



COCKTAILS 5

Mint Mojito

Dragonberry Mojito

Terilli's French 75

Grapefruit Ginger Mule

Texas Mule

MARTINI'S 3

Sobieski Vodka Martini

Bombay Gin Martini

Cosmopolitan

WINE 3

Pinot Grigio

Montipulciano d'Abuzzo

Rosé

FEATURED DRINK 1

\$1 off Calls, Wells & Premiums

DOMESTIC 5

Coors Light

Miller Lite

Budweiser

Bud Light

Michelob Ultra

DALLAS 3

Community Beer Company 'Mosaic' IPA

Bishop Cider Co. 'Crackberry'

Deep Ellum Brewery 'Dallas Blond'

TEXAS 4

Real Ale Brewery Fireman's #4

Real Ale Brewery 'Hans Pils'

Shiner Bock

Revolver Brewery 'Blood & Honey'

PREMIUM 7

Sam Adams Boston Lager

Sierra Nevada Pale Ale

Dale's Pale Ale

Lagunitas 'Lil Sumpin' Ale'

Goose Island 'Sofie'

Tank 7 'Farmhouse Ale'

Breckenridge Nitro Vanilla Porter

IMPORT 8

Peroni

Stella Artois

Kronenbourg 1664

Corona

Corona Light

Modelo Especial

Dos Equis Lager

Stiegl Radler

SMALL BITES 9

Fried Calamari	\$6.00
Served with Family Red Sauce	
3 Grilled Shrimp	\$6.00
Served with Basil Pesto	
Fried Asparagus	\$4.00
Served with Basil Aioli	
1 Skewer	\$5.00
Choice of Chicken or Steak	
Pasta & Sauce	\$5.00
Choice of Pasta & Sauce	
Italian Slider	\$4.00
Meatball or Sausage with Family Red	
Spalmare Canapés	\$4.00
Spinach and Artichoke Dip Crostini	
Fried Cheese Tortellini	\$5.00
Served with Family Red	
Calacini	\$6.00
Sautéed Calamari, Pepperoncini, Green Onion, White Wine Garlic Butter	

ITALCHOS® 1

Cheese Italchos	\$9.00
Crispy Handmade Pizza Chips topped with our famous Family Red Sauce & Terilli's Cheese Blend	

ITALCHOS® - TOPPINGS 5

Meat	\$3.75
Chicken, Pepperoni, Italian Sausage, Meatball, Steak, Prosciutto	
Seafood	\$4.50
Bay Shrimp	
Top Shelf Seafood	\$6.50
Lobster, Jumbo Shrimp, Jumbo Lump Crabmeat	
Vegetable	\$1.75
White Onion, Red Onion, Green Onion, Jalapeño, Mushroom, Spinach, Basil, Artichoke, Capers Pepperoncini, Roma Tomato, Sun-Dried Tomatoes, Roasted Garlic, Green Pepper, Red Pepper, Roasted Red Pepper, Black Olive	
Cheese & Other	\$2.75
Gorgonzola, Feta, Goat Cheese, Basil Pesto, Pine Nuts, Pomodori, White Truffle Oil, Bacon	

BRUSCHETTAS & BREADS 6

Classic Bruschetta	\$9.50
Pomodori Tomatoes	
Chicken Pesto	\$12.00
Chicken, Basil Pesto. Sun Dried Tomatoes & Goat Cheese	
Cheese Bread	\$8.00
Steak & Gorgonzola	\$15.00
Steak, Gorgonzola & Red Onion	
Roma Tomato & Prosciutto	\$14.00
Crispy Prosciutto, Arugula, Roma Tomato, Feta Cheese and Truffle Oil	
Garlic Bread	\$7.00

APPETIZERS 12

Crab Claws

Sautéed in White Wine Garlic Butter. Served by the Pound or Half Pound. (Limited)

Calamari Fritti

\$15.00

Served with Family Red Sauce

Mussels Marinara

\$13.00

Sautéed in Garlic White Wine with Marinara

Escargot Terilli

\$12.00

Artichokes, Roasted Red Bell Pepper & Green Onion Sautéed in White Wine Garlic Butter

Spinach & Artichoke Dip

\$12.00

Spinach & Artichoke spread with melted Provolone & Mozzarella Cheese

Prosciutto Wrapped Asparagus

\$13.00

Grilled & served with Lemon Chive Cream

Crab Cakes

Jumbo Lump Crab Cakes served with Basil Aioli. (Limited)

