



APPETIZERS 8

Fried Cheese Ravioli Sticks **\$12.75**

Our family's secret ravioli, stuffed with an assortment of cheeses, and fried to a light golden brown color. Served with marinara

The Artichoke King **\$10.00**

The family has finally cornered the mar- ket on artichokes! Lightly fried, served with peppadews and a lemon-garlic aioli, you won't be able to get enough of this one!

Chicken DOA **\$11.00**

Chicken tenderloins served with your choice of sauce and steak fries

Cheese Fries **\$11.00**

Steak fries with bacon, melted provolone and mozzarella

The Tony **\$12.00**

Our famous cheese bread, topped with feta, parmesan, mozzarella, and mixed herbs. Served with olive oil and marinara for dipping

Bruschette **\$9.50**

Our unique family version of the Italian classic. Our homemade, seasoned focaccia bread topped with gorgonzola cheese and Italian tomato relish

Garlic Bread & Cheese **\$6.50**

Thick, homemade focaccia, smothered in cheese and toasted in our stone oven

Free As a Bird **\$12.50**

Wings and drummies, served with your choice of barbecue, buffalo or hot! Served with ranch or bleu cheese dressing

SALADS 7

Spinaci **\$18.00**

Sometimes the simplest is the best - spinach, hand-cut bacon, goat cheese, candied pecans, and pickled red onions tossed in a balsamic vinaigrette

House Salad **AVAILABLE OPTIONS**

Lettuce topped with red onion, tomatoes, and cucumbers. Served with your choice of dressing **Small: \$6.00**
Large: \$9.50

Puccetti **\$19.75**

Because we spare no expense for our women! Spinach, baby greens, dried cranberries, Marcona almonds, and lemon poppy chicken, finished with a trio of golden deep-fried goat cheese coins

Caprese	\$14.00
Burrata and vine-ripened tomatoes, surrounded by a bed of field greens, drizzled with balsamic reduction and topped with a chiffonade of basil	
The Boot	\$12.00
Our Italian chopped salad. (That means no lettuce!) Complete with cucumbers, green peppers, onions, tomatoes, pepperoncini, Kalamata olives, and Salame Toscano, tossed in Italian dressing and garnished with goat cheese. You'll kick your- self if you miss this!	
The Greek	AVAILABLE OPTIONS
Romaine and iceberg lettuce, topped with red onions, Kalamata olives, cucumbers, tomatoes, feta, pepperoncini peppers, and feta-stuffed peppadews. Finished with a Greek vinaigrette	\$17.00
	\$8.00
Caesar Salad	AVAILABLE OPTIONS
Romaine lettuce, shredded parmigiana, croutons and a homemade Caesar dressing	\$7.00
	\$13.00

PASTAS & ENTREES 11

On the Record - Build Your Own Pasta!	\$11.95
The Don invites you to build your own pasta! Pick Your Pasta: Penne, Angel Hair, Spaghetti, Fettuccine, Zucchini Spiral (add \$3). Pick Your Sauce: Marinara, Alfredo, Pesto, Pomodoro, Pesto Cream Bolognese (add \$1). Extras: Add any pizza toppings and bada bing! (Charged as a Capone topping)	
The Consigliere	\$16.00
Take our advice, you'll love our famous meat lasagna served with marinara	
The Cugine	\$17.50
A tender chicken parmigiana served on a bed of angel hair pasta, topped with our marinara, provolone, and mozzarella	
Port Authority	\$16.00
This fresh pasta dish has just enough wine in it to get you through customs. Angel hair, shrimp, and our homemade pomodoro sauce!	
Moustache Pete's	\$12.00
For the old generation. A traditional fettuccine with a rich alfredo sauce	
The Brando	\$17.50
The family's twist on saltimbocca! Chicken breast, prosciutto, and provolone on a bed of angel hair, alfredo, red onion, and sage. Baked in our oven and served piping hot	
The Davinci	\$15.50
A blend of cheeses, chicken, spinach, and spices, stuffed into cannelloni, topped with alfredo sauce and mozzarella, and baked in our stone oven	
Ol' Blue Eyes	\$14.00
Frankie's ruling body of Italian dishes. Four of our homemade meatballs, covered in marinara, and served on a score of spaghetti	
The Mark	\$19.00
Roasted chicken with sun-dried tomatoes, mushrooms, broccoli, and angel hair. Tossed in our pesto cream sauce	
The Grand Larseny	\$19.00
Our creamy spaghetti carbonara with fresh peas, onions, and crumbled speck, and finished with cracked black pepper. It'd be a crime not to order this one!	

