



Seasonal Bar Features

Holiday 2016

WINE

Chardonnay “Conner Lee Vineyard”, Arbor Crest Wine Cellars, WA 9.50 / 13.75 36

Full-bodied wine with rich and concentrated fruit.

Layers of peach, apricot and toasty oak flavors turning rich and creamy on the finish.

Merlot, Basel Cellars, WA 9.50 / 13.75 36

Layers of dark, ripe berry fruits integrate beautifully with supple tannins and hints of toasted oak.

Pinot Noir, Elouan, OR 10 / 14.50 38

Full bodied Oregon Pinot Noir. Flavors of red plum, bright cherry, minerality, dusty earth, and a hint of sweet tobacco, creating rustic layers of flavor with soft refined tannins

Malbec, Montague, WA 9.75 / 14.25 37

by winemaker Charlie Hoppes

Spicy black cherries, violets, and a hint of chocolate lead to a layered, plush, tasty Malbec that will make the Argentines take notice

Holiday Wine Flight 2.5 oz pour of each wine 12

Merlot, Pinot Noir, Malbec

COCKTAILS

***Making Merry 9**

**Winner of our Holiday Cocktail Contest (Robin House)*

Vanilla Vodka, Rumple Minze, Crème de Cacao, Cream

served martini style with a mini candy cane, whipped cream & sprinkles

Hot Buttered Rum 8

House made hot buttered rum batter, Sun Liqueur Silver Rum, whipped cream, cinnamon

Cranberry Mule 8

Wild Roots natural infused Cranberry Vodka, ginger beer, orange

Gingerbread Martini 8

Bailey's, Butterscotch Schnapps, Vanilla Vodka, Cinnamon Schnapps & Cream
in a graham cracker rimmed martini glass

Hot Apple Pie 7.50

Tuaca Italian Liqueur and hot apple cider topped with whipped cream.



*Lombardi's uses the finest imported Italian ingredients and sources locally when possible.
This insures the freshest preparations while also supporting our communities*

Corporate Chef Andy Hilliard