

# Summer Flights

A Flight Contains Four 3oz. Pours Which Equates To 2 Full Size Glasses Of Wine  
They Are A Great Way To Sample Four New Wines At A Fraction Of The Cost!



## Summer of Riesling White Flight \$20

**Forge Cellars** 19' Seneca Lake, New York- \$11 Gl / \$35 Btl

**Pewsey Vale** Eden Valley, Australia - \$13 Gl / \$45 Btl

**Steininger Ried Steinhaus** 19' Kamptal, Austria - \$18 Gl / \$62btl

**Gessinger** 16' Mosel, Germany - \$16 Gl / \$55 Btl

## Yacht Rock Rosé Flight \$20

**Domain Sorin Rosé** 20" Provence, France - \$12 Gl / \$42 Btl

**Gunther Schlink Rosé** 20' Nahe, Germany - \$9 / \$35 Btl

**Anton Bauer Rosé Assemblage** '20, Wagram, Austria - \$11 Gl / \$40 Btl

**Smooth Sailing Rosé** 19, South Africa - \$10 Gl / \$35 Btl

## Grillin' And Chillin' Red Flight \$25

**Octopoda Pinot Noir** 19' Russian River Valley, California - \$16 Gl / \$60 Btl

**La Araucaria Tinto**, 20' Listan Negro, Orotava Valley, Spain - \$14 / \$50

**Alcesti Syrah** '18, Sicily, Italy \$10 gl / \$40 Btl

**Upwell Cabernet Sauvignon** '19, Lodi, California - \$14 Gl / \$50 Btl

## Bubble Bath - Sparkling Wines

**French 75 Cocktail** \$9

**Cave Amadeu** Brut Rose, Brazil \$12 / \$42

**Conca D'oro** Prosecco, Italy \$11 / \$44

**Can Xa Brut Rosé** Spain, \$12 / \$45

**Aimery Cremant De Limoux** France \$10 Gl / \$40 Btl

## Champagne Gang - Life Is Short - Treat Yo'self

**A.R. Lenoble** Brut Champagne (Half Bottle) \$33btl

**Roland Champion** Champagne, France \$50 Btl

**Billecart** Champagne, France \$75 Btl

**Henriot Blanc De Blancs** Champagne, France \$99 Btl

**Billecart Rosé** Champagne, France \$129 Btl

## My Mind Is A Total Blanc

**Turasan Emir** '18, Turkey \$8 / \$33

**Rubus** Sauv Blanc, New Zealand \$11 / \$40

**Orchard Lane** Sauv Blanc, New Zealand \$11.50 / \$41

**Oysterman** Muscadet, Loire Valley, France \$10 / \$39

**She Can** Sauv Blanc, New Zealand 375 Ml \$12.00

**Lauverjat** Sancerre, France \$49 Btl

## Summer Riesling

**Pewsey Vale** Eden Valley, Australia - \$13 Gl / \$45 Btl

**Steininger Ried Steinhaus** 19' Kamptal, Austria - \$18 Gl / \$62 Btl

**Gessinger** 16' Mosel, Germany - \$16 Gl / \$55 Btl

**Forge Cellars** 19' Seneca Lake, New York- \$11 Gl / \$35 Btl

## I Love It When You Call Me Senorita

**Heredad De Penalosa** Rueda Verdejo \$8.50btg / \$29 Bottle

**Unsi** Garnacha Blanca \$45 Btl

## Chardonnay

**Clos Pegase**, Napa, California \$13 / \$48

**Domaine Wardy**, Lebanon \$10, \$35

## Rosé All Day Er' Day!

**Smooth Sailing Rosé** '19, South Africa \$10 / \$35

**Chamlija Rosé** '19, Turkey \$10 / \$35

**Chiaro Di Stelle Rosé** 20' Sardinia, Italy - \$10 Gl / \$40 Btl

**Domaine Sorin Rosé** '20 Provence, France - \$12 Gl / \$42 Btl

**Gunther Schlink Rosé** '20 Nahe, Germany - \$9 / \$35 Btl

**Seehof** Pinot Noir Rosé Germany \$11 / \$40

**Anton Bauer Rosé** '20, Wagram, Austria - \$11 gl / \$40 btl

**Dom. Caylus "Le Grand Verre"** Rosé '20, Pays d'Herault, France \$13 btl 187ml

meaning "the big glass", this little bottle is equivalent to a generous 6.3oz pour.

dry with flavors of red berries, melon, & minerality **Woman Made & Organic**

## Frozé \$13

Made from 3 simple ingredients (wine, fruit puree, and a dash of simple syrup!)