Calacini

\$15.00

Calamari sautéed with Pepperoncini, Green Onion, & White Wine Garlic Butter

Steak or Chicken Skewers

AVAILABLE OPTIONS

Grilled with Onion, Red & Green Peppers

2 Filet Skewers: \$15.00

2 Chicken Skewers: \$10.50

Warm Brie

\$15.00

Served with Apples, Red Grapes, Basil Pesto, & Roasted Pine Nuts

Oven Roasted Garlic

\$15.00

Virgin Olive Oil, Texas Goat Cheese Served with Sweet Basil, Red Grapes, & Warm Baked Garlic Bread

Meatballs Marinara

\$13.00

SOUPS 3

Lobster Bisque **\$9.00**

Cream of Jalapeño **\$9.00**

Minestrone **\$9.00**

SALADS 8

Classic Caesar

AVAILABLE OPTIONS

Romaine Lettuce with Croutons & Parmesan Cheese in Classic Caesar Dressing

Large: \$12.00

Small: \$7.00

Walnut Salad **\$15.00**

Peppery Arugula & Radicchio with Texas Goat Cheese, Strawberries, & Toasted Walnuts in Walnut Vinaigrette

Gorgonzola Wedge Salad **\$13.50**

Iceberg Lettuce, Red Onions, Roma Tomatoes, & Bacon in Creamy Gorgonzola Dressing

Red Pepper Salad **\$14.00**

Chicken Breast over Pasta with Green Onions and Mushrooms in Red Pepper Dressing

Italian Salad **\$13.50**

Romaine Lettuce with Hearts of Palm, Roma Tomatoes, Black & Green Olives topped with Terilli's Cheese Blend with Shallot Vinaigrette

Mozzarella & Roma Tomato Salad **\$14.00**

Mozzarella & Roma Tomatoes with Roasted Pine Nuts, Red Onions, Basil Pesto, & Arugula. Served Hot or Cold

Club Salad **\$15.00**

Spinach topped with Chicken, Avocado, Bacon, Hard Boiled Eggs, Roma Tomatoes, Terilli's Cheese blend in Shallot Vinaigrette

Crab Salad **\$18.50**

Jumbo Lump Crabmeat, Spinach, Avocado, Green Onion, Roma Tomato & Celery with Lemon Basil Vinaigrette

PASTA SPECIALITIES 18

Chicken Terilli **\$23.00**

Chicken Breast topped with Provolone Cheese on a bed of Angel Hair Pasta with your choice of Family Red Sauce, Parmesan Cream or Light Tomato Cream. For Joey

Terilli's Scampi

AVAILABLE OPTIONS

Shrimp or Chicken sautéed in Garlic Butter with Roma Tomatoes, Green Onions over Angel Hair Pasta in Lemon Caper Buerre Blanc

Chicken Scampi: \$23.00

Shrimp Scampi: \$25.00

Terilli's Marsalas

AVAILABLE OPTIONS

Lightly breaded Chicken or Veal sautéed & layered with Zucchini, Mushrooms, & Provolone Cheese over Angel Hair Pasta in Marsala Wine Sauce

Veal: \$25.00

Chicken: \$23.00

Terilli's Parmesans

Lightly breaded Chicken or Veal sautéed & layered with Zucchini & Provolone Cheese over Angel Hair Pasta in Family Red Sauce. For Kevin

AVAILABLE OPTIONS

Veal: \$25.00
Chicken: \$23.00

Terilli's Picattas

Lightly breaded Chicken or Veal sautéed & layered with Zucchini & Provolone Cheese over Angel Hair Pasta in Lemon Caper Butter. For Pamela

AVAILABLE OPTIONS

Veal: \$25.00
Chicken: \$23.00

Spicy Chicken Penne

Penne Pasta with Chicken, Sun-Dried Tomatoes, Artichoke Hearts, Sweet Basil, & Roasted Garlic Cloves in Spicy Garlic Olive Oil

\$21.00

Pasta Primavera

Angel Hair Pasta tossed with Zucchini, Carrots & Squash with your choice of Marinara or Parmesan Cream

AVAILABLE OPTIONS

\$19.00
Chicken Primavera:
\$23.00
Shrimp Primavera: \$25.00

Capellini di Angelo

Jumbo Shrimp & Jumbo Lump Crabmeat sautéed in Garlic White Wine Butter with Peas & Angel Hair Pasta in Parmesan Cream. For Vinny T

\$36.00

Meat Lasagna

With Italian Sausage, Slow Roasted Brisket and Terilli's Cheese Blend in Family Red Sauce

\$21.00

Fettuccine Alfredo

Fettuccine tossed in Parmesan Cream

AVAILABLE OPTIONS

\$17.00
Chicken Alfredo: \$21.00
Shrimp Alfredo: \$23.00

Creamy Tuscan Chicken

Grilled Chicken Thighs on a bed of Angel Hair Pasta with Tomatoes & Spinach in Parmesan Cream

