



SHARED PLATES 17

Pretzel Sticks \$10.00

Warm Bavarian pretzel sticks. Beer, cheese & Sriracha dip

Baked Chicken Wings \$12.00

Honey Sriracha or buffalo style. Carrots, celery & blue cheese dressing

Crab Cakes \$13.00

Jumbo crab meat with Ritz cracker crumb and spicy Cajun honey mayo

Flatbread Pizza AVAILABLE OPTIONS

Marinara sauce, buffalo mozzarella and basil

\$10.00

Add Bacon / Pepperoni / Chicken (Buff / BBQ / Teri):

\$2.00

Tomato Mozzarella \$11.00

Steak tomatoes, buffalo mozzarella, garden basil. Balsamic reduction

Charcuterie Platter \$15.00

Locally cured meats and cheeses from American Provisions. French baguette, wholegrain mustard & fig jam

Eggplant Marinara \$10.00

Sliced eggplant with marinara sauce, basil and fresh mozzarella

Buffalo Chicken Empanadas \$12.00

Served with blue cheese dressing, celery and carrots

Jerk Chicken Quesadilla \$14.00

Blackened chicken, roasted bell peppers, jalapenos, pico de gallo & mozzarella cheese. Sundried tomato tortilla, salsa & sour cream

Mexican Guacamole \$11.00

Fresh homemade guacamole with chopped tomatoes, red onion, cilantro & jalapenos. Served with corn tortilla chips

Buffalo Chicken Queso Dip \$10.00

Shredded marinated & grilled chicken breast in our creamy cheese and buffalo queso sauce. Celery, carrots & corn tortilla chips

Spinach & Artichoke Dip \$12.00

Creamy blend of cream cheese, sour cream, artichoke hearts, baby spinach & garlic. Topped with tomatoes & green onion. House baked pita chips

BBQ Beef Sliders	\$14.00
Three grilled beef patties with provolone cheese, chipotle BBQ sauce, lettuce, tomato and onion on a mini brioche bun	
Lettuce Wraps	\$12.00
Boston lettuce, chicken, water chestnuts, shredded carrots, scallions, crisp wontons and diced bell peppers. Oriental sesame sauce	
Tacos Carnitas	\$12.00
Baked pork or buffalo chicken with fresh pico de gallo, lettuce, guacamole and habanero ranch. Served on top of flour tortillas	
Rattlers	\$12.00
Baked chicken, cheddar and jack cheese in a sun-dried tomato tortilla. Habanero sauce and ranch dressing	
Lobster Avocado	\$15.00
Fresh local lobster, avocado, celery, serrano peppers & red grapes. Corn lemon dressing	

SALADS 5

Caprese Avocado	AVAILABLE OPTIONS
Mixed greens, sliced tomatoes, avocado, basil & fresh mozzarella cheese. Balsamic reduction	
	\$12.00
	Add Chicken: \$3.00
Smoked Salmon Salad	\$12.00
Mixed greens, avocado, bacon, red onion, tomatoes, capers, cucumbers and fresh mozzarella. Balsamic vinaigrette	
Chicken, Apple and Goat Cheese Salad	\$14.00
Grilled marinated chicken, mixed greens, dried cranberries, walnuts, green and red apple slices. Local farm goat cheese. Cranberry dressing	
Caesar Salad	AVAILABLE OPTIONS
Classic Caesar salad with baby romaine lettuce, shredded parmesan, croutons and creamy Caesar dressing	
	\$10.00
	Add: Chicken: \$3.00
	Add: Salmon: \$5.00
	Add: Shrimp: \$5.00
Cobb Salad	\$14.00
Romaine lettuce, hardboiled eggs, bacon, blue cheese crumbles & sliced avocado. Grilled marinated chicken. Balsamic vinaigrette	

SANDWICHES 9

Rico Wrap	\$11.00
Turkey with mozzarella cheese, bacon, scallions in a flour tortilla, served with a side of sour cream and a chipotle cranberry sauce	
Chicken and Apple Panini	\$12.00
Grilled marinated chicken, freshly sliced apples, fresh mozzarella cheese with chipotle cranberry sauce and sour cream. Served on pressed herb focaccia bread	

