



## Wine by the Glass

Sparkling & blush

- PROSECCO “BRUT,”** Mionetto VSAQ (Veneto, Italy) nv **\*\*Split – 187 ml bottle\*\*** \$8.5  
 Your own personal bottle of a dry Italian sparkling wine that *works well as an aperitif or with lighter fare*. Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine’s intense fruity bouquet.
- WHITE ZINFANDEL,** Buehler (Napa Valley, California) 2010 \$6.5  
 One of our sweetest wines – but not as sweet as most White Zinfandels – it displays full, ripe fruit flavors of wild berries and sweet strawberries. *Pairs well with lighter dishes or anything spicy.*

**\*Please note that our icewine offerings are served as a two-ounce glass. Bottles available by request\***

icewine

- ICEWINE - CABERNET FRANC,** Peller Estates VQA (Niagara Peninsula, Canada) 2006 \$21 (2oz)  
 Made from frozen grapes picked during the night in the coldest part of winter, with each grape producing one drop of this unique wine. The taste of red berries, delicate spice and fresh lime emerge from the subtle sweet finish. *Best paired with fruit-based desserts and chocolate.*
- ICEWINE - OAK AGED VIDAL BLANC,** Peller Estates VQA (Niagara Peninsula, Canada) 2008 \$18 (2oz)  
 Made similarly to the Cabernet Franc icewine, the Vidal Blanc is also aged in oak barrels. It creates an exquisite icewine with intense flavors of pineapple, floral honey, orange and cardamom. Lemon and spicy oak also emerge in its finish. *Pairs best with soft cheeses, fruit-based desserts and caramel.*

white wine

- CHARDONNAY,** Cono Sur “Bicycle” (Valle Central, Chile) 2009 **\*\*SUSTAINABLY GROWN\*\*** \$6.5  
 This young and fresh Chardonnay is balanced with great acidity; lemon zest and mango aromas couple with flavors of white peach, mineral and citrus. Of our two Chardonnays by the glass, this one is lighter and crisper. *Excellent with fish, chicken and creamy pasta sauces.*
- CHARDONNAY - “OLD HEAD,”** Matchbook (Dunnigan Hills, California) 2009 \$9  
 An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity. Of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. *An excellent wine to pair with fish and poultry*
- FIANO,** Calea IGT (Sicily, Italy) 2010 \$7.5  
 From the chalky clay soils of Sicily comes this wonderful wine produced from the little-known Fiano grape. Aged and fermented in stainless steel, this medium-bodied wine features floral aromatics that develop into a crisp, fresh finish. *Pairs wonderfully with fish and seafood dishes.*
- PINOT GRIGIO,** il Conte IGT (Veneto, Italy) 2010 \$6.5  
 Crisp and clean wine with delicate fruit and apple aromas and flavors offset by a dry, citrus finish. *An ideal accompaniment to fish, salads and shellfish-based pastas.*
- RIESLING,** Salmon Run (Keuka Lake, New York) 2009 \$7  
 A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. *Try with any spicy dish or lighter fare.*
- SAUVIGNON BLANC RESERVA,** Palo Alto (Maule Valley, Chile) 2009 \$8  
 A deep, complex wine that starts with typical citrus and herbal notes but transforms to a lengthy finish and drier backbone with excellent acidity and balanced minerality. *Excellent with pesto, fish, shellfish and white meat.*

