



OUR WINE SELECTION

REDS

Gramercy Cellars , Pinot Noir, <i>Columbia Valley, 2012</i>	\$45
Window Bay , Pinot Noir, <i>Willamette Valley, Oregon, 2013</i>	\$11/50
Tempranillo Bodegas Ontanon , Crianza, <i>Spain, 2012</i>	\$11/50
Archeval Ferrer , Malbec, <i>Mendoza Argentina, 2014</i>	\$60
Tinto Negro , Malbec, <i>Mendoza Argentina, 2013</i>	\$11/50
Raymond , "Sommelier Selection", Cabernet Sauvignon, <i>N. Coast California, 2014</i>	\$12/60
Charles Smith , "Velvet Devil", Merlot, <i>Columbia Valley, WA, 2014</i>	\$12/\$55
Molly Dooker , "The Scooter", Merlot, <i>Mc Laren Vale Australia, 2013</i>	\$65

WHITES

Canoe Ridge Expedition , Chardonnay, <i>Columbia Valley, Wa, 2014</i>	\$11/50
Patz and Hall , Chardonnay, <i>Russian River Valley California, 2015</i>	\$60
Gysler Halbtrocken , Sylvaner, <i>Rheinessen Germany, 2012</i>	\$10/50
A to Z , Riesling, <i>Newberg, Oregon, 2016.</i>	\$11/\$50
Pighin , Pino Grigio, <i>Friuli Italy, 2014</i>	\$10/45
Drylands , Sauvignon Blanc, <i>Marlborough New Zealand, 2104</i>	\$50
Mohua , Sauvignon Blanc, <i>Marlborough New Zealand, 2015</i>	\$11/\$50
Patient Cottat , Sauvignon Blanc, Sancerre, <i>Loire Valley, France, 2014</i>	\$60

ROSE

Domaine Du Gros Noré , Cotes de Provence, Bandol, <i>France 2011</i>	\$11/55
Mouton Noir Love Drunk , Mc Minville, <i>Oregon, 2016</i>	\$10/\$55
Minuty , Cotes de Provence <i>France 2015</i>	\$45

BUBBLY

Francois Montand , Sparkling Rose Brut, <i>Jura France</i>	\$14/\$55
Domaine Chandon , Blanc de Noir Brut, <i>California</i>	\$14/\$55
Nicolas Feuillatte "Blue Label", Brut, <i>Chouilly France</i>	\$80
Veuve Cliquot Ponsardin "Yellow Label", <i>Reims France</i>	\$99



BEER

Tiger , Pale Ale, <i>Singapore</i>	\$9
Red Stripe , Pale lager, <i>Jamaica</i>	\$7
Narrangasett , Lager, <i>Providence, RI</i>	\$7
Stiegl Grapefruit Radler , <i>Shandy, Austria</i>	\$8
Founders , Porter, <i>Grand Rapids, MI</i>	\$8
Cigar City Jai Alai IPA , <i>Tampa FL</i>	\$7

HAPPY HOUR

(EVERY DAY 4 to 7 PM)

Beers:	\$5
House Wines:	\$5
All House Liquor:	\$5

\$5 Small Bites:

Chicken Wings / Zucchini Fries / Hummus

COCKTAILS

Margarita: Classic / Mango / Strawberry / Passion Fruit <i>Tequila, Triple Sec, Fresh Lime Juice (add Fresh Fruit Purée for Flavor)</i>	\$12
Frozen Margarita: Classic / Mango / Strawberry / Passion Fruit	\$12
Frozen Piña Colada: Rum, Coconut Milk, Pineapple Juice	\$12
Miami Vice: <i>Frozen Piña Colada with Fresh Strawberry Puree</i>	\$12
Mojito: Classic / Strawberry / Fresh Pineapple / Mango <i>Cuban Rum, Fresh Mint, Fresh Lime, Cane Sugar (add Fresh Fruit Purée for Flavor)</i>	\$13
Caipirinha: <i>Cachaca, Fresh Lime, Cane Sugar</i>	\$13
Capiroska: <i>Vodka, Fresh Lime, Cane Sugar</i>	\$13
Cosmopolitan: <i>Citrus Vodka, Triple Sec, Splash of Lime Juice, Cranberry Juice</i>	\$13
Mai Tai: <i>Dark and Light Rum, Triple Sec, Pineapple, Orgeat, Dry Curacao</i>	\$13
Mint Julep: <i>Bourbon, Fresh Mint, Cane Sugar</i>	\$13
Negroni: <i>Gin, Campari, Sweet Vermouth</i>	\$12
Drunken Pear: <i>Greygoose Pear, Amaretto, Pineapple, Splash of Lemon Juice</i>	\$13
Adam and Eve: <i>Apple Cider, Saint Germain, Lychee Juice</i>	\$11