Veggie Wrap	\$10.00
Zucchini, summer squash, eggplant, red bell peppers with pesto and reduced balsamic. Served in a spinach flour tortilla	
Classic Reuben	\$11.00
Corned beef with sauerkraut, Swiss cheese and Thousand Island dressing, served on marble rye bread	
Italian ABLT	\$12.00
Avocado, bacon, lettuce, tomato, mozzarella cheese with pesto basil mayo. Served on ciabatta	
Lyon Sandwich	\$13.00
Smoked black forest ham, salami, prosciutto, pickle, lettuce, tomato and onion, served on focaccia bread with Sriracha mayo	
Philly Cheese Steak Wrap	\$15.00
Sautéed shaved steak, bell peppers, onions, jalapenos & mozzarella. Flour tortilla	
Hot Pastrami	\$13.00
Smoked pastrami, Swiss cheese, Grey Poupon mustard. Herb Focaccia	
French Dip	\$15.00
Thinly sliced prime rib, mozzarella cheese, French baguette. Served Au Jus	

ENTREES 11

Glazed Pork Shank	\$22.00
Braised pork shank, roasted garlic mashed potatoes & mixed vegetables. BBQ, Buffalo or Teriyaki	
Chicken Pot Pie	\$17.00
Cubed chicken breast, carrots, garden peas, corn & Spanish onion in a creamy curry sauce. Mashed potatoes. Pie crust	
Beef Stew	\$18.00
Tender chunks of beef, roasted corn, baby peas, bacon & onion in a rich beef broth. Topped with mashed potatoes and crumbled Ritz crackers	
Blackened Shrimp Pasta	\$18.00
Blackened shrimp sautéed with tomatoes, bell peppers & onion. Basil & pine nut cream sauce. Penne pasta. Toasted baguette	
Turkey Tips	\$18.00
Tender Cajun turkey tips. Basmati rice & mixed seasonal vegetables. BBQ sauce	
Chicken Milanese	\$18.00
Grilled marinated chicken breast, broccoli florets, sundried tomato cream sauce. Penne pasta. Toasted French baguette	
Chicken Curry	\$18.00
Grilled marinated chicken served in a creamy coconut curry sauce with sweet peppers, apples, dried cranberries. Served over basmati rice	
Fettuccini Bolognese	\$18.00
Slow cooked ground pork & beef, carrots, celery, onion & garden herbs in a plum tomato marinara sauce. Parmesan cheese. Toasted French baguette	

Mac + Cheese	\$14.00
Choice of buffalo chicken, shrimp or bacon. Elbow pasta in a creamy four cheese sauce. Crumbled Ritz crackers. Toasted baguette	

Teriyaki Vegetable Stir Fry	AVAILABLE OPTIONS
Sautéed mixed garden vegetables, glazed with Teriyaki sauce & served with basmati rice	\$14.00
Add Grilled Chicken, Salmon or Shrimp for:	\$5.00

BBQ Steak Tips	\$20.00
Marinated Angus steak tips, cooked to your liking and served with roasted garlic mashed potatoes and broccoli	

WINE 26

La Marca, Extra Dry Prosecco IT	\$10.00
Lively effervence with fresh citrus, hints of honey and white flowers	

Luc Belaire, Sparkling Rose FR	AVAILABLE OPTIONS
Lively effervence with fresh citrus, hints of honey and white flower	\$11.00
	\$42.00

Rose, Les Voiles FR	AVAILABLE OPTIONS
White peach and juicy strawberry with a soft, long finish	\$10.00
	\$38.00

Riesling, Polka Dot WA	AVAILABLE OPTIONS
Fruity and smooth with notes of ripe peach and honey	\$8.00
	\$30.00

Pinot Grigio, Davinci IT	AVAILABLE OPTIONS
Light & Crisp with tropical fruit and citrus	\$8.00
	\$30.00

Pinot Grigio, Chloe IT	AVAILABLE OPTIONS
Light & Crisp with tropical fruit and citrus	\$8.00
	\$30.00

Sauvignon Blanc, Cupcake NZ	AVAILABLE OPTIONS
Vibrant and complex with notes of white nectarines and grapefruit	\$8.00
	\$30.00

Sauvignon Blanc, Benziger CA	AVAILABLE OPTIONS
Vibrant and complex with notes of white nectarines and grapefruit	\$8.00
	\$30.00

Sauvignon Blanc, Benziger CA	AVAILABLE OPTIONS
Crisp minerality with hints of citrus and freshly cut grass	\$9.00
	\$34.00

