

WINE

WHITE

- Collegiata Pinot Grigio (Italy) \$7/26
Santa Margherita Pinot Grigio (Italy) \$15/53
Nicholas Sauvignon Blanc (France) \$8/30
Oyster Bay Sauvignon Blanc (NZ) \$13/50
Carl Graff Riesling (Germany) \$11/40
Line 39 Chardonnay (California) \$9/34
MERF Chardonnay - 200 mL can (Washington) \$8
The Federalist Chardonnay (California) \$10/38

SPARKLING

- Chamberi Brut (Spain) \$7/26
LaLuca Prosecco (Italy) - 187 mL \$8

ROSE

- MERF - 200 ml can (Washington) \$8
Aime Roquesante (France) \$9/34
Vino by Charles Smith (Washington State) \$9/34

RED

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

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, soda

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

Autumn Mule \$8

Peach, mint, lime, ginger beer

Cranberry Spritz \$7

Cranberry, lime, club soda, mint

Salted Caramel Shaken Espresso-NO \$8

Espresso, demerara syrup, salt, caramel