

## White Wines

	<b>Glass</b>	<b>Bottle</b>
<b><i>Sparkling</i></b>		
Wycliff Brut, California	\$5.50	\$20.00
1+1=3 Cava Brut, Spain		\$30.00
Nino Franco "Rustico" Prosecco, Italy		\$35.00
<b><i>Chardonnay</i></b>		
Tunnel of Elms, California	\$5.00	\$18.00
Beringer Founder's Estate, California	\$7.00	\$24.00
McManis, Central Coast California	\$8.00	\$28.00
Kendall Jackson Vintner's Reserve, California		\$32.00
Frei Brothers, Sonoma		\$35.00
<b><i>Pinot Grigio</i></b>		
Gabbiano, Italy	\$5.50	\$20.00
Ecco Domani, Italy	\$7.00	\$24.00
Maso Canali, Italy		\$38.00
<b><i>Riesling</i></b>		
Polka Dot, Germany	\$5.50	\$20.00
Chateau St. Michelle, Columbia	\$7.00	\$24.00
<b><i>Sauvignon Blanc</i></b>		
Beringer Founder's Estate, California	\$8.00	\$28.00
Frei Brothers, Sonoma		\$35.00
<b><i>White Zinfandel</i></b>		
Beringer, California	\$5.50	\$20.00

## Red Wines

	<b>Glass</b>	<b>Bottle</b>
<b><i>Cabernet</i></b>		
Canyon Oaks, California	\$5.50	\$20.00
Two Tone Farms, California	\$7.00	\$24.00
McManis, Central Coast California	\$8.00	\$28.00
Trincherro, North Coast California		\$32.00
Frei Brothers, Sonoma		\$45.00
Beringer Knight's Valley, Sonoma		\$48.00
<b><i>Merlot</i></b>		
Copperidge, California	\$5.00	\$18.00
McManis, Central Coast California	\$7.00	\$24.00
Frei Brothers, Sonoma	\$9.00	\$32.00
Ghost Pines, Napa/Sonoma		\$38.00
Kendall Jackson Grand Reserve, Sonoma		\$40.00
<b><i>Pinot Noir</i></b>		
Redwood Creek, California	\$5.50	\$20.00
Beringer Founder's Estate, California	\$8.00	\$28.00
McManis, Central Coast California	\$9.00	\$32.00
La Crema, Sonoma		\$40.00
Frei Brothers, Sonoma		\$48.00
<b><i>Syrah / Zinfandel</i></b>		
McWilliams, Australia	\$6.00	\$22.00
Rancho Zabaco, Zinfandel, Sonoma	\$7.00	\$24.00
<b><i>Italian</i></b>		
Frescobaldi Castiglioni Chianti, Italy	\$7.00	\$24.00
da Vinci Chianti, Italy	\$8.00	\$28.00

## Beer

<b><i>Draft Beer</i></b>	
Miller Lite	\$3.75
Peroni, Samuel Adams Seasonal, Stella Artois, Leinenkugel's Sunset Wheat, Red Hook Seasonal	\$4.50
<b><i>Bottled Beer</i></b>	
<b><i>Domestic</i></b>	\$3.75
Miller Lite, Coors Light, Bud Light, Budweiser, Michelob Ultra, Sharp's NA	
<b><i>Import and Microbrew</i></b>	\$4.50
Abita Amber, Abita Purple Haze, Amstel Light, Bass, Blue Moon, Corona, Corona Light, Guinness, Heineken, Heineken Light, Samuel Adams, Samuel Adams Light, Woodpecker Cider, Yuengling, Yuengling Black and Tan	

## Desserts

All Desserts are \$5.00

### ***Chocolate Chip Brownie***

Fresh baked and loaded with chocolate chips.

### ***Fried Cheesecake***

Our homemade cheesecake wrapped in sweet dough & fried served with sliced strawberries and chocolate.

### ***Beignets***

Our version of the classic with brown sugar, cinnamon and chocolate.

### ***Tiramisu***

Made on site, this traditional dessert is our house specialty.



## Coffees and Espressos

All are available in regular or decaf.

### ***Coffee \$1.50***

Fresh brewed Community Coffee.

### ***Espresso \$3.00***

Our imported fresh ground espresso is the perfect way to end a meal.

### ***Cappuccino \$3.00***

The classic with steamed milk and foam topped with mocha sprinkles.

### ***Latte \$3.00***

With your choice of low-fat or whole milk.

## Dessert Cocktails

All Dessert Cocktails are \$5.00

### ***Chocolate Martini***

Made with vodka, Godiva chocolate and cream.

### ***Espresso Martini***

Vodka, a shot of espresso and Kahlua.

### ***Irish Coffee***

Fresh brewed coffee with a shot of Irish whiskey.

### ***Tiramisu Martini***

Vodka, a shot of espresso, Kahlua and cream.

### ***Bailey's Coffee***

Fresh brewed coffee with a shot of Bailey Irish cream.