Sauvignon Blanc, Whitehaven NZ	AVAILABLE OPTIONS
Full-flavored, medium bodied with ripe tropical fruit	\$11.00
	\$42.00
Albarino, Martin Codax SP	AVAILABLE OPTIONS
Crisp, elegant, & dry with flavors of pear and apple	\$11.00
	\$42.00
Chardonnay, William Hill CA	AVAILABLE OPTIONS
Hints of brown spice, citrus, & tropical fruit	\$8.00
	\$30.00
Chardonnay, La Crema CA	AVAILABLE OPTIONS
Bright citrus, apricot and honeydew scents	\$10.00
	\$38.00
Chardonnay, Talbott, Kali Hart CA	AVAILABLE OPTIONS
Lush and lively with refreshing flavors of pineapple & honeydew	\$12.00
	\$46.00
Pinot Noir, Mark West, CA	AVAILABLE OPTIONS
Medium bodied, fruity red with notes of smoky oak	\$8.00
	\$30.00
Pinot Noir, Macmurray, CA	AVAILABLE OPTIONS
Flavors of cherry and raspberry with hints of vanilla	\$10.00
	\$38.00
Pinot Noir, La Crema, CA	AVAILABLE OPTIONS
Red cherry, orange zest and classic Monterey minerality	\$12.00
	\$46.00
Malbec, Trapiche Oak Cask, AR	AVAILABLE OPTIONS
Plum and black cherry with a touch of black pepper	\$8.00
	\$30.00
Malbec, Alamos Selection, AR	AVAILABLE OPTIONS
Ripe plum and blackberry framed by hints of brown spice and black pepper	\$12.00
	\$46.00
Merlot, Edna Valley CA	AVAILABLE OPTIONS
Cocoa powder, anise and black cherry complimented by hints of leather	\$8.00
	\$30.00
Merlot, Clos Du Bois, FR	AVAILABLE OPTIONS
Black cherry, mocha and lightly toasted oak	\$12.00
	\$46.00
Cabernet Sauvignon, Carnivor, CA	AVAILABLE OPTIONS
Dark fruit and toasted oak	\$8.00
	\$30.00

Cabernet Sauvignon, Louis Martini, CA	AVAILABLE OPTIONS
Ripe flavors of jammy black plum accented by notes of caramelized oak	\$10.00
	\$38.00
Meritage, Sterling Vintners, CA	AVAILABLE OPTIONS
Richly textured, it has flavors of cherry, chocolate, black raspberry and vanilla	\$11.00
	\$42.00
Carmenere, Root 1, Chile	AVAILABLE OPTIONS
Full-bodied and fruit-forward with plum, cherry and a hint of smoke	\$11.00
	\$42.00
Cabernet Sauvignon, Benziger, CA	AVAILABLE OPTIONS
Black cherry and blackberry fruit dusted with dried herbs and vanilla	\$12.00
	\$46.00

BEER, WINE & COCKTAILS 52

Raspberry Lime Rickey

Raspberry Skyy Vodka with pomegranate and lime juice topped with lemon lime soda

Skyy White Sangria

Skyy Blood Orange, mango, and Pineapple Vodka with fresh juices and Polka Dot Riesling

Espresso Martini

Pinnacle Double Espresso Vodka, Skyy Vanilla Bean Vodka, Irish Cream and Kahlua

Pear Side Car

Xante Pear Brandy with fresh lemon juice and simple syrup

Honey Bourbon Mule

Jack Honey with fresh ginger beer and squeezed limes

Castle Island Spiced Tea

Bumbu Rum, Cointreau, lemon juice with fresh ice tea and lemonade

Watermelon Margarita

Our Classic Margarita with fresh muddled watermelon and sugar rim

Kandy Rose

Viniq Ruby Red Liquor with Luc Belaire Sparkling Rose

Guinness

Bud Light

Blue Moon

Harpoon IPA

Sam Seasonal

Harpoon 100 Barrel

Angry Orchard

Castle Island IPA

Dog Fish 60 Min

Stella Artois

Entitled IPA

Summer Shandy

Leffe

Blue Point Blueberry

Camp Wannamango

Down East Cider

Brooklyn Summer

Long Trail Ale

Budweiser

Miller Light

Coors Light

Magners

Corona

Corona Light

Heineken

Heineken Light

Amstel

Sam Adams Light

Twisted Tea

Hoegaarden

Lagunitas IPA

Mich Ultra

Bud Light Lime

Sierra Nevada

Magic Hat #9
Allagash
Miller High Life
Bear Eraser IPA
Paulaner
Duvel
Left Hand Milk Stout
New Castle
Kentucky Bourbon Ale
Not Your Father's Rootbeer

