

## 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 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

**House Fries 5.95**

**Sweet Potato Fries 7.95**

**Sparta Fries 11.95**

topped with our house-made mushroom-onion gravy  
and melted Mozzarella Cheese

**Beer-Battered Onion Rings 9.95**

**Potato Skins with Sour Cream**

**Broccoli Cheddar or Bacon Cheese 13.95**

**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 13.95**

Welsh Rarebit is a sharp Cheddar Cheese sauce  
made with our handcraft beer

## 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 11.95

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

### 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

### 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

### Harvester's Salad (GF) 13.95

baby kale and arugula blended greens  
with toasted pumpkin seeds, red onion,  
sliced Granny Smith apples, dried cranberries  
and Goat Cheese tossed in our  
Mustard Champagne Vinaigrette

### SALAD DRESSINGS

**Creamy Garlic & Herb (House) / Oil & Vinegar /  
Balsamic Vinaigrette / Cilantro-Lime Vinaigrette /  
Mustard Champagne 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

### 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**

### French Onion 6.95 bowl

with a large crouton and baked Muenster Cheese

### Tomato Beef 6.95 bowl

ground beef in tomato soup with a hint of tarragon

### PRIVATE EVENTS

Have your private event here!

We have food and beverage  
options that fit any budget!

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## Hand-helds

-served with slaw-

### Chicken Caesar Wrap 13.95

our Caesar Salad with grilled chicken

### Veggie Falafel Wrap 13.95

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 served on your choice of bread

### Cuban Sandwich 16.95

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

### Steak Sandwich 17.95

sliced 8 oz red wine marinated pub steak topped with sautéed onions and Swiss Cheese 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 Brie Panini 15.95

sliced turkey, baby kale, fig jam, Brie Cheese and red onion on pressed sourdough

## Personal pizzas

### Cheese Pizza 11.95

tomato-basil sauce topped with Mozzarella Cheese

### Grilled Chicken Pizza 17.95

grilled chicken, roasted red peppers, red onion and Mozzarella Cheese over tomato-basil sauce topped with a balsamic glaze

### Fig Pizza 15.95

fig jam, Mozzarella Cheese, prosciutto, arugula and red onion over pizza dough topped with a balsamic glaze

### Mojo Pork Pizza 16.95

pulled pork, red onion, jalapenos, bacon crumbles and a Cheddar-Mozzarella blend over tomato-basil sauce topped with a barbeque 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 (Hot!) 16.95

sautéed onions, peppers and American Cheese

### M&M 15.95

sautéed mushrooms and Muenster Cheese

### B&B 16.95

Brie Cheese and bacon slices with garlic aioli

### Welsh Rarebit 16.95

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

### Krogh's Harvest Veggie Burger 16.95

our house-made vegan burger contains lentils, cannellini beans, carrots, butternut squash, kale, quinoa and oats; served with a side of our garlic 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

## Dinners

-SERVED AFTER 5 PM DAILY-

-dinners served with soup or salad-

### Baby Back Ribs

Half rack 26.95 / Full rack 35.95

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

### 14 oz NY Strip 36.95

Grilled or Blackened

served with sautéed broccoli and fries

### Penne Pasta with Shrimp 26.95

penne pasta in an Asiago roasted red pepper cream sauce with sautéed shrimp, red onion and arugula

### Chicken Pot Pie 24.95

tender white, diced chicken with mixed vegetables\* topped with a baked, flaky puff pastry

(\*Mixed vegetables consist of peas, carrots, corn, lima beans, green beans, potatoes, onions and celery. Sorry, but omissions to the list cannot be honored.)

### Chicken Parmigiana 25.95

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

### Sizzling Fajitas (Hot!)

Chicken 25.95 / Beef 25.95

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)

### House-Made Meatloaf Dinner 24.95

sliced meatloaf topped with mushroom-onion gravy and a side of mashed potatoes

## SIDES

Slaw 4.00 / Sautéed Mushrooms 4.00

Rice Pilaf 4.00 / Mashed 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 9.95 / With bacon 10.95 /

With cheese and bacon 11.95

### 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.

### 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.

### Log Cabin Nut Brown • 5.1 AbV

16 oz 7.50 / 10 oz draft 6.00

64 oz new growler 27.50 / 64 oz refill 23.50 / 32 oz refill 15.00

Five malts combine to provide smooth, nutty, malt flavor balanced by Willamette hops. Aroma suggests hazelnuts and biscuits, but this is nut-free.

### Brogden Meadow Pale Ale • 5.3 AbV

16 oz 7.50 / 10 oz draft 6.00

64 oz new growler 27.50 / 64 oz refill 23.50 / 32 oz refill 15.00

Richly hopped to provide aroma and flavor with a distinctive finish of Kent Goldings hops, this well-hopped brew teams with an easy-drinking flavor.

