



COCKTAILS



MIMOSA \$9.00
Orange Juice, refreshing, timeless

THE CARYBBEAN \$12.00
Orange Juice, Pineapple, Coconut Rum

AMARO SPRITZ \$12.00
Bittersweet, herbal, refreshing

BLACK VELVET \$9.00
Sparkling Wine, Guinness

FRENCH 74 \$12.00
Lime Juice, Honey Simple Syrup, Gin

RED SANGRIA \$10.00
Bold red wine, bright citrus, seasonal fruit juices

WHITE SANGRIA \$10.00
Crisp white wine, bright citrus, seasonal fruit juices

MANGOLINNI \$9.00
Sparkling wine, mango juice

CIDER ROYALE \$9.00
Sparkling wine, cider

LEMON CHILLO \$12.00
Lemon, chill, crisp finish

SPARKLING MARG \$12.00
Frozen Rosé Cocktail

FROSE' \$10.00
Frozen Rosé Cocktail

THC/CBD

CUCUMBER BLISS \$10.00
5.2 Milligrams

STRAWBERRY MARGARITA \$10.00
5.2 Milligrams

DRAFT BEER

MICHELOB ULTRA \$6.00
American Lager

STELLA ARTOIS \$7.00
Belgian Lager

RED OAK \$7.00
Amber Lager

WICKED WEED PERNICIOUS \$7.00
IPA

GUINNESS \$8.00
Irish Stout

ROTATING WHEAT \$7.00

DEEP RIVER ROTATING \$7.00

FLAT ROCK ROTATING \$7.00
Cider

ROTATING SOUR MKT
Sour Ale

CICERONE'S CHOICE MKT
Rotating



RED BY THE GLASS

RONCO DI SASSI \$15/46

Primativo/Malbec Blend - Italy

QUILT THREADCOUNT \$14/45

Cabernet Sauvignon, California

SPELLBOUND \$12/40

Pinot Noir, California

CHATEAU COULONGE \$14/45

Organic Bordeaux, France

FAMILLE PERRIN \$14/45

Côtes du Rhône, France

MAS PEYROLLE \$12/40

2017 Organic Syrah Blend, France

WHITE BY THE GLASS

GRATIEN & MEYER \$12/40

Crémant de Loire Rosé (Sparkling)

ZENATO \$10/38

Pinot Grigio, Veneto Italy

ALLAN SCOTT \$12/40

Sauvignon Blanc (New Zealand)

NICOLAS \$12/40

Chardonnay, France

CHÂTEAU GABARON \$11/39

Sauvignon Blanc (Bordeaux)

SAINT GABRIEL \$9/34

Riesling, Germany

PROSECCO \$9.00

Sparkling

NON ALCOHOLIC

MIONETTO N/A	\$8.00
Sparkling Wine	
STELLA 0.0	\$6.00
Lager	
N/A MIMOSA	\$8.00
Mionetto and OJ	
N/A AMORO SPRITZ	\$8.00
Non-alcoholic Aperitivo, sparkling wine	
N/A FREIXENTE	\$29.00
Bottle of Cava Brut	
N/A KIM CRAWFORD	\$35.00
Bottle of Sauvignon Blanc	

SNACKS

FRANKIE B'S PIMENTO CHEESE	\$12.00
Hot Bacon	
FRANKIE B'S PIMENTO CHEESE	\$12.00
Traditional	
CARY CARAMEL COMPANY	\$12.00
Dark Chocolate Covered Caramel	
SLICE PIE COMPANY	\$8.00
Pecan and Seasonal Favorites	

** As we do not have a health permit, all snacks are served sealed in their original containers.*

**All snacks made locally!*

ANY AGE

ROOT BEER	\$5.00
Clouds Brewing	
LEMON CHILLER	\$5.00
Spritz	
MANGO SODA	\$5.00



COFFEE



Served in a 20oz French Press

HOUSE COFFEE	\$8.00
Freshly brewed French press coffee	
IRISH CREAM COFFEE	\$12.00
French press coffee with Irish Cream liqueur	

TEA



Served in a 20oz French Press

ENGLISH TEA TIME	\$7.00
Classic black tea	
EARL GREY	\$7.00
Black tea with bergamot citrus	
GREEN TEA	\$7.00
Light and refreshing	
COZY CHAMOMILE	\$7.00
Relaxing herbal tea	
MINT MEDLEY	\$7.00
Refreshing mint herbal tea	

PORT



GRAHAM'S 10 YR TAWNY	\$14.00
GRAHAM'S VINTAGE PORT	\$24.00
GRAHAM'S 20 YR TAWNY	\$20.00
GRAHAM'S FINE TAWNY	\$8.00

RED BY THE BOTTLE

PINOT NOIR

MOULIN DE GASSAC, LANGUEDOC, FRANCE \$42.00

Red berries, wild herbs, earthy spice

QUILT, NAPA VALLEY CALIFORNIA \$62.00

Joe Wagner. Ripe cherry, vanilla, spice, soft oak

LINCOURT, RITA HILLS CALIFORNIA \$42.00

Bright cherry, cranberry, earth, fresh acidity

LINGUA FRANCA, WILLAMETTE VALLEY OREGON \$62.00

Dense and rich with notes of roses, red fruits, dark plum, pomegranate, and raspberry

CABERNET SAUVIGNON

MADDALENA, PASO ROBLES, CALIFORNIA \$44.00

Bright citrus, classic brunch sparkle

MARTIS, ALEXANDAR VALLEY, SONOMA CALIFORNIA \$56.00

Tropical 'Boat Drink'