MAIN 18

Breakfast Burrito	\$12.00
Scrambled eggs, sausage, bacon and Monterey jack & cheddar cheese all wrapped in a flour tortilla. Home fries, salsa & sour cream	
Eggs Benedict	\$12.00
Two poached eggs served over Canadian bacon & a toasted English muffin. Hollandaise sauce. Home fries	
Smoked Salmon + Scrambled Egg Panini	\$12.00
Scottish smoked salmon, scrambled eggs & sliced mozzarella pressed in herb focaccia bread. Home fries	
Roza Quesadilla	\$12.00
Blackened chicken, scrambled eggs, bacon, Monterey jack & cheddar cheese stuffed into a flour tortilla and grilled. Home fries, salsa & sour cream	
Lyons Omelet	\$12.00
Smoked black forest ham, prosciutto, salami, bacon & cheddar cheese. Home fries	
Brazilian Omelet	\$12.00
Roasted pork, bell peppers, jalapenos, sliced avocado, red onion, & goats cheese. Home fries	
Steak Burrito	\$14.00
Angus beef, scrambled eggs, jalapenos, pico de gallo, Monterey jack & cheddar cheeses. Sundried tomato tortilla. Home fries, salsa & sour cream	
French Toast	\$12.00
Thick Texas toast slices in our Grand Marnier batter. Finished with Nutella, bananas & maple syrup	
Breakfast Pizza	\$14.00
Marinara sauce, chopped prosciutto, sausage, bacon, home fries, mozzarella cheese and finished with two eggs	
Croque Madame (French Grilled Cheese)	\$13.00
Thick slices of toast layered with mustard, smoked ham, Gruyere cheese & our creamy cheese sauce. Topped with a sunny egg. Home fries	

Pancakes	\$10.00
Our homemade pancakes, made to order. Served with maple syrup. Want some banana, blueberries, strawberries or chocolate chips? Just ask us. Still only 10	
Bacon & Blue Mac + Cheese	\$14.00
Elbow macaroni pasta in Marcos' rich four cheese cream sauce. Topped with blue cheese crumbles, crispy bacon bits & breadcrumbs	
Pretzel Sticks	\$10.00
Warm Bavarian pretzel sticks topped with kosher salt. Served with beer, cheese & Sriracha dip	
Rattlers	\$12.00
Baked marinated chicken, Jack and cheddar cheese, wrapped in a flour tortilla. Habanero sauce and ranch dressing	
Chicken, Apple & Goat Cheese Salad	\$14.00
Grilled marinated chicken, mixed greens, dried cranberries, walnuts, green and red apple slices. Local farm goats cheese. Cranberry dressing	
Cobb Salad	\$14.00
Romaine lettuce, eggs, bacon, blue cheese crumbles, sliced avocado and grilled chicken. Balsamic vinaigrette	
Rico Wrap	\$11.00
Turkey breast with mozzarella cheese, bacon, scallions in a flour tortilla. Sour cream and a chipotle cranberry sauce. Tater Tots	
Lyon Sandwich	\$13.00
Smoked Black Forest ham, salami, prosciutto, pickles, lettuce, tomato and onion. Served on focaccia bread with Sriracha mayo. Tater Tots	

BOTTLES & CANS 56

Aeronaut - Hop, Hop and Away

Amstel Light

Angry Orchard - Rosé

Angry Orchard - Crisp Apple

Bear Republic - Racer 5

Bell's - Oberon

Bell's - Official

Bell's - Two Hearted

Bluepoint - Blueberry

Bud Light

Bud Light Lime

Bud Light Orange

Budweiser

Carlsberg
Cisco - Whale's Tale
Cisco - Grey Lady
Coors Light
Corona
Corona Light
Corona Premier
Dale's Pale Ale
Dos Equis Amber
Duvel
Harpoon - Ufo White
Harpoon - Ufo Raspberry
Harpoon - Dunkin' Porter
Harpoon - Rec League
Heineken
Hoegaarden
Jack's Abbey - Blood Orange Wheat
Kentucky Bourbon Ale
Lagunitas - IPA
Left Hand - Milk Stout
Long Trail - Double Bag
Lord Hobo Brewing - Glorious
Lord Hobo Brewing - Hobo Life
Magic Hat - #9
Magners Irish Cider
Magners Pear
Michelob Ultra
Miller Lite

