

Starters & snacks

Krogh's Famous Nachos Regular 9.95 / Large 13.95

Monterey Jack, American Cheese and jalapeños;
served with sour cream

Krogh's Nachos Supreme Regular 11.95 / Large 16.95

Monterey Jack, American Cheese, salsa, diced onions,
tomatoes, bell peppers, black beans and jalapeños;
served with sour cream

Krogh's Nachos El Grande Regular 12.95 / Large 17.95

Monterey Jack, American Cheese, diced onions,
tomatoes, bell peppers, Beef & Bean Chili
and jalapeños; served with sour cream

NACHO ENHANCEMENTS

Guacamole 3.00 / Sour Cream .50

Jalapeños .50 / Raw Onions .50

Extra Cheese Regular 1.50 / Large 3.00

Krogh's Famous Wings
Half Dozen 10.95 / One Dozen 16.95
served with Blue Cheese and celery sticks
Choose One Sauce / Additional Sauce .50
BBQ / Sriracha Honey Glaze /
Smokin' Buffalo / Sweet Thai Chili
Want your wings ATOMIC 🌶️? 1.00 Extra

Krogh's Garlic Ranch Wings
Half Dozen 11.95 / One Dozen 17.95
served with Blue Cheese and celery sticks

Krogh's BBQ Dry Rub Wings
Half Dozen 11.95 / One Dozen 17.95
served with Blue Cheese and celery sticks

Fried Chicken Tenders
11.95 / With House Fries 15.95
Choose One Sauce / Additional Sauce .50
Honey Mustard / BBQ / Sriracha Honey Glaze /
Smokin' Buffalo / Sweet Thai Chili

Mozzarella Sticks 9.95
served with a side of our tomato-basil sauce

Caprese Crostini 10.95
crostini with a sliced tomato, fresh Mozzarella,
basil and a balsamic glaze

Tri-Colored Tortilla Chips with Dip
Choose One 9.95 / Additional 3.00 Each
Guacamole / Salsa / Pico de Gallo

Potato Skins with Sour Cream 13.95
Broccoli Cheddar or Bacon Cheese

Tater Tot Kegs with Sour Cream 11.95
five over-sized tater tots stuffed with bacon,
melted Cheddar Cheese and chives

**Soft Garlic-Parmesan Pretzel Sticks
with a Welsh Rarebit Sauce 14.95**
Welsh Rarebit is a sharp Cheddar Cheese sauce
made with our handcraft beer

House Fries 5.95

Sweet Potato Fries 7.95

Beer-Battered Onion Rings 9.95

Salads

House Salad Regular 5.95 / Small 4.00

Mesclun greens, carrots, cucumbers, red cabbage,
tomatoes and croutons with your choice of dressing

Caesar Salad 12.95

Romaine lettuce, croutons and our Caesar Dressing
with garlic and shaved Asiago Cheese

Arugula Watermelon (GF) 13.95

arugula, Feta Cheese, red onion and watermelon
chunks with our Orange-Raspberry Vinaigrette

Chicken Fiesta Salad 15.95
grilled chicken, Romaine lettuce, grape tomatoes,
pickled red onions, diced avocado and
black beans topped with Cheddar Cheese,
tortilla strips and our Cilantro-Lime Vinaigrette

Chicken Cobb Salad (GF) 15.95
grilled chicken, Romaine lettuce, Blue Cheese,
crumbled bacon, hard-boiled egg, tomatoes and
sliced avocado with your choice of dressing

SALAD DRESSINGS

Creamy Garlic & Herb (House) / Oil & Vinegar /
Balsamic Vinaigrette / Cilantro-Lime Vinaigrette /
Orange-Raspberry Vinaigrette / 1000 Island /
Creamy Blue Cheese 1.00 extra /
Crumbled Blue Cheese 2.00 extra /
Extra Dressing .50 extra