\$21.00

Smoked Chicken Ravioli

Tomatoes, Artichokes & Basil in Light Tomato Cream

\$23.00

Spinach Ricotta Ravioli

In Walnut Cream

\$19.00

Lobster Ravioli

Maine Lobster Ravioli with Truffle Parmesan Cream

\$32.00

Cheese Ravioli

With choice of Family Red Sauce, Parmesan Cream or Light Tomato Cream

\$17.00

Sausage & Peppers Tortellini

Cheese Tortellini with Italian Sausage, Red & Green Peppers in Light Tomato Cream

\$21.00

Lobster Fettuccini

Grilled Lobster Tail over Fettuccini with Spinach & Artichoke Hearts in Champagne Cream

\$36.00

Pasta & Meatball

Large serving of Angel Hair Pasta & Italian Meatballs in Family Red Sauce

\$21.00

SPECIALITIES 7

Steak & Lobster **\$69.00**

Cab 8 oz. Filet & Lobster served with Truffle Butter. In memory of Peter Terilli

Grilled Jumbo Shrimp **\$29.50**

Marinated in Garlic Lime Olive Oil & served with Tuaca Butter & Pomodori

Pan Seared Sea Bass

Chilean Sea Bass with Lemon Chive Cream. For Amanda

Orange & Bourbon Glazed Salmon **\$37.00**

Atlantic Salmon with Citrus Buerre Blanc. For Maggie

Roasted Pork Osso Bucco **\$31.00**

Tender Roasted Pork Shank with Garlic Red Wine Demi-Glace served with Grilled Tomatoes

Tom Landry Special **\$27.00**

Chicken Breast topped with Roasted Red Peppers & Texas Goat Cheese over Ancho Chili Pepper Sauce

Cab 8 oz. Filet **\$52.00**

Served with Gorgonzola Cream

DOLCE 8

Xango Cheesecake **\$11.00**

Filo wrapped Cheesecake, fried & rolled in Cinnamon Sugar with Amaretto Whipped Cream

Frangelico Flan **\$12.00**

Creamy Egg Custard with Frangelico Liqueur

Strawberries & Cream **\$10.00**

Strawberries with Amaretto Whipped Cream

Godiva Dream **\$15.00**

Vanilla Gelato with White Chocolate Liqueur

Tiramisu **\$13.00**

Layers of Mascarpone, Vanilla Lady Fingers, Cinnamon, & Espresso Liqueur

Chocolate Seduction Cake **\$13.00**

Rich Devil's Food Cake with Fudge Frosting

Key Lime Pie **\$11.00**

With a Graham Cracker Crust

Vanilla Gelato **\$8.00**

Creamy Italian Ice Cream with Fresh Strawberries

TERILLI'S FAMOUS ICE-COLD MARTINIS 17

Pomegranate Martini

Ketel One Citroen, Cointreau, Pomegranate Juice

Ocean Martini

Rum Haven Coconut Rum, Island Punch Pucker, Pineapple Juice

Bellini Martini

Belvedere Vodka, Peach Schnapps, Peach Puree, Topped with Sparkling Wine

Skinny Margarita Martini

Tequila 512, Fresh Squeezed Lime Juice, Orange Flower Water, Agave Nectar

Texas Summertime Martini

Tito's Texas Vodka, Midori Melon Liqueur, Triple Sec, Pineapple & Orange Juice

Berry Martini

Stoli Raspberry Vodka, Muddled Strawberries, Simple Syrup, Splash of Lemon

Pear-Fect Martini

Grey Goose La Poire, Amaretto Di Saronno, Splash of Lemon topped with Sparkling Wine (for Melissa)

Main Beach Martini

Ketel Citron, Stoli Crushed Grapefruit, Simple Syrup, Grapefruit Juice

Limonata

Ketel One Citron Vodka, Luxardo Limoncello, House Simple, Syrup & Fresh Squeezed Lemon Juice

Terilli's White Chocolate Martini

Godiva White Chocolate Liqueur, Stoli Vanilla Vodka

Champagne Dream Martini

Pama Pomegranate Liqueur, Cointreau, Orange Juice topped with Champagne

Basil Lemonade Martini

Ketel One Vodka, Lemon Juice, Simple Syrup, Fresh Basil

Flirtini

Stoli Raspberry Vodka, Cointreau, topped with Sparkling Wine, Cranberry & Pineapple Juice

Espresso Martini

Stoli Vanilla Vodka, Kahlua, Fresh Espresso

Velvet Martini

Ketel One Citroen, Island Punch Pucker, Cranberry Juice

Cucumber Martini

Hendricks Gin, St. Germain Elderflower Liqueur, Simple Syrup, Lemon Juice, Muddled Cucumber