The Promotion	\$15.00
Bolognese steeped with Italian wine, served over a bed of angel hair. A classic for the up-and-coming!	

PIZZA PIES 14

The Godfather	AVAILABLE OPTIONS
In celebration of MAFIAoZA'S 15th anniver-sary ! Three-inch Brooklyn pepperoni, home-made fresh mozzarella, finished with pecorino fausa. Looks like the associate worked his way to the top!	\$25.00
	\$32.00
Santa Margherita	AVAILABLE OPTIONS
Our traditional Margherita pie, featuring homemade mozzarella, tomatoes, olive oil, and tons of fresh basil to bring you back to old Napoli!	\$19.50
	\$27.50
Formaggi - Five	AVAILABLE OPTIONS
A traditional blend of mozzarella, pecorino fausa, provolone, parmesan, and feta	\$16.00
	\$22.00
The Dolan	AVAILABLE OPTIONS
The Dolan is known in many circles as "the family's consigliere." Sweet BBQ chicken, our cheese blend, and a BBQ sauce base	\$19.00
	\$26.00
The Associate	AVAILABLE OPTIONS
For those working their way up the family tree. A traditional pepperoni pie!	\$13.90
	\$19.70
Brass Knuckles	AVAILABLE OPTIONS
This pie is for all of our brothers in Buffalo. Our spicy wing sauce, blue cheese crumbles, and Buffalo chicken. "Gaurdar dal mangiatore," - beware, eater!	\$19.00
	\$26.00
The Informant	AVAILABLE OPTIONS
This one is so good, you'll want to tell everyone. Roasted veggies - mushrooms, green peppers, onions, tomatoes, and red peppers - with our basil alfredo sauce	\$16.50
	\$22.75
The Demartino	AVAILABLE OPTIONS
'Cause he's not gonna tell you twice! Salame Toscano, sundried tomatoes, goat cheese, and our homemade mozzarella. Topped with arugula and basil chiffonade	\$28.00
	\$36.00
The Rico Act	AVAILABLE OPTIONS
It's so good, it's criminal, But the feds got nothing' on us! Pepperoni, Italian sausage, mushrooms, and caramelized onions	\$27.00
	\$35.00
Brother Fredo	AVAILABLE OPTIONS
For people on the sly. Spinach and alfredo with roasted chicken, artichokes, and cheese	\$21.50
	\$28.50
The Long Vacation	AVAILABLE OPTIONS
For the few who might have to get away. Pineapple, ham, and cheese	\$16.00
	\$23.00
The Greek	AVAILABLE OPTIONS
For our Greek brothers. Plum tomatoes, red onions, green peppers, black olives, feta cheese, and a creamy Greek vinaigrette	\$17.50
	\$25.00

The Teamster	AVAILABLE OPTIONS
Good enough to make Jimmy proud. Bacon, Italian sausage, salami, and pepperoni	\$27.00
	\$35.00
The Last Request	AVAILABLE OPTIONS
One bite, and you'll think you're in heaven! Pepperoni, sausage, salami, black olives, red onions, green peppers, garlic,	\$28.00
extra cheese, sun-dried tomatoes, Portobello mushrooms, and jalapeños	\$36.00

PIZZA PIES - BUILD YOUR OWN PIZZA PIE 4

Build Your Own Pizza Pie	AVAILABLE OPTIONS
Have your pie however you would like (for an extra price, of course)	Slice: \$3.25
	Capone (12" Pie): \$11.95
	Gluten Free (14" Pie): \$16.95
	Don (18" Pie): \$15.95
Make Any Capone Specialty Pizza Gluten-Free! Add:	\$5.00

Average Joe Toppings	AVAILABLE OPTIONS
Anchovies, Basil, Black Olives, Broccoli, Extra Cheese, Garlic, Green Peppers, Ham,	Slice: \$1.00
Jalapenos, Mushrooms, Pepperoni, Pepperoncini, Pineapple, Plum Tomatoes, Red	Capone: \$1.95
Onions, Red Peppers, Salami, Italian Sausage, Yellow Peppers	Don: \$3.75

Primo Toppings	AVAILABLE OPTIONS
Artichokes, Arugula, Bacon, Blue Cheese, Chicken (plain, BBQ, buffalo, or hot), Feta,	Slice: \$1.75
Link Sausage, Kalamata Olives, Meatballs, Pesto, Portobello, Spinach, Sundried	Capone: \$3.25
Tomatoes, Brooklyn Pepperoni	Don: \$4.50

