

# Bottle Service

Wine Club Members Save 20% Off List Price

## RED WINE

<b>2021 Dossier Halo Reserve Dissertation Blend - WA</b>	<b>\$350</b>
<i>Bouquet of red raspberry, cassis, black plum, candied violets, dried rose petals, and gravel.</i>	
<b>2022 Dossier Flagship Cabernet Sauvignon - WA</b>	<b>\$160</b>
<i>Bold fruit, lively acidity, and lots of persistence. The complex bouquet of cassis, dried herbs, eucalyptus, licorice, and bittersweet chocolate.</i>	
<b>2019 Hess Persson 'Lion Tamer' Napa Valley Cabernet Sauvignon - CA</b>	<b>\$115</b>
<i>Supple tannins surround the palate, juicy black currant, dark plum &amp; hints of espresso. 84% Cab Sauv, 16% Malbec</i>	
<b>2021 Obelisco 'Electrum' Cabernet Sauvignon - WA</b>	<b>\$112</b>
<i>Deep ruby red in color with aromas of ripe cherry, red currant, dark chocolate.</i>	
<b>2023 The Orcas Project Cabernet Sauvignon - WA</b>	<b>\$63</b>
<i>83% Cabernet Sauvignon 15% Merlot wine maker: Chris Peterson</i>	
<b>2023 Quilceda Creek 'CVR' Blend - WA</b>	<b>\$165</b>
<i>84% Cabernet Sauvignon, 8% Cabernet Franc, 5% Merlot, and 3% Petit Verdot</i>	
<b>2013 CHÂTEAU LASSÈGUE Saint Emilion Grand Cru - FR</b>	<b>\$104</b>
<i>60% Merlot, 35% Cabernet Franc, 5% Cabernet Sauvignon 90 Points</i>	
<b>2022 "Cougar XI" by WIT Cellars - WA</b>	<b>\$69</b>
<i>The 11th in a collectors' series that celebrates Cougar wineries, and the role WSU alumni play as leaders in the wine industry.</i>	
<b>2023 "Cougar XII" by Bernard Griffin - WA</b>	<b>\$69</b>
<i>35% Merlot, 29% Cabernet Sauvignon, 17% Petit Verdot, 15% Syrah, 4% Petite Sirah</i>	
<b>2022 Domaine Calendal Plan De Diue CDR</b>	<b>\$57</b>
<i>70% Grenache 30% Mourvèdre. Deep red color. The nose is complex and elegant with blueberry jam</i>	
<b>2019 Sparkman 'Ruckus' Syrah - WA</b>	<b>\$69</b>
<i>Bright fruit with aromas of wild cherries, huckleberries, rosemary and chocolate- orange. Some licorice and cardamom.</i>	

## WHITE WINE

<b>2023 Barrel Dogs Chenin Blanc - WA</b>	<b>\$44</b>
<i>Chenin from Wähluke Slope in Chelan, crisp and delicious!</i>	
<b>2023 Barrel Dogs Semillon - WA</b>	<b>\$47</b>
<i>Semillon from Walla Walla, slightly barrel aged for a little roundness.</i>	
<b>2023 La Corradilla Ir Y Venir Sauvignon Blanc - MX</b>	<b>\$45</b>
<i>High citrus notes of lemon and lemongrass layered in with grapefruit, white peach, fresh cut lawn and honeydew melon.</i>	
<b>2023 Catalina Sounds Sauvignon Blanc - NZ</b>	<b>\$47</b>
<i>Preserved citrus, elderflower, subtle tropical fruit and a touch of Jalapeño create enticing aromatics.</i>	
<b>2023 Grosgrain Albarino - WA</b>	<b>\$39</b>
<i>Crisp and fresh with pale straw color and aromas of Asian pear, apricot, white flower and sea spray.</i>	
<b>2023 Longship Cellars Wild Harvest Rose - WA</b>	<b>\$45</b>
<i>Fresh strawberries, passion fruit + pomegranate dominate the palate with hints of watermelon, rose petals</i>	
<b>NV Orso IGP 'Ile de Beauté' Orange Wine - FR</b>	<b>\$30</b>
<i>100% Vermentinu. Lovely orange color. Hints of candied grapefruits, white flowers, almond paste and subtle spices on the nose.</i>	

