

## Wine

## Sparkling &amp; Whites

**Garré Sparkling Wine** 12 | 34

*Crisp, bright, with a touch of sweetness*

**2020 Reserve Chardonnay** | 48

*Sweet fruits, creamy & silky mouthfeel*

**2021 Chardonnay** 13 | 38

*100% Stainless Steel, marzipan, Asian pear and yellow apple on the nose. Fruit on the tongue, crisp lively body*

**2021 Pinot Grigio** | 35

*Light bodied and dry, burgeoning fruit, floral impressions, soft bright finish.*

**2021 Rosato di Sangiovese** | 38

*Flavors of honeydew, kiwi and strawberry on the tongue. Strawberry, cherry and watermelon on the nose.*

## Estate Red Blends

**2016 Profound Secret** 13 | 42

*Bordeaux blend, hints of leather and roasted figs*

**2017 Profound Secret** | 48

*Bordeaux blend, dark fruit, full bodied and smooth*

**2015 Tres Rouges** | 38

*An estate blend of Cabernet Franc, Petite Sirah and Syrah*

**2016 Tres Rouges** 11 | 36

*Cabernet Franc, Petite Sirah and Syrah. Floral notes and smooth finish*

## Estate Single Varietals

**2015 Cabernet Franc** 12 | 42

*Notes of pepper and spice, medium bodied*

**2016 Cabernet Franc** | 44

*Notes of pepper and chocolate, smooth finish*

**2017 Cabernet Franc** | 46

*Full bodied, well balanced with blend of spice, cocoa and berry*

**2015 Cabernet Sauvignon** 12 | 42

*Medium body, strawberry, touches of caramel*

**2016 Cabernet Sauvignon** | 44

*Full bodied with hints of jam, toffee and currant*

**2017 Cabernet Sauvignon** | 46

*Dark ripe fruit and baking spices, balanced and full bodied*

**2016 Merlot** 12 | 40

*Medium bodied, ripe raspberry, cedar and cocoa*

**2017 Gina Marie Merlot** | 45

*Flavors of plum, chocolate, espresso, vanilla and dried herbs*

**2014 Petite Sirah** 11 | 38

*Sweet and floral essence; white pepper and deep red fruit*

**2015 Petite Sirah** | 40

*Jammy with blackberry, and dark cherry top notes, a touch of vanilla.*

- 2016 Petite Sirah** | 42  
*Aromas of dark fruit, with dark chocolate smooth finish*
- 2017 Petite Sirah** | 44  
*Aromas of black tea, lavender jam, nutmeg and dark chocolate*
- 2018 Pinot Noir | Russian River Valley** | 65  
*Cranberry, and black cherry on the nose, fruit, spice and vanilla on the palate*
- 2015 Primitivo** 12 | 40  
*Smoke and tobacco aroma, strawberry and subtle currant, full bodied*
- 2016 Primitivo.** | 42  
*Aromas of peach preserves, raisin, blackberry; plum, blackberry and spice on the palate, medium to heavy body*
- 2017 Primitivo** | 44  
*Berries, plum, vanilla on the palate with hint of spice, medium bodied and smooth*
- 2015 Sangiovese** 12 | 40  
*Pops of strawberry and plum, hints of nutmeg and vanilla on the finish*
- 2016 Sangiovese** | 42  
*Aromas of roasted tomato, cherries, baking spices; medium bodied and smooth*
- 2017 Sangiovese** | 44  
*Cran-raspberry and red plum flavors with medium high acidity and low tannin*
- 2015 Syrah** 12 | 40  
*Licorice and, black raspberry aroma; blackberry, plum, cardamom on the palate*
- 2016 Syrah** | 42  
*Aromas of blueberry and plums, pepper, star anise; blueberry on the tongue with a floral finish*
- 2017 Syrah.** | 44  
*Blackberry, cherry, sweet tobacco on the tongue with a full-bodied and smooth*

## Dessert Wine

- 2018 Red Velvet Port** 12 | 42  
*Cinnamon and incense on the nose; flavors of apricot jam, ripe berries, vanilla, caramel and toffee*

## Non-Regional Wine

- 2021 Matua Sauvignon Blanc | Marlborough, New Zealand** 10 | 34

## Specialty Wine

- Mimosas** Single 13 | Flight 22  
*Garré sparkling wine combined with seasonal flavors. experience as a flight or choose one to enjoy alone.*
- Homemade Sangria** 12