SALAD ENHANCEMENTS

Grilled or Cajun Chicken 5.00 /
Chicken Tenders 5.00 / Grilled Steak 9.00 /
Four (4) Grilled Shrimp 7.00 /
Four (4) Veggie Falafel Balls 5.00

Soups

Soup du Jour 5.95 bowl

ask about our specialty house-made soup of the day

French Onion 6.95 bowl

with a large crouton and baked Muenster Cheese

Beef & Bean Chili 🌶️ (GF) 6.95 bowl
our house-made, well-spiced chili is a house staple
Cheese 1.00
Jalapeños .50 / Raw Onions .50



PRIVATE EVENTS

Have your private event here!
We have food and beverage
options that fit any budget!
SCAN FOR MORE INFO



Hand-helds

-served with slaw or potato salad-

Chicken Caesar Wrap 14.95

our Caesar Salad with grilled chicken

Southwest Chicken Wrap 🌶️ 16.95

grilled chicken, chipotle aioli, rice, cheese blend, red onion, tomato, corn and black beans

Veggie Falafel Wrap 14.95

our house-made falafel with lettuce, tomato, red onion, cucumber and Tzatziki sauce

California B.L.T. Sandwich 11.95

bacon, lettuce, tomato and mayo with the addition of avocado slices on sourdough bread

Cuban Sandwich 16.95

sliced pepper ham, mojo-marinated pork, Swiss Cheese, spicy mustard and pickle chips pressed on a ciabatta

Chipotle Beer Marinated Steak Sandwich 🌶️ 17.95

sliced 8 oz chuck steak topped with Monterey Jack, chipotle aioli, lettuce, tomato and onion on a toasted ciabatta

Corned Beef Reuben Panini 14.95

sliced corned beef, Swiss Cheese and sauerkraut on pressed rye with a side of 1000 Island

Turkey & Pesto* Panini 15.95

sliced turkey, tomato, arugula, fresh Mozzarella, red onion, pesto* mayo and balsamic glaze on pressed sourdough

(*our pesto is made with pine nuts, a potential allergen)

Personal pizzas

Cheese Pizza 11.95

tomato-basil sauce topped with Mozzarella Cheese

Mojo Pork Pizza 🌶️ 16.95

pulled pork, red onion, jalapeños, bacon crumbles and a Cheddar-Mozzarella blend over tomato-basil sauce topped with a barbecue sauce drizzle

Grilled burgers & chicken sandwiches

-served on a brioche roll with house fries, greens, tomato and a pickle-
-gluten-free roll +2.50-

Burger or Chicken Sandwich Regular 13.95 / With Cheese 14.95

Cajun 🌶️ 16.95

sautéed onions, peppers and American Cheese

M&M 15.95

sautéed mushrooms and Muenster Cheese

Chimichurri 16.95

chimichurri aioli, red onion and Monterey Jack

Welsh Rarebit 16.95

open-faced with our Welsh Rarebit Sauce, a sharp Cheddar Cheese sauce made with our handcraft beer

Krogh's Black Bean Burger 🌶️ 16.95

contains black beans, peppers, jalapeños, red onion, green chilis, oats, corn and cilantro; served with a side of chipotle aioli

ENHANCEMENTS

Cheese 1.00

American / Muenster / Swiss / Mozzarella / Monterey Jack / Cheddar

Blue Cheese 2.00 / Bacon Strips 2.50

Welsh Rarebit Sauce 4.50

Sautéed Peppers 1.00 / Sautéed Onions 1.00

PIZZA TOPPINGS

Meat 2.00 each: Crumbled Bacon / Pepperoni

Vegetable 1.00 each: Peppers / Onions / Jalapeños / Mushrooms / Chopped Tomatoes



Elote Pizza 🌶️ 14.95

Mozzarella Cheese, jalapeños, crumbled bacon and corn with a chipotle aioli drizzle

Hawaiian Pizza 🌶️ 15.95

ham, pineapple, red onion, fresh jalapeños and Mozzarella Cheese over tomato-basil sauce

