



WINE MENU

1. **iLauri Prosecco** / Italy – vibrant bubbles, tropical fruit, clean lemon finish
(NOT IN MACHINE-PLEASE ASK BARTENDER)
1 oz. \$1.50 / 3 oz. \$4.50 / 6 oz. \$9 / Btl \$27
2. **Julia's Dazzle Rosé** / Washington – watermelon aroma, bursting strawberries, light and fresh
1 oz. \$2.50 / 3 oz. \$7.50 / 6 oz. \$15 / Btl \$45
3. **Pazo Torrado Albariño** / Spain – grapefruit, hint of mango, rich mineral finish
1 oz. \$2 / 3 oz. \$6 / 6 oz. \$12 / Btl \$36
4. **Woolpack Sauvignon Blanc** / New Zealand – crisp fresh wine, lemon grass and grapefruit, smooth finish
1 oz. \$1.75 / 3 oz. \$4.75 / 6 oz. \$9.50 / Btl \$27.75
5. **Drovers Hut Chardonnay** / Australia – hint of oak, buttery apples, mineral finish
1 oz. \$1.75 / 3 oz. \$5.25 / 6 oz. \$10.50 / Btl \$31.50
6. **Chiara Pinot Noir** / Germany – fresh cherries, easy drinking, blueberry finish
1 oz. \$1.75 / 3 oz. \$5 / 6 oz. \$10 / Btl \$30
7. **Chianti Classico** / Italy – rich cherries, oaky tobacco, fine tannins
1 oz. \$2.75 / 3 oz. \$8.25 / 6 oz. \$16.50 / Btl \$49.50
8. **THE BALL BUSTER** / Australia – black cherry, silky chocolate, oaky finish
1 oz. \$2.50 / 3 oz. \$7.50 / 6 oz. \$15 / Btl \$45
9. **St. Supery Cabernet Sauvignon** / Napa Valley – blackberry, soft leather, fantastic to the last drop
1 oz. \$5 / 3 oz. \$15 / 6 oz. \$30 / Btl \$90

FOOD BOARDS

1. **Loaded Cheese and Meat Board** - 3 cheeses, 3 meats, olive mix, almonds, figs, fruit, dark chocolate, crackers and baguette \$38
2. **Baguette Board w/ Oregano caper dip** \$12
Add Cheese \$12
Add Meat \$12
 - Gluten free crackers available upon request
3. **Desert Board** – \$18
 - Single desert \$6

OTHER BEVERAGES

ALCOHOLIC

1. Frosty mug of Coors Lt \$3
2. Lagunitas IPA \$5
3. Sam Adams Summer Ale \$5
4. Blk Cherry Seltzer \$5

NON-ALCOHOLIC

1. N/A Beer \$5
2. Sparkling H2o \$4
3. 1919 Root Beer \$4