

3rd Coast

1260 N Dearborn St Suite C-2 60610-2255 · +13126490730 · Updated: Jun 10, 2026

[View online menu](#)



STARTERS 6

Gourmet Cheese Plate **\$14.00**

Four cheese selection served with green apples, mango chutney, dried cranberries, walnuts, warm baguette

Mediterranean **\$12.00**

baked pita with hummus, olive tapenade, and feta, topped with grape tomato, arugula, cucumber

Mini Italian Meatballs **\$12.00**

with B.B.Q. or marinara sauce and grilled baguette

Roasted Red Pepper Hummus **\$12.00**

house recipe served with toasted pita, cucumber, carrot and grape tomatoes

Baked Chevre **\$12.00**

in herb infused Pomodoro sauce with toasted baguette

Toasted Feta **\$12.00**

in E.V. olive oil, crushed red pepper, Italian spice, kosher salt, (garlic optional)

SOUP AND SALADS 8

Coast Soups **AVAILABLE OPTIONS**

One of a kind specialties

Cup: \$6.00

Bowl: \$8.00

Big Bowl Chicken Noodle Soup **\$20.00**

made to order (25mins), chicken breast, onion, arbol chili, ginger and fresh egg noodles over baby spinach & lemon

Cobb **\$18.00**

crisp lettuces, marinated chicken breast, blue cheese, tomato, avocado, and smokehouse bacon

California **\$18.00**

lettuces, tortilla chips, black olives, cheddar, avocado, chicken, roasted red pepper, salsa, B.B.Q. & Ranch

Kale & Quinoa **\$16.00**

roasted red peppers, avocado, goat cheese, tossed in citrus oregano dressing

Greek **\$15.00**

romaine mix, feta, kalamata olives, tomato, cucumber, green pepper, sweet onion, tossed in citrus oregano dressing

Adam and Eve **\$15.00**

lettuce, Granny Smith apple, walnuts, dried cranberry, goat cheese, tossed in Vidalia vinaigrette

Caesar **\$13.00**
crisp lettuce mix, house baked croutons and parmesan

BURGERS 5

Malibu **\$18.00**
avocado, fresh spinach, roasted red pepper and goat cheese

Baja **\$18.00**
pepper jack cheese, chipotle mayo and avocado

Cajun **\$18.00**
cajun spice, bacon, blue cheese, grilled onions

Ghost **\$18.00**
ghost pepper cheese, bacon, grilled onions and a side of bbq sauce

3rd Coast **\$17.00**
lettuce, tomato, grilled onions, dill pickles and cheddar cheese

SANDWICHES 10

Spicy Chicken **\$16.00**
grilled chicken, Cajun dust, pickles, red onion, arugula, mayo, pepper jack on brioche bun

Diablo Beef **\$18.00**
shaved Italian beef and melted mozzarella, Chicago Style giardiniera and au jus on grilled baguette

Dutch Club **\$18.00**
smoked turkey, dill havarti, bacon, lettuce, tomato, and mayo on skinny sourdough

White Albacore Tuna Melt **\$18.00**
seasoned tuna salad and melted cheddar cheese on grilled sourdough

Marinated Chicken **\$16.00**
lettuce, tomato, Swiss, and ranch on grilled baguette

Coronation Chicken Salad **\$16.00**
chicken, rice, curry, mango chutney, raisins, peas, apple, mayo, grilled baguette

Thick Cut B.L.T. **\$17.00**
thick cut old smokehouse bacon, lettuce, tomato, and mayo on grilled sourdough

Smoked Turkey & Brie **\$16.00**
roasted turkey breast and melted brie, on grilled baguette

Caprese **\$16.00**
fresh mozzarella, tomato, fresh basil, and pesto on grilled baguette

Grilled Cheese

cheddar and mozzarella on grilled sourdough

AVAILABLE OPTIONS

\$12.00

With Tomato: \$14.00

With Bacon: \$17.00

TACOS, ETC 5

Fajitas

bell peppers, onion, seasoning, rice, pico de gallo, sour cream, flour or corn tortilla

