

SPIRITS

1.5 OZ SERVING

WHISKEY

- Jack Daniels - \$8
- Crown Royal - \$9
- Jameson, Irish - \$10
- Sugarhouse, Rye - \$10
- Uncle Nearest, 1856, Premium - \$12
- High West, Rendezvous Rye - \$13

BOURBON

- Bulleit - \$8
- Makers Mark - \$9
- Woodford Reserve - \$10
- Basil Hayden, 8 year - \$10
- Bookers - \$16
- Jefferson's, Ocean Aged - \$16

Featured Bourbon - Bill White Restaurant Group
Hand Selected Single Barrel Straight Bourbon by Alpine
Distilling, Park City, Utah - \$13

SINGLE MALT SCOTCH

- Auchentoshan, Three Wood - \$13
- The Glenlivet, 15 Year - \$14
- The Macallan, 12 Year - \$15
- Lagavulin, 16 Year - Islay - \$18
- Highland Park, 18 Year - \$30
- Glenfarclas, 25 year - \$38

BLENDED SCOTCH

- Dewars, White Label - \$8
- Johnnie Walker, Black - \$11

VODKA

- Stolichnaya - \$8
- Alpine Park City(100%Corn/GF)-\$8
- Ketel One - \$9
- Grey Goose - \$10
- Grey Goose, Le Citron - \$10
- Grey Goose, L'Orange - \$10
- Belvedere - \$10
- Stoli, Elit - \$12

GIN

- Tanqueray - \$8
- Beehive, Jack Rabbit - \$8
- Bombay, Sapphire - \$9
- Alpine - \$10
- Hendrick's - \$10

TEQUILA

- Espolòn Blanco - \$9
- Milagro, Resposado - \$9
- Patron, Silver - \$11
- Don Julio, 1942 - \$26

RUM

- Bacardi - \$8
- Mount Gay - \$8
- Myer's, Dark - \$8
- Captain Morgan, Spiced - \$8

COCKTAILS

"SPRING FLING" SPRITZ \$13

Adami Garbèl Prosecco, Alpine Preserve Liqueur, Fig+Dragonfruit Reduction,
Soda Water, Fresh Lemon Juice, Fresh Lemon Slice

ALPINE STRAWBERRY KISS \$12

Alpine Vodka, Strawberry Shrub, Macerated Strawberries, Soda Water, Peychaud's
Aromatic Bitters, Fresh Lemon Juice, Fresh Thyme

AMBROSIA DREAMS \$12

Alpine Gin, Apricot+Chamomile Syrup, Rothman & Winter Crème de Violette,
Fresh Lemon Juice

MINER'S MANHATTAN \$15

Alpine Straight Bourbon Single Barrel Whiskey, Alpine Preserve Liqueur, Meletti
Amaro, Carpano Antica Vermouth, Peychaud's Aromatic Bitters, Lemon Twist,
Luxardo Cherry

OLD FASHIONED UNCLE PARKITE \$14

Uncle Nearest 1856 Premium Whiskey, Bitters Lab Charred Cedar & Currant Bitters,
Real Maple Syrup, Fresh Orange Twist, Luxardo Cherry

LAVENDER+BLUEBERRY LEMON DROP \$13

Grey Goose Le Citron Vodka, Árvero Limoncello, Lavender + Blueberry Syrup,
Fresh Lemon Juice, Fresh Orange Juice, Lemon Zest + Lavender Sugar Rim

TWISTED NEGRONI \$12

Beehive Gin, Campari, Meletti Amaro, Mister Bitters Negroni Bitters, Butterfly Pea
Flower Syrup, Fresh Orange Twist

GRAPPA'S ESPRESSO MARTINI \$16

Ransom Grappa, Fresh Espresso, Godiva Chocolate Liqueur, Kahlua Coffee
Liqueur, Heavy Cream

LULU'S 151 MAIN MARGARITA \$12

Espolon Blanco Tequila, Muddled Serrano Chilis, Grand Marnier, Fresh Passionfruit
& Lime Juices, Blood Orange & Blackberry Purées

DIRTY BLEU MARTINI \$13

Stoli *Elit* Vodka, House Stuffed Gorgonzola Piccante Olives, Olive Brine, Dry
Vermouth, Up or On the Rocks (Tanqueray Version Available \$13)