# Wine by the Glass con't

red wine

<b>CABERNET SAUVIGNON</b> , Cypress Vineyards (Central Coast, California) 2009	\$7
A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i>	
<b>CABERNET SAUVIGNON</b> , Sledgehammer (North Coast, California) 2008	\$9
A powerful, fruit-forward wine that explodes (hence the sledgehammer) with flavors and aromas of dark berry fruit, clove, spice and plum. Of our two Cabs by the glass, this one is more complex and fuller-bodied. <i>A perfect wine for a wide variety of menu items, from pizza and pasta to hearty meat entrées.</i>	
<b>CHIANTI</b> , Renzo Masi DOCG (Tuscany, Italy) 2009	\$6
From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and flower flavors with mild tannins. <i>A perfect match for fresh cheeses and grilled/roasted meat.</i>	
<b>MALBEC RESERVA</b> , Colores del Sol (Mendoza, Argentina) 2009	\$6.5
This wine showcases the popular varietal of one of the world's fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i>	
<b>MERLOT</b> , Casa Lapostolle (Rapel Valley, Chile) 2008	\$7
Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough to perfectly pair with pasta.</i>	
<b>MONTEPULCIANO RISERVA</b> , Zaccagnini DOC (Abruzzo, Italy) 2007	\$8.5
This great Italian wine has aromas of plums and ripe blackberry with subtle hints of oregano, dried herbs and vanilla. <i>A perfect partner to our pasta dishes, but also excellent with poultry and meat entrées.</i>	
<b>PINOT NOIR</b> , King Estate "Acrobat" (Western Oregon) 2009	\$9
A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>	
<b>RIOJA (TEMPRANILLO &amp; GARNACHA/GRENACHE)</b> , La Vendimia (Rioja, Spain) 2009	\$8
A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>A great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	
<b>SHIRAZ</b> , Lucky Country (McLaren Vale, Australia) 2009	\$10
A Shiraz starting out bold with aromas and flavors of mint, dark chocolate and dark fruit that finishes with soft, round tannins. Its well balanced spice <i>would pair well with spicy cuisine or a heartier steak, burger or pizza.</i>	
<b>ZINFANDEL "OLD VINE,"</b> Klinker Brick (Lodi, California) 2009	\$9
Exceptional flavors of cherries and plums – a result of extra "hang-time" – couple with oak, spice and hints of mint and clove to produce a full, lengthy finish. <i>Exceptional with steak, meatballs, sausage and chicken dishes.</i>	

## Champagne/Sparkling/Dessert Wine

<b>DOM PÉRIGNON</b> , Cuvée (France) 2000/2002	<del>\$250</del>	Btl
Möet & Chandon's classic champagne blended from Chardonnay and Pinot Noir, this first prestige cuvée still sets the standard. These vintages received a 96 point rating from Robert Parker. <b>The 2002 vintage is a limited edition Andy Warhol series.</b> <i>Excellent by itself, also try this champagne with lighter foods or dessert.</i>	\$199	gls
<b>LAURENT-PERRIER, BRUT</b> (France) nv	\$30	½ btl
Another classic champagne made from Chardonnay, Pinot Noir and Pinot Meunier, this L-P house blend exhibits aromas of citrus and white fruit with full flavors that are fresh and easy on the palate. <i>Ideal as an aperitif, but it will pair well with seafood and poultry.</i>	\$55	full btl
<b>LAURENT-PERRIER, GRAND SIÈCLE "La Cuvée"</b> (France) nv	<del>\$130</del>	
Blended from Chardonnay and Pinot Noir selected from the best vineyards within the Grand Crus, this intense champagne has delicate aromas of honey and almonds finishing with a powerful fruit lift. <i>Pairs perfectly with chicken and veal, especially with mushrooms.</i>	\$99	

# Champagne/Sparkling/Dessert Wine con't

	<i>Btl</i>	<i>Gls</i>
<b>LAURENT-PERRIER, CUVÉE ROSÉ BRUT (France) nv</b>	<del>\$130</del>	
Made from 100% Pinot Noir (from 100% rated Grand Crus) and given its depth and color by the maceration and saignée, or bleeding, techniques, the nose brings forth red and black fruits with a fresh taste reminding you of those same fruits. <i>Try as an aperitif, with poultry, red fruit desserts or slightly spicy dishes.</i>	\$99	
<b>MIONETTO, PROSECCO BRUT VSAQ (Veneto, Italy) nv</b>	\$8.5	Split (1/4 btl)
Your own personal bottle of a dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare</i> . Crisp, light in body and balanced with acidity, a hint of golden apple emerges from the wine's intense fruity bouquet.		
<b>NINO FRANCO, PROSECCO "Rustico" DOCG (Veneto, Italy) nv</b>	\$29	
A semi-dry Italian sparkling wine that <i>works well as an aperitif or with lighter fare</i> . Crisp with acidity, light aromas of banana blend with fresh pear on the palate.		
<b>VEUVE CLICQUOT, BRUT "Yellow Label" (France) nv</b>	\$80	
Blended from Chardonnay, Pinot Noir and Pinot Meunier, this dry champagne has remained consistent through the years. The fruity aromas balance with the powerful, crisp taste that keeps the fruit lingering on. <i>Ideal as an aperitif but perfect to enjoy with your meal.</i>		

