

# WINE

*by the glass*

## WHITES

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

## REDS & ROSÉ

Charles Bieler Pere et Fils Rosé <b>Provence, France</b>	9
savory and citrus notes are framed by a mineral core	
Duck Pond Pinot Noir <b>Willamette Valley, Oregon</b>	12
cherry, raspberry, vanilla, and soft	
Brancaia Toscano <b>Toscana, Italy</b>	12
dry fruit, berries, chocolate, and elegant	
Rivarey Tempranillo <b>Rioja, Spain</b>	9
raspberry, cherry, vanilla, and silky smooth	
Chateau Grand Rousseau Bordeaux <b>Bordeaux, France</b>	9
red fruit, savory, and classic	
Juan Gil Monastrell <b>Jumilla, Spain</b>	12
juicy, silken, spicy and yummy	
Alta Vista Malbec <b>Mendoza, Argentina</b>	9
ripe red fruits, vanilla coffee, and spices	
Bonny Doon A Proper Claret <b>North Coast, California</b>	10
rich spiced red plums, herbs, and balanced	
Merf Cabernet <b>Columbia Valley, Washington</b>	11
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 <b>Prosecco, Italy</b>	9
peach, citrus, white flowers and minerality	
Le Grand Courtage Blanc de Blanc <b>France</b>	8
granny smith apple, strawberry and brioche	
Apaltagua Granate <b>Colchagua Valley, Chile</b>	9
juicy, strawberries and raspberries with a vibrant finish	
Fantini Gran Reserve Rosé <b>Abruzzo, Italy</b>	11
raspberries, strawberries and red currant dance along your palate	
Schramsburg Blanc de Blanc half <b>Calistoga, California</b>	28
apple, tropical fruit, vibrant and delicious	

## SWEET & DESSERT

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