Dinners

-SERVED AFTER 5 PM DAILY-

-dinners served with soup or salad-

Baby Back Ribs

Half Rack 27.95 / Full Rack 36.95

dry-rubbed pork ribs covered in our tangy, rich barbecue sauce; served with a side of slaw

14 oz NY Strip 37.95

Option to add Chimichurri

cooked to order grilled -or- grilled and blackened served with roasted potatoes and sautéed broccoli

Fusilli in a Pesto* White Wine Sauce With Chicken 25.95 / Shrimp 30.95

fusilli pasta, charred grape tomatoes and fresh Mozzarella cubes with your choice of protein in a pesto* white wine sauce
(*our pesto is made with pine nuts, a potential allergen)

Chicken Parmigiana 25.95

breaded chicken breast topped with tomato-basil sauce and Mozzarella Cheese; served with pasta and tomato-basil sauce

12 oz Cherry Pepper Pork Chop 🌶️ 28.95

grilled and Frenched pork chop topped with sautéed cherry peppers, red onion and garlic in a white wine butter sauce; served with roasted potatoes and sautéed broccoli

Sizzling Fajitas 🌶️

With Chicken 25.95 /

Beef 26.95 / Titi Shrimp 30.95

with sautéed onions, bell peppers and spices; served with a cold plate of shredded lettuce, onions, tomatoes, bell peppers, cheese, guacamole, salsa and sour cream; comes with flour tortillas on the side (request corn tortillas for a gluten-free option)

SIDES

Slaw or Potato Salad 4.00 /

Sautéed Mushrooms 4.00 /

Rice Pilaf 4.00 / Roasted Potatoes 5.00 /

Broccoli Sautéed with Garlic 5.00 /

Plain Steamed Broccoli 5.00 /

Pasta with Tomato-Basil Sauce,
Butter or Olive Oil 5.00



Kids 12 and under

Kid's Fried Chicken Fingers 9.95

boneless strips of chicken breast served with fries

Choose One Sauce / Additional Sauce .50

Honey Mustard / BBQ / Sriracha Honey Glaze /
Smokin' Buffalo / Sweet Thai Chili

Kid's Grilled Cheese & Fries 6.95

choice of cheese melted on your choice of bread

With tomato 7.45 / With bacon 9.95 /

With tomato and bacon 10.45

Kid's Burger & Fries 9.95

our house blended burger cooked to order

With cheese 10.95 / With bacon 11.95 /

With cheese and bacon 12.95

Mini Kid's Pizza 8.95

a 5" round pizza topped with Mozzarella Cheese
and tomato-basil sauce

Kid's Hot Dog & Fries 6.95

Kid's Nachos 9.95

Monterey Jack and American Cheese
melted over tortilla chips; served with sour cream

Kid's Grilled Chicken 10.95

boneless chicken breast served
with your choice of fries, rice or pasta
(pasta served with tomato-basil sauce, butter or olive oil)

Kid's Pub Steak 15.95

8 oz pub steak cooked to order and served
with your choice of fries, rice or pasta
(pasta served with tomato-basil sauce, butter or olive oil)

Kid's Pasta 7.95

served with tomato-basil sauce, butter or olive oil

KID SIDES

Broccoli Sautéed with Garlic or Steamed 4.00

Applesauce 2.00

KID BEVERAGES

one drink is **INCLUDED** with dine-in kid meals

Coke / Diet Coke / Sprite / Ginger Ale /

Lemonade / Apple Juice /

Cranberry Juice / Orange Juice /

Pineapple Juice / Roy Rogers /

Shirley Temple / Milk / Chocolate Milk /

Unsweetened Iced Tea

KID ICE CREAM

one scoop is **INCLUDED** with dine-in kid meals

Choose One

Chocolate / Vanilla / Rainbow Sherbet

Indulgences

**INDULGE IN A DESSERT
SPECIAL! ASK YOUR SERVER
FOR DETAILS!**

Apple Crisp

9.00

warm apples, brown sugar, cinnamon and nutmeg
with vanilla ice cream; topped with whipped cream