WINES BY THE GLASS

SPARKLING

BRACHETTO d'ACQUI - MARENCO Piemonte - *A favorite! Delicate, rose colored, semi-sweet, roses, raspberries, aromatic, delicate, harmonious.*

PROSECCO - Adami, Garbèl, Brut, NV, Veneto - *Crisp, ripe pear, yellow apple, melon, balanced, aromatic nose.*

SPARKLING - Mumm, Brut Prestige, N.V. Napa- *White blossoms, creamy vanilla, citrus, stone fruit, melon, elegant finish.*

LAMBRUSCO - Frico by Scarpetta Emilia Romagna - *Vibrant, fresh with a kiss of sweetness, plum, raspberry, pomegranate. (dark ruby bubbles)*

WHITE

PINOT GRIGIO - Simčič, Brda-Collio - *Coppery tinged, notes of white flowers & spice, mature & fruity flavors of apricots & melon.*

SAUVIGNON BLANC - Zampato, Slovenia/Italy- *Crisp, citrus & tropical fruit, excellent acidity with a dry finish.*

CHARDONNAY - Vosca, Friuli Isonzo, - *Intense aromas, acacia flowers, flavors of pineapple & pear, hint of fresh French baguette, balanced palate.*

CHARDONNAY - Mer Soleil Reserve, Santa Lucia Highlands - *Tropical, citrus blossom, vanilla, white peach, vibrant.*

ROSÉ - Dolfo, Collio-Brda - *Crisp, intense, dried apricots, quince, ruby red grapefruit, minerality, balanced, pleasant freshness.*

RED

BARBERA d'ASTI - Vietti, Tre Vigne, Piemonte - *Hints of mineral, vanilla, soft, complex, red cherries.*

CHIANTI CLASSICO - Castello di Bossi, Toscana - *Ripe cherries & plums, toasted vanilla beans, violets, bright, savory.*

PINOT NOIR - Fess Parker, Sta. Rita Hills - *Plump, spicy, fruit filled, mocha, grilled herbs, complex, charming, silky palate.*

MERLOT - Markham, Napa - *Bing cherry, jammy, vanilla, roasted nut, caramel.*

ZINFANDEL - Seghesio, Sonoma - *Spicy, black fruit, briary, raspberry, balanced, elegant.*

SUPER TUSCAN - Antinori, Toscana (Sangiovese, Cab Sauv, Merlot, Syrah, Pet Ver) - *Full bodied, round, intense, complex yet supple & velvety, red fruit, hint of leather, spice & vanilla.*

CABERNET SAUVIGNON - Zampato, Slovenia/Italy - *Complex aromas, black fruits, spices, minerality.*

CABERNET SAUVIGNON - Brownę Columbia Valley - *Dark berry & cherry, cassis, cedar cigar box, full-bodied, textured, long & lasting dark chocolate & forest floor.*

BARBARESCO - Luigi Voghera Piemonte - *Intense, ethereal, delicate violet, underbrush, spices, harmonious, appropriately tannic.*

BOTTLED BEER

LOCALLY & FINE CRAFTED

MTN WST, Ruby, Hard Cider (can) **\$9**

Bud Light -Light Lager, America **\$6**

Squatters, American Wheat, Hefeweizen (can) **\$6**

RoHa, Back Porch, Pale Ale (can) **\$6**

KiiTos, Amber Ale (can) **\$6**

Uinta, Hop Nosh, IPA **\$7**

Squatters, Hop Rising, Double IPA **\$7**

Wasatch, Polygamy, Porter (can) **\$6**

IMPORTED

Stella Artois, Lager - Belgium **\$7**

Peroni, Lager - Italy **\$7**

Duvel, Belgian Golden Ale - Belgium **\$11**

Clausthaler, N.A. (non-alcoholic) - Germany **\$5**

BOTTLED WATER

San Pellegrino (1l) **\$7**

Acqua Panna (1l) **\$7**

*An alcoholic beverage order must be accompanied by an order of food.
(Snack menu-Breadsticks, or Marinated Olives \$0.50 ea.)*