- Miller High Life
- Modelo Especial
- Naked OX - Pale Ale
- Narragansett - Lager
- Narragansett - Fresh Catch
- Newcastle - Brown Ale
- Red Stripe
- Sam Adams Light
- Sam Adams 26.2
- Sierra Nevada
- Singlecut - 18-watt IPA
- Tank 7 Farmhouse Ale
- Tecate Lager
- Twisted Tea
- Yuengling Lager

- WHITE CLAW HARD SELZER 5
-
- Lime
 - Black Cherry
 - Grapefruit
 - Raspberry
 - Mango

- WILLIE'S 4
-
- Ginger & Lemon
 - Mango & Passionfruit
 - Pomegranate & Acai
 - Pear & Cinnamon

- Allagash White, Portland, ME
- Angry Orchard Rosé, Walden, NY
- Ballast Point - Sculpin, Miramar, CA
- Blue Moon, Golden, CO
- Bud Light, St. Louis, MO
- Castle Island - Keeper, Norwood, MA
- Coors Light, Golden, CO
- Downeast Cider, Charlestown, MA
- Fiddlehead - IPA Shelburne, VT
- Golden Road - Mango Cart, Los Angeles, CA
- Goose Island IPA Chicago, IL
- Guinness, Dublin, Ireland
- Harpoon IPA S. Boston, MA
- Lord Hobo - Boom Sauce, Woburn, MA
- Leinenkugel's - Seasonal, Chippewa Falls, WI
- Maine Beer Co. - Lunch, Freeport, ME
- Sam Adams - Seasonal, Boston, MA
- Sam Adams - New England IPA Boston, MA
- Sam Adams - Sam '76 Boston, MA
- Shipyard - Pumpkinhead, Portland, ME
- Spaten - Oktoberfest, Munich, Germany
- Stella Artois, Leuven, Belgium
- Switchback Ale, Burlington, VT
- Wormtown - Be Hoppy IPA Worcester, MA

COCKTAILS 11

Deep Eddy Mule

Deep Eddy Vodka & Ginger Beer. Fresh lime wedge. Your Pick - Orange, Peach, Cranberry or Ruby Red Grapefruit

Malfy Gin & Tonic

Malfy Italian gin with Fever-Tree Indian tonic water. Citron, Rosé or Arancia (blood orange)

Ghost Pepper Margarita

Ghost blue agave tequila infused with ghost peppers & made into our classic margarita

Roza Mojitos

Bacardi flavored rum, muddled limes wedges, fresh mint & soda water. Your Pick - Limon, Raspberry, Grapefruit, Banana, Mango or Pineapple

Aperol Spritz

Aperol, Prosecco & Cointreau. Orange Slice

Bob Special

Sogno di Sorrento Lemoncello, Prosecco & soda water

Rosé Especial

Svedka Rosé vodka, Prosecco & soda water

Lyons Sangria

Our homemade red or white sangria infused with citrus fruits & pineapple

John Daly

Deep Eddy Sweet Tea & Deep Eddy Lemon, lemonade, iced tea & freshly squeezed lemon

Watermelon Margarita

Our Roza margarita with muddled fresh watermelon & lime wedges. Finished with watermelon schnapps

Espresso Martini

Pinnacle Double Espresso Vodka, Skyy Vanilla Bean Vodka, Tia Maria, Kahlua & Molly's Irish Cream

WILLIE'S SUPERBREW 4

Ginger & Lemon

Mango & Passionfruit

Pomegranate & Acai

Pear & Cinnamon

SWEET WHITE / BLUSH WINES & ROSÉ 5

Rosé, Ava Grace, France	AVAILABLE OPTIONS
Flavors of apricot, strawberry, peach & watermelon	\$9.00
	\$34.00
Rosé, Maison Marcel, France	AVAILABLE OPTIONS
Medium-High Intensity, youthful, floral, red & stone fruits	\$11.00
	\$42.00
Rosé, Sunseeker, California	AVAILABLE OPTIONS
Vibrant hints of strawberries and raspberries lead to a bright, crisp finish	\$12.00
	\$46.00

Rosé, Fleur de Mer, France	AVAILABLE OPTIONS
Fresh, crisp & dry style. Flavors of apricot & honeysuckle. Balanced acidity	\$12.00
	\$46.00
Riesling, Kung Fu Girl, Washington	AVAILABLE OPTIONS
Fruity and smooth with notes of ripe peach and honey	\$9.00
	\$34.00

