

<b>desserts</b>	CHOCOLATE MOLTEN LAVA DOME	5
	Add French Vanilla Ice Cream \$2	
	BIG CHEESE BRULEE CHEESECAKE - Served with choice of caramel, raspberry or chocolate sauce.	5
	PETIT FOURS DESSERT BARS - 2 of each Chocolate Raspberry Tango, Lemonberry Jazz, Oreo Dream and Marble Cheese Truffles.	6
	CHOCOLATE TOFFEE MOUSSE WITH KAHLUA	6
CARMEL GRANNY APPLE PIE	5	
Add French Vanilla Ice Cream...\$2		
LAYERED MOUSSE PARFAIT	5	
Ask your server for today's chef creation & flavors		
<b>brews</b>	<i>All beers sold by the bottle.</i>	
	BUD LIGHT - 16 OZ	3
	HENNEPIN FARMHOUSE ALE/COOPERSTOWN, NY - 12 OZ	3
	NA-BITBURGER DRIVE, BELGIUM - 12 OZ	3
	CORONA, MEXICO - 16 OZ	4
	DUVEL, BELGIUM - 11.2 OZ	4
	BLUE SKY IPA, MONTANA - 12 OZ	3
	YOUNGS DOUBLE CHOCOLATE STOUT, ENGLAND - 16.9 OZ	4
	SHINERBOK, TEXAS - 22 OZ	4
	EL JEFE WEIZEN, SEATTLE - 22 OZ	6
	ELYSIAN FALL/WINTER, SEATTLE - 22 OZ	6
<b>drinks</b>	<i>Alternate Drinks-Pre Made 6.9% alcohol</i>	
	DAILY'S MAGARITA 8 OZ	4
	DAILY'S POMEGRANATE MARGARITA 8 OZ	4
	DAILY'S COSMOPOLITAN 8 OZ	4
	SAN PELAGRINO SPARKLING WATER	3
	CRANBERRY JUICE	3
	COKE, DIET COKE, SPRITE	2
FRESHLY BREWED COFFEE - BOYD'S ORGANIC TEA	3 2	



# MENU

A GREAT PLACE TO WINE DOWN

salads

CAESAR SALAD - Romaine, seasoned croutons and aged Parmesan cheese. Add chicken...\$2 *Pairs well with Sauvignon Blanc, Chenin Blanc or Viognier* 6/8

HOUSE - Field greens topped with cherry tomatoes, cucumbers, carrots, mushrooms, cabbage, croutons, and aged Parmesan cheese. *Pairs well with Sauvignon Blanc, Chenin Blanc or Viognier* 7/9

CHOPPED PECAN WITH BLUE CHEESE - Chopped lettuce, silvered carrots, cabbage, red onion, crumbled bacon, blue cheese, crusted pecans with blue cheese vinaigrette. *Wonderful with Riesling, Viognier or Chenin Blanc, perfect with Adobe White* 7/9

ORIENTAL SESAME CHICKEN - Lettuce, grilled chicken, mandarin oranges, crunchy noodles, onion, oriental sesame dressing. *Wonderful with Riesling, perfect with Adobe White, Delicious with Gewurztraminer* 7/9

CAPRESE SALAD - fresh mozzarella, tomato, balsamic vinegar and olive oil. *Pairs with our Super Tuscan, or either Pinot Noir* 7

\*All salads accompanied by a breadstick with homemade salad dressings. All items are made fresh every day by Executive Chef George Pardington.

SOUP - Homemade soup of the day 4

sandwiches

CHICKEN BACON RANCH - Served on a fresh ciabatta roll topped with tomato, lettuce & onion with a side of Kettle Chips. Cheese choices-cheddar or swiss. *Try with Syrah, Pinot Noir or Grenache* 7

PORTABELLA PITA - Served with fresh pesto sauce, portabella mushroom, tomato, lettuce and onion on a warm pita. *Wonderful with Pinot Noir, Super Tuscan or French Syrah* 7

BRIE AND VEGETABLE PANINI - Warm Brie Cheese with sweet potato, zucchini, onion and spinach served on a ciabatta roll with aioli sauce and Kettle Chips. *Would go well with any Chardonnay or Pinot Noir* 7

SLIDERS - Choose any 3 from our own blue cheese angus beef patties with aioli sauce, and/or pulled pork. *Any red will do with sliders, however they allow Zinfandel to show off a bit.* 7

18% gratuity will be added to all checks with parties of 6 or more-thank you

light bites

HOMEMADE LASAGNA - Simply delicious! Add a small side salad...\$2 *Try with Italian wines, Pinot Noir or Syrah* 6

NOT YOUR KIDS MAC N CHEESE - 4 cheese macaroni, with panko crumbs, and bacon. Add a small side salad...\$2 6

SNACK MAC - Just a smaller serving of our delicious mac n cheese (awesome tidbit, less guilt). *For a complimentary pairing try with the Man Chardonnay, for Contrasting, try with Riesling, Grenache or our Super Tuscan* 3

CHORIZO STICKS - Chorizo wrapped in puff pastry served with mango quachup. *Ahh Spicy and a little sweet! Try with a Riesling or Viognier!* 5

RASPBERRY BALSAMIC GLAZED MEATBALLS Our #1 Seller! *Try with Grenache or Zinfandel* 6

CHEESE BOARD - An assortment of Italian Fontina, Aged Cheddar, Gouda, Gruyere with seasonal fruit and crackers. *This is a wonderful opportunity to think outside of your wine box There is no wrong answer here. Each cheese will pair differently with the chosen wine. Think of it as a mini "food and wine pairing lesson"!* 10

BRUSCHETTA - Freshly diced tomatoes and garlic tossed with olive oil, basil, balsamic & vinegar served with shaved parmesan atop of crostini. *Italian food loves Italian wine. Either of our selections will be wonderful, or try a Spanish red!* 7

HUMUS PLATE - Served with olives, capers, cucumber and warm pita bread, tzatziki dip and choose from regular or our "spicy" humus. *Viura White Rioja would be delightful, or try a Viognier!* 8

SPINACH ARTICHOKE DIP - Served warm with toasted bread. *Sauvignon Blanc, Riesling or a Chardonnay would be great with this.* 7

SALAMI PLATTER - 3 types of salami from "Salumi's " Mole, Salumi Salami, and Finocchiona served with Fontina cheese and fresh bread and fruit. *Try with an "Old World" (meaning from Europe) red* 8

LOAF OF BREAD - Bread served with balsamic vinegar and olive oil. 4

PUMPKIN SCONE W/CRANBERRIES - Served with homemade cranberry butter. 3

And please remember, ALL food pairs with Bubbly.