## SPARKLING WINE

<b>NV Charles Orban Carte Noire Brut Champagne - FR</b>	<b>\$75</b>
<i>A clear golden color, with fine, elegant bubbles. A delicate nose dominated by citrus fruit, with hints of fudge.</i>	
<b>Vol Enchante Cremant d'Alsace Brut - FR</b>	<b>\$50</b>
<i>Delicate bubbles with a touch of stone fruit, citrus and creamy butter pastry.</i>	
<b>Maurice Bonnamy Cremant de loire- FR</b>	<b>\$39</b>
<i>Pale yellow wine with tiny bubbles. A nice aromatic persistence in the mouth with notes of pear and peach.</i>	
<b>2022 Lovo Moscato Giallo - IT</b>	<b>\$48</b>
<i>Aromas &amp; flavors of peach, orange, nectarine &amp; white flowers.</i>	
<b>NV Franciacorta CorteAura Sparkling Rosé - IT</b>	<b>\$38</b>
<i>75% Pinot Noir, 25% Chardonnay. Elegant bouquet with the notes of blackberry and raspberry.</i>	

## Red Wine

Available by the glass or bottle. Order flights by name and receive a pour of all 3 wines listed, or build your own for \$23

### CABERNET DELIGHT FLIGHT \$22

Gonna find my glassy, gonna hold her tight Gonna grab some Cabernet delight

**2021 UVA FUREM CALL FOR FIRE CABERNET SAUVIGNON - WA** \$12G / \$36B

With fruit-forward flavors of black cherry, blackberry and boysenberry, as well as chocolate, leather, graphite, mint and dried herbs.

**2020 THREE OF CUPS "LA BATELEUR" CABERNET SAUVIGNON - WA** \$19G / \$57B

Seared sugar, cherries, light smoke, cedar, and cinnamon on the nose. In the mouth tastes of cherry, blackberry, vanilla, cloves, black plum, dark chocolate

**2018 STONESTREET CABERNET SAUVIGNON - CA** \$25G / \$75B

As the wine opens in the glass, deep fruit flavors of bramble and blackberry alongside bright cocoa dance on the palate

### 50 WINES TO LEAVE YOUR LOVER FLIGHT \$21

The answer is easy if you take it logically I'd like to help you in your struggle to be free There must be fifty wines to leave your lover

**2021 ADRICE CELLARS SOFA KING TRAGIC MALBEC - WA** \$14G / \$42B

Described as a "storm of fruit," the palate is dominated by intense blackberry and bright cherry. It is often noted for being plush and mouth-filling.

**2016 TACCHINO DOLCETTO - IT** \$18G / \$54B

Luxurious weave of dark cherry, chocolate, dried tobacco, fall forest floor, and earth spice

**2021 ALTON SYRAH - WA** \$23G / \$69B

Notes of blackberry, plum jam, and pretty florals start things off. On the mid pale, silky background tannins and toasty warmth melt into a lengthy finish

### LIGHT PURPLE FLIGHT \$20

When the light purple falls Over sleepy Reidel walls And the stars begin to twinkle in the sky In the mist of a memory

**2024 CALA CIVETTA SANGIOVESE - IT (1L BOTTLE)** \$14G / \$42B

Nose: Dark cherry, hints of chalk and earth. Palate: Vibrant, tangy cherry, with a hint of smoke. Finish: Pleasantly dry, medium finish.

**2022 OVUM EZYTGR - PINOT NOIR - OR** \$15G / \$45B

Fresh strawberry & dark ripe berries. Cherry cola notes emerge as it opens up, followed by dried rose and black tea.

