

Wine List

White Wines

'09 Blufeld Riesling, Germany	\$24	
<i>Bursts with a juicy mid-palate of fresh fruit flavors, well balanced acidity and a refreshing finish.</i>		
'10 riff Pinot Grigio, Italy	\$28	
<i>German for "reef" (see the fossil on the label?)... a perfect summertime aperitif or an ideal accompaniment to any meal.</i>		
'09 Bogle Chardonnay, California	\$24	7
<i>The inviting aroma suggests freshly sliced pears and apples, while the delicately creamy entry gives way to reveal softer hints of cloves and nutmeg. Topped with just a touch of butter, this integrated wine ends with a long, crisp finish that can be savored with every sip.</i>		
'09 Fat Monk Chardonnay, California	\$28	8
<i>Fat, robust and perfectly balanced... BEHOLD the Father, the Sun and the Central Coast.</i>		
'10 Little Lion BandWagon Chardonnay, Monterey	\$48	13
<i>Crisp, wonderful acidity with aromas of apple, pear and pineapple.</i>		
Andre Brut Champagne, California	\$18	
Freixenet Champagne, Cordon Negro, Spain	\$28	8
Laurent-Perrier Champagne, France	\$150	



Red Wines

'10 Forefront Pinot Noir, Central Coast	\$48	13
<i>A nose dominated by black cherry, blackberry and plum with complex underlying notes of cedar and warm baking spice.</i>		
'10 Little Lion BandWagon Pinot Noir, Monterey	\$56	15
<i>A complex, well-balanced, with notes of vanilla, spice, cocoa and rose petal.</i>		
'07 Paso Creek Merlot, Paso Robles	\$36	10
<i>Bold flavors of blackberries, cherries, currants and spice.</i>		
'07 Praxis Merlot, Alexander Valley	\$52	14
<i>Beautiful famed aromas of crushed black and blue fruits with lovely hints of mocha and rosemary.</i>		
'08 J. Lohr Seven Oaks Cabernet Sauvignon, Paso Robles	\$32	
<i>Generous aromas of black cherry, black currant and plum fruit, complimented by vanilla, tar and toasty notes from the barrel in which it is aged.</i>		
'07 Sterling Vintner's Collection Cabernet Sauvignon, Central Coast	\$34	
<i>Tiers of briary blackberry, currant, spice and chocolate.</i>		
'08 JaM Cabernet Sauvignon, Napa	\$56	15
<i>Aromas of ripe plum and cherry with a hint of chocolate, velvety on the palate with ripe black cherry and wild berry fruit, finished with supple spicy plum.</i>		
'09 Justin Cabernet Sauvignon, Paso Robles	\$68	18
<i>Brimming with ripe, juicy complex flavors of currant, blackberry and spice.</i>		
'10 75 Cabernet Sauvignon, St. Helena	\$60	
<i>This wine is dense and tremendously focused, with a wonderful nose and palate of cedar, blueberry, saddle leather and white pepper.</i>		
'05 Davis Family Barn D'Or Cabernet/Syrah, Sonoma	\$70	
<i>The firm grip and structure makes it a perfect match to hearty foods and juicy red meats.</i>		
'08 Orin Swift The Prisoner, Napa	\$76	20
<i>A blend of ripe berry and cherry with just a hint of new oak, aged in both new and seasoned French and American oak barrels. 46% zinfandel, 26% cab, 15% syrah, 10% petite syrah, 2% charbono, and 1% grenache</i>		
'05 Lapis Luna Romanza Zinfandel, Lodi	\$38	
<i>Fruit forward aromas of black raspberry and caramel flavors, unfiltered.</i>		
'06 Napa Cellars Zinfandel, Napa	\$48	13
<i>This zin is the perfect middle ground between the spicy zins of the Sierra Foothills and the fruity jammy zins of Sonoma. A swirl of the glass will reveal intense, sweet ripe berries, cinnamon and black pepper spice with elements of sun-baked earth. Perfect match with BB ribs.</i>		

