

## Appetizers

### ASIAN AHI TUNA SASHIMI\* BIN 75

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha 18.99

### DRUNKEN SHRIMP BIN 78

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 19.99

### THAI LETTUCE WRAPS BIN 77

Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame-Sriracha Aioli, Peanut, and Cashew Sauces 20.99

### CHICKEN POTSTICKERS BIN 73

Sweet and Spicy Mustard, Ginger Soy Sauce 17.99

### CLASSIC TOMATO BRUSCHETTA BIN 71

Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze 15.99

### SWEET CHILI CALAMARI BIN 32

Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli 19.99

### CRISPY BRUSSELS SPROUTS BIN 72

Cashews, Mint, Cilantro, Sweet Thai Chili, Sesame-Sriracha Aioli 18.99

### HOUSE-MADE MEATBALLS BIN 90

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Crostini 17.99

### OVER THE BORDER EGG ROLLS BIN 30

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces 20.99

### CAPRESE FLATBREAD BIN 71

Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze 14.99

### ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 40

Giardiniera, Pesto, Mozzarella, Parmesan 15.99

## Soup & Appetizer Salads

### CRAB, SHRIMP & LOBSTER BISQUE BIN 74 Cup 9.99 | Bowl 12.99

### TORTILLA SOUP BIN 92 Cup 7.99 | Bowl 9.99

### CAESAR BIN 70

Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing 11.99

### PLAIN OL' HOUSE BIN 75

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side 9.99

### CHOPPED WEDGE BIN 37

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Crispy Onion Strings, Italian Vinaigrette, Bleu Cheese Dressing 14.99

## Pasta & Risotto

### COUNTRY RIGATONI BIN 90

Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce 25.99

### KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS BIN 91

Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil 24.99

### GNOCCHI CARBONARA BIN 74

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce 28.99

### GNOCCHI ALLA VODKA BIN 40

Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan 28.99

### GNOCCHI WITH ROASTED BUTTERNUT SQUASH BIN 76

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions 23.99

### BAKED PARMESAN SHRIMP SCAMPI BIN 79

Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil 27.99

### BRAISED SHORT RIB RISOTTO BIN 69

Roasted Mushroom, Sweet Onion, White Wine, Parmesan, White Truffle Oil 34.99

### ROASTED CHICKEN RISOTTO BIN 79

Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Pancetta 24.99

### SWEET CORN & TOMATO RISOTTO BIN 76 Vegan Upon Request

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil 22.99

### SHRIMP & SCALLOP RISOTTO BIN 79

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil 33.99

 VEGETARIAN  GF MENU UPON REQUEST

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## Surf & Turf

### FILET MEDALLIONS\* &

### GARLIC PARMESAN LOBSTER TAIL BIN 87

Horseradish & Parmesan Crusts, Oven-Roasted Vegetables, Mary's Potatoes 50.99

#### CREATE YOUR OWN

Served with Oven-Roasted Vegetables and Mary's Potatoes.

#### CHOOSE ONE

PRETZEL-CRUSTED  
PORK CHOP 34.99

PARMESAN-CRUSTED  
FILET MEDALLIONS\* 45.99

PRIME CHURRASCO  
GRILLED STEAK\* 40.99

#### CHOOSE ONE

SOY GINGER  
ATLANTIC SALMON\*

PISTACHIO-CRUSTED  
GROUPEL

DRUNKEN SHRIMP

BLACKENED AHI TUNA\*

## Steak & Chops

### PRIME CHURRASCO GRILLED STEAK\* BIN 96

Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables 39.99

### TRIO OF MEDALLIONS\* BIN 80

Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus 46.99

### FILET MIGNON\* BIN 93

8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side 46.99  
Add Bleu Cheese, Horseradish, or Parmesan Crust for 2.99.