**2024 MATTEO ASCHERI VERDUNO PELAVERGA - FR** \$18G / \$54B

Light ruby red in color, with an elegant bouquet of red berries and flowers

### THE BLENDS ARE BACK IN TOWN FLIGHT \$19

Guess who just got back today Them wild-eyed blends that had been away

**2020 EGO BODEGAS - SP** \$12G / \$36B

Cabernet Sauvignon Syrah Monastrell. The palate fashes tones of licorice, violets, pepper, and raw cocoa, with a feshy, round feel

**2019 CIVIC WINERY AMPHORA CHALET RESERVE - OR** \$15G / \$45B

50% Syrah, 25% Grenache and 25% Viogner

**2020 LONGSHIP 'STARSHIP RED' - WA** \$14G / \$42B

25% Malbec, 17% Merlot 12% Syrah, 11% Cinsault, 9% Petite Sirah, 7% Tempranillo, 6% Cabernet Sauvignon, 6% Carmenere, 6% Mourvedre

### RIGHT BANK WHERE WE STARTED FROM FLIGHT \$18

Wine is good, Wine can be strong We gotta get right bank to where we started from Ahh-ah-ahhh

**2019 RONAN MERLOT - FR** \$10G / \$30B

This Bordeaux comes from the finest terroirs of the appellation. It is mainly composed of Merlot

**2022 J2 CABERNET FRANC - WA** \$13G / \$39B

Columbia Valley Cab Franc. Balsamic strawberry, casaba melon, rich and complex.

**2019 BASEL CELLARS PETIT VERDOT - WA** \$16G / \$48B

Nuances of dark chocolate, thyme & white pepper. Well integrated tannins build firm structure around the fruit.

### \*\*PREMIER FLIGHT\*\* TAKE THE ORIN AND RUN FLIGHT \$28

Here's a story 'bout Billy Joe and Bobbie Sue Two young lovers with nothing better to do Than sit around the house, drink wine, and watch the tube

**2024 ORIN SWIFT - ADVICE FROM JOHN - CA** \$20G / \$60B

"You Had Me At Hell No!" 100% Merlot. Dominating aromatics abound with notes of blackberry pie, black plum, sage and lilac.

**2023 ORIN SWIFT ABSTRACT RED - CA** \$23G / \$69B

Grenache, Petite Sirah, Syrah. The wine enters with class, being soft and lush, with notes of ripe plum, boysenberry and Santa Maria tri-tip.

**2023 ORIN SWIFT "8 YEARS IN THE DESERT" - CA** \$26G / \$78B

Zinfandel blend. Ripe blackberry, black plum, espresso bean, mint and cedar.

Wine Club Members get \$3 off flights, 20% off bottles in house  
and 30% off bottles to-go!



## White Wine

Available by the glass or bottle. Order flights by name and receive a pour of all 3 wines listed, or build your own for \$23

### DRINKING QUEEN FLIGHT \$16

Ooh, you can drink, you can jive Having the time of your life Ooh, see that girl, watch that scene Digging the drinking queen

**2024 MAJESTIC ESPRIT BORDEAUX BLANC - FR** \$8G / \$24B

100% Sauv Blanc. crisp, fresh profile, offering tastng notes of citrus, honeysuckle, acacia, and tropical fruit.

**2024 ADRICE 'ALMA' ALBARINO - WA** \$13G / \$39B

A balanced citrus explosion of first ripe orange - then lemon - ending with a tart lime finish.

**2023 COPAIN 'DAYBREAK' WHITE BLEND - CA** \$16G / \$48B

37% Malvasia Bianca, 29% White Riesling, 13% Gewürztraminer, 9% Chenin Blanc, 8% Viognier, 4% Chardonnay

### (DON'T FEAR) THE RE-POUR FLIGHT \$15

All our times have come Here, but now they're gone Seasons don't fear the Re-Pour Nor do the wind, the sun, or the rain

**2023 DEL RIO RIESLING - OR** \$10G / \$30B

Medium dry with an expressive nose of passion fruit, apricot, grapefruit and hyacinth.

**2023 BARREL DOGS ROSE - WA** \$13G / \$39B

Rose of Syrah, with a sunset Frenchie! Flavors of strawberry, cherry, and citrus.

**2022 WARR-KING PINOT GRIS - WA** \$15G / \$45B

A gorgeous crisp, refreshing wine that sparkles with green apple, subtle peach and soft tropical fruit.

### THAT'S THE WINE (I LIKE IT) FLIGHT \$15

Oh, that's the wine, uh-huh, uh-huh I like it, uh-huh, uh-huh That's the wine, uh-huh, uh-huh I like it, uh-huh, uh-huh

**2023 KIKI & JUAN BLANCO (1 LITER BOTTLE) - SP** \$12G / \$36B

90% Macabeo 10% Sauv Blanc. Pear and Starfruit followed by a wallop of salty sea air.