Peanut Butter Pie

9.00 slice

smooth peanut butter silk on a French chocolate silk
cookie crust topped with chocolate ganache

Carrot Cake

9.00 slice

a moist spice cake with grated carrots, chopped
walnuts and raisins; topped with cream cheese icing
and dusted with chopped walnuts

Hot Fudge Brownie Sundae

9.00

a decadent fudge brownie with hot fudge over top
and your choice of vanilla or chocolate ice cream;
served with whipped cream and a drizzle
of chocolate syrup

Chocolate Chip Mint Mud Pie

8.50 slice

chocolate chip mint ice cream on a chocolate graham
cracker crust topped with chocolate fudge; served with
whipped cream and a drizzle of chocolate syrup

Chocolate Chip Cookie Dough Mud Pie

8.50 slice

chocolate chip cookie dough ice cream on a chocolate
graham cracker crust topped with chocolate fudge;
served with whipped cream and a drizzle
of chocolate syrup

Coffee Royale Mud Pie

8.50 slice

coffee royale ice cream on a chocolate graham
cracker crust topped with chocolate fudge; served with
whipped cream and a drizzle of chocolate syrup

Turtle Mud Pie

8.50 slice

butter pecan ice cream on a golden graham cracker
crust topped with chocolate fudge; served with whipped
cream and a drizzle of caramel

Dessert coffees

Bailey's Coffee 9.50

Bailey's / Whipped Cream / Green Crème de Menthe

Chocolate Almond Coffee 9.50

Amaretto / Crème de Cacao / Whipped Cream /
Chocolate Chip Garnish

Chocolate Orange Coffee 9.50

Cointreau / Dark Crème de Cacao / Whipped Cream /
Orange Peel

Hazelnut Coffee 9.50

Frangelico / Whipped Cream

Irish Coffee 9.50

Tullamore D.E.W. / Brown Sugar / Whipped Cream /
Green Crème de Menthe Drizzle

Kentucky Koffee 9.50

Buffalo Trace Bourbon Cream / Whipped Cream

Keoke Coffee 9.50

Brandy / Kahlua / Dark Crème de Cacao / Whipped Cream /
Chocolate Chip Garnish

Limoncello Coffee 9.50

Asbury Park Espresso Limoncello / Whipped Cream /
Lemon Peel

Mexican Coffee 9.50

Kahlua / Whipped Cream / Grenadine Drizzle

Pistachio Coffee 9.50

Asbury Park Pisam / Amaretto / Whipped Cream



Our handcrafted flagships



Three Sisters Golden Wheat

An American-style filtered golden wheat ale, smooth and refreshing; it's served on its own or request yours with a slice of fresh lime, orange or lemon.

16 oz 6.00
10 oz 4.50

64 oz new growler 23.00 / 64 oz refill 19.00
32 oz growler refill 11.00



Krogh Hop IPA

A sessionable IPA with a prominent, citrus hop aroma achieved by late hop additions and dry hopping; the malt backbone supports the hop character of this IPA.

16 oz 7.00
10 oz 5.50

64 oz new growler 26.00 / 64 oz refill 22.00
32 oz growler refill 13.00



Krogh's Gold

Krogh's Gold is brewed to emphasize the fine balance between malt and hops; the hops combine to yield an earthy, citrusy taste to this crisp, satisfying beer.

16 oz 6.00
10 oz 4.50

64 oz new growler 23.00 / 64 oz refill 19.00
32 oz growler refill 11.00



Alpine Glow Red Ale

Our Red Ale has a noticeable initial malt sweetness and a dry finish achieved with Crystal and Caramel malts balanced by Fuggle hops; this is a very balanced beer.

