

Seasonal Bar Features

BY THE GLASS

Chenin Blanc, L'Ecole N° 41 "Old Vine", WA 9 / 13 34

Crisp with highly expressive aromatics; flavor of lychee, tangerine & apple; balanced mineral finish (91 pts)

Valpolicella, Zenato, IT 10 / 14.50 38

Dry & robust with velvety texture; ripe black cherry flavors. A classic wine from the Veneto region of Italy

Pinot Noir, Solena Estate "Grand Cuvee", OR 11.50 / 16.75 44

Sleek & supple, soft mouth feel & flavors of juicy cherry, black cherry & spice. (92pts WS)

Barbera D'Asti, Vietti, IT 10.50 / 15.25 40

Dry, medium body with refreshing acidity; well balanced with oak; complex with a long finish

Winter Wine Flight 3 oz pour of each wine 15 Valpolicella, Pinot Noir, Barbera D'Asti

BY THE BOTTLE

Cabernet Sauvignon 2014 "Red Mountain", Kiona, WA \$36

From one of Diane's favorite wine places! This family owned winery begun in 1975.

Lots of power and depth; captures the essence of Red Mountain.

HANDCRAFTED COCKTAILS

Blackberry Vanilla Smash 11.50

Fremont Mischief Whiskey with Andrew's house-made blackberry-vanilla shrub

Hot Buttered Rum 8

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

Candied Walnut Manhattan 13

Heritage Distilling Brown Sugar Bourbon, Sidetrack Nocino, Sweet Vermouth, Angostura Bitters

Cranberry Mule 9

Wild Roots natural infused Cranberry Vodka, ginger beer, orange

Chocolate Orange Alexander 8.75

Brandy, Crème de Cocoa, orange bitters, cinnamon simple syrup, whipped cream, chocolate

Lombardi's uses the finest imported Italian ingredients and sources locally when possible

Corporate Chef: Andy Hilliard

General Manager: Kris Korshaven