**Strawberry, Passionfruit,  
Blackberry, Peach  
or Swirl (choose flavors)**

Make it sparkle with a prosecco topper! \$3

## Frozé flight \$20

Chill out with a 5oz sampler of each flavor

## Happy Hour \$8 glasses

MONDAY THROUGH FRIDAY 'TILL 6PM

**Red Blend - France**

blackberry, plum, grippy tannins

or

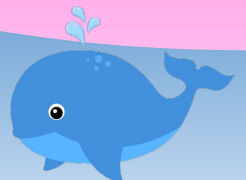
**Rosé - Spain**

white flowers, grapefruit, strawberry



**Whale of a Good Time  
Watermelon Sangria**

\$10 glass / \$32 carafe



# SIP & SWIRL - REDS

## Turkey & Lebanon

- On Sale! While They Last!

**Turason Öküzgözü**, '19 Turkey \$10.50 / \$37

**Chamlia Papaskarasi**, '18, Turkey \$10.50 / \$37

**Massaya Cap Est**, '15 Lebanon \$10.50 / \$37

## Pinot Envy - Pinot Noirs

**Cooper Jaxon**, Ca '17 \$14 / \$50

**Langlois**, Loire Valley \$14/ \$50

**Octopoda** 19' Russian River Valley, CA \$16 Gl / \$60 Btl

## Parlay Vu Franzay?

**Ce Ma Cuvee** Bordeaux '16, France \$13 / \$52

**Terra Vecchia** Red Blend Corsica, France \$9 / \$35

## Island Wines

**Nostos "The Journey"** Red Blend, Crete '16 \$11 / \$44

**Zlatan Plavac** Mali, Hvar, Croatia \$11 / \$44

*Plavac Mali Is The Primary Red Wine Grape Grown Along The Dalmatian Coast Of Croatia. Common Flavors And Aromas Include Blackberries, Dark Cherries, Pepper, And Spices.*

## Zen Zinfandel

*Woman Made!*

**Wonderment** Old Vine Zin Lake County, Ca \$11 / \$40

## Spanish Exploration

**Unsi** Grenache, Navarra, Spain \$11 / \$49

**Abelis Lui** Tempranillo, Toro, Spain \$13/ \$52

**La Araucaria** Tinto, 20' Listan Negro, Spain - \$14 / \$50

## Mighty Malbec

**Bedell** Malbec, Long Island, New York \$11 / \$49

**Cuvelier Los Andes** Malbec, Argentina \$15 / \$55

## Que Sirah Shriaz

*Wine Club Selection!* **Mettler** Petite Sirah, CA 114 / \$50

**The Pundit**, Syrah '18 Washington \$13/ 45

**Alcesti** '18, Sicily, Italy \$10 gl / \$40 Btl

## Call A Cab

**Rhino** Cab, California \$11 / \$41

**Field Recordings** Cab Franc, California \$12 / \$49

**Upwell** Cab '19, Lodi, California - \$14 Gl / \$50 Btl

**New - Glunz** Reserve Cab '18, Paso Robles \$15 / \$60

**The Glunz family** story started in 1871 when Louis Glunz, age 17, left his country of Germany in pursuit of the American dream. Louis arrived in Ellis Island that year with friends Oscar Meyer and Theo Koshswersmill. The three moved from city to city in search of work until they arrived in the boomtown of Chicago in 1872. The American Dream was realized in 1888, with a business loan from Charles Wacker, when Louis Glunz was able to set up a shop as a wine, beer and spirit merchant on Wells Street and Division Street.

In 1992, the third generation and forth generation of the Glunz family opened their winery specializing in small batched fortified wines. Today, the winery is located on 40 acres in the rolling hills of Paso Robles, California.

## Drink your dessert...why the hell not?

Lodali Moscato 375ml \$17

Miguels L.B.V. Port '13 \$12 (3 oz. sip)

Thomas Jefferson Madeira \$12 (3 oz. sip)

## SUDS & CIDERS & MORE

### DRAFT/ON TAP:

Juice Bomb IPA (6.5% ABV) \$7

Alewerks Tangerine Wheat (5.6% ABV) \$7

- **Blakes Hard Cider Strawberry Lemonade (5% ABV) \$7**
- **Eggenberg Hopfenkonig (5.1% ABV) \$7**
- **Bell's Flamingo Fruit Flight (5% ABV) \$7**
- **Bell's Oberon Ale (5.8% ABV) \$8**
- **Two Hearted IPA (7% ABV) \$8**
- **Sparkly Berry Belgian Triple Brewed with Raspberries (9% ABV) \$9**