AVAILABLE OPTIONS

Chicken: \$18.00

Steak: \$23.00

Diablo's Tacos

seasoned ground beef, onion, cilantro, cabbage, avocado and lime on corn or flour tortilla with choice of pico de gallo or red salsa

\$16.00

Cuban Bowl

black beans, white rice, spinach, quinoa, herb dressing, chopped tomato, and avocado with choice of pico de gallo or red salsa

AVAILABLE OPTIONS

\$15.00

Add Chicken: \$20.00

Add Steak: \$25.00

Chicken Quesadillas

cheddar, spinach, grilled chicken and a side of pico de gallo on flour or corn tortillas

\$16.00

Veggie Quesadillas

roasted red pepper, spinach, feta and a side of pico de gallo on flour or corn tortilla

\$15.00

BREAKFAST ALL DAY! 22

Breakfast Sandwich

grilled egg and cheddar on thick cut sourdough

AVAILABLE OPTIONS

\$8.00

With Ham or Turkey: \$10.00

Bacon: \$12.00

Farm Fresh Eggs

2 eggs, hash browns or fruit, and toast

\$12.00

Breakfast Tacos

farm fresh scrambled eggs, mozzarella cheese, cilantro, avocado on corn or flour tortilla with choice of pico de gallo or red salsa

\$13.00

Breakfast Burrito

farm fresh scrambled eggs, mozzarella cheese, hash browns with avocado sauce and red sauce

AVAILABLE OPTIONS

\$13.00

Add Ham: \$15.00

Add Bacon or Sausage: \$16.00

Maxwell Street Smoked Polish Sausage

2 eggs, toast, side of mustard and hash browns or fruit

\$17.00

Veggie Hash

potato, broccoli, yellow squash, roasted red peppers, mozzarella, 2 eggs any style and toast

\$16.00

Pulled Pork Hash	\$18.00
slow roast pork shoulder, dry rub seasonings, shredded potato and onion with melted cheddar, 2 eggs & toast	
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House Roasted Granola	\$12.00
gourmet seeds, nuts, grains, vanilla yogurt, strawberry and banana	
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3rd Coast Scone	\$5.00
Favorite since 1985. Raspberry, Blueberry, chocolate chip served with butter and whipped cream	
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Oatmeal	AVAILABLE OPTIONS
steamed in milk served with brown sugar	\$9.00
	Add Banana, Walnuts, Cranberry or Raisins (Each): \$1.00
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Coconut Oatmeal	AVAILABLE OPTIONS
in coconut milk, with banana and coconut	\$10.00
	Add Walnuts, Cranberry or Raisins (Each): \$1.00
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Texas Cut French Toast	\$12.00
thick cut sourdough sprinkled with powdered sugar	
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Buttermilk Pancakes #1	AVAILABLE OPTIONS
	Full Order (4): \$12.00
	Add Chocolate Chip, Blueberry, Banana or Walnut (Each): \$1.00
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Buttermilk Pancakes #2	AVAILABLE OPTIONS
	Short Stack (2): \$6.00
	Add Chocolate Chip, Blueberry, Banana or Walnut (Each): \$1.00
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PB & J	AVAILABLE OPTIONS
peanut butter and seeded raspberry jam on grilled sourdough	\$6.00
	With Bananas: \$7.00
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House Omelet	\$15.00
cheddar cheese, ham, onions and bell peppers with toast choice of fruit or hash browns	
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Farmers Omelet	\$16.00
tomato, mushroom, onion, green pepper, cheddar or mozzarella, toast and fruit or hash browns	
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Greek Omelet	\$16.00
spinach, tomato, and feta cheese (black olives optional), with toast and fruit or hash browns	
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Ham and Cheddar Omelet	\$16.00
ham and cheddar cheese, with toast and fruit or hash browns	
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Cheese Omelet	\$14.00
choice of cheddar, swiss, feta or mozzarella, with toast and fruit or hash browns	
Norwegian Lox and Bagel Plate	\$20.00
cream cheese, tomato, cucumber, red onion and capers	
Steak & Eggs	\$23.00
Angus Prime skirt steak, melted cheese, flour or corn tortillas, pico de gallo and hash browns	

