

::::SPARKLING/ WHITES/ ROSÉ::::

<b>PROSECCO</b> / SOMMARIVA / CONEGLIANO-VALDOBBIADENE, ITALY-NV	GL/BTL \$12/\$44
<b>CHAMPAGNE</b> / MOUSSE ET FILS / NOIRE RESERVE BRUT - NV	\$120
<b>QUIBIA</b> / FALANIS / MALLORCA, SPAIN- 2016 aromas of white peach, pear, and jasmine / crisp, lively and well balanced	\$10/\$38
<b>GRUNER VELTLINER KREMSTAL</b> / STADT KREMS / AUSTRIA- 2016 citrus aromas / stone fruit / hint of white pepper	\$11/\$42
<b>CHENIN BLANC</b> / BRANDENHORST / SECATEURS / SOUTH AFRICA- 2016 flinty with honey / orange blossom and white stone fruit notes	\$11/\$42
<b>PINOT GRIS</b> / LEMELSON / WILLIAMETTE VALLEY, OREGON- 2015 bright pear, peach and melon notes / mineral & citrus driven finish	\$14/\$52
<b>CHARDONNAY</b> / MAISON-ROCHE / SAINT VERAN / FRANCE-2014 dry / well-rounded / subtle fruit and floral aromas / lively mineral character and refreshing finish	\$15/\$55
<b>ROSÉ</b> / FIGUIÈRE / CÔTES-DE-PROVENCE – 2016 medium-bodied rosé with aromas and flavors of strawberries, orange peel and white flowers	\$42
<b>RIESLING DRY</b> / RED TAIL / FINGER LAKES, NY-2015 apple, pear / hint of saline minerals / sweetness balanced by its acidity	\$50
<b>ERBALUCE DI CALUSO</b> / CIECK / CANAVESE, ITALY -2015 fresh character and natural acidity / deep and complex	\$52
<b>POUILLY-FUME</b> / MARC DESCHAMPS / LES PORCHERONNES / LOIRE VALLEY -2013 firmly structured / citrus	\$60
<b>SANCERRE</b> / LUCIEN CROCHET / LE CHENE / LOIRE VALLEY, FRANCE- 2015 distinctive with mineral and grapefruit flavors / great depth and texture	\$90

::::REDS::::

<b>RIOJA</b> / RIO MADRE / SPAIN- 2014 ripe dark berries / fresh flowers / cracked pepper	\$10/\$38
<b>CORBIÈRES RESERVE</b> / DOMAINE DE FONTSAINTE / LANGUEDOC-ROUSSILLION-FRANCE- 2014 full bodied / dark berries and black currants / spice	\$11/\$42
<b>ITALIAN BLEND ROSSO</b> / CIECK / CANAVESE, ITALY- 2015 red currant and blackberry / hints of clove and white pepper	\$14/\$52
<b>PINOT NOIR</b> / EVESHAM / SALEM, OREGON- 2015 bright nose with cherry/ earthy mushroom / silkiness balanced by acidity	\$16/\$60
<b>CABERNET SAUVIGNON</b> / DANCING CROW / NORTH COAST, CA- 2014 dark red fruit and spices / supple, velvety tannins	\$16/\$60
<b>MONTEPULCIANO</b> / POGGIO ANIMA / ABRUZZO, ITALY- 2014 black cherry / licorice / soft tannins, firm finish	\$42
<b>CARIGNAN</b> / LIOCO / SATIVA / MENDOCINO COUNTY, CA- 2015 caper berries, plum and rosemary / flavors of bitter chocolate and herbs de Provence	\$55
<b>SHIRAZ</b> / SHINAS / THE GUILTY / VICTORIA, AUSTRALIA- 2014 dark berry and floral notes	\$57
<b>BORDEAUX</b> / SAINT-ÉMILION GRAND CRU / CHATEAU LAPLAGNOTTE-BELLEVUE- 2014 fruit-driven / deep plum and ruby hue with heady aromas of black currant, black cherry and licorice	\$79
<b>PINOT NOIR</b> / GAPS CROWN / LUTUM / SONOMA COAST, CA- 2013 bright red fruit and minerality / floral accents	\$119
<b>BRUNELLO</b> / SAN POLO / TUSCANY, ITALY-2012 violets, small red berries, and notes of coffee and tobacco / full-bodied / firm tannins balanced by acidity	\$129
<b>CABERNET SAUVIGNON</b> / PAHLMAYER / JAYSON / NAPA VALLEY, CA-2015 elegant black and red fruit aromas accented by notes of dried herbs	\$169

::::CRAFT BEER::::

OLD CRAFTY HEN, <b>ENGLISH ALE</b> - \$6.5	KENTUCKY, VANILLA BARREL, <b>CREAM ALE</b> -\$7
MIA, MIAMI WEISS, <b>HEFEWEIZEN</b> - \$6	WEIHENSTEPHANER, <b>CRYSTAL WHEAT</b> - \$7
VELTINS, GREVENSTEINER, <b>LAGER</b> - \$7	VELTINS, <b>PILSNER</b> -\$7
SAUGATUCK, <b>NEAPOLITAN MILK STOUT</b> - \$6	SIXPOINTS, RESIN, <b>IPA</b> -\$6.5
WITTERKERKE, <b>BELGIAN WHITE</b> - \$5.5	RACER 5, <b>IPA</b> - \$6.5
DUCK RABBIT, <b>AMBER ALE</b> - \$6	MOONLIGHT, <b>APPLE CIDER</b> -\$7
ROYAL JAMAICAN, <b>GINGER BEER</b> - \$6	MIA, TOURIST TRAPPE, <b>TRIPLE ALE</b> - \$6

::::SOFT DRINKS, WATER::::

SAN BENEDETTO, STILL OR SPARKLING- \$3.5	PELLEGRINO, GRAPEFRUIT SODA- \$3.5
BLOOD ORANGE & PEAR HERBAL ICED TEA- \$4	PELLEGRINO, BLOOD ORANGE SODA- \$3.5
BOYLAN'S ROOT BEER-\$3.5	MEXICAN COKE- \$3.5
BOYLAN'S DIET COLA-\$3.5	HONEST KIDS, JUICE- \$2