ITALIAN REDS

TOSCANA CHIANTI

Bin	Price	
301-	\$48	La Querce Seconda, Classico
302-	\$56	Rocca delle Macie, Classico
304-	\$68	Castello di Bossi, Classico
305-	\$72	Mannucchi Droandi, Colli Aretini
307-	\$88	Selvapiana, Bucarchiale, Rufina Riserva '16
309-	\$120	Nozzole, La Forra, Gran Selezione '12

BRUNELLO DI MONTALCINO

Bin	Price	
320-	\$120	Loghi '15
322-	\$160	Barbi '15
323-	\$180	Lambardi '14
324-	\$290	Casanova di Neri, Tenuta Nuova '15

OTHER TOSCANA DOC/DOCG + SUPER TUSCANS

Bin	Price	
418-	\$58	Aia Vecchia, Lagone (60% Merlot, 20% Cab Sauv, 20% Cab Franc)
419-	\$68	Antinori, Rosso (Sangiovese, Cab Sauv, Merlot, Syrah, Pet Ver)
420-	\$68	Petrolo, Torrone (80% Sangiovese, 15% Merlot, 5% Cab Sauv)
421-	\$72	Querciabella, Mongrana (50% Sangiovese, 25% Cab Sauv, 25% Merlot)
422-	\$84	Lambardi, Rosso di Montalcino '16
423-	\$88	Poliziano, Vino Nobile di Montepulciano '17
424-	\$88	Altesino, Rosso di Montalcino '18
426-	\$92	La Cerreta, Rio de Messi '15 (80% Cab Sauv, 20% Merlot)
427-	\$92	Aia Vecchia, Sor Ugo, Bolgheri D.O.C. '17 (50% Cab Sauv, 30%Merlot, 15%Cab Franc, 5%Pet Ver)
428-	\$98	Le Volte 'dell Ornellaia '18 (Sangiovese, Merlot, Cab Sauv)
429-	\$98	Terre A Mano, Carmignano '15 (75% Sang, 15% Canaiolo, 10% Cab Sauv)
430-	\$120	Mannucci Droandi '14 (Cab Sauv, Merlot, Syrah)
431-	\$130	Gaja, Ca'Marcanda "Promis" '17 (Merlot, Syrah, Sangiovese)
432-	\$130	Brancaia, Iltraia '15 (Cab Sauv, Petit Verdot, Cab Franc)
433-	\$150	Cabreo, Il Borgo '15 (70% Sangiovese, 30% Cab Sauv)

VENETO

Bin	Price	
460-	\$48	Villa Minelli, (50% Merlot, 50% Cab Sauv Blend)
462-	\$88	Zenato, Valpolicella Ripasso Superiore '16
464-	\$120	Sant'Antonio, Amarone della Valpolicella '16
466-	\$160	Bussola, Amarone della Valpolicella Classico '14
468-	\$190	Masi, Riserva di Costasera, Amarone della Valpolicella Classico '13

PIEMONTE LANGHE

Bin	Price	
453-	\$48	Michele Chiarlo, Le Orme, Barbera d'Asti Superiore
454-	\$58	Paolo Manzone, Dolcetto d'Alba, "Magna"
455-	\$58	Vietti, Tre Vigne, Barbera d'Asti
456-	\$58	Traversa, Single CRU "Burdinota Ciabot," Barbera d'Alba
457-	\$68	Damilano, Nebbiolo Langhe
458-	\$68	Sandrone, Dolcetto d'Alba
459-	\$78	Traversa, Single CRU, "Burdinota Ciabot," Nebbiolo Langhe

BARBARESCO

Bin	Price	
510-	\$110	Luigi Voghera '14
511-	\$110	Castello di Neive '16
512-	\$120	Traversa, Single CRU, "Stardereri" '15
513-	\$160	Marchesi di Gresy, Martinenga '15
515-	\$190	Marchesi di Barolo, Serragrilli '12
516-	\$200	Pio Cesare '15
517-	\$220	Traversa, Single CRU "Canova Ciabot" Riserva 2009

BAROLO

Bin	Price	
520-	\$110	Damilano, Lecinquevigne '15
521-	\$110	Principiano, Serralunga d'Alba '15
523-	\$120	Paolo Manzone, Single CRU, "Meriame," Serralunga d'Alba '15
525-	\$120	Il Pavone, La Morra '14
535-	\$140	Vietti, Castiglione '16
910-	\$240	Paolo Manzone, Single Cru "Meriame," Riserva '13