SIDES AND ADDITIONS 10

Old Smokehouse Bacon	\$2.00
Shaved Pit Ham	\$4.50
Sausage Links	\$5.00
Polish Sausage	\$7.00
Eggs any Style	\$5.00
Toast	\$2.00
Fruit	\$5.00
Hash Browns	\$5.00
Toasted Everything or Plain Bagel	AVAILABLE OPTIONS
	\$4.00
	Add Cream Cheese: \$5.00
Avocado	\$4.00

SIGNATURE DESSERTS 9

Chocolate Mousse Cake	\$6.50
Key Lime Pie	\$6.50
Peanut Butter Silk Pie	\$6.50
Apple Pie	AVAILABLE OPTIONS
	\$6.50
	A La Mode: \$7.50
Carrot Cake	\$6.50
Chocolate Brownie	\$3.00
Chocolate Chip Cookie	\$3.00
Brownie Sundae	\$8.00

Homer's Ice Cream**\$2.50**

vanilla, mint chip, cappuccino chip

CAFÉ DRINKS 12

Fresh Ground Coffee	\$3.50
Double Espresso	\$4.00
Cappuccino	\$4.25
Café Latte	\$4.50
Mocha Latte	\$5.00
Café Americano	\$4.00
Café au Lait	\$4.00
Chai Latte	\$5.00
Hot Tea	\$3.00
Ice Tea	\$3.00
Arnold Palmer	\$3.00
Hot Chocolate	\$3.00

JUICE, WATER, SODA 10

San Pellegrino Sparkling Water	\$3.00
Root Beer	\$3.25
Fresh Lemonade	\$3.00
Fresh Orange Juice	\$4.00
Cranberry Juice	\$3.00
Tomato Juice	\$3.00
Milk	\$2.50
Chocolate Milk	\$3.00
Coke, Diet Coke, Sprite	\$2.50
Bottled Water	\$2.50

BREAKFAST 17

3rd Coast Scone	\$5.00
Favorite since 1985. Raspberry, Blueberry or Chocolate chip, with whipped cream and butter	
Farm Fresh Eggs	\$12.00
with hash browns or fruit, choice of toast	
House Omelet	\$15.00
cheddar cheese, ham, onions and bell peppers with toast choice of fruit or hash browns	
Farmers Omelet	\$15.00
tomato, mushroom, onion, green pepper choice of cheese with toast and fruit or hash browns	
Mexican Steak & Eggs	\$23.00
skirt steak, melted cheese, hash browns, pico de gallo and corn or flour tortillas	
Breakfast Tacos	\$12.00
farm fresh scrambled eggs, mozzarella, cilantro, avocado, on corn or flour tortilla with choice of red salsa or spicy avocado salsa	
Veggie Hash	\$15.00
potato, broccoli, yellow squash, roasted red peppers, mozzarella, 2 eggs any style and toast	
Chicago Style Smoked Polish Sausage	\$17.00
2 eggs, toast, side of mustard and hash browns or fruit	
Norwegian Lox and Bagel Plate	\$19.00
cream cheese, tomato, cucumber, red onion and capers	
House Roasted Granola	\$12.00
topped with vanilla yogurt with strawberry and banana	
Oatmeal	AVAILABLE OPTIONS
steamed in milk served with brown sugar	\$8.00
	Add Banana, Walnuts, Cranberry or Raisins for (Each):
	\$1.00
Coconut Oatmeal	AVAILABLE OPTIONS
in coconut milk, with banana, coconut and honey	\$9.00
	Add Walnuts, Cranberry or Raisins for (Each): \$1.00
Breakfast Sandwich	AVAILABLE OPTIONS
grilled egg and cheddar on thick cut sourdough	\$7.00
	With Ham or Turkey: \$9.00
	With Bacon: \$10.00
PB&J	AVAILABLE OPTIONS
peanut butter and seeded raspberry jam on choice of grilled sourdough	\$6.00
	With Bananas: \$7.00

