

WINE LIST

WHITES

5oz/8oz/BTL

Benvolio Pinot Grigio, 2022 CITRUS & PEAR WITH A STONE FRUIT FINISH	Friudi, Italy	8/14/32
San Angelo Pinot Grigio, 2023 PEAR & LEMON NOTES, FRESH & FULL BODIED	Veneto, Italy	10/16/40
La Crema Chardonnay, 2023 CRISP APPLE, GOLDEN PEACH & PINEAPPLE WITH A RICH FINISH	Santa Rosa, CA	12/18/46
Sonoma Cutrer Chardonnay, 2022 GOLDEN APPLE, PEAR & WHITE PEACH WITH OAK SPICE, VANILLA & BUTTERSCOTCH	Sonoma, CA	16/24/60
Stoneleigh Sauvignon Blanc, 2023 RIPE TROPICAL FRUIT, MELON & STONE FRUIT	Marlborough, New Zealand	12/18/46
Crowded House Sauvignon Blanc, 2024 CITRUS, GREEN APPLE, TROPICAL FRUIT	Marlborough, New Zealand	10/16/40
Lys Vuvray Bordeaux, 2021 SWEET AND FLORAL, NOTES OF HONEYSUCKLE, PEACH AND APRICOT	Bordeaux, France	12/18/46
J. Bäumler Riesling, 2024 FRESH AND FRUITY WITH APPLE AND PEACH NOTES, SPLASH OF CITRUS AND CRISP FINISH	Germany	12/18/46

SPARKLING & ROSÉ

Chiaretto Di Bardolino Lenotti Rose, 2023 DRY, HARMONIOUS, SPICY, FRESH AND FRUITY WITH HINTS OF STRAWBERRY AND ROSES	Bardolino, Italy	12/18/46
Prosecco DELICATE AROMAS OF WHITE FLOWER & CITRUS, CRISP GREEN APPLE & LEMON	Italy	12/46
Brut Champagne TROPICAL, FRUITS, LEMON, HONEY & CRISPY PEAR WITH AN APPLE FINISH	California	8/28
Moscato DRIED RAISIN & APRICOT WITH NOTES OF ELDERFLOWER & JASMINE	Spain	12/46
Caposaldo Peach Moscato PEACH & APRICOT WITH A BUTTERY OAK UNDERTONE	Lombardy, Italy	10/40

REDS

5oz/8oz/BTL

Francis Ford Coppola Diamond Collection, 2021 BLACKBERRY, PLUM & SPICED CURRANT, DRIED HERBS, TOASTED OAK	Sonoma, CA	12/18/46
Decoy Cabernet, 2022 RICH BLACKBERRY AND BLUEBERRY AROMAS, HINTS OF BAKING SPICE AND BLACK PEPPER	Napa County, CA	14/22/54
Daou Cabernet, 2022 BLACK CHERRY, PLUM, DESERT SAGE, SANDALWOOD, SPICY CURRANT	Paso Robles	16/25/64
DuCourt Cabernet, 2019 BLACK CHERRY, PLUM, SANDALWOOD, SPICY CURRANT	Bordeaux	15/24/60
Pinot Noir,	France	10/16/40
Elouan Pinot Noir, 2021 RIPE CRANBERRY, CINNAMON, FRESH CHERRY WITH SUBTLE MINERALITY	Southwest, OR	14/22/54
Seven Hills Merlot, 2022 RASPBERRY, BLACKBERRY, VIOLET & HERBS WITH VANILLA FINISH	Walla Walla Valley, OR	16/25/64
Ty Caton Blend, 2020 DARK CHERRY, BLACKBERRY, TOASTY OAK, AND HINTS OF CHOCOLATE	Sonoma County	16/25/64
Mi Terruno Malbec, 2021 FULL-BODIED, DRY RED WITH BLACKBERRY PLUM	Argentina	12/18/46
Dante Di Fiorenza Toscana, 2019 DARK CHERRY, BLACKBERRY, & DRIED HERBS, TOASTED ALMOND & VANILLA	Toscana, Italy	15/24/60
Uggiano Chianti Riserva, 2019 DEEP RED CHERRY, PLUM, & VIOLET, WITH EARTHLY & HERBAL UNDERTONES	Chianti, Italy	16/25/64
Sanvito Montepulciano, 2022 RICH, DARK BLACKBERRY & PLUM, COUPLED WITH COCOA TOBACCO & EARTHLY NOTES	Montepulciano, Italy	12/18/46
Corte Mezzana Sangiovese, 2021 VIBRANT RED BERRY, HINTS OF SPICE & A FLORAL LIFT	Puglia, Italy	14/22/54
Uggiano Rosso di Montalcino, 2021 RICH, DARK BLACKBERRY & PLUM, COUPLED WITH COCOA TOBACCO & EARTHLY NOTES	Scandicci, Italy	16/25/64
Ettore Germano Barolo, 2018 RED CHERRY, RED CURRANT, LEATHER, EARTHY	Piedmont, Italy	160
Stags Leap Cabernet, 2021 DARK CHOCOLATE, VANILLA, PLUM, BLUEBERRY, LEATHER	Napa Valley	120
Mt. Brave Cabernet, 2018 LAVENDER, DARK CHOCOLATE, ROCKY/MINERAL-LIKE NOTES	Napa Valley	225
Stonestreet Cabernet, 2016 BLUEBERRY, CHERRY, VANILLA, AGED OAK, LEATHER	Sonoma County	160



