

# WINE

## chardonnay

- Stone Cellars**  
fresh citrus aromas with a touch of oak
- Covey Run, Washington**  
local fruit, apple & pear notes, soft oak
- Kendall Jackson, California**  
rich, round, full flavor, tropical
- R.H. Phillips, “Toasted Head”, Ca**  
estate grown, vanilla/butterscotch, big
- Sonoma-Cutrer, Russian River**  
bold, big oak & fat full body
- Chateau St. Jean, Sonoma**  
spicy ripe pears, buttery notes, smokey finish
- Stags’ Leap, Napa**  
tropical flavors, smokey, vanilla & clove
- Cakebread, Napa**  
full bodied, hints of apple, long finish

## other white stuff

- Snoqualmie, Sauv Blanc, Columbia Valley**  
crisp refreshing citrus notes, clean finish
- Kim Crawford, Sauv Blanc, New Zealand**  
full body, grapefruit & gooseberry
- Hogue, Pinot Grigio, Columbia Valley**  
crisp, clean finish, round soft body
- Eyrie, Pinot Gris, Oregon**  
organically estate grown, earthy, light butter finish
- Menage a Trois, chard/chenin blanc/muscato**  
3 grapes, honeydew notes, sweet finish
- Caymus, “Conundrum”, Napa**  
5 fruit varietal, big flavor, clean finish

## merlot

- BV, Coastal California**  
lush fruit, deep savory, med-full body
- Cartlidge & Browne, California**  
black currant/plum notes, round finish
- I4 Hands, Washington**  
blackberry, cherry, spice. velvet finish
- Matanzas Creek, Bennett Valley**  
rich dark fruit, smokey notes w/ soft tannins
- Canoe Ridge, Columbia Valley**  
blackberry, cassis, cinnamon & vanilla

## sparkling

- House Champagne** 6.00gl
- Roederer Estate, California** 46.00
- Veuve Clicquot Yellow, Fr** 49.00<sup>1/2</sup>/89.00
- Louis Roederer “Cristal”, France** 365.00
- Dom Perignon, France** 215.00

## cabernet

- 6.00/23.50 **Stone Cellars**  
elegant fruit style with a classic full body
- 7.00/27.50 **Chateau St. Jean, California**  
plump dark fruits, hint smoke, long finish
- 8.50/33.50 **Sterling, Central Coast**  
toasty oak, hints of chocolate, smooth
- 9.25/36.50 **Dusted Valley, Walla Walla**  
ripe, rich & balanced
- 10.00/39.50 **Robert Mondavi, Napa**  
rich velvety layers of dark fruit. smooth & supple
- 34.00 **L’Ecole No 41, Columbia Valley**  
complex, spice, berry, big, rich with a long finish
- 52.00 **Jordan, Sonoma**  
ripe black cherry/berry, plum, cassis & cocoa
- 62.00 **Cakebread, Napa**  
concentrated black fruit, toasty oak, long finish

## other red stuff

- 7.50/29.50 **Rosemount Estate, Shiraz, Australia**  
spicy berry notes, rich, big soft
- 6.25/24.50 **Stags’ Leap, Petite Syrah, Napa**  
incredibly luscious with loads of rich, dark fruit
- 9.00/35.50 **Writer’s Block, Syrah, California**  
deep structured elegance, thick & juicy
- 7.25/28.50 **Ravenswood, Zinfandel, California**  
ripe raspberry, blackberry & vanilla. bright pepper
- 8.75/34.50 **St. Francis “Old Vines”, Zinfandel, Sonoma**  
jammy, full layers of blackberry & cherry. spice
- 7.50/29.50 **Zolo, Malbec, Argentina**  
complex, black fruits, earthy & elegant
- 53.00 **Artesa, Pinot Noir, Carneros, Ca**  
subtly layered oak & clove. silky finish
- Carmel Road, Pinot Noir, Monterey**  
med body, blu..berry notes, velvet finish
- 9.75/38.50 **Rex Hill, Pinot Noir, Willamette, Ore**  
light body, savory, musky, light tea, clean earth notes