### SUPPORT YOUR LOCAL CIDERY & MEADERY!

**NEW - Troddenvale Countryside Farm Cider** - focused on expression of single orchard ciders.

Countryside Farm & Nursery - Augusta County, 1260' elevation. Located in the heart of the Shenandoah valley (Virginia), Raul and his wife Mary focus most of their energy on feeding the growing cider industry with young trees and top working over existing orchards. What limited quantities of fruit they grow we covet. (5% ABV) **A steal for 370ml btl \$19!**

### **NEW - Charm City Meadworks Mango Comapeno Mead**

Light and dry with bright mango and a tantalizing hint of heirloom comapeño pepper leaves you wanting more. (6.9% ABV) \$8

### **Poire Authentique Sparkling Cider**

This delightful Pear Cider from Normandy, France is full of pear flavors and a subtle hint of sweetness, balanced by clean acidity. (5% ABV) **A steal for 750ml btl \$25!**

**Coastal Cocktails (7% ABV) \$9**

**Choose Your Flavor: Vodka Grapefruit, Orange Crush, Vodka Cranberry, or Whiskey Lemonade**

Welcome the subtropics to your mouth. Even when the weather is balmy, you'll feel refreshed with these lively canned cocktails.

# NIBBLES & NOSHES

## **Tuscan Chicken Flatbread \$13.50**

Chicken, basil pesto, sun dried tomato pesto, garlic olive oil, shallots, capers, bacon, Gruyère, Provolone, and Parmesan on pita bread topped with fresh basil.

## **Baked Goat Cheese \$14.50**

Warm chèvre, rolled in Herbes de Provence, served with toasted baguette and plum chutney

## **"Let's Go Buffalo!" Sliders \$12**

Three 'lil bison meatloaf sliders piled high with cheddar, balsamic onion chutney, and chipotle aioli

## **Turkey Meatball Poppers \$11**

Four Italian turkey meatballs stuffed with mozzarella in a warm bath of marinara.

## **I ❤️ Grilled Cheese Sliders \$9.50**

4 sliders served with tomato coulis for dipping

## **Saganaki Shrimp \$15**

Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.

## **Empanadas \$7.50**

Two empanadas filled with chicken, Monterey jack cheese, chipotle sauce. Served with salsa and cilantro crema.

## **Fiesta Nachos large \$17**

### **/ small nachos \$12**

(Veggie, Pork, or Chicken)

Tortilla chips, queso, melted cheddar and Monterey Jack, black bean and corn salsa, guacamole. With salsa and sour cream on the side. *Add Chopped Bacon \$1.50*

## **South Hampton Shrimp Rolls \$15**

2 Rolls - Shrimp salad made with Celery, Lemon, Dill, Tarragon, Red Bell Pepper, Red Onion, Apple Cider Vinegar, Mayonnaise & garlic salt. Served on mini potato rolls.



## **SUMMER CHEESE MAKES ME DRINK WINE \$19**

4-Alarm Cheddar, Mango Ginger Stilton, Coconut Gouda Mango Habanero Cheddar, Caramelized Onion Cheddar, Mountaineer, Fromager D'Affinois, Drunken Goat, Speck, blackberry spread, and dried fruit. Served with baguette and crackers.

*\*Gluten Free Crackers Available Upon Request*

## **Quesadillas \$12**

Flour tortillas enveloped with your protein of choice & Monterey Jack, cilantro, and onions and a side of our house chipotle salsa and sour cream Available with Pork, Chicken, or Butternut Squash



## **Mary's Taco Truck**

### **Dos (Two) Tacos \$11**

**Sorry, No Mixing & Matching**

**Each order contains 2 of the same taco.**

### **Pick your protein!**

Chicken Tacos on Flour Tortillas

Pulled Pork on Flour Tortillas

Butternut Squash Tacos on Corn Tortillas

Mahi Mahi Tacos on Corn Tortillas + \$2

## **GLUTEN FREE & \*LOW CARB APPS**

*\* if you don't eat the bread*

### **Tres "Med"**

#### **A Trio of Mediterranean Bar Snacks \$9**

Castelvetro Olives, Sicily Marcona Almonds, Spain Quicos "Giant" Corn Nuts, Spain *4oz. of each*

### **A Perfect Date Night \$10**

Medjool dates stuffed with Danish blue cheese, wrapped in bacon, with a balsamic glaze

### **Heavenly Hummus Trio \$13**

Roasted Red Pepper Sriracha Hummus, Wasabi Edamame Hummus, and Roasted Garlic Cauliflower Hummus, served with pita bread and assorted vegetables.