OTHER ITALIAN REDS

Bin	Price	
470-	\$44	Li Veli, Passamante, Salice Salentino, Apulia (Negroamaro)
474-	\$48	Zampato, Cabernet Sauvignon, Vipava, Slovenia/Italy
476-	\$48	Falesco, Vitiano, Umbria (Sangiovese, Cab Sauv, Merlot)
479-	\$52	Terredora di Paolo, Aglianico, Campania
480-	\$58	Iconiq, Cabernet Sauvignon, Collio
481-	\$68	Vosca, Merlot, Collio
482-	\$72	Alta Mora, Etna Rosso, Sicilia (Nerello Mascalese)
483-	\$78	Dolfo, Pinot Noir, Single Cru, "Kozlink," Collio/Brda '17
486-	\$110	Dolfo, Reserve, Single Cru, "Valentino," Merlot, Collio/Brda '09
487-	\$140	Agri Segretum, "Cru HTH" (Sagrantino), Umbria '12
488-	\$150	Marjan Simčič, "Teodor" Rosso CRU, Collio/Brda '13 (85% Merlot, 15% Cab Sauv)
489-	\$300	Oasi degli Angeli, Kurni, Montepulciano, Marche '16

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*** PLEASE SEE LAST PAGE FOR OUR EXCEPTIONAL QUALITY WINES***

NEW WORLD REDS

PINOT NOIR

Bin	Price		Region
600-	\$44	DeLoach	California
602-	\$54	Kenwood	Russian River
603-	\$58	Acrobat	Oregon
609-	\$76	Fess Parker	Sta. Rita Hills
611-	\$78	Benton Lane	Willamette Valley
619-	\$98	Torii Mor, Deux Verres, Reserve '17	Willamette Valley
620-	\$110	Brewer-Clifton '16	Sta. Rita Hills
624-	\$120	Hartford Court, Land's Edge '16	Sonoma Coast
627-	\$130	Belle Glos, Clark & Telephone '18	Santa Maria Valley
632-	\$170	Cattleya, Donum Vineyard '14	Carneros-Sonoma Co.
635-	\$180	Domaine Serene, Evenstad Reserve '16	Willamette Valley

SANGIOVESE BLEND

Bin	Price		Region
645-	\$72	Ferrari-Carano, Siena (Sangiovese Blend)	Sonoma

MERLOT

Bin	Price		Region
650-	\$66	Markham	Napa
656-	\$98	L'Ecole No.41 '16	Walla Walla
658-	\$150	Pride Mountain Vineyards '17	Sonoma-Napa

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SYRAH

Bin	Price		Region
670-	\$58	Terre Rouge, Les Cotes de L'ouest	California
672-	\$98	Melville, Estate '15	Sta. Rita Hills
676-	\$160	DuMOL '17	Russian River
920-	\$220	Shafer, Relentless '16 (90% Syrah, 10% Petite Sirah)	Napa

ZINFANDEL

Bin	Price		Region
682-	\$68	Seghesio	Sonoma
684-	\$78	Bucklin, Old Hill Ranch	Sonoma
686-	\$98	Ridge, Paso Robles '18	Paso Robles
688-	\$130	The Prisoner Wine Company, The Prisoner '18	Napa

CABERNET SAUVIGNON + CAB BLENDS

Bin	Price		Region
704-	\$48	Cult by Salvestrin	California
706-	\$62	Alexander Valley Vineyards	Alexander Valley
708-	\$78	Obsidian Ridge	Red Hills-Lake Co.
709-	\$88	Browne '18	Columbia Valley, WA
710-	\$88	The Calling '18	Alexander Valley
711-	\$92	Johndrow, Find Your Happy Place '17	Napa
718-	\$120	Honig '17	Napa
722-	\$130	Abeja '14	Columbia Valley, WA
723-	\$140	Frog's Leap '17	Napa
724-	\$140	Faust '18	Napa
725-	\$150	Groth '16	Oakville-Napa
733-	\$180	Duckhorn Vineyards '17	Napa
736-	\$190	Parallel '17 (A Cab. Sauv. with Park City roots)	Napa
738-	\$190	Phifer Pavit, Date Night '14	Napa

