

WINE LIST

WHITE WINE

SPARKLING

House Brut Champagne, Brilla Prosecco ss btl	11
Veuve Clicquot Brut - well made, well-balanced	150
Moet Chandon Brut - Vibrant and intense	86
Caposaldo Prosecco Draft	9

SAUVIGNON BLANC. BORDEAUX BLANC. SANCERRE BLANC

Glass / Bottle

#701 Kim Crawford , Sauvignon Blanc New Zealand <i>Spectator top 100 for 4 years, fresh and vibrant with juice and acidity. Pairs well with lobster, salad, seafood and chicken.</i>	16 / 45
#49 Matua , Sauvignon Blanc Marlborough, New Zealand <i>Lovely and balanced from the famous Marlborough Vines. Pairs with light seafood, cheese or salad.</i>	12 / 32
#905 Clarendelle , Bordeaux Blanc - 2023 wine enthusiast 90 rating. <i>Complex array of aromas, round and opulent on the palate. Pairs well with seafood, fish, poultry, and salad.</i>	15/46
#901 Chateau de Sancerre , Sancerre Blanc Loire Valley, France <i>Nowhere else does Sauvignon Blanc attain such vigor, fullness and finesse than in Sancerre. Pairs well with poultry, seafood, fish but can hold its own with beef, veal, and pork.</i>	17/52
#324 Cakebread , Sauvignon Blanc Napa Valley, California <i>Vibrant with impeccable balance. Pairs with light seafood, cheese or salad.</i>	72

RIESLING AND PINOT GRIGIO

#902 Brotherhood Riesling , Riesling Finger Lakes, New York <i>A beautiful riesling full ripe flavors, pairs with fish, vegetables, chicken, shellfish.</i>	11 / 32
#703 Ecco Domani , Pinot Grigio Tre Venice, Italy <i>Fresh and crisp with bright acidity. Pairs well with chicken, fish, pasta.</i>	10 / 30
#45 Kettmeir , Pinot Grigio, Italy. Trentino-Alto Adige, Italy wine enthusiast 90 rating <i>Medium body, crisp flavor, showcasing the elegance and finesse of pinot grigio from the Santa Margherita family of wines. Pairs with fish, chicken, soup, eggs, asparagus, Italian specialties, seafood.</i>	15/44

CHARDONNAY

Glass / Bottle

#706 Kendall Jackson , Chardonnay Santa Rosa, California <i>Dry crisp and buttery oaky. Pairs with fish, shellfish, chicken, cheese and cream.</i>	14 / 44
#78 Clos du Bois , Chardonnay, California <i>Aromas of fruit open this wine with hints of butter and toasted oak which give this classic California chardonnay a delicious creamy finish . Pairs with vegetables, fruit, poultry, fish, cream.</i>	10 / 35

ROSE

#207 Fleurs de Prairie , Rose, Languedoc South of France <i>Known for their rose, this rose is aromatic and intense in flavor pairs well with classic meat dishes.</i>	16 / 48
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RED WINE

PINOT NOIR. MALBECS. SYRAH & MERLOT

Glass / Bottle

#201 Saddlebred, Pinot Noir California ** 94 points, Gold Medal Winner
Easy drinking with a nice finish. Pairs with light dishes like salmon and rich dishes.

10 / 30

#203 Duck Pond, Pinot Noir Willamette Valley Oregon ** 91 points
Flavor forward, with a crisp finish. Pairs with light seafood, cheese or salad.

14 / 42

#904 Norton, Malbec Reserva Mendoza Argentina
Wide and fleshy with a lingering finish. Pairs with steak, seafood, cheese.

11 / 31

#89 Hahn, Merlot Monterey, California
Produced from estate vineyards in Lodi and Paso Robles fermented with French oak leading to this unique and lush wine with a subtle spicy aroma. pairs with beef, pork, chicken, lamb, pasta or game

10 / 30

BLENDS & CABARNET

#21 Sella Antica, Red Blend Tuscany, Italy
A new blend with an old soul. Merlot and Cabarent combined to create this smooth yet rich masterpiece . Pairs with grilled meat, pasta, red sauces, braised meats

10 / 30

#802 Josh Cellars, Cabernet Sauvignon Napa Valley, California
The original! Perfectly balanced pairs well with beef, pork, lamb, chocolate

14 / 42

#223 Murphy Goode, Cabernet Sauvignon, California
Wonderful full body with a balance of flavor and aroma. Pairs well with lamb, prime rib, duck, chicken, great for grilled food

