



WHITE WINES BY THE GLASS

BUBBLES

	<i>gl</i>	<i>btl</i>
NV Lamberti, Prosecco 187 ML <i>Veneto, Italy</i>		13
2012 Gerard Bertrand, Cremant de Limoux, Sparkling Rose <i>Languedoc-Rousillon, France</i>	12	56
NV Louis de Sacy, Champagne "Brut Originel" <i>Champagne, France</i>	16	62

NO BUBBLES

2013 Aichenberg, Gruner Veltliner <i>Niederosterreich, Austria</i>	12	48
2013 Skyfall, Pinot Gris <i>Columbia Valley, Washington</i>	12	48
2013 J. Lohr, "Bay Mist" Riesling <i>Arroyo Seco AVA - Monterey, California</i>	11	44
2013 Souverain, Chardonnay <i>North Coast, California</i>	12	48
2014 Villa Maria, Sauvignon Blanc <i>Marlborough, New Zealand</i>	11	44
2014 San Cipriano, Pinot Grigio <i>Friuli, Italy</i>	11	44
2015 Manon, Rose <i>Cotes de Provence, France</i>	12	48



CHAMPAGNE

Louis de Sacy, Gran Cru Brut <i>Champagne, France</i>	72
Louis de Sacy, Gran Cru Brut Rose <i>Champagne, France</i>	77

WHITE BOTTLE LIST

2014 Henri Bourgeois, Sancerre <i>Loire Valley, France</i>	59
2013 La Doucette, Pouilly Fume <i>Loire Valley, France</i>	89
2013 Girard, Chardonnay <i>Russian River Valley, California</i>	64
2013 Brewer-Clifton, Chardonnay <i>Santa Rita Hills, California</i>	84
2013 Andre Gastron, Puligny Montrachet <i>Cote de Beaune - Burgundy, France</i>	96
2013 Elena Walch, "Kastelaz" Pinot Bianco <i>Trentino - Alto Adige, Italy</i>	61



RED WINES BY THE GLASS

	<i>gl</i>	<i>btl</i>
2011 La Lecciaia, Rosso di Montalcino <i>Tuscany, Italy</i>	13	52
2010 Chateau De Bechaud, Bordeaux <i>St. Emilion, France</i>	13	52
2014 Caillou Noir, Pinot Noir <i>Burgundy, France</i>	12	48
2013 Santa Barbera Crossing, Pinot Noir <i>Santa Barbara, California</i>	13	52
2012 Benziger Family Winery, Cabernet Sauvignon <i>Sonoma County, California</i>	14	56
2010 La Cuna, Tempranillo <i>Rioja, Spain</i>	13	52
2014 Finca "La Linda", Malbec <i>Mendoza, Argentina</i>	11	44



RED WINE BOTTLE LIST

2012 The Calling, Pinot Noir <i>Dutton Ranch - Russian River Valley, California</i>	74
2013 David Bruce, Pinot Noir <i>Russian River Valley, California</i>	87
2008 Domaine Rene de Lacray, Gevrey Chambertin <i>Cote de Nuits - Burgundy, France</i>	92
2012 White Oak, Cabernet <i>Napa Valley, California</i>	72
2011 Heitz Cellars, Cabernet <i>Napa Valley, California</i>	93
2012 Chateau La Pointe, Pomerol <i>Bordeaux, France</i>	83
2007 Bodegas Lan Gran Reserva, Tempranillo <i>Rioja, Spain</i>	62
2011 Rocca Giovanni, Barolo <i>Piedmont, Italy</i>	81
2010 La Lecciaia, Brunello di Montalcino <i>Tuscany, Italy</i>	94



CRAFT BEER MENU

stone coffee milk stout - 5% abv \$9
bittersweet, creamy, coffee laced stout

stella artois - 5% avb \$9
full characterist flavors using the finest ingredients

founders porter - 6.5% abv \$9
pours silky black with a creamy tan head which produces a robust and full flavored porter with a caramel and chocolate presence

abita light - 4.0% abv \$8
uniquely hand crafted beer using all natural ingredients along with the pristine water of abita springs

lagunitas ipa - 6.2% abv \$9
a full, flowery, hop aroma which leads to a strong hoppy flavor

tank 7 farmhouse ale - 8.5% abv \$10
a big surge of fruity aromatics and grapefruit, hoppy notes to a peppery, dry finish

sixth glass - 10.5% abv \$9
a dark auburn, full bodied, quadruple ale with deceptive sweetness

duvel - 8.5% abv \$12
dense and creamy with a hoppy bitterness and a complex finish

kasteel rouge - 8.0% abv \$10
cherry flavored blend of kasteel donker and cherry liqueur

Cello

WINE BAR

SPECIALTY COCKTAIL LIST \$14

aperol spritz

*aperol, prosecco & orange bitters
served with lemon wedge*

mister myers

*myers's original dark rum, maple syrup & bitters
served straight up with amarone cherry*

rosemary's baby

*tito's vodka, rosemary infused syrup, with fresh lime juice
served straight up with lime*

the don

*bulleit bourbon, both orange and angostura bitters & sugar cube
served with amarone cherry*

fig 75

*bombay sapphire gin, fig syrup with fresh lime juice
served with a basil leaf*

sicilian mobster

*maker's mark bourbon, amaro averna & orange and angostura bitters
served straight up with amarone cherry*

LIQUORS

vodka

*kettle one 12
grey goose 12
tito's 11*

gin

*hendrick's 12
bombay sapphire 12
new amsterdam 11*

tequila

*don julio silver 12
don julio anejo 14*

rum

*bacardi 10
captain morgan 10
myers's 11*

scotch

*Dalwhinnie 16
glenlivet 14
jw black 13
jw green 16
macallan 12*

bourbon

*knob creek 13
woodford reserve 14
maker's mark 13
bulleit 14*

cognac

*martell vs 13
hine rare vsop 17*



DESSERT PRIX FIXE FOR TWO - \$27

one slice of graham cracker crusted cheesecake
served with raspberry glaze

two glasses of 2013 domaine j. vidal-fleury,
muscat beaum de venise

OR

one delicious serving of chocolate lava cake
with molten chocolate core

two glasses of 2010 late bottled vintage port
from renowned port maker taylor-fladgate

COGNAC AND DESSERT WINES

martell vs cognac <i>cognac, france</i>	13
hine rare vsop cognac <i>cognac, france</i>	17
2013 domaine j.vidal-fleury <i>muscat beaume de venise</i> <i>rhone valley, france</i>	12
2010 taylor-fladgate <i>late bottled vintage</i> <i>douro, portugal</i>	12