## Blush

<b>WHITE ZINFANDEL, Buehler (Napa Valley, California) 2010</b>	\$26	\$6.5
One of our sweetest wines – but not as sweet as most White Zinfandels – it displays full, ripe fruit flavors of wild berries and sweet strawberries. <i>Pairs well with lighter dishes or anything spicy.</i>		

## White Wine

<b>CHARDONNAY, Cono Sur "Bicycle" (Valle Central, Chile) 2009 <b>**SUSTAINABLY GROWN**</b></b>	\$26	\$6.5
This young and fresh Chardonnay is balanced with great acidity; lemon zest and mango aromas couple with flavors of white peach, mineral and citrus. Of our two Chardonnays by the glass, this one is lighter and crisper. <i>Excellent with fish, chicken and creamy pasta sauces.</i>		
<b>CHARDONNAY, Coppo "Costebianche" (Piedmont, Italy) 2007</b>	\$38	
An excellent, well-rounded Italian Chardonnay balancing fruit, acidity and oak textures. <i>Well-suited for seafood dishes, appetizers and pasta with white cream sauces.</i>		
<b>CHARDONNAY, Dr. Konstantin Frank (Keuka Lake, New York) 2006</b>	\$32	
An excellent local, cool-climate Chardonnay. Mineral, fruit and acidity are all balanced with integrated, but not overwhelming, oak and butter characters. <i>An excellent wine to pair with poultry dishes.</i>		
<b>CHARDONNAY - "OLD HEAD," Matchbook (Dunnigan Hills, California) 2009</b>	\$35	\$9
An excellent barrel fermented Chardonnay that is rounded with a bit of unoaked Chardonnay from the Russian River Valley and a hint of Viognier for sweetness and balanced acidity. Of our two Chardonnays by the glass, this one is fuller with more developed butter and oak textures. <i>An excellent wine to pair with fish and poultry.</i>		
<b>CHARDONNAY, Sonoma-Cutrer (Russian River, California) 2008</b>	\$41	
A classic Sonoma County Chardonnay, it is medium-bodied, clean and crisp with acidity. Floral aromas turn into a multitude of fruit, subtle vanilla and mushroom flavors – small amounts of oak and butter on the finish. <i>Pair with shellfish and seafood risotto.</i>		

# White Wine con't

	<i>Btl</i>	<i>Gls</i>
<b>FIANO</b> , Calea IGT (Sicily, Italy) 2010 From the chalky clay soils of Sicily comes this wonderful wine produced from the little-known Fiano grape. Aged and fermented in stainless steel, this medium-bodied wine features floral aromatics that develop into a crisp, fresh finish. <i>Pairs wonderfully with fish and seafood dishes.</i>	\$29	\$7.5
<b>PINOT GRIGIO</b> , il Conte IGT (Veneto, Italy) 2010 Crisp and clean wine with delicate fruit and apple aromas and flavors offset by a dry, citrus finish. <i>An ideal accompaniment to fish, salads and shellfish-based pastas.</i>	\$25	\$6.5
<b>PINOT GRIGIO</b> , Muri-Gries DOC (Alto Adige, Italy) 2010 A great Pinot Grigio with more depth and structure. Aromas of fresh fruit, mint and black tea transform into slightly buttery flavors of fresh fruit and herbs. This Pinot Grigio is richer while still retaining its crispness and clean finish. <i>Excellent with pasta and tomato sauce and vegetables, lasagna and fresh cheeses.</i>	\$35	
<b>RIESLING</b> , Salmon Run (Keuka Lake, New York) 2009 A local favorite from Dr. Konstantin Frank, this sweet Riesling has a great acidic backbone that brings forth the flavors of pear and apples in the wine. <i>Try with any spicy dish or lighter fare.</i>	\$27	\$7
<b>RIESLING "DRY,"</b> Hermann J. Wiemer (Finger Lakes, New York) 2009 The driest of our Rieslings, this fresh, crisp wine has notes of lime and citrus coupled with honeyed grapefruit on the palate. <i>Great with salads, shellfish, white fish and poultry.</i>	\$34	
<b>SAUVIGNON BLANC RESERVA</b> , Palo Alto (Maule Valley, Chile) 2009 A deep, complex wine that starts with typical citrus and herbal notes but transforms to a lengthy finish and drier backbone with excellent acidity and balanced minerality. <i>Excellent with pesto, fish, shellfish and white meat.</i>	\$31	\$8
<b>SAUVIGNON BLANC</b> , Paul Dolan (Mendocino, California) 2007/2008 <b>**ORGANICALLY GROWN GRAPES**</b> Sustainably grown alongside the Russian River, this wine has a distinctive kiwi character with bright citrus zest and lemon grass notes. <i>Try with our pesto, green salads or seafood entrées.</i>	\$35	