10 / 30

#24 Dr. Franc, Cabernet Franc, Maipo Valley, Chile
Aged for 16 months in French oak barrels with medium body and vibrant flavor with a long finish leaving notes of spice and fruit. With it's signature flavor of the Finger Lakes region, this wine does NY proud and pairs with pork, beef, chocolate, peppers

14 / 44

#225 Bonanza by Caymus, Cabernet Sauvignon, California
Medium intensity with slight oakiness pairs with pork, beef, chocolate, peppers

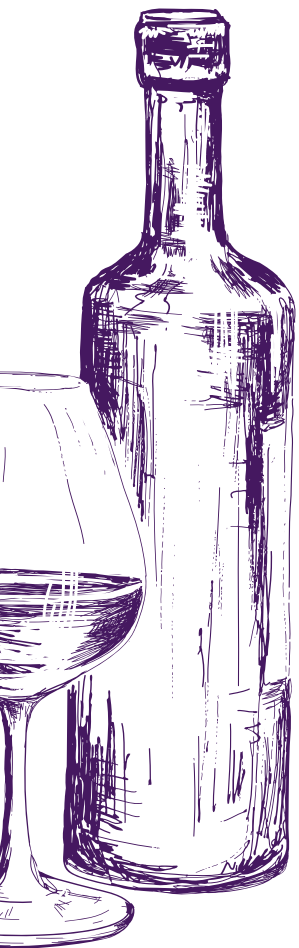
15 / 46

#29 Hess Collection, Cabernet Sauvignon, Paso Robles, California
From the famous Hess family. Intense aromas with a smooth finish featuring the blend of cabarnet and petite sirah Pairs with beef and lamb

15 / 45

#804 Stags Leap Artemis 21, Cabernet Sauvignon Napa Valley, California
Exceptional wine with beautiful deep flavors. Pairs with braised meat, grilled fish, cheese

200



CLASSIC COCKTAILS

Lemon Drop | 12

house vodka, limoncello, lemon juice, simple syrup

Cosmo | 12

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

Traditional | 12

house gin or vodka, dry vermouth

Espresso | 13

espresso vodka, vanilla vodka, Kahlua, cold brew

Old Fashioned | 9

house bourbon, sugar, muddled orange, Luxardo Cherry, bitters

Rob Roy | 9

house scotch whiskey, sweet vermouth, bitters

Manhattan | 9

bourbon, sweet vermouth, bitters

Lemonsecco | \$9

Deep eddys lemon vodka, caposaldo prosecco

After Hours Ice Tea | \$10

Deep Eddy's lemon vodka, freshbrewed iced tea, tall glass

MOCKTAILS

Apple Sage Fizz | \$12

NA gin, apple cider, lemon juice, sparkling water, fresh sage

Limonzero Mule | \$12

NA limoncello, lime juice, ginger beer, cinnamon

Mocha Espresso Martini | \$12

NA vodka, espresso, chocolate sauce - make it indulgent with cream

Boubon Smash | \$12

NA bourbon, maple syrup, lemon juice



SEASONAL COCKTAILS & BEER

Americano Negroni | 12

local gin, Campari, Antica sweet vermouth, topped with sparkling water

Pumpkin Espresso Martini | 12

pumpkin vodka, Bailey's Irish cream, espresso, simple syrup

Carmel Apple Spritz | 12

vanilla vodka, apple cider, caramel syrup, Caposaldo prosecco

Seasonal Sangria | 11

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

Cinnamon Maple Whiskey Sour | 12

whiskey, sour mix, maple syrup, dash of cinnamon

Brown Sugar Old Fashioned | 12

bourbon, brown sugar simple syrup, orange bitters

Apple Cider Margarita | 12 - make it spicy with Devil's Reserve Tequila

tequila, apple cider, lime juice, agave nectar, cinnamon sugar rim

Sliced Maple Paloma | 11

tequila, grapefruit juice, lime juice, maple syrup, pinch of cinnamon, cinnamon sugar rim

FEATURING

Caposaldo Prosecco On Draft | \$8

Feature Cocotails: CocoCapo | \$11

CapoNegroni | \$11

DRAFTS

16 oz. | \$8 Drafts

Modello

Saranac Seasonal

Sam Adams Seasonal

Blue Moon

Fiddlehead IPA

Coors Light | \$7 Guinness 20 oz. | \$8.50

BOTTLES/CANS

Fiddlehead 2nd Fiddle Double PIA - *for those of you that like things hoppy*

Sam Adams Just The Haze NA | \$7

Miller Lite | \$6

Heineken and Heineken Light | \$7

Corona Extra | \$7

ADK Farmhouse Cider | \$9

High Noon: Vodka Soda (grapefruit or pineapple) | \$9

SurfSide Lemonade Vodka | \$7

Heineken NA | \$7