DENNER 2023, PASO ROBLES, CALIFORNIA \$74.00

Bittersweet, herbal, refreshing

CAKEBREAD CELLARS, NAPA, CALIFORNIA \$164.00

Rich stout, elegant bubbles

NAPANOOK 2016 \$192.00

Seamless, with classic red and blue fruits, spring flowers, and tobacco leaf notes

DOMINUS 2006 \$627.00

Complex bouquet of black cherries, black currants, truffles, forest floor, and Asian spices



RED BLENDS

HIGHLANDS 41, PASO ROBLES **\$48.00**
CALIFORNIA

Bright citrus, classic brunch sparkle

WESTOFF PIONEERS, CALIFORNIA **\$86.00**

Italian varietal blend, dark cherry, spice, savory oak

ITALY

MONROSSO, TUSCAN RED BLEND **\$38.00**

Cherry, small red fruit and floral notes of iris and violet
on the nose

FRANCE/RHÔNE/BORDEAUX

LOUIS BERNARD, CHATAUNEUF-DU-PAPE 2020 **\$82.00**

Blueberry, garrigue, mint, creamy, and full-bodied

CHATEAU BAU-SITE, BORDEAUX ST ESTEPHE **\$129.00**

Savory Left Bank Bordeaux blend

SPAIN

FLOR DE MORCA, GARNACHA **\$32.00**

Smooth with flavors of blackberries, plums, and
dried cherries

BODEGA LANZAGA, RIOJA **\$78.00**

Red fruit, touch of spice, with ripe cherry and cranberry





WHITE BY THE BOTTLE

CHARDONNAY

THE CALLING, SONOMA COAST, CALIFORNIA \$48.00

lime, tropical flavors, mineral, white peach,
mouth-watering acidity

REABURN, CALIFORNIA \$44.00

Green apple, pear, crème brûlée, chalk

ROMBAUER, CERNEROS CALIFORNIA \$72.00

Peach, melon, citrus, creamy vanilla oak,
buttery finish

ORCHIS, FRANCE \$42.00

White flowers, green apple, citrus

ROSÉ

DOMAINE PREIGNES, LANGUEDOC, FRANCE \$36.00

Grenache/Syrah; Cinsault, strawberry, raspberry,
watermelon

QUILT THREADCOUNT, CALIFORNIA \$39.00

Grenache-based blend; Cherry blossom, rose petals,
raspberry

BODEGA GARZON, URUGUAY \$75.00

Pinot Noir Rose Reserva, red fruits, strawberry



SAUVIGNON BLANC

SAINT CLAIR, NEW ZEALAND \$39.00
Passionfruit, grapefruit, black currant, subtle salty notes

ST. SUPÉRY, NAPA CALIFORNIA \$38.00
Ripe green lime, pink grapefruit, lemon creme

THE NED, NEW ZEALAND \$38.00
Citrus aromas, tropical fruit flavors, crisp mineral finish

DOMAINE FOUASSIER \$75.00
Ripe fruit and stoney, apricote and lemon rind

OTHER WHITES

VIONTA, ALBARIÑO, RIAS BAIXAS SPAIN \$46.00
Mango, kiwi, peach, lemon, melon, pineapple

DR. THANISCH, RIESLING, MOSEL GERMANY \$32.00
Peach, pear, raspberry, gooseberry, grapefruit

PRIMO MONTE, ORANGE WINE, ITALY \$44.00
Nectarine, peach, dried apricot, pressed flowers, light spice

SARACCO, MOSCATO D'ASTI \$38.00
Sweet, orange blossom, peach, apricot, honey





BUBBLES



CHAMPAGNE

DOM PÉRIGNON 2015 \$500.00

Complex aromatic profile blending roasted and cocoa notes with delicate floral aromas of lime blossom, jasmine, and peony

DEVAUX \$72.00

Toasted brioche, vanilla, white blossom, and mandarin

CRISTAL \$500.00

Aged for at least 10 years to achieve a silky, velvety mouthfeel and fine, persistent mousse

LOUIS ROEDERER BRUT \$280.00

Complex palate of fresh apple, pear, and citrus balanced with notes of brioche, hazelnut, and subtle chalky minerality

POTHELET-MARGOILLAT MILLESIME \$132.00

Brut Grande Reserve, vintage cuvée produced exclusively in the best years

YANICK OLIVIER \$180.00

100% Chardonnay from Grand Cru plots in the Côte des Blancs

CAVA

STARS RESERVA 2022 \$38.00

Cava Brut Nature

PERELADA ROSE FESTIVAL \$37.00

Cava Brut Rosé





PROSECCO

NINO FRANCO **\$44.00**

Prosecco Superiore NV Valdobbiadene, IT

LA GIOIOSA **\$30.00**

Prosecco NV Veneto, IT

MOSCATO

FREIXENET ASTI **\$32.00**

Moscato Bianco NV Piedmont, IT

ROSE SPARKLING

ARGYLE, BRUT ROSE **\$55.00**

Willamette Valley 2022 Vintage

AMERICAN SPARKLING

ARGYLE **\$55.00**

Traditional Method Blanc De Blanc





Join our Wine Club and enjoy access to thoughtfully selected wines, exclusive member pricing, special tasting events, and early access to limited releases. Whether you're discovering new favorites or expanding your collection, our club offers a unique way to explore exceptional wines throughout the year.

