

SPECIALTY COCKTAILS

Gold Rush \$15

Bourbon, Honey Syrup, Lemon

Rum Punch \$14

Coconut, Spiced & Light Rum, Pineapple, Orange & Cranberry Juice

Spicy Guava Margarita \$15

Jalapeno Tequila, Triple Sec, Guava

Passion Fruit Cosmo \$14

Titos, Passion Fruit, Cointreau, Lime Juice

Spring Mocktail \$6

Guava, Ginger Beer, Lime

WINE

SPARKLING

Prosecco \$11/34

Torresella, Italy

Sparkling Crémant d'Alsace \$39/Bottle

Cui Cui, Michel Nartz, Alsace France

WHITE

Riesling \$11/34

Lamoreaux Landing, Finger Lakes NY

Pinot Grigio \$13/39

KRIS, Veneto Italy

Sauvignon Blanc \$13/39

Otto's Constant Dream, New Zealand

Chardonnay \$12/37

Bernier, Loire Valley France

Albariño \$14/43

Kentia, Rias Baixas Spain

Chablis \$50/btl

Albert Bichot, Beaune France

DESSERT & AFTER DINNER DRINKS

Espresso Martini \$14

Vanilla & Espresso Vodkas, Bailey's, Kahlua

Nutty Irishman \$14

Frangelico, Bailey's, Jameson, Coffee

Warm Chocolate Lava Cake \$10

Vanilla Ice Cream

Mixed Berry Tart \$10

Vanilla Ice Cream

Brownie Cheesecake \$12

Bourbon Caramel Drizzle

ROSE

Rosé \$14/43

Ame du Vin, Provence France

Sparkling Rosé 350ml \$15

LaLuca, Veneto Italy

RED

Côtes du Rhône \$11/34

Famille Perrin, Rhone Valley France

Montepulciano \$14/43

Umani Ronchi, Abruzzo Italy

Pinot Noir \$13/39

Underwood, OR

Malbec \$12/37

Alamos, Mendoza Argentina

Cabernet Sauvignon \$14/43

Substance, Columbia Valley WA

Cabernet Sauvignon \$78/btl

Chateau Buena Vista, Napa Valley CA

Executive Chef Cassie Jarrin

Sous Chef Stacy Ann Letford