### RED WINE BRAISED SHORT RIBS BIN 89

Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings 35.99

### PRETZEL-CRUSTED PORK CHOPS BIN 95

BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon 32.99

## Seafood

### SOY GINGER ATLANTIC SALMON\* BIN 85

Wasabi-Buttered Mashed, Asian Slaw 31.99

### PISTACHIO-CRUSTED GROUPEL BIN 74

Mustard Sauce, Mary's Potatoes, Asparagus 33.99

### JAMBALAYA BIN 75

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice 25.99

### BLACKENED AHI TUNA\* BIN 77

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw 33.99

### PARMESAN-CRUSTED MAHI MAHI BIN 74

Roasted Broccolini, Mary's Potatoes, Crispy Capers, Lemon Butter 33.99

## Chicken

### DANA'S PARMESAN-CRUSTED CHICKEN BIN 79

Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans 27.99

### TIM'S FAVORITE CHICKEN GIARDINIERA BIN 78

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes 24.99

### ELLIE'S CHICKEN PICCATA BIN 45

Lemon Butter Caper Sauce, Capellini Pasta 26.99

### CHICKEN MADEIRA BIN 87

Mushroom, Fontina, Mary's Potatoes, Asparagus 25.99



## Join the Club

DISCOVER A NEW WINE EVERY MONTH. BEING A MEMBER IS MORE THAN JUST WINE, IT'S BEING A PART OF OUR COMMUNITY.

- Dine-in or take-home wine every month
- Earn points towards dining rewards
- Access to exclusive Member-only events & trips



SCAN TO JOIN



## Chopped Salads

### BBQ RANCH CHICKEN **BIN 73**

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Crispy Onion Strings, Chipotle BBQ Ranch **19.99**

### NAPA CHICKEN **BIN 75** Vegetarian Upon Request

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **20.99**

### BLACKENED BLEU PRIME SKIRT STEAK\* **BIN 42**


Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Crispy Onion Strings, Italian Vinaigrette, Bleu Cheese Dressing **24.99**

### COOPER'S HAWK CHICKEN CAESAR **BIN 70**

Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing **18.99**

## Combinations

### SOUP & SALAD COMBINATION **19.99**

*Soup:* Crab, Shrimp & Lobster Bisque · Tortilla Soup  Vegetarian Upon Request

*Salads:* Plain Ol' House  · Chopped Wedge · Caesar

### FLATBREAD & SALAD COMBINATION **20.99**

*Flatbread:* Caprese  · Italian Sausage & Whipped Burrata

*Salads:* Plain Ol' House  · Chopped Wedge · Caesar

## Life Balance

Each dish on our Life Balance Menu is between 300-700 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out.

### CHICKEN POTSTICKERS **BIN 73** *570 Calories*

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **17.99**

### ASIAN AHI TUNA SASHIMI\* **BIN 75** *300 Calories*

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **18.99**

### PLAIN OL' HOUSE SALAD **BIN 75** *333 Calories*

Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **9.99**

### BBQ RANCH CHICKEN SALAD **BIN 73** *600 Calories*

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Chipotle BBQ Ranch **19.99**

### PARMESAN-CRUSTED CHICKEN **BIN 30** *520 Calories*

Capellini Pasta, Creamy Tomato Broth, Spinach, Roasted Tomato Bruschetta Relish **22.99**

### GRILLED TENDERLOIN MEDALLIONS\* **BIN 94** *590 Calories*

Fingerling Potato and French Onion Gratin, Roasted Broccolini, Oven-Roasted Tomatoes, Sweet Ancho Jus **35.99**

### LEMON-HERB GLAZED SALMON\* **BIN 45** *560 Calories*

Roasted Broccolini, Fingerling Potatoes, Piquillo Peppers, Calabrian White Wine Broth, Chives, Herb Tartar **24.99**

### BLACKENED AHI TUNA\* **BIN 77** *605 Calories*

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **33.99**

### ALL AMERICAN CHICKEN BURGER **BIN 97** *700 Calories*

Braised Onions, Tillamook® Cheddar, Lettuce, Tomato, Signature Sauce, Side Salad **18.99**

## Signature Sides

WASABI-BUTTERED  
MASHED POTATOES  **6.99**

MARY'S POTATOES  **6.99**  
Whipped Potatoes, Butter, Cream

BETTY'S POTATOES **7.99**  
Shredded Potatoes, White Cheddar, Scallions


ROASTED BROCCOLINI  **7.99**

FINGERLING POTATO &  
FRENCH ONION GRATIN **7.99**

OVEN-ROASTED  
VEGETABLES  **7.99**

ASPARAGUS  **7.99**

GRILLED BROCCOLI  **7.99**

ASIAN SLAW  **6.99**  
Shaved Cabbage, Cilantro,  
Creamy Dressing

CANDIED BACON **5.99**

 VEGETARIAN  GF MENU UPON REQUEST

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## Lunch-Sized Entrées

Available daily 11 a.m. until 3:30 p.m.