BRUNCH MENU

AVAILABLE SATURDAY AND SUNDAY 10:00 AM TO 2:00 PM

AMERICANA BREAKFAST PLATTER

Three Eggs Cooked to Order, Applewood Smoked
Bacon, Capicola Ham, Breakfast Potatoes, Fresh Fruit Cup & Toast
13.00

EGGS BENEDICT

Three Poached Eggs on Toasted Bread with
Capicola Ham, Bruschetta Mix, Basil Hollandaise & Breakfast Potatoes
14.00

SHORT RIB BENEDICT

Chianti Braised Short Rib and Three Poached Eggs on Toasted Baguette with
Sautéed Mushrooms, Demi-glaze, Crispy Shaved Onions & Breakfast Potatoes
16.00

MADE TO ORDER OMELETTE

Three Eggs with Your Choice of Meats (2), Vegetables (3) and Cheddar Cheese
with Smoked Bacon, Breakfast Potatoes and Toast
14.00

HEALTHY START

Egg White and Spinach Omelette with Side of Turkey Bacon,
Mashed Avocado on Whole Wheat Toast and a Cup of Fresh Fruit
14.00

PANCAKE PLATE

Three Fluffy Pancakes served with Compota and Honey Butter
Your choice of Syrup (Regular or Maple Whiskey Syrup) with Smoked Bacon
12.00

FRENCH TOAST

Four Pieces of French Toast topped with Fresh Fruit and Powdered Sugar
with a side of Syrup (Regular or Maple Whiskey Syrup) and Smoked Bacon
13.00

CHICKEN & WAFFLES

With Fresh Fruit Cup
13.00

Fresh squeezed orange juice
7.50

Brewed coffee
4.00

Latte
5.00

Cappuccino
5.00

Double Espresso
5.00

Hot Tea
3.50

Matcha (iced)
5.50

Hot Chocolate
4.50

Chocolate Milk
3.50



BRUNCH COCKTAIL MENU

Available Saturday and Sunday 10:00 am to 2:00 pm

Classic House Mimosa \$7

Flavored Mimosas \$9

Blood Orange, Cranberry, Grapefruit, Pomegranate, Pineapple,
Raspberry, Passionfruit, and Strawberry

Mimosa Flight \$15(Choose 3)

Classic, Blood orange, Cranberry, Grapefruit, Pomegranate,
Pineapple, Raspberry, Passionfruit, or Strawberry

Aperol Spritz

Aperol (zesty orange), prosecco, club soda

Hugo Spritz

St. Germain (elderflower), prosecco,
club soda with lemon and mint

Espresso Martini

Espresso, Vodka, Kahlúa, Baileys

Ultimate Mimosa

St. Germain, Chambord, Champagne,
Muddled orange & mint

Bloody Mary

Zing Zang, Worcestershire, Vodka, Tajin rim

Irish Coffee

Jameson, Baileys, Italian Coffee

Amalfi Mule

Fresh strawberries & basil, Limoncello,
Lemon juice, Ginger beer

Rossini

Strawberry puree & Prosecco

Michelada

Michelob Ultra, Zing Zang, Tajin rim