Wicked Good Toppings	AVAILABLE OPTIONS
Goat Cheese, MAFIAoZA'S Mozzarella, Truffle Salt, Caramelized Onions, Peppadews,	Slice: \$2.25
Ricotta, Salame Toscano, Informant Mix	Capone: \$4.50
	Don: \$6.75

YOUNG TURKS (12 AND UNDER PLEASE) 6

Spaghetti with Meatball	
Penne with Butter	
Fettucine Alfredo	
Chicken Tenders & Fries	
Large Single Cheese Stick with dipping sauce	\$5.00
Carrots & Celery with Ranch	\$5.00
Veggies in all their natural goodness	

SIDES 4

Homemade Meatballs (3)	\$7.00
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Goat Cheese Buttons (2)	\$7.00
Sautéed Spinach	\$6.00
Steak Fries	\$5.00

DESSERTS 5

Chocolate or Vanilla Gelato	\$10.00
Cheesecake	\$10.00
Chocolate Cake	\$10.00
Fried Dough	\$10.00
Cannoli	\$10.00

COCKTAILS 9

F. Scott's Fizz	\$11.00
Pickers Vodka / dry curacao / pomegranate / orange / lime	
Single White Female	\$11.00
Pickers Vodka / lavender / ginger / lime	
Winter is Coming	\$13.00
Finca Decero / cranberry / orange / cinnamon / cloves / allspice / Gran Marnier	
Did You Miss Me?	\$9.00
Avion Silver / lemon / agave / basil	
Rock Punch	\$10.00
Captain Morgan / St. Elisabeth's / allspice / nutmeg	
Labrador	\$12.00
Tito's / mint / cinnamon / grapefruit soda	
Euphoria, Part II	\$8.00
Hendrick's / elderflower / basil / lemon	
Cat's Meow	\$11.00
Patrón Silver/ pomegranate / agave nectar / lime	
Punch Drunk Love	\$8.00
Cumberland Cask / cranberry / lemon / lime / orange	

VODKA 10

Absolut	
Cathead Honeysuckle Deep Eddy Ruby Red	

Grey Goose

Ketel One

Pickers

Local Spirit

Pickers Blood Orange

Local Spirit

Stolichnaya

Stoli Vanilla

3 Olives Berry

Tito's

GIN 5

Bombay Sapphire

Bombay East

Gordon's

Hendrick's

Tanqueray

TEQUILA 6

Avion Silver

Don Julio Silver

Don Julio 70

Don Julio 1942

Luna Azul

Patrón Silver

RUM 5

Bacardi Light

Bacardi Oakheart

Captain Morgan

Malibu

Angel's Envy

Basil Hayden

Bulleit

Bulleit Rye

Crown Royal

Cumberland Cask

Local Spirit

Cumberland Cask Barrel Cut

Local Spirit

Cumberland Cask Ruby Cut

Local Spirit

Evan Williams

Fireball

Gentleman Jack

Jack Daniel's

Knob Creek

Larceny

Maker's Mark

Pennington's

Local Spirit

Strawberry Rye

Local Spirit

Templeton Rye

Whisper Creek

Local Spirit

Whisper Creek Mocha

Local Spirit

Wild Turkey

Woodford Reserve

SCOTCH & IRISH WHISKEY 6

Dewar's White Label

Glenlivet 12

Jameson's

Johnnie Walker Black

Middleton's

Powers

CORDIALS 11

Bailey's

Chambord

Chartreuse

Frangelico

Gran Marnier

Jaegermeister

Kahlua

Sambuca Black

Sambuca Romana

St. Germain

Tuaca

SPARKLING 3

Cielo Prosecco NV, Vicenza

bright, fresh, floral

AVAILABLE OPTIONS

5 Ounce pour: \$8.00

9 Ounce pour: \$12.00

CA' De' Medici Lambrusco Rosso NV, Emilia-Romagna

light, fruity, bubbly

AVAILABLE OPTIONS

5 Ounce pour: \$9.00

9 Ounce pour: \$13.00

Zonin Prosecco NV, Veneto

almond, delicate, balanced

\$11.00

PINOT GRIGIO 4

Folonari 2014, Veneto	AVAILABLE OPTIONS
dry, crisp, floral	5 Ounce pour: \$7.00
	9 Ounce pour: \$10.00
Mezzacorona 2014, Trento	AVAILABLE OPTIONS
aromatic, crisp green apple, mineral	5 Ounce pour: \$9.00
	9 Ounce pour: \$13.00
Bottega Vinaia 2014, Trento	AVAILABLE OPTIONS
crisp, floral, lingering	5 Ounce pour: \$11.00
	9 Ounce pour: \$16.00
Kris 2014, Delle Venezie	AVAILABLE OPTIONS
citrus, almond, refreshing	5 Ounce pour: \$14.00
	9 Ounce pour: \$20.00

