

## WHITES

	Glass	Bottle
PROSECCO, Gambino (187 ml) <i>Italy</i>		9.00
BRUT, Moillard Crémant de Bourgogne <i>France</i>		42.00
MOSCATO, Bricco Riella <i>Piedmont, Italy</i>	11.00	40.00
RIESLING, Chateau Ste. Michelle <i>Columbia Valley</i>	10.00	36.00
WHITE ZINFANDEL, Canyon Road <i>California</i>	9.00	32.00
ROSE, LEOS Cuvée Augusta <i>IGP Méditerranée, Austria</i>	14.00	52.00
PINOT GRIGIO, Scarpetta <i>Delle Venezie IGT</i>	10.50	38.00
SAUVIGNON BLANC, Taonga <i>Marlborough, New Zealand</i>	12.00	44.00
CHARD, Kendall Jackson "Estate" <i>California</i>	12.00	44.00
CHARD, Raeburn High Flier <i>Russian River Valley</i>	15.00	56.00

## MEDIUM BODIED REDS

PINOT NOIR, Erath Resplendent <i>Oregon</i>	12.00	44.00
PINOT NOIR, Meiomi <i>Monterey County * Sonoma County * Santa Barbara County</i>	13.00	48.00
PINOT NOIR, Adelsheim <i>Willamette Valley</i>	18.00	68.00
MERLOT, Parducci (Small Lot) <i>Medocino County</i>	12.00	44.00
Toscana, La Chiazza Rosso <i>Toscana * Sangiovese, CS, ME, CF</i>	10.00	36.00
ZINFANDEL, Cline Ancient Vines <i>Contra Coast County</i>	11.50	42.00
MALBEC, Tapiz Alta Collection <i>Mendoza / Argentina</i>	12.00	44.00
CRIANZA, Beronia Rioja <i>Spain</i>	12.00	44.00
SHIRAZ, Torbreck Woodcutter <i>Lodi, California</i>	15.50	58.00

## RED BLENDS

	Glass	Bottle
Famille Perrin Côtes du Rhône Réserve <i>Rhône Valley, France * GSM</i>	10.00	36.00
Comtesse de Malet Roquefort <i>Bordeaux * 90% M, 10% CF</i>	12.00	44.00
Tooth & Nail <i>Paso Robles * 58% CS, 25% Syrah, 15% PS</i>	15.00	56.00
Harvey & Harriet <i>Paso Robles * 40% CS, 22% Syrah, 14% PS, 10% CF, 10% M, 4% PV</i>	18.00	68.00
Caymus 'The Walking Fool' <i>Suisun Valley * Zin, PS</i>	17.00	64.00

## CABERNET SAUVIGNON

Ryan Patrick Rock Island <i>Columbia Valley, Washington</i>	12.00	44.00
Ocnautic <i>Paso Robles</i>	10.00	36.00
Mondavi "Vint" Bourbon Barrel <i>California</i>	10.00	36.00
Cline Seven Ranchlands <i>Sonoma Coast</i>	12.00	44.00
Paso d'Oro <i>Paso Robles</i>	17.00	64.00
Rodney Strong "Knights Valley" <i>Sonoma County</i>	19.00	72.00
Frank Family Reserve <i>Rutherford AVA * Napa Valley</i>		139.00

*Please see our reserve list for more options*

## DESSERT WINES

	Glass	Bottle
BIGARO, Elio Perrone 375 ml <i>50% Brachetto, 50% Muscat</i>		28.00
PORT, Grahams "Six Grapes" Reserve	8.75	
PORT, Grahams 20 Year Tawny Port	10.50	
MADEIRA, RWC New York Malmsey	16.00	

## MARTINIS

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- THE FRENCH \$10.00  
*Tito's Vodka, Chambord and pineapple juice.*
- CUCUMBERTINI \$12.00  
*Fresh cucumber and lime muddled with simple syrup, Cucumber Vodka and a splash of club soda*
- BLUEBERRY BLISS \$11.00  
*Blueberry Vodka, Triple Sec, muddled blueberries, lemon and a splash of cranberry juice.*
- ESPRESSO MARTINI \$12.00  
*Espresso, Vanilla Vodka, and a very special Crème de Cacao a la Vanille.*
- MONEYMAKER \$12.00  
*Bacardi Silver, Coconut Rum, and Peach Schnapps with cranberry and pineapple juices and a float of raspberry liqueur on top.*
- RASPBERRY LEMON DROP \$11.00  
*Citron and Raspberry vodkas, and raspberry liqueur with sweet & sour and fresh lemon. Served up with a sugared rim.*
- HABANGOTINI \$12.00  
*A blend of Habanero Vodka, pineapple juice, orange juice, mango purée and fresh squeezed limes. Shaken and strained into a chilled martini glass with a sugar rim.*
- PEANUT BUTTER CUP \$10.00  
*Skrewball peanut butter whiskey with Light and Dark Crème de Cacaos and a splash of cream. Served in a chocolate drizzled martini glass.*
- GRAPEFRUIT CRANBERRY MARTINI \$11.00  
*Absolut Citron, Cointreau, fresh squeezed lime, cranberry and grapefruit juices. Served with a sugar rim.*

**Don't see your favorite? Ask your server, if we have the ingredients we will be happy to make it for you.**

## HOT TREATS

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- IRISH COFFEE \$10.50  
*Coffee, Hellcat Maggie Irish Whiskey and Kahlua topped with whipped cream and a drizzle of Crème de Menthe.*
- KEOKE COFFEE \$10.25  
*Kahlua, Korbel Brandy, Dekuyper Dark Crème de Cacao and coffee topped with whipped cream and cinnamon.*

## SPECIALTY COCKTAILS

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- THE HAWAIIAN \$10.25  
*This mixture of Coconut Rum, Orange Liquour, Vodka, pineapple juice and a splash of grenadine is sure to have you dreaming of the beach.*
- JUST PEACHY \$10.00  
Peach vodka, peach schnapps, cranberry juice and sprite. It's like summer in a glass.
- BLUEBERRY GIN SOUR \$11.00  
*We muddle blueberries, fresh lemon and simple syrup together and then add The Botanist gin and a few dashes of bitters. We top it off with sour and serve it in a bucket glass.*
- JOLLY RANCHER \$9.50  
*Vodka, peach schnapps, apple pucker, and melon liqueur wth cranberry juce served in a bucket glass.*
- MANGO CHILE MARGARITA \$12.00  
*Featuring Casa Noble Crystal Tequila, Tres Agaves Mango Chile Margarita Mix and, fresh lime. Served in a glass rimmed with Tajin.*
- ITALIAN MARGARITA \$11.00  
*Our featured Margarita is made with Patron Anejo Tequila, sour mix, and orange juice. We then top it off with Amaretto and a fresh orange slice and serve it with a sugar rim.*

## NON - ALCOHOLIC

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- HOT TEAS \$3.75
- COFFEE \$3.75
- HOT COCOA \$4.25
- SODA, ICED TEA or LEMONADE \$3.75
- STRAWBERRY LEMONADE (1 REFILL ONLY) \$4.50
- JUICE \$3.75  
*(Cranberry, Apple, Orange, Pink Grapefruit)*
- FIJI ARTESIAN WATER \$4.00
- PELLIGRINO SPARKLING WATER \$4.50