## Cocktails

|  |    |
|--|----|
| <b>Habanero Blood Orange Margarita</b>   | 14 |
| <i>Herradura Silver Tequila, Grand Marnier, Habanero Blood Orange Syrup, Lime Juice</i>            |    |
| <b>Watermelon Margarita</b>  | 14 |
| <i>Herradura Silver Tequila, Watermelon Puree, Lime Juice, Simple Syrup, Triple Sec, Tajin Rim</i> |    |
| <b>Orange Creamsicle</b>   | 14 |
| <i>Vanilla Vodka, Orange Juice, Triple Sec, Sugar Rim</i>  |    |
| <b>Dragon Fruit Martini</b>  | 14 |
| <i>Gin Bombay Sapphire, Dragon Fruit Syrup, Triple Sec, Sugar Rim</i>                              |    |
| <b>Mai Tai</b>   | 14 |
| <i>Bacardi Rum, Pineapple Juice, Orange Juice, Dark Rum Float, Grenadine, Orange Slice</i>         |    |
| <b>London Mule</b>   | 14 |
| <i>Bulleit Bourbon, Ginger Beer, Lime Juice, Mint Garnish</i>                                      |    |
| <b>Sidecar Martini</b>   | 14 |
| <i>Brandy, Vermouth, Sweet &amp; Sour</i>  |    |
| <b>Lemon Lavender Martini</b>  | 14 |
| <i>Tito's Vodka, House-made Lavender Syrup, Fresh Lemon, Sugar Rim</i>                             |    |
| <b>The Sicilian</b>  | 12 |
| <i>Sparkling Wine, Blood Orange Puree, Elderflower Liqueur, Lemon Twist</i>                        |    |
| <b>Bubbly Dragon</b>   | 12 |
| <i>Sparkling Wine, Dragon Fruit Syrup</i>  |    |

## Beer

|  |      |
|--|------|
| <b>Bottle</b>  | 7.50 |
| <i>Heineken, Modelo Especial, Sierra Nevada, Coors Light, Stella, Guinness, Negra Modelo, Pyramid Hefeweizen, Laguintas IPA, Blue Moon</i> |      |
| <b>Beers On Draft</b>  | 7.50 |
| <i>Ask Your Server for Available Draft Beers</i>   |      |

## Non-Alcoholic

*free refills on fountain drinks & brewed coffee*

|  |             |
|--|-------------|
| <b>Strawberry Lemonade</b>   | 4.25        |
| <i>Lemonade with homemade strawberry puree</i>                       |             |
| <b>Juices</b>  | 3.50        |
| <i>Cranberry, Orange Juice, Apple, Pineapple, Grapefruit, Tomato</i> |             |
| <b>Fountain Drinks</b>   | 3.25        |
| <i>Coke, Diet Coke, Sprite, Root Beer, Orange Soda, Lemonade</i>     |             |
| <b>San Pellegrino</b>  | 4.25        |
| <b>Brewed Coffee</b>   | 3.50        |
| <b>Hot Tea</b>   | 3.25        |
| <b>Iced Tea</b>  | 3.25        |
| <b>Specialty Coffee</b>  | 3.75 - 4.50 |

## *Spirits*

### **SCOTCH**

|                     |    |
|---------------------|----|
| <b>Glenmorangie</b> | 13 |
| <b>Glenfiddich</b>  | 13 |
| <b>Glenlivet 12</b> | 13 |
| <b>Balvenie</b>     | 18 |

### **COGNAC & BRANDY**

|                         |    |
|-------------------------|----|
| <b>Remy Martin VSOP</b> | 15 |
| <b>Remy Martin XO</b>   | 25 |
| <b>B &amp; B French</b> | 13 |
| <b>Hennessy</b>         | 12 |

### **WHISKY**

|                            |    |
|----------------------------|----|
| <b>Johnny Walker Black</b> | 15 |
| <b>Dewal's White Label</b> | 12 |
| <b>Woodford Reserve</b>    | 15 |
| <b>Jack Daniels</b>        | 12 |
| <b>Chival Regal 12</b>     | 13 |
| <b>Bulleit Bourbon</b>     | 12 |
| <b>Bulleit Rye Bourbon</b> | 12 |
| <b>Knob Creek Bourbon</b>  | 15 |
| <b>Maker's Mark</b>        | 12 |
| <b>Jameson</b>             | 11 |

## *Desserts*

|  |    |
|--|----|
| <b>Warm Brownie &amp; Vanilla Ice Cream</b>  | 11 |
| <i>Served With a Caramel Drizzle</i>   |    |
| <b>Tiramisu</b>  | 11 |
| <i>Layers of Whipped Mascarpone Cream, Espresso Lady Fingers, &amp; Valrhona Cocoa Powder in a Cup</i> |    |
| <b>Crème Brulee</b>  | 10 |
| <i>Tahitian Vanilla Bean Custard &amp; Crisp Caramelized Sugar Topping</i>                             |    |
| <b>Brown Apple Tart</b>  | 12 |
| <i>Served with Vanilla Gelato</i>  |    |
| <b>Apricot Bread Pudding</b>   | 12 |
| <i>Served With Vanilla Gelato and Caramel</i>  |    |
| <b>Cannollis</b>   | 8  |
| <i>Orange Zest Mascarpone &amp; Pistachios</i>   |    |
| <b>Affogato</b>  | 11 |
| <i>Vanilla Ice Cream with a Shot of Espresso</i>   |    |
| <b>Gelato</b>  | 11 |
| <i>Vanilla or Chocolate</i>  |    |
| <b>Sorbet of the Day</b>   | 11 |
| <i>Ask Your Server!</i>  |    |