



SCOTCH

Tennese - Jack Daniel's **\$11.95**

Scotch - Chivas Regal **\$12.95**

Scotch - Talisker **\$15.95**

Scotch - Oban 14 **\$16.95**

Scotch - Macallan 12 **\$16.95**

Scotch - Lagavulin 16 **\$18.95**

Scotch - JW Red **\$12.95**

Scotch - JW Black **\$12.95**

Scotch - Glenlivet 12 **\$13.95**

Scotch - Glenfiddich 12 **\$13.95**

Scotch - Belvenie 12 **\$15.95**

RUM

Rum - Captain Morgan **\$12.95**

Rum - Bacardi White **\$12.95**

Rum - Bacardi Gold **\$12.95**

GIN

Gin - Tanqueray **\$12.95**

Gin - Bombay Sapphire **\$12.95**

BOURBON

Bourbon - Basil Hayden **\$12.95**

Bourbon - Henery
McKenna **\$12.95**

Bourbon - Jim Beam **\$12.95**

Bourbon - Knob Creek **\$12.95**

Bourbon - Makers Mark **\$12.95**

TEQUILA

Tequila - Toro Gold **\$5**

Tequila - Patron Silver.... **\$10**

VODKA

Vodka - Absolut **\$11.95**

Vodka -Grey Goose **\$11.95**

Vodka - Smirnoff..... **\$11.95**

Vodka - Titos **\$11.95**

WHISKY

Canadian - Crown
Royal Maple **\$12.95**

Cognac - Remy Martin
Vsop **\$12.95**

Canadian - Canadian
Club Reserve **\$12.95**

Canadian - Crown
Royal Black **\$12.95**





SPARKLING

- Lunetta Prosecco** — Veneto, Italy(187ml) \$9
Notes of green apple and peach, perfect with fried dishes
- Gruet Brut** — Albuquerque, New Mexico.....\$34
Crisp and full-bodied, great with spicy options
- Chateau de la Durandiere Rosé** — Saumur, France\$38
Notes of ripe strawberries and cherries, pairs with lamb
- Champagne Lombard ier Cru** — Champagne, France\$80
Classic Champagne with notes of bread and citrus, pairs with chicken and fish

RIESLING

- Fess Parker** — Santa Barbara, California\$8\$24
Off-dry, with notes of lemon, pairs with spicy dishes
- S.A. Prum 'Essence'** — Mosel, Germany\$27
Notes of apricot and peach, great with chicken and Byrani

SAUVIGNON BLANC

- The Crossings** — Marlborough, New Zealand\$9\$27
Notes of grapefruit and lemon, pairs with fried options
- Matanzas Creek** — Sonoma, California.....\$32
Green apple and citrus, great with vegetarian and seafood dishes

CHARDONNAY

- The Federalist "Hamilton"** — Mendocino County, California.....\$12\$36
Notes of vanilla and buttery oak, great with curry and chutney
- Black Stallion 'Estate'** — Napa, California\$14\$38
Fruit-forward and full-bodied, perfect with chicken or seafood
- Domaine de la Verpaille Macon-Villages** — Burgundy, France\$42
Notes of citrus and apricot, great with anything fried or grilled

PINOT GRIGIO

- Benvolio** — Friuli Grave, Italy\$7\$21
Dry, crisp and full-bodied, excellent with salmon and fried rice
- Charles Smith 'ViNO'** — Washington\$8\$24
Notes of pair and apple, pairs with cheese and seafood
- Barone Fini** — Valdadige, Italy\$26
Bright acidity and minerality, great with poultry and lamb

INTERESTING WHITES

- Robertson Chenin Blanc** — South Africa.....\$7\$24
Notes of apple, lemon and tropical fruit, pairs with spicy foods
- Cape Mentelle Semillon/Sauvignon Blanc** — Australia\$11\$33
Notes of ripe apple and melon, great with curry dishes
- Domaine Wachau Gruner Veltliner** — Austria\$42
Lime and white pepper notes, excellent with cheese and salmon