CHARDONNAY 2

A-Z 2014, Oregon	AVAILABLE OPTIONS
bright, kiwi, tangerine, pure	5 Ounce pour: \$9.00
	9 Ounce pour: \$13.00
Rodney Strong "Chalk Hill" 2013, Sonoma, CA	AVAILABLE OPTIONS
toasty vanilla, creamy, long	5 Ounce pour: \$15.00
	9 Ounce pour: \$21.00

OTHER WHITES 5

Villa Pozzi Moscato 2014, Sicilia	AVAILABLE OPTIONS
light, tropical fruits, crisp	5 Ounce pour: \$8.00
	9 Ounce pour: \$12.00
Chateau Ste. Michelle Riesling 2014, Columbia Valley	AVAILABLE OPTIONS
refreshing, sweet lime, mineral	5 Ounce pour: \$8.00
	9 Ounce pour: \$12.00
Lonely Cow Sauvignon Blanc 2014, New Zealand	AVAILABLE OPTIONS
crisp, pineapple, white pepper	5 Ounce pour: \$9.00
	9 Ounce pour: \$13.00
Gerard Bertrand Cotes de Roses 2014, Languedoc	AVAILABLE OPTIONS
Grenache, Cinsault, Syrah; floral rose, summer fruit, fresh	5 Ounce pour: \$11.00
	9 Ounce pour: \$16.00
Haut de Mourier Viognier 2014, Languedoc	AVAILABLE OPTIONS
apricots, lavender & honey, sensational	5 Ounce pour: \$9.00
	9 Ounce pour: \$13.00

CHIANTI 2

Gabbiano 2014, Toscana medium, strawberry & cherry, wood	AVAILABLE OPTIONS 5 Ounce pour: \$9.00 9 Ounce pour: \$13.00
Straccali 2014, Toscana refreshing, ripe red fruit, velvety	AVAILABLE OPTIONS 5 Ounce pour: \$11.00 9 Ounce pour: \$16.00
PINOT NOIR 4	
Folonari 2014, Veneto dry, savory, black currant	AVAILABLE OPTIONS 5 Ounce pour: \$7.00 9 Ounce pour: \$10.00
Mark West 2014, California intense, red & black cherry, rich	AVAILABLE OPTIONS 5 Ounce pour: \$8.00 9 Ounce pour: \$12.00
Santa Rita Secret Reserve 2014, California floral, blueberry, vanilla, juicy	AVAILABLE OPTIONS 5 Ounce pour: \$10.00 9 Ounce pour: \$14.00
Au Bon Climat 2014, California sweet spice, black cherry, licorice	AVAILABLE OPTIONS 5 Ounce pour: \$14.00 9 Ounce pour: \$20.00
CABERNET SAUVIGNON 2	
Liberty School 2013, California plum & violets, allspice, long	AVAILABLE OPTIONS 5 Ounce pour: \$9.00 9 Ounce pour: \$13.00
Joseph Carr 2012, Napa, CA medium, toffee, cherry, lengthy	AVAILABLE OPTIONS 5 Ounce pour: \$14.00 9 Ounce pour: \$20.00
OTHER REDS 5	
Trapiche Broquel Malbec 2013, Mendoza, Argentina full, black fruit, smoke	AVAILABLE OPTIONS 5 Ounce pour: \$9.00 9 Ounce pour: \$13.00
Jaboulet Parallèle 45 Côtes-du-Rhône 2013, Rhône, France spice, red fruit, round	AVAILABLE OPTIONS 5 Ounce pour: \$12.00 9 Ounce pour: \$17.00
Fantini Sangiovese 2013, Abruzzo medium, black cherry, balanced	AVAILABLE OPTIONS 5 Ounce pour: \$12.00 9 Ounce pour: \$17.00

Finca Decero Malbec 2012, Mendoza, Argentina	AVAILABLE OPTIONS
fresh, violet, French oak	5 Ounce pour: \$14.00
	9 Ounce pour: \$20.00
Estancia Merlot 2013, California	AVAILABLE OPTIONS
toasty, dark fruit, vanilla	5 Ounce pour: \$14.00
	9 Ounce pour: \$20.00

