



White Wine

Chardonnay

| | glass | bottle |
|--|-------|--------|
| <i>House, Tunnel of Elms</i> | \$7 | \$26 |
| <i>Louis Latour Ardeche, Coteaux de l'Adeche, France</i> | \$7 | \$26 |
| <i>Simi, Sonoma California</i> | \$10 | \$36 |
| <i>Bread & Butter Napa Valley</i> | \$11 | \$36 |

Pinot Grigio

| | | |
|---|------|------|
| <i>House, Tunnel of Elms</i> | \$7 | \$26 |
| <i>Francis Coppola Bianco Monterey & Lodi, California</i> | \$8 | \$30 |
| <i>King Estate, Oregon</i> | \$12 | \$44 |

Riesling

| | | |
|-----------------------------|-------|------|
| <i>Dr. Loosens, Germany</i> | \$8.5 | \$32 |
| <i>Kessler Germany</i> | \$9 | \$34 |

Sauvignon Blanc

| | | |
|---|------|------|
| <i>Justin Vineyards Paso Robles, California</i> | \$10 | \$36 |
| <i>Kim Crawford Marlborough, New Zealand</i> | \$11 | \$40 |

Other Whites

| | | |
|--------------------------------------|-------|------|
| <i>Aveleda Vinho Verde, Portugal</i> | \$7 | \$26 |
| <i>Korbel Brut California</i> | \$9 | \$32 |
| <i>Candoni Moscato, Italy</i> | \$9.5 | \$34 |
| <i>La Marca Prosecco, Italy</i> | \$9 | \$32 |



Red Wine

Merlot

| | <i>glass</i> | <i>bottle</i> |
|--|--------------|---------------|
| <i>House, Tunnel Of Elms</i> | \$7 | \$26 |
| <i>J. Lohr Pasa Robles, California</i> | \$10 | \$36 |

Pinot Noir

| | | |
|--|------|------|
| <i>Roblar, Santa Rita Hills, Ca.</i> | \$8 | \$30 |
| <i>Block Nine St. Helena, California</i> | \$9 | \$34 |
| <i>Poppy Monterey County, California</i> | \$11 | \$40 |

Cabernet Sauvignon

| | | |
|---|------|------|
| <i>House, Tunnel of Elms</i> | \$7 | \$26 |
| <i>Purple Cowboy, Trail Boss, Cab Blend</i> | \$8 | \$30 |
| <i>J. Lohr Seven Oaks Paso Robles, California</i> | \$10 | \$36 |
| <i>Freakshow Lodi, California</i> | \$12 | \$44 |

Other Reds

| | | |
|---|------|------|
| <i>Raymond, R Collection, Field Blend, Ca.</i> | \$10 | \$36 |
| <i>1000 Stories Zinfandel (aged in bourbon barrels), Cal.</i> | \$11 | \$40 |
| <i>Predator Old Vine Zinfandel, Lodi, California</i> | \$10 | \$36 |
| <i>Renacer, Reserva Punto Final Malbec, Argentina</i> | \$9 | \$34 |
| <i>Paso A Paso, Tempranillo, Single Vineyard, Spain</i> | \$8 | \$30 |
| <i>Tinga Reserve Carmenère, Colchagua Valley, Chile</i> | \$8 | \$30 |



Reserve Wines

Cabernet

| | |
|---|-------|
| <i>Paul Hobbs, Napa Valley, 2013</i> | \$120 |
| <i>Silver Oak, Alexander Valley, 2011</i> | \$100 |
| <i>Artesa, Estate Reserve, Napa Valley, 2011</i> | \$85 |
| <i>Stag's Leap Artemis, Napa Valley, 2013</i> | \$75 |
| <i>Crossbarn, Paul Hobbs Winery, Napa Valley 2014</i> | \$70 |
| <i>Heitz, Napa Valley, 2011</i> | \$80 |
| <i>Rombauer, Napa Valley, 2012</i> | \$70 |
| <i>Robert Mondavi, Oakville, Napa Valley</i> | \$70 |
| <i>Punch Vineyards, Napa Valley</i> | \$65 |
| <i>Frank Family Vineyards, Napa Valley, 2013</i> | \$60 |
| <i>Emblem, Napa Valley, 2013</i> | \$60 |
| <i>Acre, Napa Valley, 2012</i> | \$60 |

