

THE WHITES

#701 Kim Crawford, Sauvignon Blanc New Zealand \$45/\$15

Spectator top 100 for 4 years, fresh and vibrant with juice and acidity. Pairs well with lobster, salad, seafood and chicken

#709 Prophecy, Sauvignon Blanc Marlborough, New Zealand \$29/\$11

Vibrant with impeccable balance. Pairs with light seafood, cheese or salad

#324 Cakebread, Sauvignon Blanc Napa Valley, California \$72

Vibrant with impeccable balance. Pairs with light seafood, cheese or salad

#702 Chateau St. Michelle, Riesling Columbia Valley, Washington \$31/\$11

Slightly sweet with subtle mineral notes, pairs with fish, vegetables, chicken

#703 Ecco Domani, Pinot Grigio Tre Venice, Italy \$29/\$10

Fresh and crisp with bright acidity. Pairs well with chicken, fish, pasta

#704 Santa Margherita, Pinot Grigio Alta Adige, Italy \$60 / \$18

Clean and dry with intense and appealing aromas of Golden Delicious apples and citrus. Versatile and pairs well with most menu options.

#705 Anterra, Pinot Grigio Sicily, Italy \$24/\$10

Dry in flavor with bouquet of fruit and floral. Pairs with fish, chicken

#706 Kendall Jackson, Chardonnay Santa Rosa, California \$44/\$12

Dry crisp and buttery oaky. Pairs with fish, shellfish, chicken, cheese and cream.

#707 Maison Louis Jadot, Macon Villages Chardonnay Burgundy, France \$43/\$12

Crisp, bright and vibrant. Pairs with poultry, seafood, fish, salads

#708 Mondavi Woodbridge, Chardonnay Lodi, California \$22/\$9

Vibrant medium body. Pairs with vegetables, fruit, poultry, fish

THE SPARKLE

Freixnet Brut Champagne or Benvolo Prosecco | Splits \$11 Full Bottle \$25

Veuve Clicquot Brut - *well made, well-balanced* | \$190

Dom Perignon Brut 2002 - *Elegant and well balanced* | \$608

Moet Chandon Brut - *Vibrant and intense* | \$86

THE REDS

#801 Banfi, Chianti Superiore Tuscany, Italy \$34/\$11

Full bodied with complex long lasting flavors. Pairs with poultry, cheese

#802 Josh Cellars, Cabernet Sauvignon Napa Valley, California \$42/\$13

The original! Perfectly balanced pairs well with beef, pork, lamb, chocolate

#803 Gravel Bar, Cabernet Sauvignon Columbia Valley, Washington \$32/\$10

Wonderful full body with a balance of fruit and herb. Pairs well with lamb, prime rib, duck, chicken

#808 Mondavi Woodbridge, Cabernet Sauvignon Lodi, California \$22/\$9

Medium body pairs with grilled meats, tomato based pasta

#810 Dr. Konstantin Frank, Cabernet Franc, Finger Lakes, NY \$51/\$13

Medium intensity with slight oakiness pairs with pork, beef, chocolate, peppers

#804 Stags Leap Artemis 21, Cabernet Sauvignon Napa Valley, California \$200

Exceptional wine with beautiful deep flavors. Pairs with braised meat, grilled fish, cheese

#805 Bonterra Organic Estates, Merlot Mendocino Valley, California \$35/\$11

Velvety smooth finish. Pairs with cured meats, vegetables, fish, shellfish

#809 Mondavi Woodbridge, Merlot Lodi, California \$22/\$9

Lush plummy aroma pairs with beef, pork, chicken or game

#806 Prophecy, Pinot Noir California \$29/\$12

Balanced, ripe and plush. Pairs with light dishes like salmon and rich dishes.

#811 Meomi, Pinot Noir California \$62/15

Flavor forward, French oak aged. Pairs with light seafood, cheese or salad

#807 Clarendelle, Bordeaux Rose Bordeaux, France \$34/\$11

Aromatic and intense in flavor pairs well with classic meat dishes

CLASSIC COCKTAILS

MARTINIS – GIN OR VODKA

Upgrade any martini for \$2.50 with Titos, Grey Goose or Kettle One Vodka / Empress, Bombay or Hendricks Gin

Lemon Drop | \$12

house vodka, limoncello, lemon juice, simple syrup

Cosmo | \$12

house vodka, St. Germain, triple sec, lime juice, splash of cranberry

Traditional | \$13

house gin or vodka, dry vermouth

Espresso | \$14

Van Gogh double espresso vodka, vanilla vodka, coffee brandy, fresh espresso, Luxardo espresso liqueur

Pumpkin Spice-tini | \$14

Van Gogh double espresso vodka, pumpkin liqueur, caramel vodka, Luxardo espresso liqueur, pumpkin spice syrup, fall seasoning

French | \$12

Van Gogh pineapple vodka, splash pineapple juice, Chambord

THE CLASSICS

Old Fashioned | \$12

house bourbon, sugar, muddled orange, Luxardo Cherry, bitters – Make It A Buffalo \$14

Rob Roy | \$12

house scotch whiskey, sweet vermouth, bitters – Make it a Glen Fiddich Roy \$14

Manhattan | \$12

house bourbon, sweet vermouth, bitters Make it a Buffalo Trace Manhattan \$14

Negroni | \$10

house gin, Campari, sweet vermouth, orange peel Make It Empress, Bombay or Hendricks \$12

SEASONAL COCKTAILS AND BEER

Empresses Fall-tail | \$15

Empress gin, sweet vermouth, lemon juice, rosemary thyme simple syrup, topped with cider

Pearita | \$12

tequila, triple sec, pear juice, vanilla, lime juice, maple syrup, dash of cinnamon

Fall Fashioned | \$15

maple bourbon, apple cider, topped with lemonade

Sharp & Sassy | \$11

spiced rum, white rum, triple sec, lime juice, amaretto, topped with ginger beer

The Jet Plane | \$10

McCormick old time whiskey, Amaro liqueur, Aperol, lemon juice, lemon garnish

Anniversary Sour | \$8

house whiskey, sour mix, ice, cherry

Pomegranate Rose | \$11

Van Gogh pomegranate, Clarendelle Rose, grapefruit juice, lemon juice, simple syrup

Caramel Apple | \$14

Van Gogh appel and caramel vodkas, apple cider, apple slice, served up with apple cinnamon rim

Seasonal Sangria | \$10

Changes like the NY weather but always a blend of wine, spirits, juice and a lot of love!

Drafts

Blue Moon

Fiddle Head IPA

Flower Power IPA

Modello

Guinness

Wolf Hollow Amber Ale

Brewer's Choice

Sam Boston Seasonal

Bottles/Cans

Coors Light

Heineken Light

Sam Adams Just The Haze NA

High Noon: Vodka Soda (grapefruit or pineapple) – Tequilla Soda (lime or blood orange)

Miller Lite

Corona Extra

Fiddlehead 2nd Fiddle *DBL IPA*

Heineken

ADK Farmhouse Cider