

# SAMPLE BEER MENU

## CIDERS

FALL HARVEST 7<sup>00</sup>  
CIDER • 5.5%  
WOODCHUCK CIDER • MIDDLEBURY, VERMONT

CHERRY CIDER 7<sup>00</sup>  
CIDER • 6.7%  
ORIGINAL SIN • SONOMA CIDERY

## LIGHT

MAMA'S LIL YELLA PILS 6<sup>00</sup>  
CZECH PILSNER • 5.3%  
OSKAR BLUES • COLORADO

BANANA BREAD 7<sup>00</sup>  
FRUIT BEER • 5.1%  
YOUNGS BREWING • ENGLAND

FUNKY FLORIDIAN 7<sup>00</sup>  
HEFEWEIZEN • 5.6%  
FUNKY BUDDHA BREWERY • FLORIDA

GOLDEN MONKEY 8<sup>00</sup>  
ABBEY TRIPEL • 9.5%  
VICTORY BREWING COMPANY • PENNSYLVANIA

DELIRIUM TREMENS 9<sup>00</sup>  
BELGIAN STRONG ALE • 9.0%  
BROUWERIJ HUYGHE • BELGIUM

LA FIN DU MONDE 8<sup>00</sup>  
ABBEY TRIPEL • 9.0%  
UNIBROUE • CANADA

ESTRELLA DAURA 6<sup>00</sup>  
[GLUTEN FREE]  
LAGER • 5.4%  
DAMM S.A. • SPAIN

## HOPPY

JAI ALAI 7<sup>00</sup>  
AMERICAN IPA • 7.5%  
CIGAR CITY BREWING • FLORIDA

EVIL TWIN RED IPA 7<sup>00</sup>  
INDIA PALE ALE • 6.8%  
HERETIC BREWING • CALIFORNIA

SIXPOINT RESIN 8<sup>00</sup>  
IMPERIAL IPA • 9.1%  
SIXPOINT BREWING • NEW YORK

OMISSION APA 7<sup>00</sup>  
[GLUTEN FREE]  
AMERICAN PALE ALE • 5.8%  
WIDMER BROS BREWING • OREGON

DEAD GUY ALE 7<sup>00</sup>  
MAIBOCK-HELLES • 6.5%  
ROGUE BREWING • OREGON

HEAD HUNTER 8<sup>00</sup>  
INDIA PALE ALE • 7.5%  
FAT HEAD • OHIO

## DARK

DOUBLE CHOCOLATE STOUT 7<sup>00</sup>  
MILK STOUT • 5.2%  
YOUNGS BREWING • ENGLAND

# WINE

# SAMPLE MENU

**VERDEJO** . . . . . 9<sup>00</sup>/27<sup>00</sup>

EL PERRO · SPAIN  
PALETTE: Lemon & citrus, well balanced minerality & sharp acidity  
PAIRING: SEAFOOD OR POULTRY

**PINOT GRIS** . . . . . 10<sup>00</sup>/30<sup>00</sup>

VILLA WOLF · GERMANY  
PALETTE: Clean, crisp, fruit forward with a dry finish  
PAIRING: BRUSSEL SPROUTS, BAKED BRIE & CHARCUTERIE

**ROSÉ** . . . . . 10<sup>00</sup>/30<sup>00</sup>

FONTSAINTE · FRANCE  
PALETTE:  
PAIRING: CHARTCUTERIE & BAKED BRIE

**CHARDONNAY** . . . . . 13<sup>00</sup>/42<sup>00</sup>

ANNABELLA · NAPA VALLEY  
PALETTE: Overtones of apples & pears with delicate oak notes  
PAIRING: CAULIFLOWER STEAK, SEARED CHICKEN BREAST

**SANCERRE** . . . . . 15<sup>00</sup>/45<sup>00</sup>

LA CHATELLENIE - JOSEPH MELLOTT · FRANCE  
PALETTE: Mineral driven with Meyer lemon and lychee  
PAIRING: GRILLED OCTOPUS & PASTA



**GRENACHE/SYRAH** . . . . . 10<sup>00</sup>/30<sup>00</sup>

TESSELLAE · FRANCE  
PALETTE:  
PAIRING:

**MALBEC** . . . . . 11<sup>00</sup>/33<sup>00</sup>

ZUCCARDI RESERVA · ARGENTINA  
PALETTE:  
PAIRING:

**SANGIOVESE** . . . . . 12<sup>00</sup>/36<sup>00</sup>

CAPANNINO · ITALY  
PALETTE:  
PAIRING:

**PINOT NOIR** . . . . . 12<sup>00</sup>/36<sup>00</sup>

VENTANA · MONTEREY, CALIFORNIA  
PALETTE:  
PAIRING:

**CABERNET SAUVIGNON** . . . 13<sup>00</sup>/39<sup>00</sup>

FELINO - VINA COBOS · ARGENTINA  
PALETTE: FRUITY WITH SPICY NOTES OF VANILLA  
PAIRING:

**ZINFANDEL** . . . . . 14<sup>00</sup>/42<sup>00</sup>

ANCIENT PEAKS · CALIFORNIA  
PALETTE:  
PAIRING:

**CABERNET SAUVIGNON** . . . 17<sup>00</sup>/51<sup>00</sup>

SLINGSHOT · NAPA VALLEY - CALIFORNIA  
PALETTE: Oak, dark fruits & full bodied cigar smoke  
PAIRING: STEAK, OVEN ROASTED LAMB, & BRUSSEL SPROUTS



**PROSECCO** . . . . . 8<sup>00</sup>

CIELO · ITALY  
PALETTE: THE INCEPTION TO A GOOD NIGHT  
PAIRING: 2 MORE COCKTAILS, 3 GLASSES OF WATER AND A TYLENOL

**GRAND CRU ` 04** . . . . . 85<sup>00</sup>

PAUL BARA BRUT · FRANCE  
PALETTE: SPICY  
PAIRING: LACED LINGERIE & A QUAALUDE

**BRUT CHAMPAGNE** . . . . . 120<sup>00</sup>

DRAPPIER CHARLES DE GAULLE · FRANCE  
PALETTE: CRISP, CLEAN & UP TO NO GOOD  
PAIRING: FIFTY SHADES OF GREY PLAYING IN THE BACKGROUND