16 oz 6.00
10 oz 4.50

64 oz new growler 23.00 / 64 oz refill 19.00
32 oz growler refill 11.00



Old Krogh Oatmeal Stout

A rich, dark mahogany stout, mildly sweet with a creamy head; smoothness is derived from a generous dose of oatmeal; dry-roasted flavor with chocolate overtones.

16 oz 6.50
10 oz 5.00

64 oz new growler 24.50 / 64 oz refill 20.50
32 oz growler refill 12.00



TRY OUR FOUR-SAMPLE FLIGHT

of any flagship, seasonal,
specialty or guest draft!

12.00

Our seasonal handcrafted beers

25th Anniversary Stout • 7.3 AbV

12 oz 9.00 / 12 oz with souvenir glass 16.00

souvenir glass only 12.50 / any beer with souvenir glass +7.00

64 oz new growler 37.00 / 64 oz refill 33.00 / 32 oz refill 19.00

For our 25th anniversary brew, we created an imperial stout.

This stout is jet black in color, barrel-aged in ex-bourbon barrels and features hints of molasses and brown sugar.

Vienna Lager • 6.6 AbV

16 oz 8.50 / 10 oz draft 7.00

64 oz new growler 30.50 / 64 oz refill 26.50 / 32 oz refill 17.00

A traditional Viennese-style lager, golden in color with balanced malt and hop flavor.

Krogh's Light • 5.0 AbV

16 oz 8.00 / 10 oz draft 6.50

64 oz new growler 29.00 / 64 oz refill 25.00 / 32 oz refill 16.00

This is an American lager and our take on a light beer. Straw-colored in appearance and crisp in taste, this refreshing lager was brewed with Cascade hops, Pilsner malt and flaked corn.

Hop Pop IPA III • 5.7 AbV

16 oz 8.50 / 10 oz draft 7.00

64 oz new growler 30.50 / 64 oz refill 26.50 / 32 oz refill 17.00

Seasonal IPA hopped with copious amounts of El Dorado, Azacca, and Summit hops.

We can't fit everything in here so check out our specialty beers, sours, lagers, guest beers and more!

SCAN FOR MORE INFO



Our selections change often so our complete list is on our website. This avoids paper and printing costs for us, plus it helps keep our environment a little greener, too.



Spring cocktails

Aperol Spritz 10.00

Aperol / Champagne / Club Soda

Cucumber Lemonade 11.00

Muddled Cucumber / Bombay / St. Germain / Lemon Juice / Lemonade

Greenpoint 13.00

Widow Jane Paradigm Rye / Yellow Chartreuse / Sweet Vermouth / Aromatic Bitters / Orange Bitters / Lemon Twist Garnish

Pain Killer 12.00

Rum Haven / Pineapple Juice / Orange Juice / Zacapa 23 Float / Orange and Cherry Garnish

Paloma 11.00

Tequila Ocho Blanco / Grapefruit Juice / Lime Juice / Montenegro / Agave / Club Soda

Spiked Lavender Lemonade 10.00

Wheatley Vodka / Lavender Syrup / Lemon Juice / Lemonade / Club Soda

Spiked Strawberry Lemonade 10.00

Wheatley Vodka / Strawberry Syrup / Lemon Juice / Lemonade / Club Soda

Spring Blossom 12.00

Figenza Vodka / St. Germain / Lime Juice / White Cranberry Juice

Spring Sangria 10.00

Pinot Grigio / Blackberry Brandy / Figenza Vodka / Pineapple, Cranberry and Orange Juice / Club Soda

The Pomelo Spritz 11.00

Pomelo Vodka / Blackberry Syrup / Triple Sec / Lime Juice / Club Soda / Lime Wedge Garnish

The Last Word 12.00

Grey Whale Gin / Green Chartreuse / Lime Juice / Luxardo Marachino Liqueur / Luxardo Cherry Garnish