### TIM'S FAVORITE CHICKEN GIARDINIERA **BIN 78**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes **19.99**

### KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS **BIN 91**

Bucatini, Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **17.99**

### GNOCCHI CARBONARA **BIN 74**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **19.99**

### GNOCCHI ALLA VODKA **BIN 40**

Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan **19.99**

### GNOCCHI WITH ROASTED BUTTERNUT SQUASH **BIN 76**

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions **16.99**

### PRETZEL-CRUSTED PORK CHOP **BIN 95**

BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon **20.99**

### DANA'S PARMESAN-CRUSTED CHICKEN **BIN 79**

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **19.99**

### ELLIE'S CHICKEN PICCATA **BIN 45**

Lemon Butter Caper Sauce, Capellini Pasta, Asparagus **19.99**

### CHICKEN MADEIRA **BIN 87**

Mushroom, Fontina, Mary's Potatoes, Asparagus **19.99**

### SOY GINGER ATLANTIC SALMON\* **BIN 85**

Wasabi-Buttered Mashed, Asian Slaw **22.99**

## Burgers & Sandwiches

Served with your choice of Seasoned Fries, Fresh Fruit, Asian Slaw, or Side Salad.

### CLASSIC CHEESEBURGER\* **BIN 41**

Lettuce, Tomato, Choice of: American, Tillamook® Cheddar, or Fontina Cheese; Seasoned Mayo, Crispy Onion Strings **18.99**

### BLEU CHEESE & CRISPY ONION BURGER\* **BIN 99**

Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli, Crispy Onion Strings **18.99**

### CHICKEN BURGER **BIN 97**

Fresh Ground All-Natural Chicken, Lettuce, Tomato, Red Onion, Roasted Garlic Mayo **18.99**

### THE LEONARD BURGER\* **BIN 50**

A Tribute to Founder Tim McEnery's Father—Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato **19.99**

### GRILLED MAHI SANDWICH **BIN 74** Available Blackened Upon Request

Tomato, Avocado, Baby Arugula, Lemon-Basil Aioli **17.99**

### THE PRIME\* **BIN 84**

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream **23.99**

### CILANTRO RANCH CHICKEN SANDWICH **BIN 76**

Tillamook® Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo **18.99**

## Dessert

### S'MORE BUDINO **BIN 88**

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker **11.99**

### BANOFFEE PIE **BIN 35**

Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream **11.99**

### COOPER'S HAWK CHOCOLATE CAKE **BIN 88**

Valrhona Chocolate, Hazelnut Ganache, Tillamook® Vanilla Bean Ice Cream **11.99**

### SALTED CARAMEL CRÈME BRÛLÉE **BIN 63**

Fresh Berries, Flaky Sea Salt **11.99**

### KEY LIME PIE **BIN 35**

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust **11.99**

### REESE'S ICE CREAM COOKIE **BIN 86**

Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Tillamook® Vanilla Bean Ice Cream **12.99**

### HOUSE-MADE TRUFFLES **BIN 61**

Chocolate, White Chocolate, or Truffle of the Month **4.99 Each**

# COCKTAILS & BEER

## Specialty Cocktails

### STRAWBERRY MULE

Tito's Handmade Vodka, Strawberry, Ginger Beer, Mint **13.00**

### BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar **14.00**

### COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Blanc de Blanc **15.00**

### SPICED WATERMELON PALOMA

Patrón Silver Tequila, Cooper's Hawk Watermelon Paloma, Tajín Rim **13.00**

### PBJ OLD FASHIONED

WhistlePig 6-Year Bourbon, Skrewball Peanut Butter Whiskey, Chocolate Bitters, Amarena Cherry, Orange; Sidecar of Sweet Red Wine **14.00**

### (212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Amarena Cherry **15.00**

### COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese-Stuffed Olive, Grape Tomato, Pickle, Tajín Rim; Sidecar of Local Craft Beer **15.00**

### COOPER'S HAWK

## Life Balance Cocktails

*Life Balance cocktails are lower in alcohol and under 150 calories - designed for those looking to sip mindfully.*

