

FEATURED DRINKS

MARTINIS

CHIPOTLE PINEAPPLE	10
Winberie's house-label vodka, chipotle sour, pineapple juice	
GRAND PEACH MARTINI	12
Absolut APeach, Peach Schnapps, Grand Marnier, pineapple juice, splash of soda	
PEAR TREE MARTINI	12
Grey Goose La Poire, St-Germain Elderflower Liqueur, fresh lime, angostura bitters	
ELDER MARTINI	12
Hendrick's Gin, St-Germain Elderflower Liqueur, grapefruit juice	

COCKTAILS

SANGRIA	8
Classic red or white peach	
24 GIN & TONIC	10
Beefeater 24 Gin, hopped grapefruit bitters, tonic	
BLACK CHERRY LEMONADE	10
Grey Goose Black Cherry Vodka, House-made lemonade	
KENTUCKY MULE	12
Knob Creek Bourbon, ginger beer	
BOOZY MANHATTAN	14
Makers Mark, Sweet Vermouth, Ole Smoky Moonshine infused cherries (100 proof)	

NON-ALCOHOLIC

EASY LIVING	5
Orange, cranberry, pineapple juices, lemonade	
LEMONADE OF THE DAY	4
Ask your server for today's special flavors	

BEERS

BOTTLED CRAFT BEERS, ETC.

ANCHOR, CA – California Lager	6.5
Steam Beer	6.5
ANGRY ORCHARD, OH – Crisp Apple Cider	6
Gluten Free	
BELLS, MI – Amber Ale	6.5
Two Hearted Ale, IPA	7
BLUE MOON, CO – Belgium White	6
CHIMAY, BEL – Trappist Red	10
CLAUSTHALER, GER – Amber Non-Alcoholic	5
CORONA, MEX – Pale Lager	5.5
GOOSE ISLAND, IL – 312 Urban Wheat Ale	6
GREAT LAKES, OH – Edmund Fitzgerald Porter	7
HEINEKEN, NLD – European Pilsner	6
MILLER LITE, WI – American Style Lager	5
NORTH COAST, CA –	
Old Rasputin Russian Imperial Stout	8
La Merle - Belgian Farmhouse Ale	8
ROGUE, OR – Dead Guy Ale	7
STELLA ARTOIS, BEL – European Pale Lager	6
VICTORY, PA – Hop Devil IPA	6.5

DRAFT BEERS

BELLS, MI – Seasonal	AQ
DOGFISH HEAD, DE – Namaste Witbier	7
NEW BELGIUM, CO – Fat Tire Amber Ale (20 oz)	7
REVOLUTION, IL – Anti-Hero IPA	7
ROTATING HANDLES – Ask for current selections.	AQ

BEVERAGES

LA COLOMBE COFFEE	3
LA COLOMBE CAPPUCCINO	4
LA COLOMBE ESPRESSO	3.5
HARNEY & SONS TEA SACHETS	3

WINES

SPARKLING WINES

Bin		Split	Bottle
701	Prosecco, Mionetto (Italy)	9	
702	Brut, Blanc De Blanc, Jean Louis (France)	Glass 8	30
703	Brut, Freixenet, Cordon Negro (Spain)	8	
704	Blanc De Noirs, Domaine Chandon NV (Caneros, CA)		50
705	Brut Prestige, Mumm Cuvee NV (Napa)		40

BRIGHT, CRISP WHITES

These wines are delicate and refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

		Glass	Bottle
101	Pinot Grigio, Due Torri (Vento, Italy)	8	30
102	Sauvignon Blanc, Mohua (New Zealand)	10	38
103	Chenin Blanc, Domaine Pichot (Vouvray, France)	10	38
104	Sauvignon Blanc, Pomelo (CA)		30
105	Pinot Gris, Milbrandt Traditions (Columbia Valley, Washington)	10	38
106	Riesling, "Piesporter Michelsberg" Hirschbach (Germany)	7	26
107	Rose, La Crema (Monterey, CA)	11	42

LUSH FRUIT WINES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu, including our seafood pastas and seafood specialty course offerings.

201	Chardonnay, De Loach Central Coast (CA)	7	26
202	Chardonnay, "Unoaked" Hess Shirtail Creek (Monterey, CA)	9	36
203	Sauvignon Blanc, Matanzas Creek (CA)	12	46
204	Riesling, Charles Smith Kung Fu Girl (Washington State)		30
205	Chardonnay, True Myth "Paragon Vineyard" (San Luis Obispo, CA)	11	42
206	Viognier, Cono Sur (Chile)		24
207	Sauvignon Blanc, Cono Sur (Chile)	7	26

RICH, FULL WHITES

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of grilled fish, seafood specialties and roasted chicken.

301	Sauvignon Blanc, Hall (Napa, CA)		40
302	Sancerre Blanc, Le Petit Broux (Loire, France)		45
303	Chardonnay, Edna Valley "Paragon" (San Luis Obispo, CA)		30
304	Chardonnay, Au Bon Climat (Santa Barbara, CA)	14	54
305	Chardonnay, Bernardus (Monterey, CA)		60
306	Blindfold, "White Blend" by Prisoner Wine Company (CA)		55

MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats and grilled dishes.

401	Sangiovese-Cabernet, Carpineto "Dogajolo" (Tuscany, Italy)	8	30
402	Merlot, Raymond "R" Collection (CA)	10	38
403	Pinot Noir, Cono Sur (Chile)	7	26
404	Shiraz Blend, "Clancy's" Peter Lehmann (Barossa, South Australia)		38

RICH, VELVETY REDS

Wines such as these dark berry flavors and supple textures make a lively contribution to a meal without overshadowing the food.

501	Merlot, Cono Sur (Chile)	7	26
502	Cabernet Sauvignon, Avalon (Napa, CA)	10	38
503	Winemaker's Red Blend, "Treo" Hess Select (CA)	11	42
504	Zinfandel, Artein "Old Vine" (Napa, CA)	10	38
505	Pinot Noir, La Crema (Monterey, CA)	12	46
506	Merlot, Alexander Valley (Sonoma, CA)		50
507	Chianti, La Ginestra (Italy)	8	30
508	Pinot Noir, Hartford Court Russian River (CA)		60
509	Malbec "Blend," Amalaya (Argentina)	10	38

BIG, BOLD REDS

Rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

600	Malbec, TintoNegro Uco Valley (Mendoza, Argentina)	12	46
601	Cabernet Sauvignon, Kendall-Jackson (Sonoma, CA)	12	46
602	Cabernet Sauvignon, De Loach (CA)	7	26
603	Shiraz, Wirra Wirra Scrubby Rise (Australia)	9	34
604	Côtes-du-Rhône, Perrin (France)	10	38
605	Cabernet Sauvignon, Arrowood (Sonoma, CA)	14	54
606	Cabernet Sauvignon, Round Pond "Kith & Kin" (Napa, CA)		65
607	The Prisoner, "Zin Blend" by Orin Swift (Napa, CA)		75

BANANA CREAM PIE

Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls

BREAD & RAISIN PUDDING

Warm Bourbon Whiskey sauce

NESTLÉ TOLL HOUSE PIE

Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue

CRÈME BRÛLÉE (Gluten-Free)

Classic creamy custard topped with caramelized sugar brittle

SEASONAL SORBET OR VANILLA BEAN ICE CREAM WITH BISCOTTI

LITTLE SOMETHINGS

Ask your server for today's offerings