



WINE BY THE GLASS

WHITE

- DR LOOSEN Riesling (Mosel Germany)** (28) (8)
Menu Pairing: Salmon, Chicken, Pork Belly
- ELOUAN Chardonnay (Oregon)** (32) (9)
Menu Pairing: Lobster, Tuna, Chicken, Tips
- HESS Chardonnay (Napa (oaky & buttery))** (10)
Menu Pairing: Salmon, Lobster, Salmon Cake
- CHASING VENUS Sauvignon Blanc (New Zealand)**(10)
Menu Pairing: Fondue, Pork Belly, Shrimp & Scallop
- J Vineyards Pinot Gris (River Russian Valley)** (9)
Menu Pairing: Salmon, Tuna, Chicken, Salmon Cake
- MONCALVINA Moscato D'Asti (Italy)** (32) (9)
Menu Pairing: Fondue, Lobster, Salmon
- ELMARO ROSA Sweet Red (Wisconsin)** (28) (8)
Menu Pairing: Pork, Crème Brulee, Cheesecake
- JP. CHENET Brut (France)** (28) (8)
Menu Pairing: Lobster, Fondue, Tuna
- CHANDON Brut Sparkling (California)** (12)
Menu Pairing: Salmon, Lobster, Salmon Cake
- CHANDON Rosé (California)** (8)
Menu Pairing: Cheesecake, Fondue, Shortcakes

RED

- COLUMBIA CREST Cabernet (Washington)**(28) (8)
Menu Pairing: Ribeye, Prime Rib
- TWENTY ACRES Cabernet (California)** (36) (10)
Menu Pairing: Pork, Filet, Prime Rib
- MEIOMI Pinot Noir (California)** (42) (12)
Menu Pairing: Filet, Pork Belly, PB Pie
- MOLLYDOOKER BLUE EYED BOY Shiraz (Australia)** (55) (14)
Menu Pairing: Chicken, Filet, Prime Rib
- LA POSTA PAULUCCI Malbec (Mendoza, Argentina)** (42) (12)
Menu Pairing: Fondue, Ribeye, Prime Rib
- J LOHR Los Osos Merlot (Paso Robles)** (36) (10)
Menu Pairing: Pork, Filet, Prime Rib
- 1000 STORIES BOURBON BARREL Zinfandel (California)** (36) (10)
Menu Pairing: Pork, Filet, Ribeye
- GHOSTRUNNER Red Blend (California)** (36) (10)
Menu Pairing: Fondue, Shrimp & Scallops
- DECOY RED WINE Red Blend (California) Cabernet, Merlot, Zinfandel, Petite Sirah, Malbec, Petite Syrah, Carignan** (42) (12)
Menu Pairing: Pork, Ribeye
- CLINE LAST HARVEST Mourvedre California** (28) (8)
Menu Pairing: Peanut Butter Pie, Cheesecake, Crème Brulee, Shortcake (Dessert Wine)

MARTINI

RASPBERRY LEMON DROP

Wheatley Vodka & Raspberry Liquor 11

POGREBA LATE NIGHT

Butterfly Cannon Blue Tequila & Orange Liquor 12

COFFEE CREAM

Cantera Negra Café Tequila, Kahlua & 1/2 and 1/2 12

CLASSIC COCKTAIL

GIN SOUR *

Hendricks Gin, Lemon & Egg White 13

RHUBARB FRENCH 75

Whitley Neill Rhubarb - Ginger Gin & Prosecco 11

MULE'S

Traditional Moscow with Titos Vodka or Ask about today's feature! 10

MOJITO'S

Plantation Rum; Watermelon Mint or Raspberry 12

FEATURE OLD FASHIONED

Ask about today's feature!

SIGNATURE DRINK

BOURBON TWIST

Bulleit Bourbon, Lemon & Cherry Juice 12

SMOKED NEGRONI

Cruz De Fuego Mezcal, Campari & Sweet Vermouth 13

PERFECT MARGARITA

Espolon Blanco, Lime, Agave & Cointreau Pineapple/Jalapeno, Coconut, or Watermelon 13

BOURBON LEMONDROP

Buffalo Trace Bourbon, Limoncello & Bolivar Bittercube 12

MOCKTAIL

BLACKBERRY GINGER LEMONADE

Blackberry Syrup, Ginger Beer & Lemonade 7

N/A MOJITO

Mint, Lime & Soda Water Regular, Peach, or Raspberry 7

RARE BREEDS

BOURBON

Basil Haydens, Knob Creek, Maker's Mark, Woodford Reserve, Bulleit, Jim Beam, J Henry, Buffalo Trace, Blantons, Noble Oak, Eagle Rare, E.H. Taylor Small Batch

SCOTCH

Macallan Sherry Oak 12, Macallan Double Cask 15, Macallan Sherry Oak 18, Macallan Rare Cask, Macallan Estate, Oban 14, Dewars, Balvenie 12, JW Red, JW Black, Highland Park 12 Year

RYE WHISKY

Templeton, Masterson's, Bulleit, Basil Hayden Dark Rye

JAPANESE WHISKY

Toki, Hibiki

GIN

Hendricks, Tanqueray, Bombay, Whitley Neill Rhubarb-Ginger

VODKA

Titos, Grey Goose, Wheatley, Absolut

TEQUILA

Espolon Blanco, Patron Reposado, Butterfly Cannon Blue, Cruz De Fuego Mezcal, Cantera Negra Café Tequila, Don Julio 1942