Craft cocktails

Bijou 12.00

Barr Hill Gin / Sweet Vermouth / Green Chartreuse / Orange Bitters / Big Rock Ice / Orange Peel Garnish

Indefinite Old Fashioned 12.00

Sazerac Rye / Tattersall Orange Crema / Luxardo Cherry Liqueur / Aromatic Bitters / Big Rock Ice

Krogh's Whiskey Sour 10.00

Michter's Sour Mash / Sour Mix / Float of Pinot Noir / Luxardo Cherry Garnish

Solar Eclipse 13.00

Tequila Ocho Anejo / Aperol / Luxardo Cherry Liqueur / Lemon Juice / Float of L7M Doba Yej Mezcal / Big Rock Ice

White Negroni 12.00

Farmer's Gin / Suze / Lillet Blanc / Orange Bitters / Served on the Rocks

Margaritas

Cadillac Margarita 11.00

Tequila Ocho Blanco / Cointreau / Lime Juice / Salt Rim / Lime Garnish / Float of Grand Marnier

Jalapeño Margarita 11.00

Tanteo Jalapeño Tequila / Triple Sec / Lime Juice / Jalapeño Salt Rim / Jalapeño Garnish

Mezcal Margarita 13.00

L7M Doba Yej Mezcal / Cointreau / Lime Juice / Salt Rim / Orange Wedge Garnish

Skinny Margarita 11.00

Casamigos Blanco / Triple Sec / Lime Juice / Sour Mix / Club Soda / Salt Rim / Lime Garnish

Strawberry Margarita 11.00

Casamigos Blanco / Triple Sec / Lime Juice / Strawberry Syrup / Salt Rim / Lime Garnish

Dessert martinis

Café Reposado Martini 11.00

Tequila Ocho Reposado / Cantera Negra Café / Van Gogh Espresso Vodka

Chocolate Martini 11.00

Vanilla Vodka / Meletti Chocolate Liqueur / Buffalo Trace Bourbon Cream / Whipped Cream / Chocolate Chip Garnish

Chocolate Peppermint Martini 11.00

Rum Chata / Peppermint Schnapps / White Crème de Cacao / Chocolate on Glass / Candy Cane Garnish

Espresso Martini 12.00

Van Gogh Espresso Vodka / Bailey's / Kahlua / Whipped Cream / Coffee Bean Garnish

Lemon Tart Martini 11.00

Asbury Park Espresso Limoncello Liqueur / Licor 43 / Lemon Juice / Simple Syrup / Lemon Twist Garnish

Thin Mint 11.00

Rumple Minz / White Crème de Cacao / Green Crème de Menthe / Cream / Served on the Rocks

Non-alcoholic beverages

Krogh's Root Beer 5.00 bottle

Our private label root beer is non-alcoholic, caffeine-free, sweet, crisp and carbonated

Blackberry, Lavender or Strawberry Lemonade 6.00

Lemonade with Flavored Syrup / Lemon Juice / Club Soda

Virgin Bloody Mary 8.00

Krogh's Famous Bloody Mary Recipe / Lemon and Celery Garnish

Mules

-10.00-

Moscow - Fig - Caribbean - Sweet Tea - Polish



LOOKING FOR MORE?

Check out our extensive list of bourbon, rye, scotch, whiskey, gin, tequila, rum, and cordials!

SCAN FOR MORE INFO



House wines

Copper Ridge Vineyards • CA • 8.00 glass
Cabernet - Merlot - Chardonnay - Pinot Grigio

Red wines

Silk & Spice Red Blend • Portugal
9.00 glass / 30.00 bottle

intense, deep ruby color; sweet notes of vanilla and hints of mocha;
excellent balance of tannins and acidity with a smooth finish

B.10 Organic Primitivo • Italy
12.00 glass / 42.00 bottle

an organic, mild, elegant red wine with intense color and a complex bouquet
reminiscent of cherries, raisins, and toasted almonds; full-bodied on the palate