**2024 CALA CIVETTA BIANCO DI PITIGLIANO - IT** \$11G / \$33B

80% Trebbiano, 20% Chardonnay - Green apple with warm citrus and minerality repeating

**2024 SIGILLO SNOVALLEY - WA** \$12G / \$36B

38% Chardonnay 38% Viognier 24% Roussanne A delicious blend of kiwi and lemon on the palate, followed by slate on the finish.

### DON'T GO BREAKING MY CHARD FLIGHT \$14

Don't go breaking my Chard I couldn't if I tried Oh, honey, if I get restless Baby, you pour that wine

**2023 SEA SUN CHARDONNAY - CA** \$10G / \$30B

Nose: Bright citrus, apricot, toasted oak, honeysuckle blooms and a whiff of fresh ocean air. Flavors of stone fruit, apricot, and citrus.

**2023 UVA FUREM CHARDONNAY - WA** \$11G / \$33B

blending creamy richness from new French oak fermentation with a vibrant pop of acidity from stainless steel

**2022 CMS CHARDONNAY - WA** \$12G / \$36B

Lively blood orange & lush caramel apple, hints of cinnamon, & buttered toast. There's a fun mineral component as well

### WHAM BAM SHUG-A-LAND FLIGHT \$13

We got a wham bam shug-a-land And a sha-la-la-la-la-la thing Wham bam shug-a-land And a sha-la-la-la-la-la thing

**MAMA MANGO - IT** \$10G / \$30B

Sparkling white Muscat of Canelli with natural mango purée

**2022 STELLA MOSCATO D'ASTI - IT** \$9G / \$27B

Fragrant aromas of white peaches, flowers and tropical fruits with a long, lingering finish and refreshing well balanced acidity.

**NV PIZZOLATO SPARKLING MOSCATO - IT** \$12G / \$36B

Fresh and yet piercing fragrance reminiscent of sweet floral notes and yellow stone fruit compote

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and 30% off bottles to-go!



## Specialty Flights

Available by the glass or bottle. Order flights by name & receive a pour of all 3 wines listed.

### ISN'T SHE BUBBLY FLIGHT \$15

Isn't she bubbly Isn't she wonderful Isn't she precious Less than one minute old

**ZONIN GRAN CUVÉE BRUT - IT**

\$9G / \$27B

Straw yellow, with a lively, evanescent frothiness. Intense, harmonic with delightful fruity hints.

**VALDO NUMERO 1 - IT**

\$11G / \$33B

With its persistent taste, this bright wine reveals a harmonious and balanced sweetness.

**MONTGERMONT CRÉMANT DE BOURGOGNE BLANC DE NOIRS BRUT - FR**

\$14G / \$42B

Aromas of pear, golden apple, wild strawberry. On the palate- dry and bright, with raspberry and apple flavors.

### BLITZKRIEG POP! FLIGHT \$17

The Blitzkrieg Pop They're pilin' in the back seat They're generatin' steam heat Pulsatin' to the backbeat The Blitzkrieg Pop

**FRENCH BLUE CREMANT DE BORDEAUX BRUT - FRANCE**

\$14G / \$42B

Flavors of peach skins, pear, white flowers, lemon, and cranberry with a supple, bright, finely carbonated, dry medium body

**2022 LOVO BRUT PROSECCO ROSE - IT**

\$15G / \$45B

On the nose, red berries and blossoms. Fresh and crisp palate, with a clean, refreshing, and persistent finish.

**NV LINGOT MARTIN BUGEY-CERDON GAMAY ROSE - FR**

\$14G / \$42B

100% Gamay. Aromas of red & black fruits w/ floral notes. Very fruity & pleasant flavors w/ a good balance between sugar & acid.

