

# DRINK

# Menu

## WHITE WINES

	Glass	Bottle
<b>Calandra Pinot Grigio</b> Central Italy	\$9	\$29
<b>Calandra Santa Teresa Chardonnay</b> Piedmonte	\$11	\$38
<b>Calandra Il Dolce Moscato</b> Italy	\$13	\$40
<b>Beringer White Zinfandel</b> California	\$10	\$34
<b>Funf 5 Riesling</b> Germany	\$11	\$36
<b>Château St. Jean Chardonnay</b> California	\$11	\$38
<b>Simi Sauvignon Blanc</b> California	\$11	\$38
<b>Cavit Pinot Grigio</b> Italy	\$12	\$39
<b>Santa Margherita Pinot Grigio</b> Italy	\$16	\$62

## PROSECCO & CHAMPAGNE

	Glass	Bottle
<b>LaLuca Prosecco</b> Italy	\$10	-
<b>LaLuca Prosecco Rosé</b> Italy	\$10	-
<b>Korbel Brut</b> California	\$12	\$34
<b>Bocelli Prosecco</b> Italy	-	\$36
<b>Veuve Clicquot Brut Yellow Label</b> France	-	\$95

## RED WINES

	Glass	Bottle
<b>Calandra Nero D'Avola</b> Sicily	\$8	\$28
<b>Calandra Chianti</b> Italy	\$10	\$30
<b>Calandra Pinot Noir</b> Palermo	\$10	\$30
<b>Calandra Rosina</b> Montepulciano	-	\$33
<b>Calandra Barbera</b> Piedmonte	\$11	\$35
<b>Calandra Dorina</b> A blend; oak aged barre, Piedmonte	\$11	\$35
<b>14 Hands Cabernet Sauvignon</b> California	-	\$34
<b>Beringer Merlot</b> California	-	\$34
<b>Yellow Tail Shiraz</b> Australia	-	\$35
<b>Ruffino IL Ducale "Rosso"</b> Italy	-	\$42
<b>Decoy Cabernet Sauvignon</b> California	-	\$48
<b>Ferrari Carano Merlot</b> California	-	\$52
<b>Simi Cabernet Sauvignon</b> California	\$14	\$52
<b>Ferrari Carano Pinot Noir</b> California	-	\$59
<b>Campaccio Terrabianca</b> Italy	-	\$62
<b>Marchese Di Barolo</b> Italy	-	\$76
<b>Robert Mondavi Pinot Noir</b> California	-	\$80
<b>Hess Collection Cabernet Sauvignon</b> California	-	\$92
<b>Austin Hope Cabernet Sauvignon</b> California	-	\$150