Texas Cut French Toast **\$11.00**

thick cut sourdough or Cinnamon Raisin sprinkled with powdered sugar

Buttermilk Pancakes **AVAILABLE OPTIONS**

\$10.00

Chocolate Chip, Blueberry, Banana or Walnut: \$11.00

Short Stack Pancakes **AVAILABLE OPTIONS**

\$5.00

Chocolate Chip, Blueberry, Banana or Walnut: \$1.00

FARM FRESH ALL NATURAL EGGS 20

Breakfast Sandwich **AVAILABLE OPTIONS**

fried egg, cheddar cheese on grilled sourdough

\$6.00

Ham or Sausage:

\$8.00

Bacon: \$9.00

Farm Fresh Eggs **\$9.75**

two eggs cooked any style with toast, fruit or hash browns

One One One **\$6.00**

egg, pancake, bacon

Cheese Omelet **\$12.00**

with cheddar, Swiss or mozzarella

Ham & Cheddar Omelet **\$13.00**

House Omelet **\$13.50**

pit ham, mild cheddar, onions, and peppers

Mexican Omelet **\$14.00**

chorizo, poblano pepper, onion, tomato, and queso Fresco

Greek Omelet **\$13.00**

baby spinach, tomato, and feta cheese (black olives upon request)

Italian Omelet **\$14.00**

mild Italian sausage, mozzarella, fresh basil and side of marinara sauce

Farmer's Omelet **\$13.00**

tomato, mushroom, onion, green pepper, Swiss or mild cheddar cheese

Maxwell Street Smoked Polish Sausage **\$15.00**

2 eggs, toast, hash browns or fruit

Eggs Benedict **\$13.50**

English muffin, Canadian bacon, poached eggs House hollandaise and fresh hash browns or fruit

The "Betty" Bene	\$13.50
Avocado on multigrain, sliced tomato, topped with poached eggs and side of fruit	
The Benedicto	\$14.50
English muffin, poached eggs, prosciutto, Organic Baby Arugula, pesto hollandaise and hash browns or fruit	
Lox Eggs Benedict	\$16.00
with Salsa Verde, hash browns or fruit	
Veggie Hash	\$13.00
shredded potato, broccoli, yellow squash, Italian spice, roasted red peppers, mozzarella, 2 eggs any style and toast	
Pulled Pork Hash	\$15.00
slow roast pork shoulder, dry rub seasonings, shredded potato and onion with melted cheddar, 2 eggs & toast	
Chilaquiles Rojo	AVAILABLE OPTIONS
spicy pulla chile sauce, tortilla chips, 2 eggs over easy, onions, cilantro, sour cream, queso fresco	
	\$13.00
	Add Chorizo: \$15.00
Huevos Ranchero	\$13.00
2 over-easy eggs on corn tortillas, topped with Chihuahua cheese and our house made ranchero sauce, served with pinto beans	
Mexican Steak & Eggs	\$20.00
skirt steak, melted cheese, flour or corn tortillas, pico de gallo and hash browns	

THE SWEET 7

3rd Coast Scone	\$4.50
chocolate chip, raspberry or blueberry with whipped cream and butter	
Texas Cut French Toast	\$9.50
thick cut sourdough on powdered sugar	
Stuffed French Toast	\$13.00
thick cut sourdough or Panini, walnuts, banana, melted brie, banana liqueur and whipped cream	
Oatmeal	AVAILABLE OPTIONS
steamed in milk served with brown sugar	
	\$8.50
	Add Banana, Walnuts, Cranberry or Raisins (Each): \$0.75
Coconut Oatmeal	AVAILABLE OPTIONS
steamed in coconut milk, with banana and coconut	
	\$9.00
	Add Walnuts, Cranberry or Raisins (Each): \$0.75
Buttermilk Pancakes	AVAILABLE OPTIONS
	Full Order (4): \$9.00
	Plain Short Stack (2): \$5.00
	Add Chocolate Chips, Blueberries, Banana or Walnuts:
	\$10.50
	Add Chocolate Chips, Blueberries, Banana or Walnuts: \$6.00

