



# Wine & Cocktails

## White

Collegiata Pinot Grigio, Italy \$7/26  
Santa Margherita Pinot Grigio, Italy \$15/53  
Nicholas Sauvignon Blanc, France \$8/30  
Oyster Bay Sauvignon Blanc, New Zealand \$13/50  
Carl Graff Riesling, Germany \$11/40  
Line 39 Chardonnay, California \$9/34  
MERF Chardonnay – 200 mL can – Washington State \$8  
Kendall Jackson Chardonnay, California \$10/38`

## Red

Julia James Pinot Noir, California \$10/38  
Line 39 Cabernet, California \$9/34  
MERF Cabernet Sauvignon  
• 200 ml can • Washington State \$8  
Josh Cellars Cabernet, Lodi, California \$10/38  
14 Hands Merlot, Columbia Valley \$9/34  
El Coto Red Blend, Rioja, Spain \$10/38

## Sparkling

Chamberi Brut, Spain \$7/26  
LaLuca Prosecco – 187 mL - \$8

## Rose

MERF – 200 ml can – Washington State \$8  
Aime Roquesante, France \$9/34  
Vino by Charles Smith, Washington State \$9/34

## Seasonal Cocktails

**Apple Cider Margarita \$12**  
Espolon tequila, triple sec, apple cider, lemon, cinnamon sugar

**Gin & Juice \$12**  
Bombay sapphire gin, st. germain, lemon, cranberry

**Maple Old Fashioned \$14**  
Whistle Pig Piggy Back Rye, maple syrup, black walnut bitters, orange

**Pumpkin Spice Espresso Martini \$13**  
Vanilla vodka, kahlua, bailey's, spiced pumpkin puree

**Caramel Apple Sangria \$11**  
Crown apple, caramel, lemon, apple cider, cinnamon sugar

**Mocktails:**  
(our selection of non-alcoholic libations)

**Apple Crisp \$7**  
Apple juice, lemon, honey cinnamon syrup, ginger ale

**Tropical Lemonade \$7**  
Orange, pineapple, mango, lemonade

**Cranberry Spritz \$7**  
Cranberry, lime, club soda, mint

**Salted Caramel Shaken  
Espresso-NO \$8**  
Espresso, demerara syrup,  
salt, caramel