

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  
LAGUNITAS, Pilsner, CA, 6.2% 7.00  
ALLAGASH, Tripel Ale, Portland, ME 9.0% 8.50  
CISCO BREWERS, Sankaty Light Lager, MA 3.8% 6.50  
VICTORY, "Storm King", Imperial Stout, PA 9.1% 7.50

Drafft Beer

LAGUNITAS, IPA, CA, 6.2% 6.50  
NARRAGANSET, Lager, RI, 5.0% 5.50

Root Beer

SPRECHER ROOT BEER, WI 5.00

Hard Cider

ORIGINAL SIN, Cider, NY, 6.0% 6.50

Sparkling Wine

BORGOLUCE, BRUT PROSECCO, "Lampo", Italy NV 12.50 / 48.00  
SCHRAMSBERG. BLANC de BLANC, California 2009 85.00

White Wine

Chardonnay, BERNARD MOREAU, Saint-Aubin Premier Cru, France 2012 120.00  
Chardonnay, LE GRAND CHENEAU, Macon Verze, Burgundy, France 2013 13.50 / 52.00  
Gruner Veltliner, HOPLER, Austria 2014 11.00 / 40.00  
Melon de Bourgogne, CHATEAU la TOUCHE, Sur Lie, Muscadet Sevre et Maine, France 2014 38.00  
Sauvignon Blanc, Soleca, Valle Central, Chile, 2014 9.00 / 34.00  
Sauvignon Blanc, DOMAINE DU PRE SEMELE, Sancerre, France 2013 58.00  
Viognier, TRIENNES, Sainte Fleur, Cotes du Provence 2013 45.00

Red Wine

Barbera d'Alba, GIOVANI ROSSO, Piedmonte, Italy 2013 54.00  
Cabernet Sauvignon / Merlot, Chateau Haut Castenet, Cotes de Bourg, Bordeaux 2009 12.50 / 48.00  
Cabernet Sauvignon, STAGLIN, Rutherford, Napa Valley, California 2002 (375ML) 140.00  
Gamay, SAINT CYR, Chenas, Beaujolais, France 2012 54.00  
Grenache / Syrah, DAUVERGNE RAVENIER , Luberon, France 2013 9.50 / 36.00  
Malbec, YAUQUEN, Mendoza, Argentina 2013 32.00  
Merlot, TRIG POINT, Diamond Dust Vineyard, Alexander Valley, California, 2014 13.50 /52.00  
Nebiolo, GIOVANNI ROSSO, Barolo, Piedmonte, Italy, 2009 85.00  
Pinot Noir, POPPY, Santa Lucia Highlands, California, 2014 14.00 /54.00  
Pinot Noir, ROBLET-MONNOT, "Saint Francois", Volnay, Burgundy, France, 2009 95.00  
Sangiovese / Cabernet Sauvignon, POGGIO ANTICO, "Madre", Tuscany, Italy, 2010 95.00

Rosé

Cinsault/ Grenache, TRIENNES, France, 2014 10.00 / 40.00

Classic & Specialty Cocktails

AMSTERDAM 77, prosecco, brandy, red wine cherry juice 12.00  
BRANDY ALEXANDER, brandy, crème de cacao, cream, fresh nutmeg, up 12.00  
JOURNALIST London dry gin, dry vermouth, sweet vermouth, Cointreau, fresh squeezed lime, bitters, rocks 12.50  
SPICED BOURBON SOUR Bourbon, artisanal spiced grenadine, egg white, citrus, up 14.00  
PERFECT RYE MANHATTAN Rittenhouse rye, sweet vermouth, dry vermouth, bitters, marinated cherries, up 14.00  
PARKSIDE SWIZZLE London dry gin, fresh pink grapefruit, champagne float, rocks 11.00  
RED SANGRIA brandied seasonal fruit 9.00 gls / 24.00 carafe