ROSÉ

- Laurent Miquel 'Pere et Fils'** — Pays d'Oc, France\$8\$24
Notes of fresh strawberry and raspberry, great with poultry and seafood
- Tormaresca Calafuria** — Puglia, Italy\$33
Zesty and bright with notes of berries and citrus, pairs with spice



PINOT NOIR

- Moulin de Gassac** — Pays d'Oc, France\$9\$27
Notes of cherry and mocha, excellent with lamb and chicken
- Boen 'Tri-Appellation'** — Monterey, California\$14\$42
Complex and full-bodied, pairs with vegetarian and rice dishes
- Belle Glos 'Las Alturas'** — Sonoma, California\$108
Black plum and floral notes, pairs with spicy dishes

MERLOT

- Cycles Gladiator** — Paso Robles, California\$7\$21
Notes of black cherry and cocoa, great with lamb
- Broadside** — Central Coast, California\$33
Bold with notes of blackberry and vanilla, pairs with salmon and poultry

CABERNET SAUVIGNON

- Winc 'Chop Shop'** — California\$10\$30
Lighter in style with notes of cranberry, pairs with curry dishes
- The Federalist "Hamilton"** — Mendocino County, California\$12\$36
Deep red and black fruit with a long finish great with lamb and beef
- Quilt** — Napa Valley, California\$110
Deep and intense notes of red and black fruits, great with spicy options

MALBEC

- Amalaya** — Calchaqui Valley, Argentina\$10\$33
Notes of black cherry and spice, pairs with poultry and seafood
- Colome Estate** — Salta, Argentina\$42
Ripe black plum and spiced oak notes, great with lamb and beef

INTERESTING REDS

- Upper Left Syrah** — Columbia Valley, Washington\$8\$24
Notes of cherry and tobacco, pairs with curry dishes
- Sokol Blosser 'Evolution' Red Blend** — Willamette Valley, Oregon\$10\$30
Light-bodied with notes of cranberry, great with Byrni
- Duperray Glouglou Gamay** — Beaujolais-Villages, France\$32
Bright and refreshing with cherry notes, pairs with poultry and fried foods
- Rebellious Red Blend** — California\$42
Vibrant notes of berries and spice, great with salmon and lamb

DESSERT WINES

- Robertson Natural Sweet Red Blend** — South Africa\$7\$21
Sweet cherry and ripe berry flavors
- Michele Chiarlo Nivole Moscato Canelli** — Asti DOCG, Italy ... (375ml) \$9\$27
Mildly sparkling with notes of peach and apricot
- Far Niente 'Dolce'** — Napa Valley, California\$150
"Liquid Gold" with notes of orange and custard

INDIAN BEER

- Old Monk 10,000\$10
- Flying Horse\$10
- Taj Mahal\$10

DRAFT BEER

- Blue Moon\$6
- Highland Gaelic Ale\$6

BEER and CIDER

- Samuel Adams Lager\$6
- Amstel Light\$6
- Heineken\$6
- Yuengling\$6
- Kingfisher\$6
- Flat Rock Dry Apple Cider (Local)\$6

COCKTAILS.... \$12

- The Ren Breeze** — Bacardi White Rum, House-infused
Spiced Rum, pineapple, coconut, lime
- Meet Yourself** (Our Signature Cocktail) — Bombay
Saphire Gin, Homemade Pickle, kaffir lime, green chili, lemonade
- Lotta** — Coconut-infused Rum, Passionfruit, fresh basil, lemon
- Mind Cooler** — Bombay Saphire Gin, Tamarind, kaffir lime,
Khus syrup, green chili, lemon-lime soda
- Summer Mule** — Tito's Vodka, green apple, ginger, honey,
brandy-cinnamon spray
- The White Horse** — Toro Tequila, pear, ginger, honey,
edible flowers
- Paan Pasand** — Tito's Vodka, cranberry, lemon, honey
- The Real Mojito** — Bacardi White Rum, lime, mint
- Margarita** — Toro Tequila, Cointreau, lime
- Martini** — Gin or Vodka, dry vermouth