LIGHT & BRIGHT 12

Lima Vinho Verde 2013, Portugal	\$30.00
Loureiro blend; mineral, lemongrass, refreshing	
Santa Cristina Campogrande Orvieto 2014, Umbria	\$40.00
Grecchetto/Trebbiano; fresh, orange flower, savory	
Villa Sparina Gavi 2013, Piemonte	\$49.00
Cortese; flowery, white peach, rich	
Tenuta la Marchesa Gavi 2013, Piemonte	\$61.00
Cortese; lively, ripe apples, dry	
Champalou Vouvray 2012, Loire, France	\$65.00
Chenin Blanc; light, citrus, white flower, balanced	
Mezzacorona Pinot Grigio 2014, Trento	\$21.00
aromatic, crisp green apple, mineral	
Bottega Vinaia Pinot Grigio 2014, Trento	\$33.00
crisp, floral, lingering	
Kris Pinot Grigio 2014, Delle Venezie	\$36.00
citrus, almond, refreshing	
Zenato Pinot Grigio 2013, Veneto	\$40.00
soft, white peach, green apple, smooth	
Jermann Pinot Grigio 2012, Collio, Friuli	\$82.00
intense, fruity, balanced	
Elizabeth Spencer Pinot Blanc 2012, California	\$48.00
full, stone fruit, delicate	
Anne Amie Pinot Gris 2014, Willamette Valley, OR	\$55.00
aromatic, Meyer lemon, elegant	

SWEET & SMOOTH 10

Villa Pozzi Moscato 2014, Sicilia	\$32.00
light, tropical fruits, crisp	

Seven Daughters Moscato 2014, California	\$50.00
sweet, honey & peach, fruity	
Chateau Ste. Michelle Riesling 2014, Columbia Valley, WA	\$30.00
refreshing, sweet lime, mineral	
Mönchhof Estate Riesling 2013, Mosel, Germany	\$52.00
lush juicy peach, mineral	
Lonely Cow Sauvignon Blanc 2014, New Zealand	\$30.00
crisp, pineapple, white pepper	
Kono Sauvignon Blanc 2014, New Zealand	\$34.00
intense, citrus, clean	
Wavertree Sauvignon Blanc 2012, California	\$39.00
rich, oak, fruit, lingering	
Drylands Sauvignon Blanc 2014, New Zealand	\$42.00
pleasant, ripe passion fruit, structured	
Duckhorn Sauvignon Blanc 2013, Napa Valley, CA	\$77.00
smooth, citrus & pear, persistent	
Haut de Mourier Viognier 2014, Languedoc	\$29.00
apricots, lavender & honey, sensational	

FULL-BODIED & STRIKING 13

Blindfold 2012, Napa Valley, CA	\$69.00
bright, honeydew, mandarin orange, complex	
Bastianich "Vespa" Bianco 2012, Friuli	\$86.00
Chardonnay/Sauvignon/Picolit; expressive, honey, pear, long	
A - Z Chardonnay 2014, Oregon	\$32.00
bright, kiwi, tangerine, pure	
Educated Guess Chardonnay 2013, Napa Valley, CA	\$44.00
creamy, tropical fruit, spicy	
Rodney Strong "Chalk Hill" Chardonnay 2013, Sonoma, CA	\$56.00
full, golden delicious apple, long	
Miracle One Chardonnay 2012, Sonoma, CA	\$69.00
full, banana, vanilla, long	
Bouchaine Estate Chardonnay 2011, Carneros, CA	\$77.00
textured, bright citrus, elegant	
Shafer Red Shoulder Ranch Chardonnay 2012, Carneros, CA	\$102.00
juicy, honeysuckle, white peach, mineral	

Pahlmeyer Chardonnay 2012, Napa Valley, CA	\$187.00
layered, mandarin orange zest, candied lemon, intense	
Joseph Drouhin Puligny-Montrachet 2012, Burgundy, France	\$127.00
Chardonnay; bright & harmonious, trees in bloom, silky	
Laporte Sancerre 2012, Loire, France	\$80.00
Sauvignon Blanc; dry, delicate, exotic fruit, velvety	
Palazzo Cuvée Blanc 2012, Napa Valley, CA	\$85.00
Sauvignon Blanc/Semillon; seductive, floral, complex	
Gerard Bertrand Cotes de Roses 2014, Languedoc	\$34.00
Grenache, Cinsault, Syrah; floral rose, summer fruit, fresh	

