



Wine Menu

Sparkling Wines

	Glass/Bottle
Prosecco, Zonin, <i>Italy</i>	7/28
Brut – Select Cuvee, Piper Sonoma, <i>California</i>	45
Domaine Carneros – Taittinger, <i>California</i>	65
Veuve Cliquot – Demi Sec NV, <i>France</i>	110

White Wines

House White	5
Vinho Verde, Casal Garcia, <i>Portugal</i>	7/28
Sauvignon Blanc, Matua, <i>Marlborough, N. Zealand</i>	8/30
Chardonnay, Walnut Crest, <i>Chile</i>	7/28
Pinot Grigio, Mezzacorona, <i>Italy</i>	7/28
Torrantes, Trapiche, <i>Argentina</i>	7/28
Riesling, Saint M, <i>Germany</i>	7/28

Red Wines

House Red	5
Tempranillo Garnacha, Red Guitar, <i>Spain</i>	7/28
Malbec, Trapiche, <i>Argentina</i>	7/28
Malbec, Norton, <i>Argentina</i>	8/30
Merlot Reserve, Santa Ema, <i>Chile</i>	7/28
Cabernet Sauvignon, Cellar No.8, <i>California</i>	7/28
Côtes-du-Rhône, Parallele 45, <i>France</i>	9/32

Sherry & Port

Moscato, St. Supery, <i>California</i>	9
Moscotel, Emilin Lustau, <i>Spain</i>	10
Porto White, Ramos Pinto, <i>Portugal</i>	9
Porto Fonseca, Ramos Pinto, <i>Portugal</i>	10
Porto Tawny, Ramos Pinto, <i>Portugal</i>	10



\$10

The 16th

Hendrick's Gin, St. Germain Elderflower Liqueur,
finished with Sauvignon Blanc & a Lime Twist

Local Caipirinha

51 Cachaça, Crushed Ice, Lime & Cane Sugar

The Original Singapore Sling

Sapphire Gin & Cointreau Tropical Cocktail topped with Cherry Brandy

Apple Grass

A Traditional Polish Libation made with Apple Juice and Zubrowka
Vodka

The Riviera

French St. Germain Liqueur with Italian Prosecco & a dash of soda

Mai Tai

Classic Rum Punch featuring Mount Gay Rum and Amaretto

Pears Garden

Absolut Pear, Cranberry & Lemon Juice with a touch of Crème de
Cassis

Sapphire French

Bombay Sapphire Gin-inspired Champagne Cocktail with fresh Lemon
Juice

Draught Beer

Peroni, Leinenkugel's (Seasonal Variety),
Pilsner Urquell, Blue Moon (Seasonal Variety), Miller Lite

Bottled Beer

Corona, Amstel Light, Miller Lite, Yuengling Lager,
Heineken, Red Stripe, Guinness