House Roasted Granola **\$12.50**
vanilla yogurt and mixed fruit

SANDWICHES, SALADS, ETC.. 11

Diablo's Beef Sandwich **\$14.00**
Italian beef, mozzarella, on grilled baguette with spicy giardiniera and au jus

White Albacore Tuna Melt **\$14.00**
seasoned all white albacore tuna salad and cheddar on grilled sourdough

Thick Cut B.L.T. **\$14.00**
three strips of our thick cut smokehouse bacon, lettuce, tomato, mayo, on grilled sourdough

Coronation Chicken Salad Sandwich **\$13.00**
curry, rice, apple, raisins, mango chutney, mayo, grilled baguette

Caprese Sandwich **\$13.00**
fresh mozzarella, tomato, fresh basil and pesto on grilled baguette

Smoked Turkey & Brie Sandwich **\$13.00**
on grilled baguette

Cobb Salad **\$15.00**
chilled marinated chicken, smokehouse bacon, crumbled blue cheese, tomato and avocado

Kale & Quinoa Salad **AVAILABLE OPTIONS**
roasted red peppers, avocado, goat cheese, tossed in citrus oregano \$12.50
Add Chilled Marinated Chicken: \$16.50

Caesar **AVAILABLE OPTIONS**
croutons and shredded parmesan \$10.00
Add Cold Marinated Chicken: \$14.00

Norwegian Lox & Bagel Plate **\$16.00**
plain or everything bagel, cream cheese, sliced tomato, cucumber, red onion and capers

Breakfast Bowl **\$14.00**
organic tri color quinoa, black beans, avocado, poached eggs topped with fresh spinach and sundried tomato

EYE OPENERS 7

Mimosa **\$5.00**
sparkling wine topped off with orange juice

Pimosa **\$5.00**
sparkling wine topped off with pineapple juice

Bloody Mary **\$5.00**
vodka, tomato juice, spices and lemon, with a signature garnish

Jumbo Margarita	\$7.00
tequila, triple sec and lime juice, hand-shaken with salt and lime garnish	
Fuzzy Navel	\$7.00
vodka, peach schnapps and fresh-squeezed orange juice	
Long Island Ice Tea	\$7.00
lemonade, vodka, gin, tequila, rum, triple sec, coke	
Lynchburg Lemonade	\$7.00
bourbon, triple sec, lemon juice	

HOTTIE TOTTIES 4

Fragile Baby

Bailey's, Frangelico

Irish Coffee

Tullamore Dew, Bailey's, Whip Cream

Keoke Coffee

Coco, Brandy, Kahlua

Peppermint Paddy

Peppermint Schnapps, Hot Chocolate

CRAFT BEER 7

3 Floyds Yum Yum Pale Ale, Indiana	\$6.00
Lagunitas Summer Lagur Limited, California	\$6.00
Original Sin Black Widow Hard Apple, Michigan	\$6.00
Shorts Brew Soft Parade Shandy Ale, Michigan	\$6.00
North Coast Scrimshaw Pilsner, California	\$6.00
Stella Artois, Belgium	\$6.00
Modelo, Mexico	\$5.00

WINES BY THE GLASS 2

Featured House Red	\$8.00
Featured House White	\$8.00

JUICE + SODAS 13

San Pellegrino Sparkling Water	\$3.00
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San Pellegrino Orange	\$3.00
Root Beer	\$3.25
Torani's Italian Soda	\$3.00
Fresh Lemonade	\$3.00
Fresh-Squeezed Orange Juice	\$4.00
Fresh Grapefruit Juice	\$4.00
Cranberry Juice	\$3.00
Tomato Juice	\$3.00
Milk	\$2.50
Hot Cider (Seasonal)	\$4.00
Coke, Diet Coke, Sprite	\$2.75
Bottled Water	\$2.50