# Red Wine

<b>AMARONE DELLA VALPOLICELLA CLASSICO</b> , Masi "Costasera" DOC (Valpolicella, Italy) 2006 An excellent wine from an excellent producer. Produced in the same manner as our other Amarone offering, the Costasera is full-bodied and dry with a lingering finish. Deep fruit tones fill the immense structure of this wine that uniquely reminds you of its softness. <i>Grilled meat, strong cheeses and hearty pasta dishes accompany this well.</i>	\$98
<b>"BABY TUSCAN" (SANGIOVESE/MERLOT)</b> , Ricasoli "Campo Ceni" IGT (Tuscany, Italy) 2008 From the Chianti region of Tuscany, this wine made of 80% Sangiovese exhibits a fresh and youthful style while maintaining the high standards of the region. It is full-bodied with notes of strawberry, raspberry and local spices. <i>A great match for many of our pasta dishes, especially with cheese, and hearty meat dishes.</i>	\$34
<b>BARBARESCO</b> , Michele Chiarlo DOCG (Piedmont, Italy) 2007 Made from the rich, complex Nebbiolo grape, this wine is easy and smooth on the palate. Full-bodied nonetheless, it reminds you of violets on the nose and velvety fruit on the palate. <i>A great match for our heartier pasta dishes and chicken entrées.</i>	\$48
<b>BAROLO</b> , Ceretto "Zonchera" DOCG (Piedmont, Italy) 2006 Made from 100% Nebbiolo, similar to Barbaresco but with longer aging requirements, this is a big, complex, full-bodied wine. Despite its big character, this wine is smooth with mellow tannins; <i>it is great with hearty meat dishes.</i>	\$58
<b>BRUNELLO DI MONTALCINO</b> , Banfi DOCG (Montalcino, Tuscany, Italy) 2006 A classic full-bodied Tuscan wine made from 100% Sangiovese that is full of depth and juicy black fruit flavors and aromas. The tannic structure is light and not overpowering, and <i>this wine would pair well with red meat or a hearty pasta dish.</i>	\$98

