

# WINE BY THE BOTTLE

## WHITE

Raymond "Reserve" Chardonnay '20 (Napa) \$62.00

J. Lohr, Riverstone Chardonnay '21 (Monterey County) \$48.00

Vins Auvigue, Macon Villages '18 (France) \$49.00

Murphy Goode Chardonnay '20 (Sonoma County) 47.00

Jordan, Chardonnay '19 (Russian River Valley) \$84.00

Villa Puccini, Pinot Grigio '22 (Italy) \$47.00

Roero Arneis, Bruno Giacosa '22 (Italy) \$78.00

Emmolo, Sauvignon Blanc '22 (Napa) \$49.00

Cloudy Bay, Sauvignon Blanc '22 (New Zealand) \$89.00

Pouilly-Fuisse, Bouchard Pere & Fils '19 (France) \$87.00

Chablis Champs Royaux, William Fevre '20 (France) \$82.00

Puligny Montrachet, Olivier Leflaive '17 (France) \$278.00

Meursault-Blagny Premier Cru, Louis Latour '13 (France) \$260.00

Dry Creek, Fume Blanc '20 (Sonoma) \$46.00

Robert Mondavi, Sauvignon Blanc '19 (Napa) \$63.00

A to Z, Pinot Gris '20 (Oregon) \$46.00

Chateau Fage, Graves De Vayres '21 (France) \$47.00

Pinot Blanc, Alsace Willm '21 (France) \$46.00

Sancerre, Huteau Boulanger '22 (France) \$71.00

Cotes De Provence, Chateau Saint Baillon Rose '21 (France) \$49.00

Urban Riesling, St. Urbans-Hof '22 (Germany) \$45.00

## SPARKLING

Duval-Leroy, Brut (France) \$55.00 375ml

Charles De Fere, Brut (France) \$51.00

Domaine St. Michelle, Cuvee Brut (Columbia Valley) \$48.00

Bouvet Rose, Brut (France) \$58.00

Piper-Heidsieck (Reims France) \$150.00

Veuve Clicquot Ponsardin, Brut (France) \$189.00

Cuvée Dom Pérignon '06 (France) \$390.00

Louis Roederer, Christal '07 (France) \$740.00

## RED

Chateau Ducluzeau, Lustrac - Medoc '16 (France) \$71.00

Chateau La Couronne, Saint-Emilion Grand Cru '19 (France) \$75.00

L'Eclat De Tour De Pez, Saint Estephe '19 (France) \$74.00

Schroder & Schyler, Margaux Private Reserve '20 (France) \$76.00

Chateau Malmaison, Moulis En Medoc Baronne Nadine De Rothschild '15 (France) \$85.00

Amiral De Beychevelle, St. Julien '19 (France) \$151.00

La Tour Chambert, Cahors '18 (France) \$50.00

Cecchi, Chianti Classico '21 (Tuscany) \$60.00

Antinori Santa Cristina, Sangiovese '20 (Tuscany) \$50.00

Barolo Falletto, Bruno Giacosa '09 (Italy) \$440.00

Barbera D'Alba, Bruno Giacosa '21 (Italy) \$76.00

Chateau Ste. Michelle, Cabernet Sauvignon '19 (Columbia Valley) \$47.00

Sebastiani, Cabernet Sauvignon '18 (Sonoma) \$53.00

Annabella, Cabernet Sauvignon '20 (Napa) \$54.00

Faust, Cabernet Sauvignon '18 (Napa) \$172.00

Grgich Hills, Cabernet Sauvignon '18 (Napa) \$174.00

Mulderbosch- "Faithful Hound" (Meritage) - Stellenbosch '17 (South Africa) \$55.00

