

## Wine By The Glass

### *Champagne & Sparkling*

Brut Rose, <b>Jacques Pelvas</b> France	8
Moscato, <b>Vietti d'Asti</b> 2016 Italy	9
Prosecco, <b>LaMarca</b> .375	9
Prosecco, <b>Adriano Adami</b> .375	23
Brut, <b>Veuve Clicquot</b> .375	43

### *Whites*

Riesling, <b>Selbach</b> 2015 Germany	11
Sauvignon Blanc, <b>The Crossing</b> 2016 NZ	12
Pinto Grigio, <b>Riff</b> 2016 Italy	9
Albariño, <b>Nora</b> 2015 Spain	9
Chenin Blanc, <b>Pacific Rim</b> 2012 California	10
Vinge, <b>Zuani Colio Bianco</b> 2011 Italy	12
Chardonnay, <b>William Hill</b> 2015 California	8
Chardonnay, <b>Story Point</b> 2015 California	9
Chardonnay, <b>Simi</b> 2016 California	12
Chardonnay, <b>A to Z</b> 2015 Oregon	12
Rosé, <b>Bastianich</b> 2016 Italy	10

### *Reds*

Pinot Noir, <b>Three Saints</b> 2012 California	11
Pinot Noir, <b>The Crossing</b> 2014 NZ	12
Veronese, <b>Palazzo della Torre</b> 2013 Italy	10
Merlot, <b>Ramsay</b> 2015 California	12
Malbec, <b>Altos Del Plata</b> 2016 Argentina	9
Red Blend, <b>Black Ink</b> 2015 California	8
Barossa, <b>Pepperjack</b> 2013 Australia	15
Super Tuscan, <b>Brancaia</b> 2013 Italy	13
Grenacha, <b>Evodia</b> 2015 Spain	8
Cabernet, <b>Story Point</b> 2015 California	9
Cabernet, <b>Steele</b> 2015 California	14
Cabernet, <b>Hess "Allomi"</b> 2014 California	23

## Whites

### *Light*

Pinot Grigio, <b>Riff</b> 2016 Italy	29
Sauvignon Blanc, <b>The Crossings</b> 2016 NZ	45
Pinot Gris, <b>Maysara</b> 2015 Oregon	40
Riesling, <b>Selbach</b> 2015 Germany	41
Gris Blanc Rosé, <b>Gerard Bertrand</b> 2015 France	38
Albariño, <b>Nora</b> 2015 Spain	32
Moscato, <b>Viette d'Asti</b> 2016 Italy	32

### *Medium*

Bianco "Vigne", <b>Zuani Collio</b> 2011 Italy	46
SB/Chard, <b>Franciscan Equilibrium</b> 2014 California	49
Vernacia, <b>Toscolo</b> 2015 Italy	39
Chenin Blanc, <b>Pacific Rim</b> 2012 California	38

### *Full*

Domain <b>Chavy-Chouet Bourgogne</b> 2015	52
Chardonnay, <b>William Hill</b> 2015 California	30
Chardonnay, <b>Jouillan</b> 2014 California	45
Chardonnay, <b>A to Z</b> 2015 Oregon	45
Chardonnay, <b>Story Point</b> 2015 California	32

### *Champagne & Sparkling*

Brut, <b>Veuve Clicquot Yellow Label</b>	85
Classic Brut, <b>Chandon</b>	40
Brut Rosé, <b>Chandon</b>	40
Prosecco, <b>Adriano Adami</b>	45
Brut Rosé, <b>Jacques Pelvas</b> France	45

## Reds

### *Light*

Pinot Noir, <b>The Crossing</b> 2014 NZ	45
Pinot Noir, <b>Ramsay</b> 2015 California	41
Veronese, <b>Palazzo della Torre</b> 2013 Italy	38
Chianti “Sangiovese”, <b>Farnetella</b> 2010 Italy	36
Pinot Noir, <b>MacPhail</b> 2013 California	78

### *Medium*

<b>Cristia Cotes du Rhone</b> 2014 France	49
Malbec, <b>Colome</b> 2013 Argentina	47
<b>Colonia Las Liebres</b> 2009/13 Argentina	47
Merlot, <b>Ramsay</b> 2015 California	45
<b>Qupe Modern Red</b> (GSM) 2013 California	41
Malbec, <b>Altos Del Plata</b> 2016 Argetina	32
Red Blend, <b>Black Ink</b> 2014 California	29

### *Full*

Barossa, <b>Pepperjack</b> 2013 Australia	56
Super Tuscan, <b>Brancaia TRE</b> 2013	50
Grenacha, <b>Evodia Old Vine</b> 2013 Spain	30
Zinfandel, <b>Elyse</b> 2015 California	86
POV Blend, <b>Robert Sinskey</b> 2012 California	84
Cabernet, <b>Hess “Allomi”</b> 2013 California	78
Amarone, <b>Campagnola</b> 2013 Italy	64
Shiraz, <b>Cimicky</b> 2013 Australia	55
Cabernet, <b>Steele</b> 2014 California	54
Zinfandel, <b>Valravn</b> 2014 California	48
Syrah, <b>Qupe</b> 2014 California	45
Cabernet, <b>Storypoint</b> 2015 Cabernet	32

### *Port*

<b>Ferreira Quinta de Port</b> 10-year Tawny	9
<b>Smith Woodhouse LBV</b> 2002 Ruby	11