SOFT & SUBTLE 13

Secco Bertani Verona 2011, Veneto	\$42.00
Corvina/Rondinella/Molinara; light, cherry, tangy	
Zenato Valpolicella 2012, Veneto	\$55.00
Corvina/Rondinella/Molinara; fresh, velvety, structured	
Marziano Abbona Papa Celso Dolcetto 2011, Piemonte	\$65.00
firm, black fruit, powerful	
Bouchard Père et Fils Bourgogne Rouge 2012, Burgundy, France	\$70.00
Pinot Noir; aromatic, ripe red fruit, balanced	
Mark West Pinot Noir 2014, California	\$28.00
intense, red & black cherry, rich	
Irony Pinot Noir 2012, California	\$35.00
plum & violets, allspice, long	
Au Bon Climat Pinot Noir 2014, California	\$59.00
sweet spice, black cherry, licori	
A - Z Pinot Noir 2013, Oregon	\$50.00
vibrant, cherry tobacco, forward	
Santa Rita Secret Reserve Pinot Noir 2014, California	\$34.00
floral, blueberry, vanilla, juicy	
Belle Glos Dairyman Pinot Noir 2013, Russian River Valley, Sonoma, California	\$87.00
fig jam, cherry, balanced	
Penner Ash Pinot Noir 2013, Willamette Valley, OR	\$115.00
striking, Asian spice, cherry, long	
DuMol Pinot Noir 2013, Russian River Valley, California	\$140.00
plush, dried strawberry, fruity	

Flowers "Camp Meeting Ridge" Pinot Noir 2012, Sonoma	\$204.00
intriguing, blood orange & black cherry, precise	

MEDIUM INTENSITY & INTERESTING 29

Santi Amarone della Valpolicella Classico 2009, Veneto	\$160.00
Corvina; dry, spices & cherry jam, toasty.	
Tommasi Amarone della Valpolicella Classico 2010, Veneto	\$185.00
Corvina; warm, cherry & plum, smooth.	
Marchesi di Barolo Maraia Barbera 2012, Piemonte	\$30.00
smooth, toasted oak, supple.	
Ca'Bianca "Ante" Barbera d' Asti 2011, Piemonte	\$70.00
full, sweet spices, lingering.	
Giacosa Barbera d'Alba 2012, Piemonte	\$105.00
expansive, hint of blackberry, warm	
Gabbiano Chianti 2014, Toscana	\$32.00
medium, strawberry & cherry, wood	
Straccali Chianti 2014, Toscana	\$39.00
refreshing, ripe red fruit, velvety	
Fantini Sangiovese 2013, Abruzzo	\$42.00
medium, black cherry, balanced	
Col d'Orcia Rosso Spezieri 2007, Toscana	\$65.00
fresh, fruit, harmonious & lingering	
Cacciata Chianti Classico 2008, Toscana	\$59.00
medium, overripe cherry, earthy	
Melini La Selvanella Chianti Classico Riserva 2008, Toscana	\$71.00
generous, leather & wild game, textured	
Antinori Peppoli Chianti Classico 2010, Toscana	\$75.00
full, cherry vanilla, sustained	
Geggiano Chianti Classico 2010, Toscana	\$90.00
balanced, hint of berry, velvety	
Nino Negri "5 Stelle" Sfursat 2012, Lombardia	\$197.00
Nebbiolo; complex, cloves & plum, elegant	
Antinori Tignanello 2011, Toscana	\$225.00
Sangiovese/Cabernet; intense, paprika & cherry, complex	
Tenuta San Guido Sassicaia 2010, Toscana	\$395.00
Cabernet Sauvignon; deep, bright fruit, tobacco, vibrant	

