



Our wine menu changes often. Below you will find a SAMPLE menu of the variety of wines we may offer. Order wine by the glass, bottle, or flight (choose 3).

## WINE MENU

1. Washington Hills Riesling, Washington 2020  
*fresh apricot, honey, sweet tartness - \$9*
2. Blanchard Perez Cava, Spain  
*crisp, strong green apple, lots of bubbles - \$12*
3. La Forcine Vouvray Demi Sec, France 2020  
*pear, semi dry, fruit forward - \$12*
4. Murrieta's Well The Whip Sauv Blanc, California 2020  
*nice minerality, floral notes, dry smooth finish - \$9*
5. Maison Leroy Bourgogne Blanc, France 2020  
*fresh and fruity nose, dry juicy palate, elegant*  
2oz \$5 / 4oz \$10 / 6oz \$15
6. Castle Rock Pinot Noir, California 2019  
*cherry, smoke, pepper finish - \$9*
7. Bodegas Care Red Blend, Spain 2018  
*dark chocolate, pepper, smooth throughout - \$9*

8. Donati Paicines Claret Blend, California 2018  
*dark ripe fruit, earthy, tannic finish*  
2oz \$4.50 / 4oz \$9 / 6 oz \$13.50
9. Jack Tar Cabernet Sauvignon, Paso Robles 2020  
*full flavored, tobacco, smooth*  
2oz \$5 / 4oz \$10 / 6oz \$15

## WINE FLIGHTS

Create your own flight! Choose three wines and receive a  
2 ounce pour of each. \$13

## FOOD BOARDS

1. Meat & Cheese Board  
*3 cheeses, 3 meats along with fruit, olive salad, figs,  
dark chocolate, g/f crackers and a baguette - \$35*
2. Baguette with Oregano Caper Dip  
*baguette/dip \$12; add cheese or meat \$20; add both  
\$30*
3. Dessert Board  
*3 gourmet cupcakes - lemon w/ lemon curd filling,  
carrot w/cr cheese top, chocolate salted caramel  
w/swiss meringue buttercream top - \$18*

# OTHER BEVERAGES

## ALCOHOLIC

1. Frosty Mug of Coors Light - \$3
2. Lagunita IPA - \$5
3. Leinenkugel's Summer Shandy - \$5
4. White Claw Seltzer - \$5

## NON-ALCOHOLIC

1. Saratoga Sparkling or Still - \$4
2. 1919 Rootbeer - \$4