# Red Wine con't

	Btl	Gls
<b>CABERNET SAUVIGNON, Benziger “Signaterra - Three Blocks” (Sonoma Valley, California) 2007</b>	\$65	
With grapes grown using biodynamic methods, this structured Cabernet is softened and rounded by 24% Merlot, producing a wine rich in dark berry flavors and aromas of dark chocolate, pepper and coffee. <i>An excellent wine for hearty pasta dishes or one of our meat entrées.</i>		
<b>CABERNET SAUVIGNON, Chimney Rock “Stag’s Leap District” (Napa Valley, California) 2006/2007</b>	\$86	
This blend of three Bordeaux grapes – Cabernet, Petit Verdot, Merlot – produces a deep wine with blackberry, chocolate and vanilla flavors with a hint of oak. <i>Try with roasted meats with rich glazes and sauces.</i>		
<b>CABERNET SAUVIGNON, Cypress Vineyards (Central Coast, California) 2009</b>	\$27	\$7
A full-bodied, well-balanced wine, this Cabernet attractively mixes chocolate coated berries with spicy vanilla oak – cherry and currants are present throughout. Of our two Cabs by the glass, this one is slightly lighter and softer. <i>Excellent partner with our pizza or meat dishes.</i>		
<b>CABERNET SAUVIGNON, Sledgehammer (North Coast, California) 2008</b>	\$35	\$9
A powerful, fruit-forward wine that explodes (hence the sledgehammer) with flavors and aromas of dark berry fruit, clove, spice and plum. Of our two Cabs by the glass, this one is more complex and fuller-bodied. <i>A perfect wine for a wide variety of menu items, from pizza and pasta to hearty meat entrées.</i>		
<b>CABERNET SAUVIGNON, Stag’s Leap Wine Cellars “Artemis” (Napa Valley, California) 2007</b>	\$94	
Made with a touch of Merlot, this outstanding full-bodied wine is characterized by notes of black cherry, caramel and pepper with a lingering vanilla finish. <i>Great with roasted or braised meats and cheeses such as gorgonzola.</i>		
<b>CHIANTI, Renzo Masi DOCG (Tuscany, Italy) 2009</b>	\$23	\$6
From the Rufina area of Chianti, this medium-bodied dry red wine (with small amounts of Canaiolo and Colorino) balances fresh fruit and floral flavors with mild tannins. <i>Perfect match for fresh cheeses and grilled/roasted meat.</i>		
<b>CHIANTI CLASSICO, Donna Laura “Bramosia” DOCG (Tuscany, Italy) 2007</b>	\$34	
A blending of old world and new world winemaking techniques produces this balanced Chianti Classico (85% Sangiovese, 15% Merlot) highlighted by accents of wood and spice alongside ripe cherry and red fruit. <i>A great match with roasted meat and pasta dishes.</i>		
<b>CHIANTI CLASSICO RISERVA, Monsanto DOCG (Tuscany, Italy) 2006</b>	\$38	
Made with 90% Sangiovese and 10% Canaiolo and Colorino, this Riserva is the most earth-toned and deepest in structure of all our Chianti offerings. Warm, bright cherry and berry fruit accentuate the dry, big tannins. <i>Perfectly matched by our pasta dishes, but it certainly can match up with richer entrées.</i>		
<b>MALBEC RESERVA, Colores del Sol (Mendoza, Argentina) 2009</b>	\$25	\$6.5
This wine showcases the popular varietal of one of the world’s fastest growing wine regions. Blackberry and cherry develop into notes of spice and mocha with sweet tannins. <i>Try with vegetable-based pastas and poultry.</i>		
<b>MALBEC RESERVA, Terrazas de los Andes (Mendoza, Argentina) 2008</b>	\$39	
More structured and richer than our Malbec offering by the glass, similar fruit notes stand alongside vanilla and caramel aromas. Intense flavor is accented by deep, lively tannins. <i>Enjoy with red meat and hearty pasta dishes.</i>		
<b>MERLOT, Casa Lapostolle (Rapel Valley, Chile) 2008</b>	\$27	\$7
Made with a small amount of Cabernet Sauvignon, this medium-bodied wine possesses ripe red fruit aromas and notes of fresh rosemary balanced with soft tannins. <i>Great with chicken or red meat but also light enough for pasta.</i>		
<b>MERLOT, Northstar (Columbia Valley, Washington) 2006</b>	\$58	
Blended with small amounts of Cabernet and Petit Verdot, this bold, medium-bodied wine offers aromas of raspberry, chocolate and clove with a rich, smooth finish. <i>This wine is structured enough to match with any of our entrées, but it would also be great with our pasta dishes, especially with meat.</i>		
<b>MERLOT, Oberon (Napa Valley, California) 2006</b>	\$43	
Blended with a small amount of Cab Sauvignon and Cab Franc, this wine is extremely smooth and well-balanced. It is full of lush berry flavors, highlighted by blueberry, and chocolate. This Merlot is complex, rounded and more fuller-bodied than a typical Merlot. <i>Try with pizza, pasta or anything grilled.</i>		