CLASSIC COCKTAILS 8

Moscow Mule Monday	\$5.00
Vodka, Lime Juice, Ginger Beer	
Tequila Tuesday	\$5.00
Jumbo Hand-shaken Margarita	
Whiskey Wednesday	\$5.00
All Call Whiskey Mixed Drinks	
Thirsty Thursday	\$5.00
All Well Drinks	
Feel Good Friday	
\$1 off All Craft Beers	
Sassy Saturday	
\$1 off all cocktails	
Sizzling Sunday	
\$1 off all wine glass pours	
Saturday & Sunday	\$5.00
Mimosa's, Pimosa's, and Bloody Mary's	

CLASSICS 8

Gimlet	\$8.00
Bombay Sapphire Gin, Lime Juice, Simple Syrup	
Old Fashioned	\$9.00
Bulleit Bourbon, Angostura Bitters, Orange Bitters, Simple Syrup	
Martini	\$9.00
House Vodka or Gin, Dry Vermouth	
Cosmopolitan	\$8.00
Titos Vodka, Triple Sec, Cranberry Juice, Lime juice	
Manhattan	\$9.00
Old Weller Bourbon, Sweet Vermouth, Angostura Bitters	
Margarita	\$7.00
Fresh Lime Juice, Tequila, Triple Sec	
Negroni	\$8.00
Tanqueray Gin, Campari, Sweet Vermouth	
Bloody Mary	\$7.00
Secret House Recipe!	

THE SWEETER SIDE 7

Lemoncello Drop	\$8.00
Stoli Vodka, Lemoncello, Lemon Juice	
Moscow Mule	\$7.00
House Vodka, Gosling Ginger Beer, Lime Juice	
Cappuccini	\$9.00
Stoli Vanil, Kahlua, Baileys, Espresso, ½ and ½	
Fuzzy Navel	\$7.00
House Vodka, Orange Juice, Peach Schnapps	
White Russian	\$8.00
Stoli Vodka, Kahlua, ½ and ½	
Chocolate Martini	\$8.00
Absolute VanillaVodka, Crème de Cacao	
Crazy Cupid	\$8.00
Absolute Vanilla Vodka, Ginger Ale, Cherry Juice	

DESSERT 12

Apple Pie a la Mode	\$6.50
Carrot Cake	\$5.50

Chocolate Flourless Cake	\$5.50
Key Lime Pie	\$5.50
Peanut Butter Silk Pie	\$5.50
Chocolate Sundae	\$6.00
Brownie Sundae	AVAILABLE OPTIONS
	\$7.00
	Gluten Free Add: \$1.00
Chocolate Brownie	\$3.00
Chocolate Chip Cookie	\$3.00
OMG Fudge Brownie	\$4.00
Homer's Ice Cream	\$2.50
Vanilla, Pistachio, Mint Chip, Cappuccino Chip, Moose Tracks	
Dessert Drink Special	\$8.00
Vanilla Absolute Hot Chocolate	

SCOTCHES ⁶

Macallan 12 Year Old	\$11.00
Glenmorangie 10 Year Old	\$9.00
Spring Bank 10 Year Old	\$12.00
Talisker "Distillers Edition"	\$13.00
Monkey Shoulder	\$11.00
Balvenie 12 Year Old	\$10.00

WHISKEYS / BOURBONS ⁹

Rowan's Creek Bourbon	\$10.00
Knob Creek	\$10.00
Four Roses	\$10.00
small batch	
Bulleit Bourbon	\$9.00
Weller "Antique 107"	\$11.00
Bulleit Rye	\$10.00
Old Granddad 100 Proof	\$8.00

Eagle Rare 10 Year Old

\$10.00

Buffalo Trace

\$10.00

COGNAC 2

Courvoisier V.S.

