

## BEVERAGES ~ wine/cocktails/beer/non-alcoholic beverages

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### WHITES

	<u>5oz. glass / bottle</u>
<i>DePerriere Brut Sparkling, 'blanc de blanc', Burgundy, France</i>	11 / 48
<i>Domaine de Jouclary, sauvignon blanc, Cabardes, France</i>	11 / 52
<i>"Cielo", pinot grigio, Veneto, Italy</i>	10.5 / 42
<i>S.A. Prum Essense, riesling, Mosel, Germany</i>	13 / 56
<i>Guillaman, columbard/ugni blanc, Gascony, France</i>	10.5 / 42
<i>Cantina Valle Tritana, verdicchio, Marche, Italy</i>	11.5 / 54
<i>Domaine Martinolles, chardonnay, Languedoc, France</i>	13 / 56
<i>Piquitos Moscato, Valencia, Spain</i>	10 / 46

### By the Bottle

<i>Domaine de Rochers, macon chaintre, chardonnay, Burgundy, France</i>	58
<i>Christophe Thorigny, vouvray, chenin blanc, Loire, France</i>	52
<i>Fuchs, gruner veltliner, Austria</i>	48
<i>Trimbach, pinot blanc, Alsace, France</i>	62
<i>Valkenburg, gewürztraminer, Rheinpfaltz, Germany</i>	55
<i>Chateau Magneau, sauvignon blanc/semillion, Bordeaux, France</i>	54

### REDS

	<u>glass / bottle</u>
<i>Lechthaler, pinot noir, Trentino, Italy</i>	13/60
<i>Chateau Curton La Pierre, merlot/cabernet sauvignon, Bordeaux, France</i>	12.5 / 55
<i>Casaprimicia, tempranillo crianza, Rioja, Spain</i>	11.5 / 50
<i>Cheval Quancard, cabernet sauvignon, Languedoc, France</i>	11 / 48
<i>Villa des Causses, malbec, Cahors, France</i>	13 / 60
<i>Santa Cristina, Super Tuscan, cab/merlot/sangiovese, Tuscany, Italy</i>	12 / 56

### Bottle

<i>Annick Bachelet 'les charmes', gamay, Beaujolais, France</i>	60
<i>Chevalier d'Anthelme, grenache/syrah, Cote du Rhone, France</i>	48
<i>Clemente VII Chianti Classico, sangiovese, Tuscany, Italy</i>	56
<i>Tenuta Ulisse, montepulciano, Abruzzi, Italy</i>	48
<i>Cannonau Riserva, grenache, Sardinia, Italy</i>	58
<i>Laroque, cabernet franc, Loire Valley, France</i>	52
<i>Frontanafredda, dolcetto d'alba, Piedmont, Italy</i>	50

## House Cocktails~

<i>The Bee-Sting ~ bourbon or vodka, chili infused honey syrup, lemon</i>	12
<i>Casablanca Martini ~ gin, lemon, elderflower liqueur, sparkling wine</i>	13
<i>The Note Negroni ~ gin, campari, malbec, orange bitters</i>	12
<i>The Sazerac ~ rye whiskey, pernod, angostura &amp; peychaud's bitters</i>	14
<i>Autumn Apple Sidecar ~ apple brandy, orange liqueur, lemon, brown sugar</i>	12
<i>Brown Eyed Girl ~ bourbon, cream sherry, brown sugar syrup, lemon, bitters</i>	12

## *Dessert Cocktails / Dessert Wines*

<i>Brandy Alexander ~ brandy, crème de cacao, cream, nutmeg</i>	12
<i>The French Press Martini - vanilla &amp; chocolate vodka, italian roast coffee, kahlua</i>	14
<i>Vintage Port or Tawny Port</i>	12
<i>Single Malt Scotch Selections (see list)</i>	

### Bottled Beer~\$6

*Troeg's Perpetual IPA*

*Spaten German Lager*

*Leffe Belgian Blonde Ale*

*Hoegaarden Wheat Beer*

## Non-Alcoholic Options~

*French Press Coffee (regular or decaffeinated) small 6 / large 9*

*Hot Tea, Darjeeling or Lemon Ginger (decaf) 3*

*Fresh Brewed Iced Tea 2.5*

*Coca-Cola, Diet Coke, Sprite, Ginger Ale, Club Soda 3*

*Acqua Panna or San Pelligrino 6*

*Thank you for your patronage!*





~Featured Brunch Cocktail \$12~

“Susquehanna Sunset”

Vodka, Fresh Squeezed Orange Juice, Cranberry, Sparkling Wine

or

House Made Bloody Mary, Mimosa or \_\_\_\_\_ Bellini \$6/each



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