



WHITES

Glass/Bottle

Riesling, Woodbridge, California	6 / ~
Riesling, Dr. Konstantin Frank Dry, New York	~ / 33
Riesling, Hogue Cellars, Washington	6 / 20
Pinot Grigio, Cavit, Italy	6 / 20
Pinot Grigio, Ecco Domani, Italy	6.5 / 26
Pinot Gris, Trimbach, France	~ / 44
Sauvignon Blanc, Nobile Regional Collection, New Zealand	7 / 26
Sauvignon Blanc, Kim Crawford, New Zealand	~ / 36
Sauvignon Blanc, Chateau St. Michelle, Washington	~ / 26
Chardonnay, Woodbridge, California	6 / ~
Chardonnay, Kendall Jackson Vintner's Reserve, California	7 / 30
Chardonnay, Toasted Head, California	~ / 30
Chardonnay, Sonoma Cutrer Russian River Valley, California	~ / 44

BLUSH

Catawba/Baco Noir, Hazlitt 1852 Red Cat, New York	6 / 20
White Zinfandel, Beringer, California	6 / 20

SPARKLING

Sparkling, Roderer Estate Brut NV, California	~ / 44
Sparkling, Elmo Pio Asti, Italy	~ / 26



REDS



Glass/Bottle

Rioja Crianza, Marques de Caceres, Spain	-- / 29
Pinot Noir, BV Coastal Estates, California	-- / 22
Pinot Noir, Willamette Valley Vineyards, Oregon	-- / 55
Pinot Noir, Mirassou, California	-- / 28
Pinot Noir, Woodbridge, California	6 / --
Merlot, Woodbridge, California	6 / --
Merlot, Kendall Jackson Vintner's Reserve, California	-- / 40
Cabernet Sauvignon, Woodbridge, California	6 / 20
Cabernet Sauvignon, Columbia Crest Grand Estates, Washington	-- / 28
Cabernet Sauvignon, Santa Rita Reserve, Chile	-- / 24
Cabernet Sauvignon, Francis Coppola's Director's Cut, California	-- / 44
Sirah, Bogle Petite, California	-- / 26
Shiraz, Rosemount Estates, Australia	7 / 22
Shiraz, Jacob's Creek Reserve, Australia	-- / 26
Zinfandel, Rosenblum Vintner's Cuvee, California	-- / 26
Malbec, Misterio, Argentina	-- / 20
Malbec, Navarro Correas, Argentina	-- / 28
Malbec, Terrazas Reserve, Argentina	-- / 40



CLASSIC COCKTAILS

Old Fashioned 8

It is said that the Old Fashioned was first made with bourbon and originated in the 1800s at a gentlemen’s club in Kentucky. In keeping with tradition, ours uses Maker’s Mark Bourbon, bitters, a muddled orange, and cherry, a dash of sugar, and a splash of soda. A quintessential cocktail.

Brandy Alexander 7

The Brandy Alexander was at the height of its popularity during the early 20th century. Our recipe consists of brandy, creme de cacao dark and cream garnished with nutmeg, but this is a twist on the original gin version, simply called an Alexander.

Mojito 7

The origin of the Mojito remains a mystery, though it is said that it was based on the El Draque cocktail, popular in the 19th century and created in Cuba. The original used aguardiente, the grandfather of modern day rum. Ours starts with fresh muddled mint, sugar and lime, topped with Bacardi Superior rum and soda.

Orange Blossom 7

The Prohibition Era Orange Blossom was made in an effort to disguise the poor quality of the only thing available, “bathtub gin.” It was included in the 1935 copy of the Old Waldorf-Astoria Bar Book. Ours stays true to the original, using sweet vermouth and orange juice, although we prefer Tanqueray in lieu of the homemade variety.

Singapore Sling 8

The Singapore Sling was created by a bartender working at the Raffles Hotel in Singapore as early as 1910. Tanqueray, Cointreau, cherry brandy, and B&B form the base for this classic cocktail.

Jack Rose 7

A popular drink in the 1920s and 1930s, the drink was consumed by narrator Jake Barnes in Hemmingway’s The Sun Also Rises and was a favorite of John Steinbeck. The recipe calls for applejack brandy, grenadine, and lime juice.

Algonquin 7

The Algonquin was named for the Algonquin Hotel in New York City and this 1900s cocktail is made up of rye whiskey, dry vermouth, and pineapple juice. Ironically, the Algonquin was known to be a dry establishment, even prior to prohibition.

Classic Martini

The exact origin of the Classic Martini is unclear but it is thought to have been created around 1912. The original consisted of dry vermouth and gin, rather than the more popular version made today with vodka. Whether you like gin or vodka, olives or a twist, dry or wet, we’ll make it just the way you like it.

AFTER DINNER DRINKS

Baileys and Coffee 8

Baileys Irish Cream and Starbucks coffee topped with whipped cream

Irish Coffee 8

Jameson, Starbucks coffee, and sugar with whipped cream

Baileys Irish Coffee 8

Baileys Irish Cream, Jameson, and Starbucks coffee topped with whipped cream.

Kahlua and Coffee 7

Kahlua and Starbucks coffee topped with whipped cream and a dash of cinnamon

MODERN FAVORITES

Moon over Manhattan	8
Crown Royal, amaretto, and cranberry juice served in a martini glass garnished with cherries.	
Tropitini	9
Absolut Mandarin vodka, Malibu rum, banana liqueur, blue curacao and pineapple juice served in a martini glass with a cherry and orange garnish.	
Chocolate Covered Pretzel	8
Whipped cream vodka, Frangelico, and creme de cacao light and dark, served in a salt-rimmed martini glass with an orange twist garnish.	
Appletini	8
Absolut vodka, apple pucker schnapps, triple sec, and sweet and sour mix, served in a sugar-rimmed martini glass with a cherry garnish.	
Snickerdoodle Martini	9
Absolut Vanilla vodka, RumChata, Fireball, Buttershots, White Chocolate Godiva liqueur, a splash of Baileys and cream served in a martini glass with a cinnamon and sugar coated rim.	
Cosmopolitan	8
Absolut Citron vodka, Cointreau, fresh lime juice, and cranberry juice served in a martini glass with a lime garnish.	
Alabama Slammer	8
Southern Comfort, amaretto, sloe gin, and orange juice served in a collins glass with an orange and cherry garnish	

BOTTLED BEER

Bud Light	4	Guinness (Pub Can)	5	O'douls	4
Dogfish Head 60 Minute IPA	5	Harpoon IPA	5	Rolling Rock	4
Great Lakes Edmund Fitzgerald Porter	5	Heineken	5	Stella Artois	5
Newcastle Brown Ale	5	Coors Light	4	Straub Amber	4
Yuengling Lager	4	Labatt	4	Founders Centennial IPA	6
Michelob Ultra	4	Angry Orchard Crisp Apple	5	Miller Lite	4
Labatt Blue Light	4	Budweiser	4		

DRAUGHT BEER

Rotating Draught Selections

We offer six rotating taps of great craft beer on draught, currently including Yuengling Lager, Blue Moon, and Sam Adams Summer Ale. Ask your server or bartender for today's selections as some taps change frequently.