

WINE

by the glass

WHITES

Pacific Rim J Riesling Columbia Valley, Washington	8
apricot, jasmine, and semi-dry	
Rocca Pinot Grigio Friuli-Venezia, Italy	9
fresh and fruity with notes of lemon, peach and almond	
Santa Cristina Bianco Toscana, Italy	9
green apple, pineapple, lemon, ripe and soft	
Basa Blanco Rueda, Spain	10
yellow plum, white peach, clean and crisp	
La Croix de Sainte-Clement Bordeaux Blanc Bordeaux, France	10
floral, citrus, fresh with a creamy finish	
Sea Pearl Sauvignon Blanc Marlborough, New Zealand	10
grapefruit, lemon, and passion fruit	
Talbott Kali Hart Chardonnay Monterey, California	13
pineapple, honeydew, minerality, and French oak	

REDS & ROSÉ

Charles Bieler Pere et Fils Rosé Provence, France	9
savory and citrus notes are framed by a mineral core	
Duck Pond Pinot Noir Willamette Valley, Oregon	12
cherry, raspberry, vanilla, and soft	
Brancaia Toscano Toscana, Italy	12
dry fruit, berries, chocolate, and elegant	
Rivarey Tempranillo Rioja, Spain	9
raspberry, cherry, vanilla, and silky smooth	
Chateau Grand Rousseau Bordeaux Bordeaux, France	9
red fruit, savory, and classic	
Juan Gil Monastrell Jumilla, Spain	13
juicy, silken, spicy and yummy	
Alta Vista Malbec Mendoza, Argentina	9
ripe red fruits, vanilla coffee, and spices	
Bonny Doon A Proper Claret North Coast, California	10
rich spiced red plums, herbs, and balanced	
Merf Cabernet Columbia Valley, Washington	12
blackberry, vanilla, and subtle spice notes	

something else in mind?

Shop for your favorite bottle or try something new. You are welcome to purchase any bottle of wine in the shop and enjoy it at our bar.

Corkage Fee 10

SPARKLING

Chloe Prosecco Prosecco, Italy	9
peach, citrus, white flowers and minerality	
Le Grand Courtage Blanc de Blanc France	8
granny smith apple, strawberry and brioche	
Apaltagua Granate Colchagua Valley, Chile	9
juicy, strawberries and raspberries with a vibrant finish	
Fantini Gran Reserve Rosé Abruzzo, Italy	11
raspberries, strawberries and red currant dance along your palate	
Schramsburg Blanc de Blanc half Calistoga, California	28
apple, tropical fruit, vibrant and delicious	

SWEET & DESSERT

Capasaldo Peach Moscato Lombardy, Italy	9
peach, honeysuckle, and citrus	
Villa M Brachetto Piemonte, Italy	9
sweet with flavors of strawberry and plum and a light effervescence	
Chocolate Shop Caldwell, Idaho	8
cherry tootsie pop with a chocolate center	
Grahams Ruby Porto Portugal	10
aged in oak for a fine balance of fruitiness and nuttiness	
Taylor Fladgate Tawny Porto Portugal	10
juicy berry, nuttiness, and mellow chocolate	
Noval Black Portugal	10
bright aromatics, incredible freshness and perfect balance	

Monthly WINE CLUB

Exclusive Wines & More Every Month!

You don't have to be a sommelier to join our wine club. Even if you're new to wine, or you've found a grape that you really love, the wine club has something for everyone. Think of us as your personal wine curator.

JOIN TODAY

Memberships start at just \$19.95 per month!

WINE

flights

NEW WORLD 15

- Pacific Rim J Riesling *Columbia Valley, Washington*
- Duck Pond Pinot Noir *Willamette Valley, Oregon*
- Bonny Doon A Proper Claret *North Coast, California*

OLD WORLD 15

- Basa Blanco *Rueda, Spain*
- Chateau Grand Rousseau Bordeaux *France*
- Juan Gil Monastrell *Jumilla, Spain*

SPARKLING 15

- Le Grand Courtage Blanc de Blanc *France*
- Apaltagua Granate *Colchagua Valley, Chile*
- Fantini Gran Reserve Rosé *Abruzzo, Italy*

SWEET 15

- Capasaldo Peach Moscato *Lombardy, Italy*
- Villa M Brachetto *Piemonte, Italy*
- Chocolate Shop *Caldwell, Idaho*

CREATE YOUR OWN 15

choose any three from the glass pour list

BEER

draft & bottles

Our beer selections rotate frequently.

Please ask your bartender about the draft and bottled brews we are pouring today.

HAPPY HOUR

Monday thru Friday from Noon to 6pm

\$2 off Food* • \$5 Draft Beer • \$5 Wine Pours

**excludes bar snacks*

COCKTAILS

America's Sweetheart 12
New Amsterdam Vodka, Dolin Blanc, simple syrup, cranberry juice, soda; garnished with an orange wheel and orange zest

A Long Kiss Goodnight 11
New Amsterdam Vodka, Baileys Irish Cream, chocolate liqueur; served up with a cherry

Peach 75 10
Aviation Gin, Peche, peche liqueur, simple syrup; served in a white wine glass with a lemon twist

Red Beard 10
house infused hibiscus rum, Fever Tree Ginger Beer, lime

The Irishman's Fall 9
Jameson, seasonal cider, cardamom bitters; served in a copper mug with a cinnamon stick

Jalapeño Margarita 13
Herradura Silver Tequila, Cointreau, house infused jalapeño syrup, Sumac rim, lime

FOOD

from the Hubbard kitchen

Bacon Wrapped Dates* g 12
gorgonzola stuffed dates wrapped, with applewood bacon, baby arugula, red wine reduction

Calamari 11
fresh calamari, capers, crisp lemon wheels, spicy tomato sauce

Tuna Crudo* g 13
sushi grade ahi tuna, roasted tomatoes, crispy chickpeas, baby arugula, evoo, fresh lemon zest; served with toasted crostini

Assorted Chocolate Truffles 6
rotating flavors of bittersweet chocolate truffles

Classic Hummus 8
served with seasoned tortilla chips and fresh vegetable crudite

Cheese Board 15
rotating mix of soft, hard, & bleu cheeses served with red wine figs, crispy chickpeas, and crackers

Charcuterie Board 17
braesola, speck, prosciutto, mortadella, & sopressata served with red wine figs, marinated olives, and crackers

Strawberry Balsamic Tart 8
housemade strawberry preserves, balsamic glaze, shortbread cookies, fresh whipped cream

something to snack on 3

Spiced Walnuts Marinated Olives Crispy Chickpeas

g Gluten Free Options

* The FDA warns that consuming raw or undercooked meat and seafood could cause illness.