

# WINE LIST

## WHITES

5oz/8oz/BTL

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

## SPARKLING & ROSÉ

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

## REDS

5oz/8oz/BTL

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