### PORT THAN A FEELING FLIGHT \$42

1 oz Flight Pours / 3 oz Glass Pour

**DOWS 10 YEAR TAWNY - PT**

\$12G / \$60B

Peppery spice and a touch of marmalade

**DOWS 20 YEAR TAWNY PORT - PT**

\$22G / \$110B

Flinty tannins meld with concentrated red berry

**DOWS 30 YEAR TAWNY PORT - PT**

\$42G / \$238B

Quince, citrus & a stylish, lingering dry finish

**DOWS 40 YEAR TAWNY - PT**

\$58G / \$363B

Slightly dry finish with nutty praline notes

Not included in the flight

**DOW'S WHITE PORT - PT**

\$10G / \$45B

Intense, rich, nutty, aromatic complexity - 3oz glass pour

### ROCK AMARO ALL NIGHT FLIGHT \$18

1 oz Flight Pours / 2 oz Glass Pour Amaro is typically drank as an after meal delight! Some are more herbal than others. But all are strong, consisting of at least 20% ABV.

**BRUCATO - ORCHARDS AMARO - CA**

\$10/2oz

Juicy apricot and candied orange flavors, followed by notes of warm spices and walnuts.

**BRUCATO - CHAPARRAL - CA**

\$15/2oz

Rich, full-bodied, and a stunning showcase of elevated herbs and spices

**BRUCATO - WOODLANDS - CA**

\$16/2oz

Blending velvety, oak depth with notes of vanilla, caramel, and spice.

Wine Club Members get \$3 off flights, 20% off Bottles  
and 30% off Bottles to go!



# Spirited Away

There's time for Wine Later!

## SPRITZES

Bubbly Little Treats!

<b>The Bordeaux Spritz</b>	\$15
Aperol, Sparkling wine	
<b>The Empress Spritz</b>	\$15
Empress Gin, Sour, Zonin Lemon	
<b>The Lemon-Cucumber Spritz</b>	\$15
Empress Lemon Cucumber Gin, Sour, Zonin Lemon	
<b>The Elderflower Spritz</b>	\$15
Empress Elderflower Gin, Sour, Zonin Lemon	
<b>The Margarita Spritz</b>	\$15
Tres Agaves Tequila Blanco, Sour, Zonin Lemon	
<b>The Poloma Spritz</b>	\$15
Tres Agaves Tequila Blanco, Grapefruit, Zonin Orange-Cran	
<b>The Coco-rita Spritz</b>	\$15
Cazcabel Coconut Tequila, Sour, Zonin Lemon	
<b>Thr Pear-fect Spritz</b>	\$15
Belle de Brillet Pear Brandy & Lemon Zonin	
<b>The Portuguese Spritz</b>	\$13
Dow's White Port, Lime, Tonic	

## COCKTAILS

Cockadoodle doo!!

<b>Buffalo Trace Old Fashioned</b>	\$16
<b>Basil Hayden Old Fashioned</b>	\$16
<b>Old Town Manhattan</b>	\$16
Buffalo Trace, vermouth, bitters	
<b>The Bordeaux Boulevardier</b>	\$16
Yellowstone Bourbon, Campari, Vermouth	
<b>Hay &amp; Sunshine Penicillin</b>	\$16
Hay & Sunshine Whiskey, Kings Ginger, Scotch Float	
<b>The Birdcage</b>	\$16
Sazerak Rye, Aperol, pineapple, lime	
<b>Belle Tampico</b>	\$16
Belle de Brillet Pear Brandy, Campari & Tonic	
<b>Espresso Martini</b>	\$16
Pursuit Vanilla Vodka, Cold Brew, Bailey's	
<b>Hot To Go Margarita</b>	\$14
Pineapple Jalapeno Tequila, Orange Liqueur, Lime, Simple	
<b>Bordeaux 75</b>	\$14
Vikre Gin, sparkling wine, lemon, simple	
<b>The "Old Tom" Gimlet</b>	\$18
Bordeaux Botrytis Gin, Lemon, Simple	
<b>Squeeze Me</b>	\$16
DTM Shiraz, Limoncello, Chambord	
<b>Pop My Cherry</b>	\$16
DTM Shiraz, Elderflower liquor, Chambord	

## SANGRIAS

Fruity Wine Indulgences.

<b>Red Sangria</b>	\$15
DTM Shiraz married with brandy and fruit	
<b>White Sangria</b>	\$15
Semillon White Wine married with brandy and fruit	

## REFRESHERS

Sit back, relax, we got you!

<b>Hard Iced Tea</b>	\$12
Delicious Ice Tea with a kick! — Your Choice of Peach or Raspberry	
<b>Hard Lemonade</b>	\$12
When life gives you lemons, add booze! — Your Choice of Peach or Raspberry	

## HOT DRINKS

Warm your Body and Soul!