Hennessy V.S.

COFFEE DRINKS 4

Fragile Baby

Bailey's, Frangelico

Irish Coffee

Tullamore Dew, Bailey's, Whip Cream

Keoke Coffee

Coco, Brandy, Kahlua

Peppermint Paddy

Peppermint Schnapps, Hot Chocolate

WHITES 16

Today's Featured White

ask your server

AVAILABLE OPTIONS

Glass: \$9.00

Half Carafe: \$20.00

Bottle: \$28.00

'NV Blanc de Blanc Pierre Delize Sparkling, France

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$28.00

NV Bivio Prosecco, Italy

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

NV Fluteau Champagne, France

\$69.00

'04 Veuve Clicquot Champagne, France

\$149.00

'14 Vignoble D'Azur Cotes De Provence Rose, France

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$28.00

'14 Heinz Eifel Riesling, Mosel Valley, Germany

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$32.00

'15 Il Conti Pinot Grigio, Fossalta, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
'15 Gouleyant Sauvignon Blanc, Gascogne, France	\$42.00
Sancerre, France'15 Le Petit Broux Sancerre,	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$42.00
'13 Matahiwi Estate Sauvignon Blanc, Waiarapa, New Zealand	\$42.00
'16 Maui Sauvignon Blanc, Marlborough, New Zealand	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$42.00
'15 Txispaz Getariako Txakolina, Catalunya, Spain	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
'13 Kettmeir Pinot Bianco, Aldo Adiage, Italy	\$28.00
'14 Azienda Agricola San Salvatore Falanghina, Campania, Italy	\$35.00
'13 Paraiso Chardonnay King City, California	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00

REDS 25

Today's Featured Red	AVAILABLE OPTIONS
ask your server	Glass: \$9.00
	Half Carafe: \$20.00
	Bottle: \$28.00
'10 Stanford Pinot Noir, Sta Rita Hills, California	\$56.00
'13 Gerard Bertrand Pinot Noir, Languedoc, France	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
'12 Gary Farrel Pinot Noir, Sanoma, California	\$52.00
'14 Divining Rod, Divine Red Blend, Lodi, California	\$32.00
'12 Les Dentelles Cotes Du Rhone, France	\$42.00
'14 Barbera d'Alba Brandini, La Morra, Italy	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$32.00
'13 Viamonte Bonarda, Mendoza, Argentina	\$36.00

'14 Chateau Laulerie Bergerac Malbec, France	\$42.00
'15 Andeluna, Malbec, Mendoza, Argentina	AVAILABLE OPTIONS Glass: \$10.00 Bottle: \$36.00
'12 La Croix de Sain't Jean Minervois, Languedoc, France	\$29.00
'12 SassoRegale "Big Rock" Sangiovese, Maremma, Italy	\$42.00
'13 Corte alla Flora Sangiovese, Montepulciano, Italy	\$32.00
'14 Domaine Haut de Mourier Merlot, France	\$42.00
'13 Jason Stephens Cabernet Sauvignon, Napa, California	AVAILABLE OPTIONS Glass: \$10.00 Bottle: \$36.00
'13 G3 Cabernet Sauvignon, Benton City, Washington	\$36.00
'13 Lapostolle Cabernet Sauvignon, Santa Cruz, Chile	\$42.00
'09 Valenciso Reserve Rioja, California	\$72.00
'11 Cain Vineyard NV11 Cain Cuvee, Napa, California	\$49.00
'14 Gran Passione Roso "baby" Amarone, Veneto, Italy	\$39.00
'13 Three Ridge Zinfandel, Sonoma, California	\$42.00
'11 Corte alla Flora Brunello di Montalcino, Montepulciano, Italy	\$72.00
'10 Chateau Tayac Margaux, Gironde, France	\$49.00
Valdefinjas, Spain'10 Numanthia Tempranillo Toro,	\$85.00
La Morra, Italy'11 Cordero di Montezemolo Barolo,	\$89.00