## cool red blends

- 7.50/29.50 **Coppola, Claret, Coastal Ca**  
black plum, mocha, rich silky texture
- 9.25/36.50 **Covey Run, Cab/Merlot/Franc, Washington**  
local juice, full, soft & round body
- 8.25/32.50 **Artesa, “Elements” Cab/Merlot/Petite Syrah, Carneros, Ca**  
lively blackcherry, mocha, subtle & spicy
- 47.00 **Cline, “Cashmere” Grenache/Syrah/Mourvèdre, Oakley, Ca**  
smooooth, big cherry, chocolate, pepper
- 49.00 **Basel Cellars, Claret, Walla Walla, Wa**  
rich, fruit forward, red cherry, cassis & berries
- 42.00 **Stella Maris, Cab/Merlot/Cab Franc, Columbia Valley**  
lively red fruits, smooth toffee/almond finish
- 56.00 **Cain Cuvee, Cab/Merlot/Franc, Napa**  
rich & silky with hints of cedar & berries
- 49.00 **Franciscan, “Magnificat”, Napa**  
deep ripe fruit, complex, balanced, soft finish
- 68.00

6.50/25.50

9.00/35.50

8.25/32.50

10.50/41.50

52.00

58.00

87.00

97.00

7.50/29.50

65.00

9.00/35.50

8.00/31.50

44.00

7.50/29.50

11.00/43.50

9.75/38.50

11.00/43.50

9.75/38.50

7.25/28.50

8.25/32.50

8.75/34.50

42.00

56.00

49.00

68.00

## HOUSE STANDARDS

- Patron Kazi**  
Patron silver tequila & triple sec muddled with fresh limes, served straight up with a splash of fresh lemon/lime juice 9.50
- Tuaca Drop**  
vanilla/nut & orange zest liqueur muddled with fresh lemons in a sweetened rim.... oddly good 8.50

- Blu Press**  
Stoli “Blu” berry vodka over ice with a splash of soda & sprite garnished a spear of fresh blueberries 7.00

- Classic Spanish Coffee**  
roll up the sidewalk...Christian Bro’s brandy, & Tia Maria over locally roasted coffee in a caramelized sugar rimmed glass 8.50

- Bush52 Coffee**  
the bistro hot drink. Baileys, Kahlua & a splash of Irish whiskey (no party affiliation) 7.50

- Ruby Drop**  
Absolut grapefruit vodka muddled with fresh grapefruit & fresh sours. sugar rim 8.75

- Pomegranate Kazi**  
Pearl pomegranate vodka....muddled with fresh limes & sours. mixed with a splash of fresh pomegranate nectar 8.75

- Alhambra Oranj**  
an exotic blend of Absolut Mandrin & hot cocoa with just a hint of Grand Marnier & an orange zest 8.00

- Coffee Supreme**  
Kahlua, Grand Marnier & brandy in coffee with house whip cream. the perfect chaser to a great meal! 8.00

- BaDa Margarita**  
limes muddled with Sauza tequila, triple sec & a float of fresh guava...tinted Blu of course 8.25

- Fresca**  
just like the soda...with a Stoli Citros pop & a grapefruit splish 8.75

- Grandhatten**  
Maker’s Mark bourbon shaken damn cold with a touch of Grand Marnier, garnished with an orange twist 9.50

- Home-Made Hot Buttered Rum**  
vanilla bean ice cream, churned butter, sugar & spice...drunken in the Captain’s Spiced rum 7.00

- Granny Smith**  
hot apple cider gets kicked up a few notches with Hennessy, Apple Pucker & a splash of fresh lime 8.00

## Wine of the Week

every week or so we feature our bartenders’ favorite wine... sold by the glass or bottle



## draughts

- Guinness Draft** 5.00
- FullSail IPA** 4.50
- Red Hook Seasonal** 4.50
- Mac & Jacks Amber** 4.50
- Pyramid Hefeweizen** 4.50
- Manny’s Pale Ale** 4.50
- Bud Light** 4.00
- Stella Artois** 4.50
- Seasonal Rotating Tap** M.P.

## BEERS

- Budweiser** 4.00
- Session Lager** 4.25
- Heineken** 4.25
- Amstel Light** 4.25
- Corona** 4.25
- Corona Light** 4.25
- New Castle Brown Ale** 4.25
- Miller Highlife** 3.50
- St. Paulie’s Girl (non alc)** 3.50

## bottles