

HOUSE WINES

BY THE GLASS OR HALF BOTTLE

CHAMPAGNE , Perrier Jouet Brut, <i>France</i>	\$68
ROSÉ , Whispering Angel, <i>Provence, France</i>	\$14/\$27
SAUVIGNON BLANC , Murphy Goode, <i>California</i>	\$10/\$19
CHARDONNAY , Carmel Road Unoaked, <i>California</i>	\$10/\$19
CHARDONNAY , J. Lohr Riverstone Oak, <i>California</i>	\$10/\$19
PROSECCO SPLIT , Mionetto, <i>Italy</i>	\$10
PINOT GRIGIO , Stemmari, <i>Sicily, Italy</i>	\$9/\$17
<hr/>	
CABERNET SAUVIGNON , Stag's Leap Artemis, <i>Napa, California</i>	\$64
PINOT NOIR , Meiomi, <i>California</i>	\$14/\$27
CHIANTI , Ruffino Ducale Tan, <i>Italy</i>	\$13/\$25
MALBEC , Antigal Uno, <i>Mendoza, Argentina</i>	\$11/\$21
CABERNET SAUVIGNON , J. Lohr, <i>California</i>	\$12/\$23

BEER

IPA Druthers, All-In	\$6
SOUR , Artisanal Brewworks,	\$8
AMERICAN BROWN ALE Brooklyn Brewery	\$6
PILSNER , Adirondack Brewery, Bobcat	\$6
LAGER Heineken Light	\$5

SMALL PLATES

CHEESE (\$25) *a selection of three cheeses, house pickled crunchy vegetables and our signature maple rosemary walnuts. Served with artisan crackers.*

ITALIAN (\$23) *a selection of cured Italian meats, sharp provolone cheese and house pickled crunchy vegetables with hot pepperoncini.*

VEGETARIAN TAPAS (\$17) *homemade lemon garlic hummus, house pickled crunchy vegetables and our maple rosemary walnuts served with warm pita points.*

COUNTRY PÂTÉ (\$25) *pork pâté served with cornichons, whole-grain mustard and semolina toast.*