

## Wines

	<i>Glass</i>	<i>Bottle</i>
<b>House:</b>		
<i>Sombras Del Sol, Chile</i>		
<i>Sauvignon Blanc, Chardonnay, Cab, Merlot</i>	\$4	\$15
<b>Whites:</b>		
<i>Sutter Home, White Zin, CA</i>	\$4	\$15
<i>Sun Garden, Reisling, Germany</i>	\$7	\$25
<i>J. Lohr, Reisling, CA</i>	\$6	\$20
<i>LaGaria, Pinot Grigio, Italy</i>	\$5	\$16
<i>Vicar's Choice, Sauvignon Blanc, New Zealand</i>	\$10	\$32
<i>J. Lohr, Chardonnay, CA</i>	\$10	\$32
<b>Reds:</b>		
<i>Ku De Ta, Pinot Noir, France</i>	\$7	\$22
<i>Les Jamelles, Pinot Noir, France</i>	\$9	\$30
<i>J. Lohr, Pinot Noir, CA</i>		\$55
<i>Gnarly Head, Old vine Zin, CA</i>	\$7	\$23
<i>Candor, Merlot, CA</i>	\$10	\$40
<i>Jim Barry, Shiraz, Australia</i>		\$36
<i>Bruno Porro, Barbera, Italy</i>		\$40
<i>Rock &amp; Vine, Cabernet, CA</i>	\$8	\$26
<b>Sparkling &amp; Rose:</b>		
<i>Les Jamelles, Rose Cinsault, France</i>	\$8	\$25
<i>Canella, Blood Orange Mimosa</i>	\$8	\$35
<i>J. Roget, Spumante, American Sparkling Wine</i>		\$20
<i>Terrazzo, Prosecco, Italy</i>		\$30

## Beer

<b>Draft:</b>		<b>Bottles:</b>	
<i>Bud light</i>	\$3.50	<i>Corona</i>	\$4
<i>Miller light</i>	\$3.50	<i>Corona Light</i>	\$4
<i>Yuengling</i>	\$4	<i>Shocktop</i>	\$5
<i>Kona Fire Rock</i>	\$5	<i>Dogfish 60 IPA</i>	\$5
<i>Blue Moon</i>	\$5		
<i>Cottonwood Endo IPA</i>	\$5		
<i>Star Hill, Dark Star Stout</i>	\$5		