

wines by the glass

white wine

Woodbridge \$9
Pinot Grigio, Chardonnay, Sauvignon Blanc

Il Nido Pino Grigio \$10
Delle Venezie, Italy 2019

Haymaker Sauvignon Blanc \$10
Marlborough, New Zealand 2021

Chardonnay \$11
Josh Cellars, California, US 2021

Riesling \$10
United Ink, Washington, US

red wine

Woodbridge \$9
Cabernet, Pinot Noir, Merlot

Chateau Bianca \$10
Willamette Valley, OR 2021

Josh Cellars \$10
California, US 2018

J Lohr Cabernet Sauvignon \$12
Seven Oaks, California, US 2019

Murphy Goode Zinfandel \$10
California, US

Parolvi Chianti \$10
Tezze sul Brenta, Italy 2020

Alamos Malbec \$10
Argentina, 2021

Angeline Reserve Pinot Noir \$10
Mendocino County, CA 2020

Rosè & Sparkling

Noble Vines Rosè \$9
Central Coast 2022

Luccio Moscato D'Asti \$9
Italy, 2021

Prima Perla Prosecco \$11
Veneto, Italy

weekly specials

THURSDAY

Prix Fixe Menu (changes monthly)

FRIDAY & SATURDAY

Prime Rib Night! Prime Rib served with
Garlic Mash, Roasted Vegetables, Demi
Glaze

SUNDAY

Brunch 10:30-3:00

cocktail menu

Dark & Stormy \$13
Refreshing with a hint of spice.
Bermuda Rum, Ginger Beer, & Lime. Served tall.

Bee's Knees \$13
Light, citrusy, & floral
Gin, Lemon, & Honey. Shaken & served up

The Fairway \$13
Fizzy, Light, & Super Refreshing
Gin, Lime, Sugar, & Cucumber. Shaken & served
tall.

Aperol Spritz \$12
Light & Citrusy Classic Aperitivo Cocktail
Aperol, Sparkling Wine, & Club Soda. Served in
wine glass

Debutante \$13
For Cosmopolitan Fans.
Vodka, Lime, Grenadine, & Orange Blossom
Water. Shaken & served up

Cobble Hill \$14
Lighter version of the classic Manhattan. Perfect for
warmer months.
American Whiskey, Dry Vermouth, & Amaro
Montenegro. Stirred & served on the rocks

Birdie \$13
Herbaceous & refreshing with a pick me up bonus
Jagger, Aperol, Espresso, & Lemon. Shaken &
served on the rocks

1850 Gibson \$14
Give this a try if you enjoy Dirty Martinis
Gin, Dry Vermouth, House Pickled Cocktail
Onion, & Brine. Stirred & served up

Viva Villa \$13
A spin on Margaritas with a hint of spice
Tequila, Lime, Sugar, Sea Salt, & Black Pepper.
Shaken & served up

Toasted Coconut Mojito \$13
Tropical, Citrusy, & refreshing with a hint of smoke
White Rum, Coconut Rum, Mezcal, Lime, Sugar, &
Fresh Mint. Served tall.

deserts

Seasonal Cheesecake \$8
Ask your server for our seasonal flavor!

Flourless Chocolate Torte \$8
Gluten Free Chocolate Torte drizzled with Chocolate
Sauce topped with Whipped Cream

Key Lime Pie \$8
Candied Lime topped with Whipped Cream

Rich Farms' Ice Cream \$7
Vanilla, Chocolate, or Seasonal Flavor
Make it a sundae for \$1!