# Red Wine con't

	<i>Btl</i>	<i>Gls</i>
<b>MONTEPULCIANO RISERVA</b> , Zaccagnini DOC (Abruzzo, Italy) 2007 This great Italian wine has aromas of plums and ripe blackberry with subtle hints of oregano, dried herbs and vanilla. <i>A perfect partner to our pasta dishes, but also excellent with poultry and meat entrées.</i>	\$33	\$8.5
<b>PINOT NOIR</b> , King Estate “Acrobat” (Western Oregon) 2009 A delicious Pinot balancing notes of cherry, plum and light spice with hints of caramel and smooth tannins. Very well structured with great acidity. <i>Great with many foods, but try it with fish (salmon or tuna), lamb or poultry.</i>	\$35	\$9
<b>PINOT NOIR</b> , Lyeth (Sonoma County, California) 2008 Coming from the Russian River and Carneros regions, this wine possesses a great combination of fruit, earthiness and fine tannins typical of Sonoma. <i>The excellent fruit complements all foods from pasta to chicken and tuna.</i>	\$44	
<b>PRIORAT (GARNACHA/GRENACHE &amp; CARIÑENA)</b> , La Cartuja (Priorat, Spain) 2009 A great Spanish wine balanced with a bit of Cabernet and Syrah that creates aromas of black cherry, lavender and blueberry and lengthy, mouth-filling flavors of sweet fruit and baking spice. <i>An excellent wine that would pair with pizza, poultry, meat and heartier pastas.</i>	\$32	
<b>RIOJA (TEMPRANILLO &amp; GARNACHA/GRENACHE)</b> , La Vendimia (Rioja, Spain) 2009 A 50/50 blending of these classic grapes creates a medium-bodied, well-rounded wine full of bright red fruit with undertones of jam and fresh herbs. <i>A great wine for nearly all menu items, especially with pizza, fish and poultry.</i>	\$31	\$8
<b>RIPASSO (BABY AMARONE)</b> , Masi “Campofiorin” IGT (Verona, Italy) 2007 Made from the refermentation of Valpolicella wine with a percentage of semi-dried grapes (characteristic of Amarone), this is a rich, full-bodied and velvety wine with hints of bitter cherries and cooked fruit. <i>Try with pasta and meatballs or sausage, or our steak.</i>	\$37	
<b>SHIRAZ</b> , Lucky Country (McLaren Vale, Australia) 2009 A Shiraz starting out bold with aromas and flavors of mint, dark chocolate and dark fruit that finishes with soft, round tannins. Its well balanced spice <i>would pair well with spicy cuisine or a heartier steak, burger or pizza.</i>	\$39	\$10
<b>SYRAH “COOL CLIMATE,”</b> Cline (Sonoma Coast, California) 2008 From a cooler microclimate of Sonoma comes this well-balanced Syrah rich in blueberry and black pepper characters. A hint of cedar and bright acidity round the wine out and make it <i>a great match for seafood pasta as well as chicken and steak dishes.</i>	\$31	
<b>TINTO DE TORO (TEMPRANILLO)</b> , Numanthia “Termes” (Toro, Spain) 2007 Rich and complex aromas, highlighted by fine dark berry notes, blend perfectly with the spice and toasted character of this well-structured and persistent wine. <i>Well suited for many menu items, try with sharp cheeses, pasta or pizza.</i>	\$52	
<b>ZINFANDEL</b> , Earthquake (Lodi, California) 2008 A robust wine, this Zin from the heart of California’s Zin growing region brings forth dried plum and deep cocoa mixing with bold tannins. <i>This rich wine deserves a rich steak or bolognese, but it is well suited for chocolate.</i>	\$44	
<b>ZINFANDEL “OLD VINE,”</b> Klinker Brick (Lodi, California) 2009 Exceptional flavors of cherries and plums – a result of extra “hang-time” – couple with oak, spice and hints of mint and clove to produce a full, lengthy finish. <i>Exceptional with steak, meatballs, sausage and chicken dishes.</i>	\$35	\$9
<b>ZINFANDEL</b> , Montevina “Terra d’Oro” (Amador County, California) 2006/2007 Amador County is known for big, jammy Zins with plenty of concentrated fruit and an earthy/spicy character, and this wine exemplifies the region. Dark berries, vanilla, molasses and cinnamon are all present in this wine that is <i>Excellent with our spicy hot oil, meat ranging from short ribs to steak to an old fashioned burger.</i>	\$38	

