

WINE OFFERINGS:

REDS:

2005 BORDEAUX D'ESTOURNEL.....\$8 GLASS
SMOOTH, CREAMY. MEDIUM BODIED. SOFT TANNINS. NOTES OF CASSIS.

2004 CHAPELLE-ST.ARNOUX COTES DU VENTOUX.....\$7
NOSE OF DRIED FRUITS & HERBS. FULL BODIED & EARTHY.

2003 ZARDINI AMARONE DELLA VALPOLICELLA...\$12GLASS/\$45
CHRIS' PICK. HUGE FRUITY/DRY ITALIAN RED FOR COLD NIGHTS!

WHITES:

2006 M. TOUTON SAUVIGNON BLANC.....\$7 GLASS
MEDIUM BODIED. CITRUS AND MINERAL NOTES. HERBACEOUS NOSE.

2006 WILLM PINOT BLANC.....\$8 GLASS
FULL BODIED. AROMAS OF PEACH AND THE TROPICS. DRY FINISH.

2006 MACON-UCHIZY CHARDONNAY.....\$9 GLASS
WHITE BURGUNDY. FRUITY WITH SMOOTH OAK IN THE FINISH.

N.V. OPERA BRUT BLANC DE BLANCS.....\$7 SPLIT

PATENT ELIXERS:

DR. MOORE'S DAQUARI.....\$8
CRUZAN LIGHT RUM, 10X SUGAR, FRESH LIME JUICE. SERVED UP.

PROPRIETOR'S MANHATTAN.....\$8
RYE WHISKY, HOUSE CHERRIES, PEYCHAUD'S BITTERS.

OLDE FASHIONED.....\$9
KNOB CREEK, MUDDLED CHERRIES & ORANGE, TURBINADO RIM.

HOUSE GIBSON.....\$8
GIN, DRY VERMOUTH, HOUSE PICKLED PEARL ONIONS.

HOUSE COSMOPOLITAN.....\$9
360 VODKA, TWEAKED TRIPLE SEC, LIME, CRANBERRY JUICE.

WINE BUYER: BENJAMIN PAGE
MIXOLOGIST: CHRIS SURRUSCO