

SPARKLING

187mL BTL

Freixenet Blanc de Blanc Cava, <i>Spain</i>			16
Da Luca Prosecco, <i>Treviso, Italy</i>	7		24
Roscato Rosso Dolce, <i>Trentino, Italy</i>	8		28
Raffaldini La Dolce Vita, <i>Yadkin Valley, North Carolina</i>			32
Domaine Chandon Rosé Brut, <i>California</i>	10		32
Moët & Chandon Imperial, <i>Epernay, France</i>	20		65
Veuve Clicquot Brut Yellow Label, <i>Reims, France</i>			75

WHITE

6oz 9oz BTL

Twin Vines Vinho Verde, <i>Portugal</i>	7	10	24
Montevina Pinot Grigio, <i>California</i>	6	8.5	20
Benvolio Pinot Grigio, <i>Friuli, Italy</i>	7	10	24
Chateau Ste. Michelle Riesling, <i>Columbia Valley, Washington</i>	7	10	24
Benziger Sauvignon Blanc, <i>Sonoma, California</i>	8	11.5	28
Brancott Sauvignon Blanc, <i>Marlborough, New Zealand</i>	8	11.5	28
Black Stallion Sauvignon Blanc, <i>Napa Valley, California</i>			36
J. Lohr 'Riverstone' Chardonnay, <i>Arroyo Seco, California</i>	8	11.5	28
Kendall-Jackson 'Vintner's Reserve' Chardonnay, <i>California</i>	8	11.5	28
La Crema Chardonnay, <i>Sonoma Coast, California</i>	10	14.5	35
Jackson Estate 'Camelot Highlands' Chardonnay, <i>Sonoma, California</i>			48
Cakebread Cellars Chardonnay, <i>Napa Valley, California</i>			55
Villa Pozzi Moscato, <i>Sicily, Italy</i>	6	8.5	20

ROSÉ

6oz 9oz BTL

Cupcake Vineyards, <i>California</i>	7	10	24
Noble Vines 515, <i>California</i>	8	11.5	28

RED

6oz 9oz BTL

Hob Nob Pinot Noir, <i>France</i>	7	10	24
Meiomi Pinot Noir, <i>Sonoma, Monterey, Santa Barbara, CA</i>	10	14.5	36
Belle Glos 'Dairyman Vnyd.' Pinot Noir, <i>Russian River Valley, California</i>			70
Stellenbosch Pinotage, <i>South Africa</i>	9	13	32
14 Hands Merlot, <i>Washington</i>	7	10	24
Josh Cellars Merlot, <i>California</i>	9	13	32
Twomey by Silver Oak Merlot, <i>Napa Valley, California</i>			60
Cakebread Cellars Merlot, <i>Napa Valley, California</i>			70
The Show Malbec, <i>Mendoza, Argentina</i>	9	13	32
The Crusher Petite Sirah, <i>Clarksburg, California</i>	8	11.5	28
Liberty School Cabernet Sauvignon, <i>Paso Robles, California</i>	8	11.5	28
Silver Palm Cabernet Sauvignon, <i>North Coast, California</i>	9	13	32
Jackson Estate Cabernet Sauvignon, <i>Alexander Valley, California</i>	15.5	21	57
Starmont Cabernet Sauvignon, <i>Napa Valley, California</i>			54
Jordan Cabernet Sauvignon, <i>Alexander Valley, California</i>			80
Cocobon Dark, <i>California</i>	6	8.5	20
Hopes End Red Blend, <i>Australia</i>	8	11.5	28
Tenuta di Arceno Chianti Classico, <i>Tuscany, Italy</i>			36
Terra d'Oro Zinfandel, <i>Amador County, California</i>			36

BEER DRAUGHT BREWS

Red Oak, <i>Whitsett, NC</i>	6.00
New Belgium 'Citradelic Tangerine' IPA, <i>Fort Collins, CO</i>	6.00
New Belgium Seasonal, <i>Fort Collins, CO</i>	-
Dogfish Head Seasonal, <i>Milton, DE</i>	-
Hoots Brewing Co. Rotating, <i>Winston-Salem, NC</i>	-
Wise Man Brewing Co. Rotating, <i>Winston-Salem, NC</i>	-
Seasonal Rotating Taps (Ask Your Server)	-