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.



## Winter cocktails

### Apple Harvest Sangria 10.00

Pinot Grigio / Blackberry Brandy / Red Apple Schnapps /  
Cranberry Juice / Orange Juice / Apple Cider

### Apple Negroni 11.00

Porter's Orchard Gin / Rosen Apfel / Suze /  
Dried Apple Garnish

### Brandy Alexander 10.00

Copper & Kings Apple Brandy / Dark Crème de Cacao /  
Cream / Nutmeg

### Frosty The Snowman 9.00

Cruzan Vanilla Rum / Peppermint Schnapps / Blue Curaçao /  
Sprite / Cherry and Candy Cane Garnish

### Ginger Me This 11.00

High West Bourbon / Montenegro Amaro /  
Ginger-Honey Syrup / Ginger Beer / Candied Ginger Garnish

### Havana For The Holidays 12.00

Zacapa 23 / Tattersall Orange Crema / Lime Juice /  
Orange Juice / Aromatic Bitters / Sugar Rim /  
Orange Peel Garnish

### Krampus Cider 10.00

Hot Apple Cider / Devil's Bark Whiskey / Cinnamon Stick

### Paradigm Manhattan 11.00

Paradigm Rye / Sweet Vermouth / Aromatic Bitters /  
Luxardo Cherry Garnish

### Rosy Cheeks 12.00

Figenza / Pomegranate Juice / Triple Sec / Orange Juice /  
Cinnamon-Sugar Rim / Orange Peel Garnish

### The Sloe CoCo 10.00

Hot Chocolate / Sloe Gin / Whipped Cream / Cherry Garnish

### Spiced Apple Margarita 12.00

Tequila Ocho Barrel Repo / Montenegro / Apple Cider / Agave /  
Lime Juice / Cinnamon Stick Garnish

## Craft cocktails

### Bijou 12.00

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

### Blackberry Smash 11.00

High West Double Rye / Blackberry Syrup / Lemon Juice /  
Simple Syrup / Lemon Peel Garnish

### Cadillac Margarita 11.00

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

### Chipotle Maple Old Fashioned 11.00

Muddled Orange and Luxardo Cherry / Buffalo Trace Bourbon /  
Chipotle-Infused Maple Syrup / Orange Peel Garnish

### Going Out West 12.00

Michter's Rye / Mezcal Siete Misterios Doba-Yej /  
Nonino Amaro / Simple Syrup / Aromatic Bitters /  
Big Rock Ice / Orange Peel Garnish

### Indefinite Old Fashioned 11.00

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

### Jalapeño Margarita 11.00

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

### Oaxacan Negroni 11.00

Casamigos Mezcal / Campari / Sweet Vermouth /  
Orange Bitters / Orange Peel Garnish

### Paper Plane 12.00

Maker's Mark Bourbon / Amaro Nonino / Aperol /  
Lemon Juice / Lemon Peel Garnish

### Paradigm Old Fashioned 11.00

Muddled Orange and Luxardo Cherry / Bitters /  
Widow Jane Paradigm Rye / Cherry Garnish

### Snow White 11.00

Figenza / White Cranberry / St. Germain / Lime Juice

## 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 11.00

Van Gogh Espresso Vodka / Bailey's / Grind Espresso Rum /  
Coffee Bean Garnish

### Lemon Tart Martini 11.00

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

### Thin Mint (served on the rocks) 11.00

Rumple Minz / White Crème de Cacao /  
Green Crème de Menthe / Cream

## 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 Lemonade 5.00

Lemonade / Blackberry Syrup / Lemon Juice

### Lavender Lemonade 5.00

Lemonade / Lavender Syrup / Club Soda

### Virgin Bloody Mary 7.00

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

## Mules

-10.00-

Moscow Mule - Fig Mule - Caribbean Mule - Sweet Tea Mule



## LOOKING FOR MORE?

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

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## House wines

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

## Our featured wine

**Albert Bichot Bourgogne Pinot Noir 2020 • France**  
**42.00 bottle**

crafted from grapes grown on vines that are between 25 and 30 years old;  
bright ruby in color with delicate aromas of red fruit such as cherry,  
strawberry, framboise, and plum accompanied by discreet spice and oak notes

## 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.I.O 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

**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

**NEW! 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

**LaCrema Monterey Chardonnay • CA**  
**10.00 glass / 35.00 bottle**

the palate presents with peach, pear, lime, and honeydew melon flavors  
complemented by spice and minerality; balanced acidity lingers on a long finish

**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

**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