# PASTABILITIES

## Beverages

### House Cocktails \$9

#### *Kiwi Mojito*

Bacardi Limon Rum, Mint,  
Fresh Kiwi Puree, Lime

#### *Pink Grapefruit Margarita*

El Jimador Tequila, Cointreau,  
Lime, Brown Sugar & Salted Rim

#### *Tuscan Martini*

Locally Produced Beak & Skiff  
Vodka, Fresh Basil, Lemon, Apple Juice

#### *White Winter Sangria*

Dry White Wine, Brandy, Citrus,  
Star Anise, Green Apples & Grapes

#### *Killer Bee*

Finger lakes Hidden Marsh Honey Bee  
Vodka, Maple Liqueur, Squeezed Lemon

#### *Chocolate Peppermint Martini*

Absolut Vanilia Vodka, Godiva  
Chocolate, Peppermint Liqueur

#### *Pears & Prosecco*

Mionetto Prosecco, Pear Nectar  
Poire Liqueur

#### *Lime-Basil Gimlet*

Tito's Handmade Vodka, Homemade  
Basil Syrup, Fresh Basil, Lime

#### *Old Man Winter*

Makers Mark, Cherry Liqueur,  
Lillet Blond, Orange Bitters

#### *Pom-tini*

Stoli Pomegranate Vodka, Pama  
Liqueur, Fresh Citrus

#### *Mulled Wine* \$6

Dry Red Wine, Honey, Clove, Brandy,  
Ginger, Cinnamon, Candied Orange

#### *Sweet Blood Orange Tea (N/A)* \$4

Fresh Brewed Iced Tea,  
Blood Orange Syrup

### Craft & Draft

<b>Guinness Stout</b> , 4.2%	<b>\$6</b>
<i>Dublin, Ireland</i>	
<b>Middle Ages Swallow Wit</b> 4.8%	<b>\$5.5</b>
<i>Syracuse, NY</i>	
<b>Nectar IPA</b> , 6.7%	<b>\$6</b>
<i>Paso Robles, CA</i>	
<b>Ommegang BPA</b> 6.2%	<b>\$6</b>
<i>Cooperstown, NY</i>	
<b>Pyramid Apricot Ale</b> , 5.1%	<b>\$5.5</b>
<i>Seattle, WA</i>	
<b>Sierra Nevada Harvest Wet Hop Ale</b> , 6.7%	<b>\$6.5</b>
<i>Chico, CA</i>	
<b>Southern Tier Double Milk Stout</b> , 7.5%	<b>\$7</b>
<i>Lakewood, NY</i>	
<b>Southern Tier Euro Trash Pilsner</b> , 5.2%	<b>\$5.5</b>
<i>Lakewood, NY</i>	

### Bottled Beer

Amstel Light <i>NTH, 3.5%</i>	\$4	Stella Artois <i>BEL, 5%</i>	\$4.5
Beck's N/A <i>GER</i>	\$4	Heineken <i>NTH, 5%</i>	\$4
Budweiser <i>MO, 5%</i>	\$3.5	Michelob Ultra <i>MO, 4.2%</i>	\$3.5
Bud Light <i>MO, 5%</i>	\$3.5	Labatt Blue Light <i>CA, 4%</i>	\$3.5
Corona <i>MEX, 4.6%</i>	\$4	Saranac ADK Lager <i>NY, 5.5%</i>	\$3.5

### N/A Drinks

Cold Drinks		Hot Drinks	
Sweet Blood Orange Tea	\$4	Revolution Tea	\$2.25
Unsweetened Iced Tea	\$1.5	Regular or Decafe Coffee	\$2.25
Saranac Bottled Sodas	\$2.5	Espresso	\$3
Unsweetened Iced Tea	\$1.5	Macchiato	\$3.25
Fountain Soda	\$1.75	Latte	\$4
Nantucket Nectars Lemonade	\$2.5	Cappuccino	\$3.25
Saratoga Sparkling Water 12oz	\$2.5	Mochaccino	\$4.25
Saratoga Sparkling Water 24oz	\$5	Hot Chocolate	\$3