Alamos Malbec • Argentina
9.00 glass / 30.00 bottle

a soft malbec with plum, cherry, and blackberry flavors; dark fruit
flavors blend with hints of brown spice and vanilla for a supple finish

Columbia Crest Grand Estates Cabernet Sauvignon • WA
9.00 glass / 30.00 bottle

medium-bodied, bold and complex; aromas of dark cherry; plum on the nose with
chocolate and vanilla on the palate; a supple finish; silky tannins and slight spice

Josh Cellars Craftsman Cabernet Sauvignon • CA
11.00 glass / 40.00 bottle

dark fruits, cinnamon, clove, and subtle oak aromas;
delicate vanilla flavors and toasty oak finish with round, soft tannins

NEW! Liberty School Cabernet Sauvignon 2021 • CA
10.00 glass / 38.00 bottle

Liberty School brand is part of Hope Family Wines, a staple on dinner tables
for more than 40 years; a medium-bodied wine with a warm rich ruby color;
aromas of vanilla bean, cedar, and black currants; on the palate,
earthy notes mingle with crushed pepper, sweet oak, and dark fruit;
this wine is balanced with dusty tannins and a soft lingering finish

Julia James Pinot Noir • CA
10.00 glass / 38.00 bottle

ripe red raspberry and cherry fruit with earth and spice notes;
a medium-bodied red with a silky texture and a smooth finish

Proverb Pinot Noir • CA
9.00 glass / 30.00 bottle

a bright red and velvety smooth Pinot Noir with cherry flavors that mix with
floral notes and a touch of molasses; a perfect balance of flavor and acidity

White wines

Fleur de Prairie Rosé • France
10.00 glass / 38.00 bottle

a pale salmon rosé with delicate flavors of strawberry and lemon;
subtle notes of tropical fruit with a smooth, bright finish

Franciscan Chardonnay • CA
9.00 glass / 30.00 bottle

notes of pear, lemon, florals, and pineapple with hints of vanilla and nutmeg;
this is a non-oak aged, bright white, crisp and approachable wine

Kendall Jackson Chardonnay • CA
12.00 glass / 42.00 bottle

medium-bodied with flavors of ripe peach, pineapple, mango, papaya,
and citrus notes; hints of a toasted oak on the finish

La Crema Sonoma Coast Chardonnay 2022 • CA
18.00 glass / 48.00 bottle

stone fruit aromas of white peach and apricot along with vanilla laced oak spice,
toasted nuts, and light caramel; subtle notes of cinnamon, clove, and an
underlying light floral note; creamy richness; medium-bodied wine

Barone Fini Valdadige Pinot Grigio • Italy
10.00 glass / 38.00 bottle

aromas of subtle floral notes and lemon; ripe, juicy flavors of
honeydew melons and ripe apples with a very crisp finish

Maison Nicole Reserve Pinot Grigio • Italy
9.00 glass only

golden straw in color with bright green highlights; delicate notes of
apples and pears with a slight floral aroma; a dry, elegant and crisp finish

Proverb Sauvignon Blanc • CA
9.00 glass / 30.00 bottle

lively grapefruit and apricot notes with hints of pineapple and lime;
this 2019 vintage delivers a bright, balanced and fragrant wine

NEW! Treana Sauvignon Blanc 2022 • CA
11.00 glass / 40.00 bottle

Treana brand is part of Hope Family Wines, a staple on dinner tables for more
than 40 years; a clean, light-bodied, pale yellow white opens with aromas of
guava and hints of lemongrass; bright, zesty citrus flavors on the palate

Warwick Valley Riesling • NY
9.00 glass / 30.00 bottle

a semi-sweet German-style Riesling with a nose of apricot,
green apple and lemon; forward fruit with crispness and purity

Sparkling wine

La Luca Prosecco
10.00 bottle (187ml split)

bold orchard fruits, crisp pears and lemon come together in a rich, dry style;
a touch of minerality plays nicely against the subtle sweetness of the wine

