

Bottled Beer

FULL SAIL. Sessions Lager, OR, 5.1% 6.00
ROGUE DEAD GUY, Mai-bock Ale, OR, 6.5% 8.00
STONE, IPA, San Diego, CA, 6.9% 7.00
OMMEGANG 3 PHILOSOPHERS, Quad, NY, 9.8% 9.00
ST BERNARDUS PRIOR 8, Double Ale, Belgium, 8.0% 11.50
VICTORY, “Storm King”, Imperial Stout, PA, 9.1% 8.50
TROEGS, “Troegenator”, Doublebock, PA, 8.2% 8.50
DELIRIUM TREMENS, Pale Ale, Belgium, 9.0% 13.50
LAGUNITAS, Pilsner, CA, 6.2% 7.00
DAY OF THE DEAD, Porter, MEXICO 5.0% 6.50
ALLAGASH, Tripel Ale, Portland, ME 9.0% 8.50
CISCO BREWERS, Sankaty Light Lager, MA 3.8% 6.50
MILLER, “High Life”, WI 4.6 \$5.50

Sparkling Wine

BORGOLUCE, BRUT PROSECCO, “Lampo”, Italy NV 12.50 / 48.00
SCHRAMSBERG BLANC de BLANC, California 2009 85.00
BRUNO PAILLARD BRUT ROSE, Champagne, France NV 135.00

White Wine

Arneis, SANTA VITTORIA, Roero, Italy 2012 54.00
Chardonnay, LE GRAND CHENEAU, Macon Verze, Burgundy, France 2011 13.50/ 52.00
Chardonnay, REMOISSENET, Saint-Romain, Burgundy, France 2011 85.00
Chardonnay, ROBIN K, Russian River Valley, Sonoma, California 2012 12.50 / 52.00
Chenin Blanc, COULY-DUTHEIL, Chinon, France 2012 52.00
Cortese, BICCO DEI GUAZZI, Gavi, Piedmont, Italy 2012 38.00
Gruner Veltliner, HOPLER, Oesterreich, Austria 2012 12.50 / 48.00
Marsanne / Vermentino, CHATEAU DE VALCOMBE, Costieres de Nimes, France 2013 45.00
Pinot Gris, Del Rio, Rogue Valley, Oregon 2012 48.00
Riesling, HERMANN WEIMER, “Dry” Finger Lakes, New York 2013 54.00
Sauvignon Blanc, SAN NICOLAS, Chile, 2013 9.00 / 34.00
Sauvignon Blanc, CHATEAU GRAND RENOM, Bordeaux, France 2012 42.00
Sauvignon Blanc, DOMAINE DU PRE SEMELE, Sancerre, France 2012 58.00
Sauvignon Blanc, HERITANCE, Napa Valley, California 2010 48.00
Trebbianco, CA DEI FRATI, Laguna, Italy 2011 58.00
Viognier, TRIENNES, Var, Provence, France 2012 10.00 / 38.00

Red Wine

Barbera d’Alba , GIOVANI ROSSO, Piedmonte, Italy 2011 54.00
Cabernet Franc, DOMAINE GUION, Borgueil, France, 2012 42.00
Cabernet Sauvignon, SLINGSHOT, Napa Valley, California, 2011 15.00 / 58.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 250.00
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 **(375ML)** 140.00
Cabernet Sauvignon / Merlot, CHATEAU d’ISSAN, Margaux, Bordeaux, France 2008 135.00
Carmenere, LOS ROMEROS ALTO, Colchagua Valley, Chile 2012 36.00
Corvina / Rondinella / Molinara, FUMANELLI, Valpolicella Classico, Italy 2011 11.00 / 42.00
Gamay, SAINT CYR, Chenas, Beaujolais, France 2012 54.00
Grenache / Syrah, DAUVERGNE RAVENIER , Luberon, France 2012 9.50 / 36.00
Malbec, YAUQUEN, Mendoza, Argentina 2013 32.00
Merlot / Cabernet Sauvignon, THUNIVEN, Bordeaux 2010 12.50 / 48.00
Merlot, SNOWDEN, Napa Valley, California, 2010 68.00
Merlot / Cabernet Sauvignon, CHATEAU LA VIEILLE CURE, Fronsac, France, 2001 95.00
Montepulciano / Sangiovese, LA CANIETTE, “Morelone”, Marche, Italy, 2006 68.00
Mourvedre, LE GALANTIN, Bandol, France 2010 58.00
Nebiolo, MIRAFIORE, Barolo, Piedmonte, Italy, 2008 85.00
Pinot Noir, POPPY, Monterey County, California, 2012 13.50 / 52.00
Pinot Noir, EXPRESSION, Rose Rock Vineyard, Eola –Amity Hills, Oregon, 2010 65.00
Pinot Noir, ROBLET-MONNOT, “Saint Francois”, Volnay, Burgundy, France, 2009 95.00
Pinot Noir, BERNARD MOREAU, Chassagne-Montrachet, Burgundy, France, 2011 78.00
Sangiovese / Cabernet Sauvignon, POGGIO ANTICO, “Madre”, Tuscany, Italy, 2011 95.00
Syrah, CAMARADERIE CELLARS, Wahluke Slope, Washington State 2009 56.00
Tempranillo, CARLOS SERRES, “Crianza”, Rioja, Spain 2009 10.00 / 40.00
Zinfandel, FRITZ, Dry Creek Valley, California 2012 56.00

Rosé

Grenache, ZESTOS, Madrid, Spain 2013 10.00 / 38.00

Classic & Specialty Cocktails

BRANDY ALEXANDER, brandy, crème de cacao, cream, fresh nutmeg, up 12.00
APRICOT MOJITO, apricot puree, muddled with lime, sugar & mint, rocks 12.50
BARREL AGED MANHATTAN, house aged bourbon & sweet vermouth with farm to table maraschino cherry 15.00
JOURNALIST London dry gin, dry vermouth, sweet vermouth, Cointreau, fresh squeezed lime, bitters, rocks 12.50
SPICED BOURBON SOUR, Kentucky bourbon, artisanal spiced grenadine, egg white, citrus, up 14.00
WHISKEY BUSINESS jameson irish whisky, grand marnier, citrus, fresh iced tea, rocks 12.50
PERFECT RYE MANHATTAN Rittenhouse rye, sweet vermouth, dry vermouth, bitters, marinated cherries, up 14.00
YVETTE FLIP, gin, ruby port clove reduction, crème Yvette, egg white, orange, up 12.00
PARKSIDE SWIZZLE London dry gin, fresh pink grapefruit, champagne float, rocks 11.00
RED SANGRIA brandied seasonal fruit 9.00 gls / 24.00 carafe

Draft Beer

LAGUNITAS, IPA, CA, 6.2% 6.50
HARPOON, UFO, WHEAT BEER, MA, 4.8% 7.00
NARRAGANSET, Lager, RI, 5.0% 5.50

Root Beer

SPRECHER ROOT BEER, WI 5.00

Hard Cider

CRISPIN, Cider, MN, 5.0% 6.50

Seasonal

MCKENZIE’S, Lemon Hard Cider, NY, 5.0% 6.50