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NEW + OLD WORLD WHITES

NORTH-EASTERN ITALIAN

Bin	Price		Region
102-	\$38	Progetto Lageder, Riff, Pinot Grigio	Venezie
104-	\$38	Scarpetta, Frico (Friulano & Chardonnay)	Friuli-Venezia
105-	\$48	Scarpetta, Pinot Grigio	Friuli-Venezia
106-	\$48	Zampato, Sauvignon Blanc	Vipava
108-	\$48	Dolfo, Rosé	Collio-Brda
109-	\$48	Iconiq Chardonnay	Collio
111-	\$54	Inama, Soave Classico (Garganega)	Veneto
112-	\$56	Vosca, Pinot Grigio	Friuli Isonzo
113-	\$58	Simčič, Pinot Grigio	Collio-Brda
114-	\$58	Vosca, Chardonnay	Friuli Isonzo
116-	\$72	Santa Margherita, Pinot Grigio	Alto Adige
119-	\$78	Livio Felluga, Pinot Grigio	Collio

PIEMONTESE ITALIAN

Bin	Price		Region
136-	\$48	Araldica, La Luciana, Gavi (Cortese)	Gavi
139-	\$58	Traversa, Langhe, Arneis	Langhe
145-	\$68	Vietti, Roero, Arneis	Roero

CENTRAL + SOUTHERN ITALIAN

Bin	Price		Region
161-	\$48	Garofoli, Macrina, Verdicchio dei Castelli di Jesi Classico Superiore	Marche
163-	\$48	Regaleali, Le Rosé	Sicilia
165-	\$58	Terredora di Paolo, Loggia della Serra, Greco di Tufo	Campania

PINOT GRIGIO + PINOT GRIS

Bin	Price		Region
170-	\$42	Francis Coppola, Rosso & Bianco	California
175-	\$48	Luna	California

SAUVIGNON BLANC

Bin	Price		Region
186-	\$56	St. Supéry	Napa
187-	\$66	Provenance	Napa-Rutherford
188-	\$78	Phifer Pavitt, Date Night	Napa
189-	\$88	Lail, Blueprint	Napa

SPARKLING + PROSECCO + CHAMPAGNE

Bin	Price		Region
002-	\$42	Luigi Voghera, Moscato d'Asti (slightly sweet light bubbles)	Asti
004-	\$42	Chiarli, Lambrusco Grasparossadi Castelvetro, Amabile	Emilia-Romagna
005-	\$48	Adami, Garbèl, Prosecco, Brut, N.V.	Veneto
006-	\$54	Villa Minelli, Prosecco, Brut, N.V.	Veneto
007-	\$58	Marenco, Brachetto d'Aquí (slightly sweet rose colored bubbles)	Strevi
013-	\$62	Mumm, Brut Prestige, N.V.	Napa
020-	\$110	Schramsberg, Rosé, Brut '17	No. Coast, CA
035-	\$130	Jean Lallement Et Fils, Brut, N.V.	Reims
040-	\$210	Veuve Clicquot, Rosé, Reserve, Brut '08	Reims
050-	\$360	Dom Perignon, Brut '09	Eprenay
055-	\$550	Louis Roederer, Cristal, Brut '08	Reims

CHARDONNAY

Bin	Price		Region
203-	\$48	Edna Valley Vineyards	Central Coast
207-	\$52	Chateau St. Jean	North Coast
213-	\$68	Selby	Russian River
215-	\$78	Pence Ranch	Sta. Rita Hills
218-	\$88	Mer Soleil, Reserve	Santa Lucia High.
221-	\$88	Jordan	Russian River
222-	\$92	Ramey '17	Sonoma Coast
223-	\$98	Rombauer '18	Carneros
225-	\$110	Grgich Hills '17	Napa
226-	\$120	Chalk Hill '16	Russ. Riv. Chalk Hill
228-	\$130	Tayson Pierce, Hudson Vineyard '16	Napa-Carneros
229-	\$170	Far Niente '18	Napa
230-	\$190	Pahlmeyer '18	Napa

