

# WINBERIE'S

RESTAURANT & BAR

## 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 Shirltail 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