<b>Coffee Nudge</b>	\$10
Christian Brother's Brandy, Old Busker Coffee Liqueur, Creme de Cacao, coffee	
<b>B52 Coffee</b>	\$10
Bailey's, Old Busker & Orange Liqueur	
<b>Old Busker's Coffee</b>	\$10
Old Busker's Coffee Liquor, coffee	
<b>Jalisco Coffee</b>	\$10
Cazcabel Coffee Tequila, coffee, whipped cream	
<b>Pursuit Cider</b>	\$10
Hot cider & Pursuit Apple Cinnamon Whiskey	
<b>Scandinavian Hot Chocolate</b>	\$10
Vikre Aquavit, Dark chocolate, cream, vanilla whip	
<b>Gluhwein - Mulled Wine</b>	\$10
Hot spiced red wine!	

## NON-ALCOHOLIC

Great in between drinks as well!!

<b>Sovi Red Blend</b>	\$9
Dry style red blend of Syrah, Malbec & Petite Sirah	
<b>Sovi NA Sparkling Rose</b>	\$9
Made from 100% Tempranillo Rosé	
<b>Sovi NA Sparkling White</b>	\$9
A brut-style sparkling Chenin Blanc	
<b>Clever Mocktails Pink G&amp;T</b>	\$7
<b>Clever Mocktails Margarita</b>	\$7
<b>Clever Mocktails Mojito</b>	\$7



## ∞ The Top Shelf ∞

Special Curation of Spirits

### WHISKEY

<b>BASIL HAYDEN KENTUCKY STRAIGHT BOURBON WHISKEY</b>	\$14
<b>BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY</b>	\$13
<b>DO EPIC SHIT WHISKEY</b>	\$22
<b>E.H. TAYLOR SMALL BATCH BOURBON</b>	\$25
<b>REDBREAST 12YR SINGLE POT STILL IRISH WHISKEY</b>	\$16
<b>TRAVELLER WHISKEY</b>	\$12
<b>VIKRE HONOR BRAND HAY &amp; SUNSHINE</b>	\$16
<b>WELLER SPECIAL RESERVE</b>	\$18
<b>WESTLAND FLAGSHIP SINGLE MALT</b>	\$14
<b>WOODFORD RESERVE DISTILLER'S SELECT</b>	\$14
<b>YELLOWSTONE SELECT STRAIGHT BOURBON</b>	\$14

### RYE

<b>MICHTER'S US*1 BARREL STRENGTH RYE</b>	\$35
<b>MICHTER'S STRAIGHT RYE</b>	\$15
<b>SAZERAC STRAIGHT RYE</b>	\$13

### SCOTCH

<b>BALVENIE 12YR DOUBLEWOOD</b>	\$16
<b>BALVENIE 14YR CARIBBEAN CASK</b>	\$24
<b>BALVENIE 21YR PORTWOOD</b>	\$84
<b>THE DEACON - BLENDED SCOTCH</b>	\$15
<b>OBAN 14YR</b>	\$22

### TEQUILA

<b>CORAZON TEQUILA BLANCO</b>	\$13
<b>CORAZON TEQUILA REPOSADO</b>	\$15

### OTHER

<b>PURSUIT SUPERIOR VODKA</b>	\$9
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# Beer

