

BEVERAGES



Red Wine

Castle Rock Cabernet Sauvignon <i>Columbia Valley, California</i>	\$6 \$24
Bonanno Cabernet Sauvignon <i>Napa Valley, California</i>	\$15 \$65
Castle Rock Merlot <i>Colombia Valley, California</i>	\$6 \$24
Avalon Pinot Noir <i>California</i>	\$7 \$29
Shannon Ridge Zinfandel <i>Lake County, California</i>	\$8 \$30

White Wine

Castle Rock Chardonnay <i>Columbia Valley, California</i>	\$6 \$24
Raeburn Chardonnay <i>Sonoma County, California</i>	\$12 \$65
Fox Brook Pinot Grigio <i>California</i>	\$6 \$24
Fox Brook Moscato <i>California</i>	\$7 \$29
Cupcake Prosecco Split <i>Italy</i>	\$9 ---

SPECIALTY COCKTAILS

Smoked Old Fashioned Debonair bourbon, demerara syrup, Angostura bitters and orange bitters, stirred and smoked	\$12
Smoked Manhattan Redwood Empire rye whiskey, sweet vermouth and Angostura bitters, stirred and smoked	\$12
The Paloma Azunia tequila blanco and lime juice, topped with grapefruit tonic	\$10
The Ruby Mile High vodka, Meletti 1870, elderflower liqueur, red grapefruit juice, egg whites and lemon juice, shaken and strained	\$11
The French 75 Mile High gin, simple syrup and lemon juice, shaken and topped with prosecco	\$11
The Mai Tai Plantation 3 Stars white rum, orange curaçao, lime juice, orgeat and Plantation Original Dark rum	\$12
The Sazerac Redwood Empire rye whiskey, simple syrup, Angostura bitters and Peychauds bitters, with an Absinthe rinse	\$12


2022 TASTING SERIES


JANUARY | BEER SCHOOL 101
FEBRUARY | WHISKEY BEGINS
MARCH | GETTING LUCKY WITH IRISH WHISKEY
APRIL | WINE AND DINE FOR THE SPRING
MAY | BARREL-AGED RUMS
JUNE | SUMMER COCKTAILS
JULY | TEQUILA: SMOOTH AND SMOKEY
AUGUST | UNIQUE SPIRITS AND CIGARS
SEPTEMBER | GERMAN BIER & TRADITIONS
OCTOBER | SPOOKY COCKTAILS
NOVEMBER | THE ART OF BARREL-AGING BEERS
DECEMBER | HOLIDAY COCKTAILS DEMO

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