DOMESTIC BOTTLED BREWS

Michelob Ultra, <i>St. Louis, MO</i>	3.00
Budweiser, <i>St. Louis, MO</i>	3.00
Bud Light, <i>St. Louis, MO</i>	3.00
Miller Lite, <i>Milwaukee, WI</i>	3.00
Coors Banquet, <i>Golden, CO</i>	3.00

PREMIUM & CRAFT BREWS

Yuengling, <i>Pottsville, PA</i>	4.00
Samuel Adams Seasonal, <i>Boston, MA</i>	4.00
Guinness Stout, <i>Ireland</i>	4.00
Corona Extra, <i>Mexico</i>	4.00
Corona Light, <i>Mexico</i>	4.00
Dos Equis Amber, <i>Mexico</i>	4.00
Sierra Nevada Pale Ale, <i>Asheville, NC</i>	4.00
Angry Orchard Crisp Apple Cider, <i>Walden, NY</i>	4.00
Kona Hanalei Island IPA, <i>Kailua Kona, HI</i>	4.00

DESSERTS

Warm Chocolate Bourbon Pecan Pie <i>Served with ice cream</i>	5.00
Strawberry Dream Cake	6.00
Ultimate Hot Fudge Brownie <i>Served with ice cream</i>	5.00
Chocolate Lava Cake <i>Served with ice cream</i>	5.00

**ASK YOUR SERVER ABOUT
OUR SEASONAL DESSERTS!**

COFFEE AND AFTER DINNER DRINKS

Maker's Mark Hot Toddy <i>Maker's Mark, Honey, Fresh Squeezed Lemon Juice, Hot Tea</i>	9.00
West End Coffee <i>Godiva Milk Chocolate Liquor, Kahlua, Bailey's Irish Cream, Coffee; Topped with Whipped Cream</i>	8.00
Billionaire's Coffee <i>Frangelico, Bailey's Irish Cream, Kahlua, Coffee; Topped with Whipped Cream and Cinnamon Sugar</i>	8.00
White Chocolate and Cherry Martini <i>Godiva White Chocolate Liquor, Luxardo, DiSaronno, Absolut Vanilla, Cream</i>	13.00

SPECIALTY COCKTAILS

Apricot Aperol Collins <i>Sutler's Gin, Apricot Brandy, Aperol, Freshly Squeezed Lemon Juice</i>	12.00
The Whitaker <i>Muddled Cucumber, Hendrick's Gin, Cointreau, Lime Juice, Hellfire Bitters; Topped with a Dash of Cayenne Pepper</i>	13.00
Russel's Reserve Rye Boulevardier <i>Russel's 6yr Rye, Campari, Sweet Vermouth</i>	15.00
Pa(ma)loma <i>Don Julio Reposado, Pomegranate Liquor, Fresh Squeezed Grapefruit Juice, Simple Syrup; Topped with Soda</i>	13.00
New England Sour <i>Maker's Mark, House Made Sweet and Sour, Red Wine Floater</i>	12.00
Raspberry Rum Mule <i>Muddled Raspberries, Pyrat Rum, Ginger Beer</i>	12.00
Red Wine Spritzer <i>19 Crimes GSM Blend (Australia), Chambord, Mixed Fruits, Soda</i>	11.00

BRUNCH-STYLE COCKTAILS

Grand Mimosa <i>Grand Marnier, Champagne, Orange Juice, Cherry</i>	11.00
Grand Bellini <i>Grand Marnier Raspberry Peach, Champagne, Peach Nectar, Raspberries</i>	11.00
Cajun Bacon Bloody Mary <i>Absolut Peppar Vodka, Housemade Bloody Mary Mix, Hot Sauce and Cajun Rim, Garnished with a Thick Cut Slice of Bacon</i>	10.00
Summit Sunrise <i>Sutler's Gin, Luxardo and Orange Juice with an Absinthe Rinse</i>	14.00