*Specially Curated Selection of Beers.*

BREWERY	BEER NAME	ABV%	CAN SIZE	
Lucky Envelope	Helles Lager	5.0%	16oz	\$9
Carlsberg	Pilsner	5.0%	16oz	\$7
pFriem	Pilsner	4.9%	12oz	\$8
Rainier	Tall Boy	4.6%	16oz	\$6
Kulshan	Into The Haze Hazy IPA	6.5%	12oz	7\$
Dru Bru	Mango Sour	4.8%	12oz	\$7
Firestone	805 Blonde Ale	4.7%	12oz	\$7
Occidental	Hefeweizen	5.0%	16oz	\$9
Samuel Adams	Winter White Ale	5.7%	12oz	\$7
E9	Aviso IPA	6.7%	16oz	\$9
E9	Realize Real Lies IPA	6.5%	16oz	\$9
Boneyard	RPM IPA	6.5%	12oz	\$6
Buoy	West Coast Pilsner	5.4%	12oz	\$7
Old School House	Fresh Betty Hazy IPA	6.9%	16oz	\$9
Mac & Jacks	African Amber	5.8%	12oz	\$7
San Juan	English Porter	6%	16oz	\$8
Guinness	Draught Stout	4.2%	16oz	\$9
Clarity	Ginger-Lime Hard Seltzer	5.0%	12oz	\$7
Clarity	Watermelon Hard Seltzer	5.0%	12oz	\$7
Locust	Honey Pear Hard Cider	6.0%	12oz	\$7
Locust	Cinn-ful Cran	6.0%	12oz	\$7
Locust	Blackberry Hard Cider	6.0%	12oz	\$7
Athletic	Non-Alcoholic Hazy IPA	0.0%	12oz	\$7

*Non Alcoholic- Unsweetened iced tea, lemonade, coffee, Coke, Diet Coke, Sprite, and a variety of flavored sparkling water.*

## Mains

### HANDHELDS

Gluten Free Options Available! Served with Chips - Substitute Salad - Garden or Caesar +5 - Goat Cheese or Beet +6 - or Soup +5

<b>PRIME RIB DIP</b>	\$22
Münster, horseradish Dijon aioli + au jus. Add grilled onions \$2	
<b>CHIMICHURRI FLANK STEAK PANINI</b>	\$20
Grilled flank steak with caramelized onions and gorgonzola aioli	
<b>CHICKEN PESTO PANINI</b>	\$19
Chicken with pesto aioli, provolone & Mama's Lil Peppers	
<b>CUBANO PANINI</b>	\$18
Cuban pork, Prosciutto with Provolone, pickles, and a horseradish Dijon aioli	
<b>CAULIFLOWER STEAK SANDWICH</b>	\$18
Cauliflower Steak, Creamy Brie, Mama's Lil Peppers	
<b>CHICKEN CAESAR NAAN FOLD</b>	\$17
All the goodness of a chicken Caesar, wrapped up! Upgrade to Smoked Salmon +5	
<b>GRILLED CHEESE PANINI</b>	\$17
Blend of three cheeses & Mama's Lil Peppers . Add grilled chicken or prosciutto +5 Add steak or salmon +7	

### SALADS

Add grilled chicken or prosciutto~ 5 Add steak or salmon~ 7

<b>CHIMICHURRI FLANK STEAK SALAD</b>	\$20
Flank Steak, Mixed Greens, gorgonzola crumbles, onion, cherry tomato, Chimichurri Vinaigrette	
<b>GOAT CHEESE &amp; WALNUT SALAD</b>	\$17
Mixed greens, goat cheese, candied walnuts, grilled onions and balsamic dressing on the side	
<b>BEET SALAD</b>	\$17
Roasted Beets, mixed greens, candied walnuts, sliced red onion, gorgonzola and balsamic dressing on the side	
<b>CAESAR SALAD</b>	\$14
Romaine, croutons, and parmesan served with house made caesar dressing on the side	
<b>GARDEN SALAD</b>	\$14
Mixed greens, tomatoes, olives, carrots, cucumber, croutons, parmesan. Served with house made ranch on the side	
<b>CLASSIC CAPRESE</b>	\$14
Tomato, fresh mozzarella, pesto and balsamic reduction	

### SOUP

Available by the cup or bowl.

<b>CHEF SPECIAL SOUP</b>	\$6C / \$12B
A snapshot of what's happening now.	
<b>TOMATO BISQUE - GF</b>	\$5C / \$10B
tomatoes + basil = Yum	
<b>COMFORTING MUG BEEF BONE BROTH</b>	\$8

### PINSA! (ROMAN FOR FLATBREAD)

No need to convert these flat breaders. (gluten friendly, ask for GF option)

<b>THE MARK ANTONY</b>	\$14
Stracciatella (Mr. Dreamy)	
<b>THE MARCUS AURELIUS</b>	\$20
Stracciatella + Italian meats (The loud one)	
<b>THE CLEOPATRA</b>	\$20
Stracciatella, Goat Cheese, Fig Jam, Prosciutto, Grilled Onions & Balsamic Glaze (The bougie one)	
<b>THE MARGARET THERESA</b>	\$18
Stracciatella, Mozzarella, Tomato, Basil & Balsamic Glaze (The Colorful One)	
<b>THE ZESTY ZUES</b>	\$18
Stracciatella, Pickles, mama's Lil' Peppers, Pepperoncini (He's Electric, boogie-woogie) Add Cubano Pork +3	

### DESSERTS

Perfect pairing with a Port Flight!

