

# SWEETS

Key Lime Pie – 5

*Classic with a ginger spiced crust (veg)*

House S'mores – 7

*Toasted homemade marshmallows on a Carolina Ground flour graham cracker cup filled with dark chocolate pudding (nf)*

NY Style Cheesecake Du Jour – 8

*Graham cracker crust, flavored with seasonal offerings*

Flourless Chocolate Hazelnut Torte – 7

*A rich mix of chocolate and hazelnuts, covered with chocolate ganache (gf)*

Carrot Cake – 6

*Our house classic 3-layer with walnuts, coconut and cream cheese icing*

Add a scoop of vanilla ice cream – 2

gf = gluten free | veg = vegetarian | nf = nut free

*\* special order whole desserts available*

# reds

14 Hands *Cabernet Washington State* • 7/24

\*Domaine Bousquet *Organic Cabernet Sauvignon*  
*Mendoza, Argentina* • 8/24

\*Melini *Chianti Riserva D.O.C.G., Italy* • 8/26

\*Peirano Estates *Merlot California, United States* • 8/24

Hullabaloo *Old Vine Zinfandel Lodi, California* • 8.5/27

Arancio 'Stemmari' *Pinot Noir Sicily, Italy* • 7/24

Line 39 *Pinot Noir California, United States* • 8/26

\*Acrobat *Pinot Noir Oregon* • 33

\*La Posta 'Pizzella' *Malbec Mendoza, Argentina* • 29

Tikal Patriota *Malbec Mendoza, Argentina* • 29

Fantini *Montepulciano Abruzzo, Italy* • 22

Chateau Recougne *Bordeaux Superieur Bordeaux* • 29

Twenty Bench *Cabernet Sauvignon Napa Valley* • 39

# Whites

\*Lagaria *Pinot Grigio Veneto, Italy* • 6/22

Casal Garcia *Vinho Verde Portugal* • 5/16

\*Tohu *Sauvignon Blanc Marlborough, New Zealand* • 8/26

\*Shooting Star *Chardonnay Mendocino, California* • 8/26

Macon Village *Chardonnay Burgundy, France* • 9/28

Fantini *Trebbiano Ortona, Italy* • 24

\*P.J. Valckenberg *Riesling Germany* • 8/26

Volpi 'Moscadoro' *Moscato Tortona, Italy* • 6/23

Cotes Du Rhone *Rosé Rhone Valley, France* • 8/29

\*denotes organic/biodynamic/sustainable

# COCKTAILS

## **la flama blanca**

*epsolon anejo tequila, mezcal smoked agave liqueur, house-made basil syrup, fresh lime juice and club soda. garnished with a chili salt rim and fresh jalapeno – 11*

## **peach gin rickey**

*death's door gin, house-made peach syrup, fresh lime juice and club soda – 10*

## **hemingway daquiri**

*bacardi rum, fresh lime juice, grapefruit juice, simple syrup and maraschino liqueur (not a frozen drink) – 10*

## **ginger breeze**

*stoli vodka, house-made rosemary syrup, pineapple juice and ginger brew – 10*

## **bourbon blackberry tea**

*bulleit bourbon, chambord blackberry liqueur, fresh lemon juice and iced tea – 11*

*\* ask your server for our other cocktail selections*

# SPARKLING

**\*Borgo Magredo, Prosecco, Veneto, Italy (187ml) – 7/25  
- 2 glasses -**

## SPARKLING - BOTTLE ONLY

**Laurinet Perrier, Champagne, France (375ml) – 30**

**Gloria Ferrer, Brut, Napa, California – 30**