Beer Selections

Bottled Beer

<i>Abita Amber, Louisiana</i>	\$4.75
<i>Ace Perry Cider, California</i>	\$5.00
<i>Amstel Light, The Netherlands</i>	\$4.75
<i>Bass Pale Ale, England</i>	\$4.75
<i>Beck's, Germany</i>	\$4.50
<i>Black Butte Porter, Oregon</i>	\$4.50
<i>Blue Moon, Colorado</i>	\$4.50
<i>Bud Light, Wisconsin</i>	\$3.50
<i>Bud Light Lime, Wisconsin</i>	\$4.00
<i>Budweiser, Wisconsin</i>	\$3.50
<i>Coors Light, Colorado</i>	\$3.50
<i>Corona Extra, Mexico</i>	\$4.50
<i>Corona Light, Mexico</i>	\$4.50
<i>Dos XX Lager, Mexico</i>	\$4.50
<i>Dogfish Head 60 minute IPA, Delaware</i>	\$5.75
<i>Fat Tire Amber Ale, Colorado</i>	\$4.75
<i>Guinness Draught, Ireland</i>	\$6.00
<i>Heineken, The Netherlands</i>	\$4.75
<i>Heineken Light, The Netherlands</i>	\$4.75
<i>Land Shark Lager, Florida</i>	\$4.50
<i>Michelob Ultra, Missouri</i>	\$3.75
<i>MGD 64, Wisconsin</i>	\$3.50
<i>Miller Lite, Wisconsin</i>	\$3.50
<i>Mirror Pond Pale Ale, Oregon</i>	\$4.50
<i>Newcastle Brown Ale, England</i>	\$4.75
<i>O'Doul's NA, Wisconsin</i>	\$4.00
<i>Pyramid Haywire Hefeweizen, Washington</i>	\$4.75
<i>Red Stripe, Jamaica</i>	\$4.50
<i>Sam Adams Boston Lager, Massachusetts</i>	\$4.50
<i>Shiner Bock, Texas</i>	\$4.50
<i>Sierra Nevada Pale Ale, Nevada</i>	\$4.75
<i>Texas Select NA, Texas</i>	\$4.00

Draft Beer

Not available in Patio Bar.

<i>Bud Light</i>	\$3.50
<i>Coors Light</i>	\$3.50
<i>Miller Lite</i>	\$3.50
<i>Dos XX Lager</i>	\$4.75
<i>Shiner Bock</i>	\$4.75
<i>Blue Moon</i>	\$5.25
<i>Blue Moon Winter Abbey Ale</i>	\$5.25
<i>Stella Artois</i>	\$6.00



Cigars

<i>Montecristo White Label</i>	\$15.00
<i>Handmade in La Romana, Dominican Republic, the White Label offers a mild to medium-bodied flavor with a creamy texture and an earthy aroma that is soft on the palate with a moderate finish. The Ecuadorian Connecticut wrapper and Dominican blend make this cigar complex yet not overbearing.</i>	
<i>Romeo Y Julieta</i>	\$12.00
<i>Handmade in La Romana, Dominican Republic, this version is medium bodied with a smooth and crisp aroma, drawing its unique aroma from the rich wrapper that finishes each cigar with a tangy and lightly spicy twist to the wood notes that are present in the cigar.</i>	
<i>Padron</i>	\$7.00
<i>Handmade in Esteli, Nicaragua, this fine, solid medium to full-bodied Nicaraguan Puro uses only tobaccos aged for two and a half years.</i>	
<i>Flor De Oliva Gold Label</i>	\$6.00
<i>Handmade in Estelie, Nicaragua, the Gold Label is a rich blend of Nicaraguan filler and a superb quality Nicaraguan wrapper leaf that makes this medium-bodied cigar rich in flavor and a marvel for the senses.</i>	
<i>C.A.O. Flavors</i>	\$4.00
<i>Handmade in Santiago, Dominican Republic. Offered here in the slim Petit Panatela shape.</i>	
<i>MOONTRANCE - Exotic fruit and bourbon vanilla.</i>	
<i>BELLA VANILLA - Madagascar vanilla.</i>	
<i>EILEEN'S DREAM - Irish Cream and white chocolate truffle.</i>	
<i>CARAMELO JOE - Roasted espresso, cream and caramel notes of a macchiato.</i>	

Happy Hour 11am-7pm Monday-Friday