Francois Labet Bourgogne, Pinot Noir '21 (France) \$85.00

Beaujolais Village, Henry Lacarelle '21 (France) \$49.00

Albert Bichot, Vosne -Romanee '17 (France) \$430.00

Gevrey Chambertin, Joseph Drouhin '20 (France) \$170.00

Koonunga Hill, Shiraz '20 (Australia) \$47.00

Alexander Valley Vineyards, Syrah '18 (Sonoma) \$49.00

Tavola Pinot Noir, Ponzi Vineyards '21 (Oregon) \$68.00

Pinot Noir, Maison De La Vilette '21 (France) \$45.00

Bouchard Pere & Fils Reserve Bourgogne, Pinot Noir, '20 (France) \$68.00

Souverain, Merlot '21 (North Coast) \$48.00

Columbia Crest, Merlot '15 (Columbia Valley) \$46.00

Firestone, Merlot '19 (Santa Ynez Valley) \$48.00

Cotes Du Rhone, E. Guigal '19 (France) \$51.00

Famille Perrin, Chateaneuf du Pape Les Sinards '20 (France) \$140.00

Decoy, Zinfandel '19 (Sonoma) \$59.00



# WINE BY THE GLASS

## RED WINE

- Cabernet Sauvignon, L De Lyeth '21** (Sonoma) \$16.00
- Chateau Malbat, Bordeaux '21** (France) \$16.00
- Beaujolais Village, Lacarelle '21** (France) \$16.00
- Pinot Noir, Haut-Blanville '22** (France) \$15.00
- Oyster Bay, Pinot Noir '20** (New Zealand) \$16.00
- Cotes Du Rhone, Jas Des Rouves '18** (France) \$15.00
- Finca El Origen Reserva, Malbec '21** (Argentina) \$16.00
- Koonunga Hill, Shiraz '20** (Australia) \$15.00
- Poderre Castorani Montepulciano '18** (Italy) \$16.00
- Cusumano, Merlot '21** (Italy) \$15.00

## WHITE WINE

- Chardonnay Ardeche, Louis Latour '21** (France) \$15.00
- Pinot Grigio, Ca'Donini '22** (Italy) \$15.00
- Ch. Fage, Graves '21** (France) \$16.00
- Pinot Blanc, Alsace Willm '21** (France) \$16.00
- Sauvignon Blanc, Paul Buisse '22** (France) \$16.00
- Pouilly-Fuisse, Henri Bonnerue '22** (France) \$20.00
- Urban Riesling, St. Urbans-Hof '22** (Germany) \$16.00
- Chateau De Brigue, Rose '22** (France) \$16.00
- Sancerre, Huteau Boulanger '22** (France) \$19.00
- Sea Sun, Chardonnay '21** (California) \$15.00

## SPARKLING

- Bouvet Rose, Brut** (France) \$16.00
- Charles De Fere, Brut** (France) \$16.00
- Valdo Prosecco, Brut** (Italy) \$15.00

# SPECIALTY DRINKS

- Aperol Spritz** \$17.00  
Prosecco, Aperol, Club Soda
- Mojito** \$17.00
- Parisian Spritz** \$17.00  
Gin, St. Germain, Lime Juice, & Orange Blossom
- Sangria** \$15.00
- Frozen Rose** \$17.00
- Frozen Blueberry Margarita** \$16.00
- Frozen Frangelico Latte** \$17.00
- Strawberry Lime Daiquiri** \$16.00
- Frozen Chocolate Chambord Vanilla Milkshake** \$17.00
- Raspberry Vodka Lemonade** \$16.00
- Frozen Mint Grasshopper with Vanilla Ice Cream** \$17.00
- Malibu Peach Pina Colada** \$16.00
- Frozen Spicy Hot Chocolate with Tequila** \$16.00
- Evening in Paris** \$18.00  
Peach Vodka, Pineapple Juice, Orange Juice, Lemon Juice, Sprite
- Veratini** \$19.00  
Hendrick's Gin, St-Germain, Fresh Lime Juice, Cherry Juice
- Dark 'n' Stormy** \$18.00  
Myers Rum, Ginger Beer
- French 75** \$19.00  
VSOP Cognac or Bombay Gin, Simple Syrup, Fresh Lemon Juice, Champagne
- French Martini** \$18.00  
Stoli Vanilla, Chambord, Pineapple Juice
- Paris Manhattan** \$18.00  
Jim Beam, St-Germain, Dry Vermouth, Bitters
- The Boulevardier** \$19.00  
Makers Mark, Sweet Vermouth & Campari
- Caipirinha Cocktail** \$17.00  
Cacacha Rum, Club Soda, Sugar
- Chocolate-Mint Chill** \$18.00  
Rum, Crème De Cacao, Green Crème De Menthe, Half & Half
- Strawberry Short Cake** \$18.00  
Amaretto, Cream, Crème de Cacao, Strawberry Puree
- Moscow Mule** \$18.00  
Ketel One Vodka, Ginger Beer, Lime Juice

# HAPPY HOUR

MONDAY - FRIDAY 3:30 PM TO 6:30 PM

## HORS D'OEUVRE

- East Coast Oysters** \$2.25 ea.
- Poutine** \$12.00  
Crispy Fries, Cheese Curd & Sauce Espagnole
- Fried Calamari** \$13.00
- Shrimp Cocktail** \$13.00
- Wrapped Goat Cheese** \$12.00
- Oyster Shooters** \$7.00



## DRINKS

- Draft Beers** \$6.50
- Selected Wine By The Glass** \$12.00  
White - Red - Sparkling
- Aperol Spritz** \$13.00
- Seasonal Margarita** \$13.00
- Cucumber Rosemary Martini** \$13.00
- Sangria** \$13.00
- Moscow Mule** \$13.00  
Vodka, Ginger Beer, Fresh Lime Juice