

Champagne/Sparkling Wines by the Glass

NV	Carpene Malvolti, Extra Dry Prosecco, Italy	\$9.00
NV	Jean-Louis, Charles de Fere, Brut, Champagne, France	\$7.00
NV	Nicolas Feuillatte, Brut, Chouilly, Epernay, France	\$14.00
NV	Nicolas Feuillatte, Rose, Chouilly, Epernay, France	\$15.00
NV	Pommery "POP" Extra Dry Champagne, Reims, France	\$12.00
NV	Pommery "POP" Rose Champagne, Reims, France	\$15.00
NV	Wilson Creek, Almond Sparkling Wine, California	\$10.00

White Wines by the Glass (6 oz. pour)

2009	Y3, Chardonnay, Napa Valley, California	\$10.00
2007	Matanzas Creek, Chardonnay, Sonoma Valley, California	\$12.00
2009	La Vis Dipinti, Pinot Grigio, Italy	\$7.00
2009	Crios de Susana Balbo, Torrotes, Argentina	\$8.00
2009	Line Shack, Roussane, San Antonio Valley, California	\$8.00
2009	Dr. Pauly Noble House, Riesling, Mosel, Germany	\$7.00
2008	Barnard Griffin, Fume Blanc, Columbia Valley, Washington	\$7.00
2008	Spann Vineyards, Muscat Canelli, Mendocino, California	\$8.00
2009	Mounts, Rose of Grenache, Sonoma County, California	\$9.00

Red Wines by the Glass (6 oz. pour)

2005	Helix, Pomatia Red Blend, Columba Valley, Washington	\$12.00
2007	Elizabeth Spencer, Cabernet Sauvignon, Napa Valley, California	\$15.00
2008	Hawk House, Cabernet Sauvignon, California	\$7.00
2008	Hook & Ladder, Pinot Noir, Russian River Valley, California	\$12.00
2009	Due Torri, Pinot Noir, Veneto, Italy	\$7.00
2008	La Flor, Malbec, Mendoza, Argentina	\$8.00
2006	Bradford Zinfandel, Dry Creek Valley, California	\$9.00
2008	Enkidu, Rosso Fazekas, Napa Valley, California	\$11.00
2008	Flora Springs, Merlot, Napa Valley, California	\$10.00
2009	Noble House, Sweet Red, Mosel, Germany	\$7.00

Dessert Wines and Ports (3oz. pour)

2006	Kestrel, Late Harvest Chardonnay, Washington	\$15.00
2001	Hopler, Noble Reserve, Welschreisling, Austria	\$22.00
2007	Rudolph Muller, Eiswein, Pfalz, Germany	\$12.00
2005	Susana Balbo, Late Harvest Malbec, Argentina	\$9.00
2005	Edmeades, "Perli Vineyard" Late Harvest Zinfandel, California	\$8.00
2003	Morgenhof, Late Bottle Vintage	\$7.00
NV	Talijanich, 10 Year Old Red Solero, Swan Valley, Australia	\$12.00
NV	Ferreira, 20 Year Old Tawny, Portugal	\$15.00
NV	Porta Rocha, 10 Year Old Port, Portugal	\$9.00
1996	Barros Colheita, Portugal	\$15.00

Other

Sangria	\$5.00
Michelada	\$5.50
(Your choice of beer and 4oz Irish Dog Bloody Mary Mix)	



Ales and Lagers

Bud Light (US)	\$3.00
Czechvar (Czechoslovakia)	\$3.00
Guinness Extra Stout (UK)	\$3.50
St. Arnold Lawnmower (USA)	\$3.00
St. Arnold Brown Ale (USA)	\$3.00
St. Arnold Christmas (USA)	\$3.00
Tiger (Singapore)	\$3.00
Sam Adams Boston Lager (US)	\$3.00
Red Stripe Lager (Jamaica)	\$3.00
Stella Artois (Belgium)	\$3.00
New Belgium "Fat Tire" (USA)	\$3.00
Coors Light (USA)	\$3.00

Non-Alcoholic Beverages

Coffee or Green Tea	\$2.00
Espresso	\$2.50
Pellegrino (750ml)	\$3.50
Coke, Diet Coke, Sprite	\$1.50
Fiji Water (500ml)	\$1.50
St. Pauli Non-Alcoholic Beer	\$3.00

CHEESE, CHARCUTERIE AND SWEET SELECTIONS

(Select 2 Cheeses, Meats or Sweet for \$10.00, Select 3 for \$15.00, or Select 4 for \$20.00)

Served with Crackers and your choice of Green Olives, Nuts or Blueberries

CHEESES

Manchego	Region: La Mancha, Spain Milk Type: Sheep Flavor: Mild, Sweet, Nutty, Semi-Firm
Belletoile Brie	Region: France Milk Type: Cow Flavor: Triple Cream Brie-Style, Rich and Buttery, Smooth
Rothkase Gruyere	Region: Switzerland Milk Type: Cow Flavor: Earthy, Mushroomy, Nutty, Semi-Firm
Beemster (Aged)	Region: Netherlands Milk Type: Cow Flavor: Intense, Nutty, Sweet, Slightly Crumbly, Firm
Marieke Gouda	Region: Wisconsin, USA Milk Type: Cow Flavor: Creamy, Sweet, Rich, Aged 9 months
MontChevre'	Region: Wisconsin, USA Milk Type: Goat Flavor: Clean, Grassy, Tangy, Creamy
Cabot Cheddar	Region: Vermont, USA Milk Type: Cow Flavor: Nutty, Buttery, Caramel, Firm
Blarney Castle	Region: Dublin, Ireland Milk Type: Cow Flavor: Mild, Cheddar-Like, Semi-Firm
Point Reyes Blue	Region: California, US Milk Type: Cow Flavor: Strong, Slightly Salty, Creamy
Parmigiano Reggiano	Region: Northern Italy Milk Type: Cow Flavor: Salty, Sweet, Nutty, Firm

CHARCUTERIE

Prosciutto Italian Air Dried Cured Ham	Bresaola Italian Salt Cured & Air Dried Beef Tenderloin
Sopressata Calabrese (Hot) Italian Spicy Air Dried Salami	Capocollo (Hot) Italian Air Dried & Salted Pork
Genoa Salame (Slightly Spicy) Italian Dry Cured & Smoked Pork	

SWEET OPTION

Fig Almond Cake (Spain) Freshly pressed Pajerero Figs and Marcona Almonds, Excellent with Mild Cheese
Membrillo Quince Paste (Spain) Thick jam from fruit of the quince trees and has a sweet taste & slightly floral flavor.

OTHER APPETIZERS

Nuts & Bolts (CHOOSE 3) Dried Apricots, Dried Blueberries, Castelvetrano Green Olives, Kalamata Black Olives, Raw Almonds or Oregon Dry Roasted Hazelnuts \$6.00
Thin Crust Pizzas (Spicy Pepperoni OR Tomato Basil) \$9.00
Scottish-Style Smoked Salmon with Boursin Cheese \$8.00
Mediterranean Hummus and Black Olives w/ Flat Bread Pita \$7.00
Spanakopita (Spinach and Feta in Phyllo Pastry) and Black Kalamata Olives \$9.00
Pigs In A Blanket Mini Franks wrapped in a Puff Pastry \$5.00

DESSERTS

Chocolate Truffles (6) \$6.00	Lady Walton Chocolate Cookies (2) \$3.00
Chocolate Bites \$1.50 Each (Choices Listed Below)	
Chocolate, Chocolate-Coconut, Chocolate-Peanut Butter, Irish Crème or Chocolate-Toffee Pecan	