LIGHTER INTENSITY WHITES 6

Pinot Grigio, Caposaldo, Italy	AVAILABLE OPTIONS
Tropical fruit flavors and a crisp, refreshing finish	\$9.00
	\$34.00

Pinot Grigio, Chloe, Italy	AVAILABLE OPTIONS
Juicy white peach, melon, and crisp apple	\$11.00
	\$42.00

Sauvignon Blanc, 13 Celsius, New Zealand	AVAILABLE OPTIONS
Vibrant and complex with notes of white nectarines and grapefruit	\$9.00
	\$34.00

Sauvignon Blanc, Benziger, California	AVAILABLE OPTIONS
Crisp minerality with hints of citrus and freshly cut grass	\$10.00
	\$38.00

Sauvignon Blanc, Whitehaven, New Zealand	AVAILABLE OPTIONS
Full-flavored, medium bodied with ripe tropical fruit	\$12.00
	\$46.00

Albariño, Fillaboa, Spain	AVAILABLE OPTIONS
Crisp, elegant, & dry with flavors of pear and apple	\$12.00
	\$46.00

FULLER INTENSITY WHITES 3

Chardonnay, William Hill, California	AVAILABLE OPTIONS
Hints of brown spice, citrus, & tropical fruit	\$9.00
	\$34.00

Chardonnay, Van Ruiten, California	AVAILABLE OPTIONS
Lively aromas of crisp apple, white peach & vanilla	\$10.00
	\$38.00

Chardonnay, La Crema, California	AVAILABLE OPTIONS
Enticing aromas of citrus, floral notes, butterscotch, lemon peel	\$11.00
	\$42.00

SPARKLING WINES 4

Eden, Brut Prosecco, Italy - 187ml Split	\$10.00
Extra dry with fruity, flowery and golden apple aromas	
Maschio, Brut Prosecco, Italy	AVAILABLE OPTIONS
Bouquet of white peach and orange blossoms	187ml: \$10.00
	750ml: \$35.00
Martini & Rossi, Sparkling Rosé, Italy	\$10.00
Hints of citrus, elderflower and soft peach. Notes of wild rose	
Luc Belaire, Sparkling Rosé, France - 375ml	AVAILABLE OPTIONS
Sparkling rosé, rich with a red fruit bouquet	\$12.00
	\$30.00

LIGHTER INTENSITY REDS 4

Pinot Noir, 10 Span, California	AVAILABLE OPTIONS
Aromas of red berries and fresh flowers. Asian spice notes	\$9.00
	\$34.00
Pinot Noir, Meiomi, California	AVAILABLE OPTIONS
Aromas of dark red fruits and fresh berries	\$13.00
	\$50.00
Malbec, Broquel, Argentina	AVAILABLE OPTIONS
Ripe plum and blackberry framed by hints of brown spice & black pepper	\$11.00
	\$42.00
Merlot, The Velvet Devil, Washington	AVAILABLE OPTIONS
Dark fruit, cherry, blackberry. Aromas of cedar & pipe tobacco	\$10.00
	\$38.00

FULLER INTENSITY REDS 6

Cabernet Sauvignon, Paso Creek, California	AVAILABLE OPTIONS
Plum and vanilla jump out on the nose. Tannic yet smooth and creamy	\$9.00
	\$34.00
Cabernet Sauvignon, Van Ruiten, California	AVAILABLE OPTIONS
Aromas of cherry, blackberry, & vanilla. Black cherry and vanilla flavors	\$11.00
	\$42.00
Cabernet Sauvignon, William Hill, California	AVAILABLE OPTIONS
Black cherry & blackberry fruit dusted with dried herbs and vanilla	\$13.00
	\$50.00
Cabernet Sauvignon, Benziger, California	AVAILABLE OPTIONS
Mocha and wood spices form a rich finish with seamless tannins	\$15.00
	\$58.00

Chianti, Caposaldo, Italy

AVAILABLE OPTIONS

Intense aromas of ripe fruit & flavors of fresh strawberry & plum	\$9.00
	\$34.00

Meritage, Spoken Barrel, California

AVAILABLE OPTIONS

Fresh fruit aromas of blueberry & red plum. Notes of leather & black licorice. Blend: Cabernet Sauvignon, Merlot, Zinfandel	\$12.00
	\$46.00