

Beef & Brew

House Wine Selections

	Glass	Bottle
SUTTER HOME White Zinfandel (California)	4.50	15.00
FOLONARI Pinot Grigio (Italy)	4.50	16.00
REX GOLIATH Chardonnay (California)	4.50	15.00
REX GOLIATH Merlot (California)	4.50	15.00
REX GOLIATH Cabernet Sauvignon (California)	4.50	15.00

Premium White Wines

BLÜFELD Riesling (Mosel, Germany) Crisp and refreshing, blüfeld has aromas of citrus, peach and floral notes. Flinty fresh fruit flavors with a juicy mid-palate, balanced acidity and sweet, lingering finish.	5.00	18.00
HERON HILL Semi-Dry Riesling (Keuka Lake, New York) Forward and inviting style, with apricot and peach flavors followed by a crisp finish. It exemplifies the bright fruit flavors, crisp acidity and the mineral characteristics that make the Finger Lakes the premier Riesling region in North America.	7.00	23.00
SHELDRAKE Dry Riesling (Cayuga Lake, New York) Pale lemon-green in color showing peach and apricot aromas. This Riesling is dry, medium bodied with gripping minerality and a vibrant fresh finish of tree fruit, citrus and orange petal.	7.50	25.00
STANDING STONE Gewurztraminer (Seneca Lake, New York) Spice is the hallmark flavor profile for Standing Stone Vineyards' Gewurztraminer, and this wine is no exception. Clove, cardamom and cinnamon highlight typical lychee fruit flavors, which are rounded out by floral aromas.	6.50	22.00
MONKEY BAY Sauvignon Blanc (Marlborough, New Zealand) Crisp and refreshing, with vibrant flavors of ripe grapefruit, gooseberry and pineapple. Fresh, zingy acidity dominates the palate with some pleasant fruit sweetness providing some weight to the palate.	6.00	21.00
TOASTED HEAD "Russian River" Reserve Chardonnay (California) The mouth feel is full and well rounded with flavors of exotic tropical fruits, including star-fruit and cherimoya. The wine has lively acidity upon entry then yields to a creamy, complex, smooth finish that ends with a mild spiciness.	7.00	23.00
FRANCISCAN "Napa Valley" Chardonnay (California) 4 STARS ~ RESTAURANT WINE – Layered with ripe apple and bright citrus flavors that are framed by rich vanilla and cream. Elegant and full, with a long vibrant finish of pear and honey.		30.00
KENDALL JACKSON "Grand Reserve" Chardonnay (California) Notes of ripe pineapple and mango can be found throughout. Lushly layered and viscous with a firm acidity and enchanting creamy texture. The finish lingers on and on.		32.00

Premium Red Wines

ROBERT MONDAVI "Private Selection" Pinot Noir (California) Its elegant aromas and flavors offer lush cherry and strawberry notes accented by a hint of orange zest and spice. On the palate, these soft, rich red fruit flavors mingle with a touch of smoke from the toasted oak aging.	6.50	22.00
HAZLITT Red Cat (Seneca Lake, New York) Red Catawba and Baco Noir make this semi-sweet red an irresistible complement to pizza, burgers, wings or a hot tub.	5.00	18.00
RED GUITAR "Old Vine" Tempranillo/Garnacha (Navarra, Spain) A great concentration, with explosive raspberry fruit characters and soft tannins. Together, these varieties combine to produce a wonderfully dense, powerful wine with loads of black fruit, ripe raspberry, and a smooth, long finish.	5.50	20.00
RUFFINO Chianti DOCG (Italy) Pale ruby red in color. Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut. Medium-bodied and well-balanced, this is a fresh and food-friendly favorite.	6.00	21.00
DISENO Malbec (Argentina) Deep purple in color with a crimson luster, the bouquet of violets and cherry blossom unfolds to a hint of tobacco. Explosive flavors of earthy blueberry and rich chocolate are robust with well-balanced acidity.	5.50	20.00
BLACKSTONE "Sonoma Reserve" Merlot (California) 91 POINTS ~ WINE & SPIRITS (June 2010) – The wine is full bodied and fruit forward with flavors of juicy black cherries and currants. On the palate, this wine is concentrated with great structure, prominent fruit, and lively acidity, which conclude in a long and pleasing finish.	7.00	23.00
BAROSSA VALLEY "E-Minor" Shiraz (Australia) Deep purple in color with a crimson luster, the bouquet of violets and cherry blossom unfolds to a hint of tobacco. Explosive flavors of earthy blueberry and rich chocolate are robust with well-balanced acidity.	7.00	23.00
WENTE "Southern Hills" Cabernet Sauvignon (California) This Cabernet Sauvignon exhibits flavors of cherry, dark plum and a hint of coffee. Rich, yet approachable tannins provide a long, smooth finish.	6.50	22.00
ERATH Pinot Noir (Oregon) 98 POINTS ~ WINE SPECTATOR & WINE ENTHUSIAST – The sweet entry leads to mouth-filling cherry pie, red currant and vanilla-coffee flavors that extend into a subtle smokiness and a long, luxurious finish.		31.00
FRANCISCAN "Napa Valley" Cabernet Sauvignon (California) #1 MOST POPULAR CABERNETS ~ WINE & SPIRITS (April 2010) – Concentrated and well-built, the mouthfeel is substantial with generous body. Flavors of currants, cherry, cocoa, and soft toasty notes build on the palate, leading to a rich lingering finish of plum and cassis.		36.00
ESTANCIA "Reserve" Meritage (California) GOLD MEDAL WINNER ~ SAN FRANCISCO WINE CHRONICLE – Intense flavors of chocolate dipped black fruit, accompanied by notes of sweet oak. Wonderfully structured ripe tannins lead to a nice long, fruit driven finish.		38.00
STAG'S LEAP "Artemis" (California) 90 POINTS - WINE ENTHUSIAST (Robert Parker) – Classic flavors of cassis and black cherry fill the mouth as notes of violets and vanilla linger on the finish.		52.00