### COOPER'S HAWK RANCH WATER

Casamigos Blanco Tequila, Lime, Passion Fruit, Soda **14.00**

### AFTERNOON SPRITZER

Ketel One Vodka, Cooper's Hawk Vivanté! Strawberry Elderflower, Strawberry Puree **14.00**

### HUGO SPRITZ LITE

St-Germain Elderflower, Prosecco, Mint, Lime, Soda **13.00**

## Martinis

### DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Blanc de Blanc **16.00**

### PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim **16.00**

### ESPRESSO CLASSICO

Absolut Vanilia, Caffè Borghetti, Cold Brew **16.00**

### DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream **17.00**

### DIRTY NASTY

Belvedere Vodka, Bleu Cheese Olives **17.00**

### JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Blanc de Blanc **16.00**

### LEMON DROP

Absolut Citron, Cointreau, Lemon **16.00**

## Sangrias

### SANGRIAS

Classic Red | White | Peach | Raspberry | Passion Fruit  
*Available by the glass 11.00 or pitcher 29.99*

### NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda **13.00**

### CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus **13.00**

## Beer

### DRAFT

Cooper's Hawk Ale *by Goose Island* **8.50**  
Stella Artois **7.50** | Blue Moon **7.50** | Local Craft Selection **7.50**

### DOMESTIC, PREMIUM, & CRAFT BOTTLES

Miller Lite | Coors Light | Bud Light | Michelob Ultra **6.00**  
Heineken | Modelo | Corona Extra | Guinness **6.75**  
Angry Orchard Cider **7.00**  
Lagunitas IPA | Cigar City Jai Alai IPA **8.50**

## NON-ALCOHOLIC

## Iced Specialty Coffees

*Enjoy a specialty iced coffee topped with rich cold foam - or make it boozy with featured spirit.*

### BROWN BUTTER CARAMEL COLD BREW **8.99**

Make it Boozy with Maker's Mark **14.99**

### NUTTY WHITE CHOCOLATE CHAI **8.99**

Make it Boozy with Disaronno Amaretto **14.99**

### PISTACHIO MATCHA DREAM **8.99**

Make it Boozy with Absolut Vanilia **14.99**

## Spirit-Free Cocktails & NA Beer

### PASSION & SPICE

Pineapple, Passion Fruit, Jalapeño, Lime, Soda, Tajín Rim **8.99**

### THE SPA

Cucumber, Lime, Jalapeño, Mint, Soda **8.99**

### NIGHT LITE

Seedlip Spice 94 Non-Alcoholic Spirit, Cold Brew, Black Sugar Syrup, Vanilla, Half & Half **12.99**

### NON-ALCOHOLIC BEER

Heineken 0.0 **6.25** | Athletic Brewing Run Wild NA IPA **6.75**

### COOPER'S HAWK

## VIVANTÉ!

*Skip the alcohol, not the celebration. Sparkling, sophisticated, and crafted with fruit and tea for wine-like complexity.*

**Bubbly Blanc | Strawberry Elderflower | Peach**

**GLASS 10.75 | BOTTLE 29.99**

### REFRESHMENTS

Fresh-Squeezed Lemonade **4.99**  
Strawberry, Passion Fruit, Raspberry, or Peach Lemonade **5.99**  
Fresh-Brewed Iced Tea **4.99** | Raspberry Hibiscus Iced Tea **4.99**  
Soft Drinks **4.99**  
Acqua Panna Bottled Water (750 ml) **5.99**  
S.Pellegrino Sparkling Water (750 ml) **6.99**  
Espresso **3.99** | Cappuccino **4.99** | Caffè Mocha **5.99**  
Latte **4.99** | Regular or Decaf Coffee **4.99** | Hot Tea **4.99**  
Hot Chocolate **3.99**

# WINE

BIN	Sparkling	GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling <i>Bordeaux, France</i>	15.00	44.99
31	Bubbly Rosé	10.75	30.99
32	Prosecco <i>Veneto, Italy</i>	11.00	32.99
37	Blanc de Blanc	10.25	28.99

