

Wines By The Glass

SPARKLING

MIONETTO \$12
PROSECO
VENETO, ITALY

LUCIEN ALBRECHT \$14
BRUT ROSE
ALSACE, FRANCE

NICOLAS FEUILLATTE 187ML \$25
CHAMPAGNE
CHOUILLY, FRANCE

WHITE

DRYLANDS \$14
SAUVIGNON BLANC
MARLBOROUGH, NZ

DI LENARDO \$13
PINOT GRIGIO
FRIULI, ITALY

QUINTAS DO HOME \$12
ALVARINHO
VINHO VERDE, PORTUGAL

CAYMUS VINEYARDS ‘SEA SUN’ \$16
CHARDONNAY
CENTRAL COAST, CA

ROSE

MIRAVAL “STUDIO” \$14
ROSE
PROVENCE, FRANCE

RED

TRIVENTO RESERVE \$14
MALBEC
MENDOZA, ARGENTINA

FOUR GRACES \$16
PINOT NOIR
WILLAMETTE VALLEY, OREGON

CAYMUS-SUISAN ‘WALKING FOOL’ \$17
RED BLEND
SUISAN VALLEY, CALIFORNIA

BLOOD ROOT \$16
CABERNET SAUVIGNON
SONOMA, CALIFORNIA

Desserts

FLOURLESS CHOCOLATE TORTE \$15

DARK CHOCOLATE DRIZZLE,
ESPRESSO SYRUP, COCOA NIBS,
CANDIED LEMON
I

WINE PAIRING:
DOWS, 10YR TAWNY PORT
\$11

WARM SKILLET COOKIE \$15

CHOCOLATE CHIP OR
DOUBLE CHOCOLATE-CHOCOLATE
CHIP COOKIE, VANILLA ICE CREAM,
CHOCOLATE AND CARAMEL DRIZZLE
1,2,7

WINE PAIRING:
OSBORNE, P.X SHERRY
\$14

HONEY-LAVENDER CREME BRULE \$16

ALMOND HONEY TUILE, BERRIES,
CANDIED MINT
1,5

WINE PAIRING:
FAR NIENTE, ‘DOLCE’ LATE HARVEST
\$25

APPLE CRANBERRY CRUMBLE \$16

SPICED APPLES,
TART CRANBERRIES,
CARAMEL DRIZZLE
CRUNCHY OATS
CINNAMON ICE CREAM
1,2,7

WINE PAIRING:
DELTETTO, ‘BRIC DU LIUN’
\$20

ICE CREAM \$8

TWO SCOOPS
VANILLA OR CHOCOLATE
1, 2

Coffee And Tea

ESPRESSO \$4

AMERICANO \$5

ASSORTED TEAS \$5

1-MILK 2-EGGS 3-FISH 4-SHELLFISH
5-TREE NUTS 6-PEANUTS 7-WHEAT
8-SOY 9-SESAME

DESSERT SIPS \$16

ADULT CHOCOLATE MILK

VODKA, BAILEY’S CHOCOLATE
RUM CHATA, MOLE BITTERS

BANANA FLIP

BUMBU RUM, GIFFARD BANANA
LICOR 43, NUTMEG
WHOLE EGG

MVL ESPRESSO MARTINI

KETEL ONE VODKA,
MR.BLACK COFFEE LIQUOR
LICOR 43, VANILLA,
ESPRESSO

DESSERT WINES

DOWS TAWNY PORT 10YR \$11
DOURO VALLEY, PORTUGAL

DOWS TAWNY PORT 20YR \$18
DOURO VALLEY, PORTUGAL

FAR NIENTE, ‘DOLCE’ \$25
NAPA VALLEY, CALIFORNIA

DELTETTO, ‘BRIC DU LIUN’ \$20
PIEMONTE, ITALY

OSBORNE P.X SHERRY \$14
EL MARCO DE JEREZ, SPAIN

AFTER DINNER SIPS

AMARO AVERNA	\$15
AMARO NONINO	\$15
APEROL	\$12
AVERNA	\$15
BAILEY’S	\$12
BENEDICTINE D.O.M.	\$15
BRUTO AMARO AMERICANO	\$13
CAMPARI	\$12
CHAMBORD	\$13
CHARTREUSE YELLOW	\$21
CHARTREUSE GREEN	\$22
DISARONNO AMARETTO	\$13
FACCIA BRUTO GORINI	\$18
FRANGELICO	\$13
GRAND MARINER	\$14
LICOR 43	\$12
MONTENEGRO	\$14
RUM CHATA	\$11
RUMPLE MINZE	\$11

DRAFT BEER

COORS BREWING CO	\$7
LIGHT LAGER	
AVERY BREWING	\$8
WHITE RASCAL - BELGIAN WHITE	
NEW BELGIUM	\$8
MTN. TIME LAGER	
ODELL BREWING Co.	\$8
90 SCHILLING- AMBER ALE	
OUTER RANGE BREWING Co.	\$9
IN THE STEEP - HAZY IPA	
PACIFICO	\$8
MEXICAN LAGER	
MELVIN BREWING	\$8
WEST COAST PILSNER	
GUINNESS	\$9
IRISH STOUT	
VAIL BREWING COMPANY	\$9
GORE CREEK IPA	
VAIL BREWING COMPANY	\$9
HOT MESS BLONDE	

BOTTLES & CANS

COORS BANQUET	\$7
AMERICAN LAGER	
BUDWEISER	\$7
AMERICAN LAGER	
BUD LIGHT	\$7
LIGHT LAGER	
STELLA ARTOIS	\$7
PILSNER	
TELLURIDE BREWING	\$8
FAT TIRE AMBER ALE	
AVERY BREWING	\$10
MAHARAJA IMPERIAL IPA	
VAIL BREWING COMPANY	\$9
PETE’S STASH PALE ALE	

SELTZER & CIDER

HIGH NOON SELTZER	\$8
ASSORTED FLAVORS	
STEM CIDERS	\$8
PEAR CIDER	

NON-ALCOHOLIC

GUINNESS	\$8
IRISH DRY STOUT	
HEINEKEN	\$7
DUTCH LAGER	