Brutocao Quadriga Blend 2010, California	\$60.00
bright, robust red fruit, long	
The Federalist Zinfandel 2013, California	\$60.00
bright, plum, cinnamon	
Earthquake Zinfandel 2012, California	\$75.00
full, tobacco & red currant, rich	
Tolaini Valdisanti 2009, Toscana	\$60.00
exuberant, licorice, deep	
Gabrielle Vertex Blend 2008, California	\$60.00
aromatic, black fruit, earthy	
Taken Complicated Red 2012, California	\$69.00
raspberry, oak, balanced	
Prisoner 2013, Napa Valley, CA	\$90.00
exciting, wild berry, luscious	
Estancia Merlot 2013, California	\$49.00
toasty, dark fruit, vanilla	
Joseph Carr Merlot 2011, Napa Valley, CA	\$70.00
earthy, cherry cola, balanced	
Shafer Merlot 2013, Napa Valley, CA	\$110.00
fragrant, cherry, white pepper, lush	
St. Cosme Cotes-du-Rhône 2014, France	\$39.00
Grenache blend; dense, espresso, blackberry, full	
Jaboulet Parallèle 45 Cotes-du-Rhône 2013, France	\$51.00
Grenache blend; spice, red fruit, round	
Petite Petit 2013, California	\$56.00
Petite Sirah/Petit Verdot; soft, rich blueberry, blackberry, tar	

FULL-BODIED & INTRIGUING 14

Villa Pozzi Nero d'Avola 2013, Sicilia	\$39.00
seductive, vanilla, layered	
Castello Monaci Piluna Primitivo 2011, Puglia	\$51.00
broad, ripe black fruit, firm	
Vina Zaco Tempranillo 2012, Rioja, Spain	\$39.00
fresh, wildflowers, robust	
Campo Viejo Garnacha 2013, Rioja, Spain	\$45.00
bright, juicy red fruit, toasty	

Fantini Montepulciano d'Abruzzo 2013, Toscana	\$35.00
lush, spice, persistent	
Trapiche Broquel Malbec 2013, Argentina	\$35.00
full, black fruit, smoke	
Finca Decero Malbec 2012, Argentina	\$40.00
fresh, aromatic violet, French oak	
Leo Malbec 2012, Argentina	\$65.00
vigorous, black cherry, silky	
The Show Malbec 2013, Argentina	\$66.00
blackberry, white pepper, velvety	
Palazzo Cabernet Franc 2011, Napa Valley, CA	\$183.00
floral, plum & raspberry, elegant	
Cordivae Lenore Syrah 2012, Washington	\$59.00
berry, balanced, juicy	
Mollydooker "Blue-Eyed Boy" Shiraz 2014, Australia	\$65.00
seductive, ripe fruit, deep	
K Syrah 2012, Washington	\$95.00
brooding, plum, fresh earth, lingering	
La Bracesca Bramasole 2008, Toscana	\$175.00
intense, black pepper, ripe fruit, persistent	

BIG, BOLD, & COMPLEX 24

Liberty School Cabernet Sauvignon 2013, California	\$32.00
plum & violets, allspice, long	
Joseph Carr Cabernet Sauvignon 2012, Napa Valley, CA	\$50.00
medium, toffee, cherry, lengthy	
Spellbound Cabernet Sauvignon 2013, California	\$56.00
lush, oak, balanced	
Smith & Hook Cabernet Sauvignon 2013, California	\$63.00
plum, spicy, complex	
Chateau Ste. Michelle Cold Creek 2011, Columbia Valley, WA	\$70.00
powerful, black cherry, structured	
Mt. Veeder Cabernet Sauvignon 2012, Napa Valley, CA	\$89.00
elegant, sweet herbs, complex	
Stag's Leap Cabernet Sauvignon 2012, Napa Valley, CA	\$95.00
deep, cocoa & spice, long.	

Gabrielle Collection Equilateral Cabernet Sauvignon 2010, California	\$150.00
bold, blackberry, long & smooth	
Altamura Cabernet Sauvignon 2011, Napa Valley, CA	\$178.00
firm, plum, anise, structured	
Silver Oak Alexander Valley Cabernet Sauvignon 2012, Napa Valley, CA	\$190.00
vibrant, berry, spice, layered	
Gargiulo Money Road Ranch Cabernet Sauvignon 2011, Napa Valley, CA	\$215.00
leathery, fruit, black pepper, long	
Chateau Belle-Vue, Haut-Medoc 2010, Bordeaux	\$90.00
forward, tobacco, vanilla bean, weighty	
Righetti Amarone 2010, Veneto	\$90.00
Corvina; full, currant, dried fruit, potent	
Speri Amarone 2009, Veneto	\$230.00
Corvina; ripe, fresh fruit, clean	
Travaglini Gattinara Nebbiolo 2008, Piemonte	\$82.00
sleek, plush juiciness, agreeable	
Gaja Ca'Marcanda Promis 2012, Toscana	\$102.00
textured, dark, ripe fruit, balanced	
Gaja Ca'Marcanda Magari 2012, Toscana	\$225.00
deep, aromatic, silky	
Col d'Orcia Brunello di Montalcino 2009, Toscana	\$158.00
inviting, sweet rose, impressive	
Cordella Brunello di Montalcino 2007, Toscana	\$176.00
elegant, earthy mineral, restrained	
Altesino Brunello 2010, Toscana	\$189.00
ample, wildberry, tobacco, supple	
Massolino Barolo 2010 Piemonte	\$150.00
intense, sandalwood, tobacco, structured	
Marziano Abonna Barolo, 2005, Piemonte	\$172.00
rich, dark fruit, savory	
Ceretto Barolo Brunate 2009, Piemonte	\$250.00
appealing, floral & spicy, pleasant	
Gaja Barbaresco, 2010, Piemonte	\$405.00
powerful, cherry & licorice, refined	