## The Captain’s List

### *Reds*

Pinot Noir, <b>Domaine Drouhin</b> 2014 Oregon	94
Cabernet Sauvignon, <b>Cade Estate</b> 2013 California	190
Red Blend, <b>Newton Puzzle</b> 2013 California	250
Malbec, <b>Trivento Eolo</b> 2008 Argentina	160
Cepparello, <b>Isole e Olena</b> 2008 Italy	155
Claret, <b>Newton</b> 2010 California	110
Red Blend, <b>Peter Franus</b> 2013 California	105
Cabernet, <b>Peter Franus</b> 2013 California	100
Pinot Meunier, <b>Chandon</b> 2011 California	199
Red Blend, <b>Pahlmeyer Proprietary</b> 2013 California	325
<b>Sori Paitin Barbaresco</b> 2007 Italy	90
Renato Ratti Barolo 2012 Italy	105
Amarone, <b>Campagnola</b> 2012 Italy	64
Pinot Noir, <b>Robert Sinskey 4 Vineyard</b> 2012 California	150
Reserva, <b>Talenti Brunello Di Montalcino</b> 2010 Italy	210

### *Whites*

Chardonnay, <b>Cakebread Cellars</b> 2012 California	95
Picpoul de Pinet, <b>Gerard Bertrand</b> 2013 France	48

### *Champagne*

<b>Krug Grande Reserve Cuvee</b>	430
----------------------------------	-----

## \$6 Happy Hour

Monday – Friday 4pm – 7pm & 10pm – Close  
\$3.50 Seasonal Drafts, \$3 Domestic Bottles,

### *Featured Eats*

**Roasted Garlic Spinach Dip**

**Fried Duck Cannelloni**

**Braised Pork Ribs**

**Steak or Chicken Nachos**

**Steak or Chicken Quesadilla**

**Fried Manchego**

### *Cocktails & Wine By the Glass*

**Manhattan**

**Old Fashion**

**Cosmopolitan**

**Vesper Martini**

**Glass of Red or White**

## Happy Hour Wine Special

Available weekdays from 4-7pm

### *\$12 Half Bottles of Wine*

Cabernet, **Storypoint** California

Pinot Noir, **Line 39** California

Malbec, **Terazzas** Argentina

Rosé, **Bastianich** Italy

Chardonnay, **Storypoint** California

Sauvignon Blanc, **The Crossings** NZ

Riesling, **Selbach** Germany

## Beer

### *Micros & Imports*

**Stella Artois**

**Stella Artois Cidre**

**Angry Orchard Easy Apple**

**UCBC STL IPA**

**Corona**

**Stiegl Radler**

**Schlafly Pale Ale**

**Delirium Tremens**

**UCBC Schnickelfritz**

### *Domestic*

**Budlight**

**Budweiser**

**Michelob Ultra**

**Bud Select**

**Miller Highlife**

### *Draft*

Our selection is always unique with a wide array of taste and style. Ask your server about what's new or local.

## Hand-Crafted Cocktails

### *Classics*

#### **West End Mojito**

Ron Castillo silver / strawberries / basil / lime / simple syrup

#### **Wild Orchid Margarita**

Casamigos / raspberry liquor / lime / simple syrup / splash of beer

#### **Italian Sazerac**

Bulleit Rye / cognac / Sambuca / Peychaud's / sugar

#### **Negroni**

London Dry / Punt a Mas / Capaletti

#### **American**

Campari / sweet vermouth / sparkling water

#### **Boulevardier**

Bulleit Rye / Campari / sweet vermouth

### *Seasonal Libations*

#### **Pomegranate Shrub**

Smirnoff / shrub / lemon juice / orange bitters

#### **Wise Sage**

Smirnoff / Cointreau / sage / egg white / sugar

#### **White Linen**

London Dry / St. Germaine / lemon / sugar / cucumber

#### **Clementine Rum Sour**

Ron Castillo spiced / Clementine juice / egg / simple / Peychaud's

#### **Monks Revenge**

Benedictine / Bulleit Rye / Fernet / Capaletti

#### **Paper Airplane**

Bulleit Bourbon / Aperol / Amaro Nonino / lemon

### *By the Pitcher or the Glass*

#### **The Wild Orchid**

#### **Cadillac Margarita**

#### **Original Margarita**

#### **Red or White Sangria**

## \$6 Happy Hour

Monday – Friday 4pm – 7pm & 10pm – Close  
\$3.50 Seasonal Drafts, \$3 Domestic Bottles

### *Featured Eats*

#### **Roasted Garlic Spinach Dip**

#### **Fried Duck Cannelloni**

#### **Braised Pork Ribs**

#### **Steak or Chicken Nachos**

#### **Steak or Chicken Quesadilla**

#### **Fried Manchego**

### *Cocktails & Wine By the Glass*

#### **Manhattan**

#### **Old Fashion**

#### **Cosmopolitan**

#### **Vesper Martini**

#### **Glass of Red or White**

## Happy Hour Wine Special

Available weekdays from 4-7pm

### *\$12 Half Bottles of Wine*

Cabernet, **Storypoint** California

Pinot Noir, **Line 39** California

Malbec, **Terazzas** Argentina

Rosé, **Bastianich** Italy

Chardonnay, **Storypoint** California

Sauvignon Blanc, **The Crossings** NZ

Riesling, **Selbach** Germany