*"The best wines are the ones we drink with family and friends."*

## MIXED DRINKS \$12 EACH

### Blue Bird

Bloom Gin, Blueberry Rosemary Syrup, Topped With Tonic

### Irish Old Fashioned

Jameson, Bitters, B&B

### Mango Madness

Casamigos Blanco, Mango Nectar, Fresh Lemon, Sugar

### Mediterranean Mule

Figenza Vodka, Fresh Lime Juice, Ginger Beer

### MoMo Pineapple

Pineapple Rum, Muddled Pineapple, Fresh Lime, Mint, Sugar, Cointreau

### Tennessee Old Fashioned

Jack Daniels, Simple Syrup, Orange Juice, Bitters, Muddled Cherry and Orange

## MARTINIS \$12 EACH

### Bel Giardino

Tanqueray, Elderflower, Fresh Mint and Basil, Fresh lime Juice, Simple Syrup

### Cucumber Dream

Cucumber Vodka, Muddled Cucumber, Fresh Lime, St.Germain

### Lemon Bomb

Bombay Gin, Limoncello, Fresh Lime, Simple Syrup

### Perfect Cosmo

Orange Grey Goose, Cointreau, Fresh Lime Juice, Simple Syrup, Cranberry Juice

### Side Car

Courvoisier, Grand Marnier, Cointreau, Fresh Lemon Juice, Simple Syrup

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**BEER**

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<b>Budweiser</b>	<b>\$7</b>
<b>Bud Light</b>	<b>\$7</b>
<b>Coors Light</b>	<b>\$7</b>
<b>Michelob Ultra</b>	<b>\$7</b>
<b>Miller Light</b>	<b>\$7</b>
<b>Yuengling</b>	<b>\$7</b>
<b>Beck's</b> Non-alcoholic	<b>\$8</b>
<b>Blue Moon</b> Belgium	<b>\$8</b>
<b>Corona</b> Mexico	<b>\$8</b>
<b>Goose Island IPA</b>	<b>\$8</b>
<b>Guinness</b> Ireland	<b>\$8</b>
<b>Hanalei Island IPA</b> Hawaiian	<b>\$8</b>
<b>Heineken</b> Netherlands	<b>\$8</b>
<b>Peroni Nastro Azzurro</b> Italy	<b>\$8</b>
<b>Samuel Adams</b>	<b>\$8</b>
<b>Stella Artois</b> Belgium	<b>\$8</b>
<b>Stella Apple Cidre</b> Belgium	<b>\$8</b>
<b>Lindemans</b> Belgium (Peach, Raspberry or Black Currant)	<b>\$9</b>

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**PORT WINE**

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<b>Cockburns Tawny 10yr</b>	<b>\$10</b>
<b>Croft Special Reserve</b>	<b>\$10</b>
<b>Taylor Fladgate Vintage</b>	<b>\$10</b>
<b>Six Grapes</b>	<b>\$10</b>

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**PREMIUM SCOTCH BLEND**

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<b>Dewars 12yr</b>	<b>\$12</b>
<b>Jameson</b>	<b>\$12</b>
<b>Chivas Regal 12yr</b>	<b>\$14</b>
<b>Johnny Walker Black</b>	<b>\$14</b>

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**SINGLE MALT**

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<b>Glenfiddich 12yr</b>	<b>\$14</b>
<b>Glenlivet 12yr</b>	<b>\$14</b>
<b>Glenmorangie</b>	<b>\$14</b>
<b>Macallan 12yr</b>	<b>\$14</b>

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**TEQUILA**

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<b>Patron Cafe</b>	<b>\$11</b>
<b>Patron Silver</b>	<b>\$11</b>
<b>Casamigos Blanco</b>	<b>\$12</b>
<b>Don Julio Silver</b>	<b>\$12</b>
<b>Tequilla Ocho</b>	<b>\$12</b>
<b>Patron Gold</b>	<b>\$13</b>
<b>Casamigos Reposado</b>	<b>\$14</b>
<b>Don Julio Reposado</b>	<b>\$14</b>
<b>Clase Azul Reposado</b>	<b>\$20</b>

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**CORDIAL**

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<b>Amaretto Disaronno</b>	<b>\$10</b>
<b>Amaretto Gozio</b>	<b>\$10</b>
<b>Bailey's</b>	<b>\$10</b>
<b>Fernet Branca</b>	<b>\$10</b>
<b>Frangelico</b>	<b>\$10</b>
<b>Harveys Bristol Sherry</b>	<b>\$10</b>
<b>Irish Mist</b>	<b>\$10</b>
<b>Licor 43</b>	<b>\$10</b>
<b>Limoncello</b>	<b>\$10</b>
<b>Marie Brizard Anisette</b>	<b>\$10</b>
<b>Nocello</b>	<b>\$10</b>
<b>Sambuca Black</b>	<b>\$10</b>
<b>Sambuca Romana</b>	<b>\$10</b>
<b>B&amp;B</b>	<b>\$11</b>
<b>Drambuie</b>	<b>\$13</b>
<b>Grand Marnier</b>	<b>\$13</b>

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**FINE SPIRIT**

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<b>Courvoisier V.S.</b>	<b>\$13</b>
<b>Hennessy</b>	<b>\$13</b>
<b>Remy Martin V.S.O.P.</b>	<b>\$15</b>

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**BOURBON**

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<b>Bulleit Bourbon</b>	<b>\$11</b>
<b>Angels Envy</b>	<b>\$12</b>
<b>Woodford Reserve</b>	<b>\$12</b>
<b>Basil Hayden's</b>	<b>\$13</b>
<b>Bulleit Bourbon 10 Years</b>	<b>\$13</b>