BIN	White	GLASS	BOTTLE
64	Lite + Bright White	10.25	28.99
45	Abrillante <i>Rueda, Spain</i>	12.25	33.99
78	Sauvignon Blanc	11.00	29.99
76	Cooper's Hawk Lux White Meritage	13.75	39.99
71	Pinot Gris	10.75	28.99
70	Unoaked Chardonnay	10.75	28.99
79	Chardonnay	11.00	29.99
74	Cooper's Hawk Lux Chardonnay	13.75	39.99
75	Cooper's Hawk White <i>Pinot Gris and Riesling blend</i>	10.50	28.99
77	Riesling	11.00	29.99
73	Gewurztraminer	10.75	28.99
72	Moscato	10.75	28.99

BIN	Rosé	GLASS	BOTTLE
39	Rosé	11.25	30.99

BIN	Red	GLASS	BOTTLE
65	Lite + Bright Red	10.75	29.99
85	Pinot Noir	12.00	34.99
87	Cooper's Hawk Lux Pinot Noir	16.25	49.99
90	Barbera	12.00	33.99
97	Merlot	11.00	29.99
96	Malbec	12.00	34.99
69	Vin Velouté <i>Velvety smooth red blend</i>	11.75	32.99
91	Cooper's Hawk Red <i>Cabernet Sauvignon and Merlot blend</i>	10.75	29.99
95	Old Vine Zin	11.00	30.99
94	Cab Zin	12.00	34.99
92	Petite Sirah	11.00	30.99
41	Tempranillo <i>Rioja, Spain</i>	12.75	36.99
43	CHMX <i>Baja, Mexico</i>	12.75	36.99
40	Super Tuscan <i>Tuscany, Italy</i>	12.75	38.99
42	Shiraz <i>Barossa Valley, Australia</i>	13.75	39.99
99	Cabernet Sauvignon <i>Available in Large Format</i>	12.00	34.99
89	Cooper's Hawk Lux Cabernet Sauvignon	15.25	45.99
84	Cooper's Hawk Lux Meritage	16.25	49.99

BIN	Sweet Collection	GLASS	BOTTLE
	<b>SPARKLING</b>		
35	Almond	10.50	29.99
33	Raspberry	10.50	29.99
50	Cooper's Hawk Scarletto	10.75	29.99
	<b>SWEET RED</b>		
86	Sweet Red	10.50	28.99
83	Romance Red	10.50	28.99
88	Vin Chocolat Noir	10.50	27.99
	<b>DESSERT</b>		
	Fruit Wine <i>Blueberry   Passion Fruit</i>	10.50	27.99
63	Cooper's Hawk Lux Ice Wine (375 ml)	13.75	39.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	12.00	34.99

## SEASONAL SPLASH

Flavors inspired by summer.

BIN		GLASS	BOTTLE
46	Watermelon Paloma	11.25	30.99
	<b>Spritzzy Sangria</b>		
55	Mango Dragonfruit	11.25	30.99
56	Strawberry Rhubarb	11.25	30.99
53	Blood Orange Pineapple	11.25	30.99
48	Summer Berry	11.25	30.99

## ICONIC OFFERINGS

### Cakebread Cellars

#### Cabernet Sauvignon *Napa Valley*

This series reflects founder Tim McEnery's commitment to partnering with the world's most revered wineries, beginning with Napa Valley icon Cakebread Cellars and their 50 years of winemaking mastery.

HALF GLASS 12.00 | GLASS 25.00 | BOTTLE 124.99

### Camille

*By Master Sommelier Emily Wines*

This robust series of wines is crafted to reflect the strength and courage found in women we admire.

#### Magnificent | Dauntless | Brilliant

GLASS 18.75 | BOTTLE 69.99

### Winemaker's Barrel Reserve

Bordeaux-style blend curated from a collection of barrels and meticulously handcrafted by the winemaker.

GLASS 12.75 | 750 ML CARAFE 36.99

## FLIGHTS

### BUBBLES

Cooper's Hawk Lux Sparkling • Prosecco • Bubbly Rosé • Almond Sparkling 18.99

### WHITE

Sauvignon Blanc • Cooper's Hawk White • Chardonnay • Moscato 19.99

### RED

Pinot Noir • Tempranillo • Cabernet Sauvignon • Petite Sirah 19.99

### COOPER'S HAWK LUX

Sparkling • Chardonnay • Pinot Noir • Meritage 22.99

### CREATE YOUR OWN

Limit 2 Cooper's Hawk Lux or 1 Camille wine, please 21.99