Champagne, Sparkling and Icewines

GREAT WESTERN Extra Dry (California)	5.00	
CHATEAU FRANK Celebre (Keuka Lake, New York)		29.00
CHATEAU FRANK Brut (Keuka Lake, New York)		34.00
JACKSON TRIGGS Vidal Icewine (Ontario, Canada)	7.00	28.00
INNISKILLIN Vidal Pearl Icewine (Ontario, Canada)	9.00	52.00

Featured Drink List

ICE QUEEN - Featuring Inniskillin Vidal Pearl Icewine, Vodka, Cointreau and pineapple juice... chilled to perfection! \$9.00

TRADITIONAL MOJITO - A traditional Cuban drink, known to Americans as a favorite of Ernest Hemingway. Featuring Bacardi Superior Rum, club soda and simple syrup with muddled mint & lime. \$5.50

GINGER PEACH MOJITO - Featuring Bacardi Peach Rum, club soda and simple syrup with muddled mint, peach & ginger. \$6.00

WILD BERRY MOJITO - Featuring Bacardi Torched Cherry Rum, club soda and simple syrup with muddled mint & wild berries. \$6.00

BLOODY MARY - Often thought to have been invented at Harry's Bar in Paris in the 1920's. Featuring the smoothness of Grey Goose Vodka paired with the bite of our tomato juice and spices garnished with green olives and pickled green beans. \$7.00

TRADITIONAL COSMOPOLITAN - Was popularized among young women by its frequent mention on the television program Sex and the City. Featuring ABSOLUT Citron Vodka, cranberry juice, Triple Sec, lime juice and garnished with an orange slice. \$7.00

BLUE COSMO - Featuring ABSOLUT Citron Vodka, Blue Curacao, grapefruit juice, simple syrup and garnished with a Maraschino cherry. \$8.00

VANILLA APPLE COSMO - Featuring ABSOLUT Vanilia Vodka, Smirnoff Apple Twist Vodka, cranberry juice, lemon juice and garnished with an apple wedge. \$8.00

TRADITIONAL MARGARITA - A summertime staple, evoking festive visions of Mexico in every sip. Featuring Jose Cuervo Tequila, Cointreau, lime juice, sour mix and garnished with a lime in a salted rimmed glass. \$6.00

POMEGRANATE MARGARITA - Featuring PAMA Pomegranate Liqueur, Jose Cuervo Tequila, Triple Sec and lime juice with a splash of simple syrup. \$7.00

FROZEN RASPBERRY MARGARITA - Featuring Jose Cuervo Tequila, Cointreau, raspberries and sour mix all blended to frozen perfection. \$7.00

TRADITIONAL DAIQUIRI - Was supposedly invented about 1900 in a bar named Venus in Santiago by a group of American mining engineers. Featuring Bacardi Rum, Grand Marnier with lime juice and sour mix. \$7.00

FROZEN CHOCOLATE and STRAWBERRY DIAQUIRI - Featuring Bacardi Rum, Godiva Chocolate Liqueur with strawberries blended to frozen perfection. \$8.00

FROZEN BANANA DAIQUIRI - Featuring Malibu Banana Rum with bananas blended to frozen perfection. \$8.00

TRADITIONAL PINA COLADA - Was introduced on August 16th, 1954 at the Caribe Hilton's Beachcomber Bar in San Juan, Puerto Rico by its alleged creator, Ramon "Monchito" Marrero. Featuring Bacardi Rum and Malibu Coconut Rum blended to frozen perfection and garnished with pineapple & cherry. \$7.00

TRADITIONAL MARTINI - May have gotten its name from the Martini and Henry rifle used by the British army in 1871. The hook was that both the rifle and the drink "shared a strong kick". Ask for this with your choice of Gin or Vodka, on the rocks or straight up. It's your call!

CARAMEL APPLE MARTINI - This delicious Martini is made with Smirnoff Apple Twist Vodka, Dekuyper Sour Apple Puckers, Godiva Caramel Liqueur and sour mix. \$8.50

CHOCOLATE ESPRESSO MARTINI - Made with Smirnoff Espresso Vodka, Godiva Chocolate Liqueur and cream. \$8.50

COCONUT ECSTASY - Featuring ABSOLUT Vanilia Vodka, Malibu Coconut Rum, cream of coconut and garnished with toasted coconut and melted chocolate. \$8.50