Budweiser	\$3.75
Clausthauler Premium Light (N/A)	\$3.75
Michelob Ultra	\$3.75
Miller Light	\$3.75
Music City Light	\$3.75
Rolling Rock Extra Pale Ale	\$3.75
Yuengling Lager	\$3.75
Birra Morretti	\$4.75
Destihl Wild Sour	\$4.75
Stella Artois	\$4.75
Shiner Bock	\$4.75
Crispin Blackberry Pear Cider	\$6.00
Estrella Damm Daura Lager	\$6.00
Guinness Draught	\$6.00
Mantra Battleground Farmhouse Ale	\$6.00
Wild Heaven Ode to Mercy Imperial Brown Ale	\$6.00
Stone India Pale Ale	\$7.25
high-gravity selection	
St. Louis Fond Tradition Kriek Lambic	\$14.00

LOCAL FAVORITES 11

Mantra Japa Milk Chai Stout, Stout

chai spices, roasted malts

Mantra Saffron IPA Pacific Northwest IPA

saffron, cardamom

Mayday Boro Blonde, Blonde Ale

light citrus, touch of fruit

Mill Creek Lil' Darlin', Pale Wheat Ale

orange, floral, crisp

New Heights Nothing Fancy, Cream Ale

sweet corn, bittering hops

Southern Skies, Altbier

dark malts, amber

Turtle Anarchy Portly Stout, Stout

dark malts, chocolate, coffee

Yazoo Dos Perros, American Brown Ale

malt aroma, noble hops

Yazoo Pale Ale, Pale Ale

herbal aroma, Amarillo hops

Yazoo Gerst, Altbier

German malts, flaked maize

Yazoo Hop Perfect, American IPA

pale wheat, Citric & Mosaic hops

REGIONAL SELECTIONS 8

Goodwood Bourbon Barrel Ale, American Strong Ale

bourbon notes, vanilla

Hap & Harry's TN Lager, American Pale Lager

crisp, sweet malts, full-bodied

Hi-Wire Bed of Nails Brown, English Brown Ale

mild nuttiness, earthy hops

Nola 7th Street Wheat, American Wheat Ale

lemon basil, light-bodied, refreshing

Rivertown Divergent Sour Ale, Berliner Weissbier

complex, tart, crisp

Terrapin Hi-5 American IPA

bright citrus hops

Terrapin Rye, American Pale Ale

rye grains, balanced

Wild Heaven Emergency Drinking Beer, German Pilsener

Portuguese sea salt, lemon grass, citrus

EVERYTHING ELSE 15

Blue Moon Belgian White, Belgian-style Witbier

Valencia orange, oats, wheat

Blue Moon Cappuccino Oatmeal Stout, Stout

oats, cocoa, coffee

Brooklyn American Ale, American Pale Ale

versatile, grassy hops

Bud Light, American Pale Lager

patriotic, light

Coors Light, American Pale Lager

crisp, refreshing

Crispin Hard Cider, Cider

crisp apple, effervescent

Dundee Honey Brown Lager, Brown Lager

barley, white clover honey

Leinenkugel Bavarian Dunkel, Munich Dunkel Lager

cocoa, roasted malt, winter spices

Napa Smith Pilsner, Czech Pilsener

German malts, balanced

Oskar Blues Pinner Throwback IPA American IPA

tropical fruits, balanced hops

Oskar Blues Priscilla Wit, American Wit

zesty citrus, lightly tart

Peroni Nastro Azzuro, European Pale Lager

light-bodied, crisp

Sierra Nevada Pale Ale, American Pale Ale

pine, grapefruit, bold hops

Stiegl Radler, Radler

grapefruit, tangy, refreshing

Unita Baba Black Lager, Schwarzbier

robust, smooth, roasted malt