Other Reds

| | |
|---|------|
| <i>The Calling, Pinot Noir, Russian River Valley, 2012</i> | \$55 |
| <i>Bennett Lane, Pinot Noir, Oregon</i> | \$45 |
| <i>Charles Krug, Merlot, Napa Valley, 2013</i> | \$40 |
| <i>Niner Merlot, Napa Valley</i> | \$45 |
| <i>Ramspeck, Pinot Noir, Napa Valley, 2013</i> | \$40 |
| <i>Robert Biale, Black Chicken Zinfandel, Napa Valley, 2013</i> | \$65 |
| <i>Swinto, Old Vine Malbec, Mendoza, Argentina, 2011</i> | \$46 |
| <i>Thorne Clarke "Shotfire" Barossa, Shiraz, 2015</i> | \$45 |
| <i>Stags Leap, Petite Syrah Napa Valley 2014</i> | \$49 |

Chardonnay

| | |
|--|------|
| <i>Cakebread Chardonnay, Napa Valley, 2013</i> | \$65 |
| <i>Rombauer Chardonnay, Napa Valley, 2014</i> | \$50 |
| <i>Levendi Reserve Chardonnay, Napa Valley</i> | \$65 |
| <i>Louis Jadot Pouilly-Fuisse Chardonnay, France, 2015</i> | \$42 |

Other Whites

| | |
|--|------|
| <i>Duckhorn Sauvignon Blanc, Napa Valley, 2013</i> | \$38 |
| <i>Gamble, Sauvignon Blanc, Napa Valley, 2012</i> | \$44 |



Beer List

Bottles

Domestic

| | |
|-------------------|------|
| Bud Light | 3.75 |
| Budweiser | 3.75 |
| Guinness Draught | 6.50 |
| Miller Lite | 3.75 |
| Michelob Ultra | 4.00 |
| Pabst Blue Ribbon | 3.25 |
| Shock Top | 5.00 |
| SweetWater 420 | 5.50 |
| SweetWater Blue | 5.50 |
| SweetWater IPA | 5.50 |
| Yuengling Lager | 3.75 |

Specialty

| | |
|--------------------------|------|
| Angry Orchard | 4.75 |
| Big Creek | 6.00 |
| Heineken | 5.00 |
| Xingu | 6.00 |
| Stella Artois | 5.50 |
| Terrapin Hopsecutioner | 5.50 |
| Corona Light | 5.00 |
| Corona Extra | 5.00 |
| Bitburger | 5.00 |
| Orpheus Tart Plum Saison | 6.50 |

***Please ask your server about
the beers we have on Draft.***



Specialty Drinks

Dirty Apple Pie: Crown Royal Apple, Goslings Ginger Beer, Filthy Cherry Juice

Cherry Blossom: Three Olives Rose' Vodka, fresh citrus juice, vanilla schnapps, Filthy cherry

Regal Cuke Martini: Crop Organic Cucumber Vodka, Champagne, Elderflower Liqueur

The Rosco P Coltrane: Redemption Rye, Fresh Orange Muddled w/ Rock Sugar, Peach Bitters

The Lady Rooks: Seersucker Botanical gin, Grapefruit Juice, Elderflower Liqueur

Sunny Peach Martini: Crop Organic Meyers Lemon Vodka, Peach schnapps, orange juice, cherry

Captain's Day Off: Captain Morgan, Ginger Beer, Splash Cranberry juice, touch lime juice.

Recess Rum Breeze: Flor da Cana Rum, Agave Nectar, Club Soda, touch of lime juice.