OTHER WHITES

Bin	Price		Region
190-	\$46	Atrea, The Choir (Roussane & Viognier)	Mendocino Co.
191-	\$48	Old Town Cellars, Mountain Town White Blend	Willamette Valley
194-	\$65	Conundrum (White blend)	California
199-	\$88	Matthiason '15 (Sauv Blanc, Ribolla Gialla, Semillon, Friulano)	Napa

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RESERVE WINES

Bin Price PRESTIGIOUS TUSCAN/CENTRAL ITALIAN REDS

489-	\$300	Oasi degli Angeli, Kurni, Montepulciano, Marche '16
901-	\$300	Antinori, Tignanello '17 (80% Sangiovese, 15% Cab Sauv, 5% Cab Franc)
904-	\$475	San Guido, Sassicaia, Bolgheri '17 (85% Cab Sauv, 15% Cab Franc)
906-	\$500	Tenuta dell'Ornellaia, Bolgheri Superiore '17 (56% Cab. Sauv., 25% Merlot, 9% Cab Franc, 10% Pet. Verd)
908-	\$750	Antinori, Solaia, Toscana '14 (75% Cab Sauv, 20% Sangiovese, 5% Cab Franc)

Bin Price EXCEPTIONAL PIEMONTE BAROLOS

910-	\$240	Paolo Manzone, Single Cru "Meriame," Riserva '13
912-	\$350	Sandrone, Cannubi Boschis '12
913-	\$420	Vietti, Lazzarito '14

Bin Price SUPERIOR NEW WORLD REDS

920-	\$220	Shafer, Relentless '14 (89% Syrah, 11% Petite Sirah)	Napa
922-	\$230	Woodward Canyon, Estate Reserve '11 (95% Cabernet Franc, 5% Petit Verdot)	Walla Walla, WA
923-	\$240	Altamura '15	Napa
924-	\$300	Silver Oak '14 (78% Cab. Sauv., 11.6% Merlot, 6.7% Cab. Franc, 2.1% Peti.Ver., 1.6% Malbec)	Napa
926-	\$350	Beringer, Private Reserve, Cabernet Sauvignon '15	Napa
928-	\$375	Spottswoode Estate, Cabernet Sauvignon '17	St. Helena-Napa
930-	\$450	Ridge, Monte Bello '17 (73% Cab. Sauv., 15% Merlot, 4% Cab. Franc, 8% Petit Verdot)	Santa Cruz Mtns.
932-	\$525	Continuum '16 (46% Cab. Sauv., 31% Cab. Franc, 18% Petit Verdot, 5% Merlot)	Napa
934-	\$550	Joseph Phelps, Insignia '16 (84% Cab. Sauv., 10% Pet. Ver., 3% Cab. Fr., 1% Malbec)	Napa
936-	\$575	Shafer, Hillside Select, Cabernet Sauvignon '15	Stags Leap District
938-	\$700	Lokoya, Howell Mountain, Cabernet Sauvignon '14	Napa
940-	\$750	Verite, La Joie '13 (71% Cab. Sauv., 16% Merlot, 8% Cab. Franc, 5% Petit Verdot)	Sonoma

Bin Price EXQUISITE FRENCH CHAMPAGNE

050-	\$360	Dom Perignon, Brut '09	Epernay
055-	\$550	Louis Roederer, Cristal, Brut '08	Reims

GRAPPA

Grappa is a distilled spirit made from the "soul of the grape." Nothing could be more foreign to the American palate than Grappa, the Italian Brandy distilled from grape skins, stems, seeds & remaining juices left over from the winemaking process. By tradition Grappa IS a poor man's drink & can pistol-whip the palate of the neophyte. Rustic, often fiery, it smells of hay, earth & God knows what else. Today, top winemakers & distillers from Italy, & the world over, artfully craft their Grappas, often distilling them from a single grape variety, or even a single variety from a single designated vineyard.

Some are aged in oak from anywhere from six months to a year, possibly more.

The result is a smoother, more insinuating product that can be downright elegant, while still retaining the spirit's primary characteristics. Grappa has intensity, a pristine quality & an underlying simplicity. It's strong, but it leaves the taste buds refreshed.

Best enjoyed after a fabulous dinner!



