | 10 |
| Cured salmon tartare drizzled with truffle aoli and served with crostini | |
| SUN-DRIED TOMATO SPREAD | 7 |
| Savory blend of soft cheese, sun-dried tomatoes and herbs served with crackers | |

Wraps / Salads

| | |
|--|-----------|
| STEAK WRAP | 11 |
| Flank steak, blue cheese, caramelized onions, mushrooms and horseradish aoli (Served with chips or side salad) | |
| VEGGIE WRAP | 8 |
| Eggplant, mushrooms, asparagus, goat cheese, field greens, tomato, avocado and roasted red pepper pesto (Served with chips or side salad) | |
| ROASTED CHICKEN SALAD | 11 |
| Roasted chicken breast, artichoke hearts, avocado and tomato served over mixed greens with parmesan croutons and cilantro lime vinaigrette | |
| BUFFALO CHICKEN SALAD | 11 |
| Buffalo chicken breast served over mixed greens with blue cheese crumbles, parmesan croutons and ranch dressing | |

Flatbreads

| | |
|--|-----------|
| DUCK | 14 |
| Duck confit, caramelized onion, dried fig, brie and balsamic drizzle | |
| PEPPERONI | 10 |
| Pepperoni, mozzarella and parmesan cheese | |
| ROASTED CHICKEN | 11 |
| Olive oil, roasted chicken, artichokes and caramelized onions with parmesan, goat cheese, roasted red pepper pesto and avocado | |
| EOLA | 10 |
| Basil pesto, Mozzarella, fresh and sun-dried tomato | |
| BBQ PORK | 11 |
| Pulled pork, fresh onion, black beans, smoked cheddar cheese and bbq sauce | |
| BUFFALO CHICKEN | 11 |
| Buffalo chicken, blue cheese, celery and ranch dressing drizzle | |
| THREE CHEESE | 11 |
| Truffle oil, mozzarella, parmesan and ricotta cheese | |
| VEGGIE | 10 |
| Eggplant, asparagus, mushrooms, red pepper pesto roasted garlic puree, goat and parmesan cheese | |
| STEAK | 14 |
| Flank steak, caramelized onion, mushrooms, blue cheese and horseradish drizzle | |

Desserts

| | |
|---|-----------|
| WHITE CHOCOLATE ALMOND CHEESECAKE | 7 |
| RASPBERRY PARFAIT | 9 |
| Godiva white chocolate liqueur soaked Pound Cake layered with raspberries, white chocolate mousse and roasted almonds | |
| CHOCOLATE MOLTEN CAKE | 10 |
| CHOCOLATE TRIFLE | 10 |
| Kahlua soaked brownie, toffee and chocolate mousse layered with whipped cream | |

BEER

Bottles - various shapes & sizes

| | |
|---|-----------|
| Lindemans "Framboise" / Lambic / Belgium | 10 (12oz) |
| Sea Dog "Apricot" / Wheat / ME | 5 (12oz) |
| Sea Dog "Blueberry" / Wheat / ME | 5 (12oz) |
| Peak (Organic) "Pomegranate" / Wheat Ale / ME | 5 (12oz) |
| Coronado "Orange Ave" / California Wit / CA | 6 (12oz) |
| Ayinger / Hefe Weizen / Germany | 6 (16oz) |
| Bell's "Oberon" / Wheat Ale / MI | 6 (12oz) |
| Radeberger / Pilsner / Germany | 5 (12oz) |
| Imperial / Pilsner / Costa Rica | 5 (12oz) |
| Krusovice "Imperial" / Lager / Czech Republic | 6 (16oz) |
| Modelo "Especial" / Lager / Mexico | 5 (12oz) |
| Terrapin "Rye" / Pale Ale / GA | 6 (12oz) |
| Highland Brewing Co. "St. Terese's" / Pale Ale / NC | 5 (12oz) |
| Sierra Nevada / Pale Ale / CA | 5 (12oz) |
| Left Hand "400# Monkey" / English Style IPA / CO | 5 (12oz) |
| Cigar City "Jai Alai" / IPA / FL | 6 (12oz) |
| Peak (Organic) / IPA / ME | 5 (12oz) |
| Stone / IPA / CA | 5 (12oz) |
| Bell's "Two Hearted" / IPA / MI | 6 (12oz) |
| Atlanta Brewing Co. "Laughing Skull" / Amber Ale / GA | 5 (12oz) |
| Erie Brewing "Railbender" / Scotch Ale / PA | 6 (12oz) |
| Stone "Levitation" / Ale / CA | 5 (12oz) |
| Rogue "Dead Guy Ale" / Bock / OR | 6 (12oz) |
| Highland Brewing Co. "Gaelic Ale" / Ale / NC | 5 (12oz) |
| Samuel Smith's "Nut Brown" / Brown Ale / England | 6 (12oz) |
| Cigar City "Maduro" / Brown Ale / FL | 5 (12oz) |
| Modelo "Negra" / Dark Ale / Mexico | 5 (12oz) |
| Atlanta Brewing Co. "Red Brick" / Brown Ale / GA | 5 (12oz) |
| Left Hand "Milk" / Stout / CO | 5 (12oz) |
| Cigar City "Jose Marti" / American Porter / FL | 6 (12oz) |
| Guinness / Stout / Ireland | 5 (12oz) |
| Clausthaler / Non-Alcoholic / Germany | 5 (12oz) |

PLEASE ASK YOUR SERVER ABOUT OUR LARGE FORMAT SELECTIONS.

Espresso and Such

| | |
|--|---|
| Espresso | 2 |
| Double Espresso | 4 |
| Cappuccino | 5 |
| Cafe Latte | 4 |
| Cafe Americano | 3 |
| Eola Coffee Supreme | 5 |
| Cafe Americano with Irish Cream and topped with Kahlua whipped cream | |

Non-Alcoholic Beverages

| | |
|---|---|
| Capt'n Eli's: Root Beer, Ginger Beer, Parrot Punch and Lemon/Lime | 2 |
| Coke, Diet Coke (12 oz cans) | 3 |
| Voss Spring: Still or Sparkling Water | 3 |

CHEESE Cheese plates served with crackers, assorted nuts, olives and fresh fruit. 15 / 20

(CHOOSE THREE CHEESES FOR \$15 OR FIVE FOR \$20. ADDITIONAL CHEESES ARE \$3 PER SELECTION)

- Midnight Moon** / Firm and dense, nutty / Aged goat's milk / Cypress Grove, California
- Port Salut** / Soft, savory and mild / Cow's milk / Entrammes, France
- Saint Andre** / Soft, rich and creamy / Sheep's milk / Villefranche de Rouerque, France
- Humbolt Fog** / Soft, clean and lemony / Goat's milk / McKinleyville, California
- Bruder Basil** / Semi-Soft, smoked / Cow's milk / Germany
- Purple Haze** / Creamy, herbaceous / Goat's milk / Cypress Grove, California
- Gran Queso** / Firm, sharp and rich / Cow's milk / Monroe, WI
- Irish Cheddar** / Firm, moderately sharp, sweet and fruity / Cow's milk / Ireland
- Lamb Chopper** / Mild, complex and buttery / Sheep's milk / Cypress Grove, California
- Maytag Blue** / Crumbly, spicy / Cow's milk / Newton, Iowa
- Mahon** / Semi-firm, sharp and tangy / Cow's milk / Menorca, Spain
- Manchego** / Semi-firm, nutty / Sheep's milk / Valle de Roncal, Spain
- Moody Blue** / Smokey and sweet / Cow's milk / Monroe, WI
- Grana Padano** / Grainy, rich and complex / Cow's milk / Italy