### **Truffle Popcorn Basket \$6.50**

Light yet seductive with no oil & truffle salt.

*\*yes you can make this at home - we sell the truffle salt in our shop!*

### **Pot Belly Pig Lettuce Wraps \$8**

Pulled pork, house-pickled veggies, cilantro, and crushed pistachios wrapped in crisp lettuce and served with a spiced peanut sauce--two per order

### **Saganaki Shrimp \$15**

Shrimp, Feta, Garlic, Olive Oil, Diced Tomatoes & Greek Spices served hot from the oven with warm garlic bread for dipping.

## **WINE CLUB MEMBERS SAVE 5% ON ALL BAR CHECKS**

Ask your server about our monthly wine & cheese club! Memberships start at \$39.99 per month and you can cancel at anytime!

# SOUPS & SALADS

## Add a protein to your salad

Chicken or Pork \$7.00, Salmon  
Shrimp or Mahi Mahi \$10.00

### Watermelon Feta Salad

**\$13.50**

Watermelon, Arugula, Feta,  
Mint, Shallots, Sunflower  
Seeds, Cucumber, Fresh  
Jalapeno Slices served with a  
side of Cilantro Lime  
Vinaigrette

### Burrata Panzanella Salad

**\$13.50**

Creamy & Dreamy Burrata  
(Mozzarella with a gooey  
center) is proudly positioned  
atop mixed greens, basil,  
cherry tomatoes, shallots,  
capers and house made  
croutons. Served with a side of  
Pepper Jelly Vinaigrette.

### Detox Salad \$13.50

Mixed greens, chickpeas, red  
onion, chopped avocado, feta,  
and toasted sunflower seeds,  
tossed in a lemon honey  
vinaigrette.

### Butternut Squash Salad

**\$13.50**

Mixed greens topped with  
roasted butternut squash,  
dried cranberries, shallots,  
goat cheese, bacon crumbles,  
and toasted pecans served  
with Champagne vinaigrette  
on the side.

### DRESSING OPTIONS

Champagne Vinaigrette,  
Cilantro-Lime Vinaigrette,  
Lemon Honey,  
Pepper Jelly Vinaigrette or simply dressed with lemon juice and olive oil

## sweet stuff

**PB Brownie Sundae \$8.50**

**Chocolate Lava Cake \$8.50**

**Star Spangled Cheesecake \$8.50**

**Lodali Moscato 375ml \$17**

**Miguels L.B.V. Port '13 3oz \$12**

**Thomas Jefferson Special Reserve  
Madeira 3oz \$12**

## SOUPS ON \$4.50 PER CUP

Tomato Bisque or Soup of the Day

# SANDWICHES & FROM THE OVEN

## Entrees served with soup, side salad, kettle chips

Side salad dressing choices include Champagne Vinaigrette, Cilantro-Lime Vinaigrette, Lemon Honey, Pepper Jelly Vinaigrette or simply dressed with lemon juice and olive oil

### Mahi Mahi Mango Tango Bowl \$17.00 -

Mahi Mahi, mango, black bean corn  
salsa, fresh slaw, avocado on top of  
cilantro rice. **GF**

### Baller Turkey Meatball Sub \$14.00

House made meatballs stuffed with  
mozzarella, covered with marinara sauce  
and melted provolone and parmesan.  
Served hot & toasty on French bread

### Hot Cuban Sandwich \$15.00

Smoked ham, braised pork shoulder,  
Provolone, Dijon mustard and pickles,  
pressed on a French roll.

### Buffaloaf \$15.00

Ground bison, bacon, sundried tomatoes,  
chipotle aioli, and melted cheddar cheese  
on ciabatta.

### Swiss Turkey Melt \$14.00

Roasted turkey, Swiss, bacon, tomato,  
chipotle aioli on ciabatta.

### Salmon BLT \$16.00

Oven roasted Salmon, lemon Sriracha  
aioli, crisp lettuce, red onion, tomato and  
bacon on toasted ciabatta. Add avocado  
\$3.00

### Skinny Hippy Wrap \$12.50

Refreshing Chickpea Salad with  
avocado, onion, tomato, romaine,  
and sunflower seeds dressed in a  
light dill-dijon mayo.

### Burrata Caprese \$14.00

Creamy and dreamy burrata, tomato,  
basil pesto, olive oil and balsamic  
glaze on ciabatta.