<b>CHOCOLATE CHIP COOKIE</b>	\$5
~A house baked chocolate chip cookie. Served warm with Vanilla ice cream.	
<b>CHEESECAKE MINIS</b>	\$5
~ House Made cheesecake minis. Ask what the current flavor is!	
<b>CHOCOLATE TORTE</b>	\$7
Flourless dark chocolate torte. Rich and silky, served with vanilla ice cream.	

All food items are made in a small kitchen and items may come in contact with each other. Please be wary if there are any allergy concerns.

☞ Shareables & Small Bites ☞

**BOARDS**

Gluten Free Crackers Available Upon Request! - Add Hummus or Artichoke Dip to any Board \$8

**CHARCUTERIE BOARD** \$29 Small / \$38 Large

Our Boards come with 3 cheeses and 3 meats, marcona almonds, olives, fig jam, house made pickled veggies and fruit. Served with crackers! Large board includes truffle burrata!

**CHEESE BOARD** \$29 Small / \$38 Large

Our Boards come with 5 cheeses, fig jam, candied walnuts, olives, house made pickled veggies, and fruit! Served with your choice of toasted ciabatta or crackers! Large boards includes truffle burrata!

**CAVIAR BOARD** \$49

1oz jar of Paddlefish Caviar with Blini, Crème Fraîche and pickled veggies  
— Sub Paddlefish Caviar for 1oz Baerii Caviar - \$109

**SMOKED SALMON BOARD** \$32

Our in house Smoked Salmon, almonds, olives, house made pickled veggies, fruit, Lemon dill cream cheese, capers and rice crackers.  
— Add 1oz Caviar: - Paddlefish +39 - Baerii +99

**FRENCHY-FRENCH BOARD** \$28

Pâté, pickled veg, mustard, fig jam, assorted nuts and toast

**TINNED FISH BOARD** \$26

Lemon dill cream cheese, toast, hard boiled egg, pickled veg, olives.  
— Ask your server for the catch of the day

**ARTICHOKE DIP BOARD** \$27

Artichoke dip served with veggies, pita, olives, Dolmas, house made pickled veggies, fruit and almonds.

**HUMMUS BOARD** \$25

Served with our house made roasted red pepper hummus, veggies, pita, olives, dolmas, house made pickled veggies, fruit and almonds.

**TRUFFLE BURRATA** \$15

Served with toasted ciabatta. Prosciutto +4  
— Add 1oz Caviar: - Paddlefish +39 - Baerii +99

**SMALL BITES**

Share with others or enjoy by yourself!

**SPECIALTY POPCORN**

- Truffle popcorn drizzled with truffle oil, salt and pepper. \$10
- Porky popcorn tossed with bacon fat, olive oil, herbs and parm \$12
- Plain \$7

**DIABLO BITES**

Choice of the following smothered in Diablo Sauce, topped with Parm and served with toast  
-Steak - \$18  
-Cauliflower - \$15

**DEVILED EGGS** \$13

Four halves of deviled eggs topped with candied Canadian bacon and green onion. Top with Truffled Caviar + \$10

**SOFT PRETZEL** \$12

A toasted soft pretzel. Served with apple slices and your choice of creamy brie cheese, or gooey blue cheese dip

**BRUSCHETTA PLATE** \$12

Traditional roasted tomatoes with basil and garlic topped with balsamic glaze and parmesan served beside toasted ciabatta

**GOAT CHEESE PLATE** \$10

Served with crackers and honey & strawberry preserves.

**HUMMUS PLATE** \$10

Our house roasted red pepper hummus. Served with toasted bread

**ARTICHOKE AND PARMESAN DIP PLATE** \$10

Our House recipe artichoke dip served hot. With toasted bread

**WARM BREAD** \$6

Served with house made garlic herb butter

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