Sibona, Camomilla	(Chamomile Infused Liqueur)	\$9
Ransom, Aromatic Whites Blend		\$10
Jacopo Poli, Miele	(Honey Infused Liqueur)	\$12
Badia a Coltibuono, Sangiovese	(Oak aged 2 years)	\$14
Michele Chiarlo, Moscato		\$15
Villa de Varda, Amarone Riserva	(Oak aged 3 years)	\$20
Jacopo Poli, Torcolato		\$28
Jacopo Poli, Sassicaia		\$32

AFTER DINNER DRINKS

FORTIFIED WINES

Lustau, Amontillado, Los Arcos, Dry Sherry, Jerez / **Bottle \$64 / 3 oz. \$10**

Graham's, 6 Grapes Porto / **Bottle \$68 / 3 oz. \$11**

Broadbent, Madeira, 10 Year, Malmsey / **Bottle \$110 / 3oz. \$16**

Graham's, Tawny, 20 Year Porto / **Bottle \$140 / 3oz. \$24**

Graham's, Vintage 2000 Porto / **Bottle \$240 / 3oz. \$38**

DESSERT WINES

Luigi Voghera, Moscato d'Asti (slightly sweet light bubbles) / **750ml Bottle \$42**

Chiarli, Lambrusco Grasparossadi Castelvetro, Amabile / **750ml Bottle \$58**

Marengo, Brachetto d'Aqui (slightly sweet rose colored bubbles) / **750ml Bottle \$58 / 5oz. \$12**

Veuve Clicquot, Demi Sec, Champagne / **375ml Bottle \$68**

Badia a Coltibuono Vin Santo del Chianti '10 / **375ml Bottle \$98 / 3 oz. \$28**

Alana Tokaj, Tokaji Muscat, Betsek, '08 / **500ml Bottle \$110**

Dolce by Far Niente, Late Harvest '13 / **375ml Bottle \$140 / 3oz. \$40**

WARM COCKTAILS

Irish Coffee / Jameson's Irish Whiskey + Bailey's Irish Cream / **\$12**

Mexican Coffee / Kahlua + Espolon Blanco Tequila / **\$12**

Italian Coffee / Amaretto + Tuaca / **\$12**

French Coffee / Grand Marnier / **\$12**

Keoki Coffee / Kahlua + Brandy / **\$12**

Nuts + Berries Coffee / Frangelico + Chambord / **\$12**

Serrento Coffee / Limoncello + Grand Marnier / **\$12**

Espresso Corretto / Ransom Grappa + Espresso / **\$12**

Hot Apple Toddy / Laird's Applejack Brandy + Honey + Hot Water + Lemon + Cinnamon Stick / **\$10**

CORDIALS 1.5 oz.

Caravella Limoncello / **\$9**

Amaretto Disaronno / **\$9**

B&B / **\$9**

Bailey's Irish Cream / **\$9**

Benedictine / **\$9**

Cointreau / **\$9**

Drambuie / **\$9**

Fernet Branca / **\$9**

Frangelico / **\$9**

Galliano / **\$9**

Godiva / **\$9**

Grand Marnier / **\$9**

Kahlua / **\$9**

Lucid Absinthe / **\$9**

Meletti Amaro / **\$9**

Sambuca / **\$9**

St. Germain Elderflower / **\$9**

Tuaca / **\$9**

BRANDY + COGNAC

Courvoisier, V.S. / **\$8**

Hennessey, V.S.O.P. / **\$13**

Remy Martin, X.O. / **\$32**

HOT TEA Organic Tea by Rishi

Earl Grey (Black) / **\$5**

Masala Chai (Black) / **\$5**

Matcha Super Green / **\$5**

Blueberry Hibiscus (Herbal) / **\$5**

Chamomile Medley (Herbal) / **\$5**

Peppermint (Herbal) / **\$5**

ESPRESSO DRINKS

Espresso / **\$5**

Double Espresso / **\$7**

Latte / **\$7**

Cappuccino / **\$7**

Mocha / **\$7**

FRENCH PRESS COFFEE

Small Press / Serves One / **\$4**

Medium Press / Serves One to Two / **\$6**

Large Press / Serves Two to Four / **\$11**

All coffees are made with Lavazza