### Fiesta Wrap \$11.00

Monterey jack, black bean & corn  
salsa, romaine, guacamole, side of  
salsa. Choice of chicken or pulled  
pork.

### Cranberry Chicken Salad Sandwich / or Wrap \$11.00

Cranberries, pecans, celery, mayo -  
choice of whole grain bread, flour  
tortilla wrap, or bed of lettuce

### Smokey BLAT \$12.50

Bacon, crisp romaine, avocado, juicy  
tomatoes and chipotle mayo on  
sourdough.

### Chicken Pesto Panini \$12.50

Shredded chicken, provolone,  
tomato, arugula, basil pesto,  
mayo, pressed on multigrain  
bread.

### Grilled Cheese & Tomato Soup \$12.50

Secret blend of five cheeses  
pressed between sourdough. Add  
Bacon \$3.00  
Add Jalapenos \$.75

### Parmesan Herb Crusted Salmon \$19.00

Salmon topped with Parmesan,  
panko breadcrumbs, and fresh  
parsley, served atop a bed of  
cauliflower mash.

### Truffle Mac 'n Cheese \$10.00

Parmesan Mornay sauce, black  
truffle oil.

# BRUNCH

Served Sat & Sunday 11am-4pm

## WHY DON'T WE DO A LITTLE DAY DRINKING?

**French 75 Cocktail \$9**

**Coastal Cocktails Vodka Grapefruit \$9**

**Mimosas \$7.50 / Carafe \$28**

OJ, Passion Fruit or Pineapple

**Watermelon Sangria \$10 glass / \$32 carafe**

**FROZÉ \$13 glass \* add a Prosecco Topper for \$3**

Strawberry, Passionfruit, Blackberry, or Peach

## BOOZE FREE FUN

COFFEE | LATTE | ESPRESSO  
ICED TEA | DIET COKE | COKE  
SHIRLEY TEMPLE SODA |  
LEMONADE | OJ | PINEAPPLE  
SPARKLING WATER

## HOT TEA - BY HARNEY & SONS

English Breakfast, Cherry Blossom  
Green, Chamomile, Mint

## FLOWER POWER MOCKTAIL

Elderflower Rose Lemonade,  
Grapefruit Bitters

**Life is better with Bacon! Add a side of bacon for \$3**

### Avocado Toast \$11.50

Served on multigrain with a side salad.

### Scrambled \$9.50 **GF**

Two eggs scrambled plus a side of bacon & fruit. *Substitute egg whites for \$1.50*

### South of the Border Breakfast Tacos \$11.00

Chorizo, scrambled eggs, onions, cheddar, and cilantro. Served with chipotle salsa and fresh fruit. *Substitute egg whites for \$1.50*

### The Weekend \$11.50

Toasted ciabatta topped with smashed ripe avocado, apple wood smoked bacon, and an over easy egg. Served with soup, side salad, or kettle chips.

### Bacon Egg & Brie \$8.50

Applewood smoked bacon, creamy brie, and a fried egg on toasted sourdough. Served with soup, side salad, or kettle chips.

### Huevos al Puerco Ranchero \$12.50

Tostada, beans, eggs, guacamole, and salsa with pulled pork.

### El Grande Breakfast Burrito \$9.50

Scrambled eggs, chorizo, sautéed onions & peppers, cheddar, Monterey, chopped bacon, pickled jalapenos in a "grande" burrito! Served with salsa and a side of fruit. *Substitute egg whites for \$1.50*

### Wilson's Pancakes \$10

Served with bacon and a side of fruit

### Mary's Mile High Meaty Quiche \$11.00

Our delicious meat-filled quiche offering. Onion, garlic, bacon, ham, leek, cherry tomatoes, mushrooms, scallions, gruyere. Served with soup, side salad, or kettle chips.

## SOUP \$4.50 PER CUP

Tomato Bisque or Soup of the Day

## DESSERTS

**Peanut Butter Brownie Sundae \$8.50**

**Chocolate Lava Cake \$8.50**

**Star Spangled Cheesecake \$8.50**

**Fruit Cup \$4.50**

## SWEET SIPPIN'

**Lodali Moscato 375ml half btl \$17**

**Miguels L.B.V. Port '13 \$12 (3oz sip)**

Fresh and fruity with a delicious touch of black licorice notes and chemical nuances. Palate is well-balanced, concentrated with strong, rounded tannins. 20% ABV

**Thomas Jefferson Special Reserve Madeira \$12 (3oz sip)**

Medium-dry. 19% abv. Great after dinner drink!

*Don't see what you are looking for? Well no worries y'all can order off our full menu all day too!*