Terilli's Chocolate Martini

Godiva White Chocolate Liqueur, Godiva Chocolate Liqueur, Stoli Vanilla Vodka

Limoncello

Fernet Branca

Cynar

Chartruese

Drambuie

Grappa

Romana Black

Romana Sambuca

Lomoncino

Terilli's Italian Coffee

Amaretto Di Saronno, Kahlúa, Coffee, Amaretto Cream

Keoke Coffee

Brandy, Kahlúa, Coffee, Amaretto Cream

Almond Supreme

Bailey's Irish Cream, Amaretto Di Saronno, Coffee, Amaretto Cream

Bailey's Dream

Bailey's, Kahlua and Butterscotch Coffee

Espresso

Cappuccino

Café au Lait

Latte

BEVERAGES 3

Terilli's Special Blend Coffee

By the Cup ~ By the Pound

Iced Tea

Hot Tea

SODA 6

Coke

Diet Coke

Dr Pepper

Sprite Club Soda

Tonic

Ginger Ale

BOTTLED WATER 3

Acqua Panna

Topo Chico

San Pelligrino

JUICE 5

Orange

Cranberry

Pineapple Grapefruit

Apple

Lemonade

CHOICE OF PASTA & SAUCE 2

Pasta

Angel Hair, Shell, Fusilli, Fettuccini, Spinach Fettuccini, Whole Wheat Fettuccini, Linguini, Three Cheese Ravioli, Cheese Tortellini, Penne, Gluten Free Pasta

Sauce

Family Red Sauce, Parmesan Cream, Pesto, Pesto Cream, Marinara, Red Clam, White Clam, Light Tomato Cream, Pomodori, Garlic Oil, Roasted Garlic Cream, Bolognese, Lemon Capers Butter

CHOICE OF SALAD GREENS & DRESSING 2

Salad Greens

Spinach, Romaine, Arugula, Iceberg

Dressing

Shallot Vinaigrette, Classic Caesar, Walnut Vinaigrette, Lemon Basil Vinaigrette, Roasted Red Pepper, Cider Vinaigrette, Olive Oil & Balsamic, Creamy Gorgonzola

CHOICE OF SALAD GREENS & DRESSING - WOOD GRILLED 5

Chicken

\$6.00

Blackened Swordfish

\$8.00

Salmon	\$7.00
3 Jumbo Shrimp	\$8.00
Filet Medallions	\$12.00

TOPPINGS 5

Meat	\$3.75
Pepperoni, Italian Sausage, Hamburger, Meatball, Prosciutto, Salami, Canadian Bacon	
Seafood	\$4.50
Bay Shrimp, Calamari	
Top Shelf Seafood	\$6.50
Lobster, Jumbo Lump Crabmeat	
Vegetable	\$1.75
White Onion, Red Onion, Green Onion, Jalapeño, Mushroom, Spinach, Basil, Artichoke, Capers, Pepperoncini, Roma Tomato, Sun-Dried Tomato, Asparagus, Roasted Garlic, Green Pepper, Red Pepper, Roasted Red Pepper, Green Olive, Black Olive, Kalamata Olives	
Cheese & Other	\$2.75
Gorgonzola, Feta, Goat Cheese, Ricotta, Basil Pesto, Walnuts, Pine Nuts, Pomodori, White Truffle Oil, Avocado, Anchovies, Bacon	

BURGERS & SANDWICHES 10

Terilli's Cheeseburger	\$11.30
Grilled Handmade Sirloin Patty, Provolone Cheese, Red Onion, Roma Tomato, Lettuce & Garlic Aioli	
Gorgonzola Bacon Burger	\$13.50
Grilled Handmade Sirloin Patty, Gorgonzola Cheese, Apple Wood Smoked Bacon, Red Onion, Roma Tomato, Lettuce & Garlic Aioli	
Swordfish Burger	\$15.00
Blackened Swordfish, Basil Pesto, Arugula, Red Onion & Pepperoncini with Basil Aioli. For Chase	
Hot Italian Panini	\$12.80
Pepperoni, Salami, Provolone, Ricotta Cheese, Tomato, Lettuce, Italian Relish, Balsamic Vinaigrette & Garlic Aioli	
Bacon & Avocado Panini	\$11.50
Toasted Mozzarella, Bacon, Tomato, Avocado & Basil	
Terilli's Parmesan Sandwich	\$12.50
Lightly breaded & sautéed Chicken or Veal, Terilli's Cheese Blend & Family Red Sauce	
Pete's Meatball Sandwich	\$10.00
Meatballs with Italian Cheese Blend & Family Red Sauce	
Chicken Club Sandwich	\$12.50
Grilled Chicken Breast, Apple Wood Smoked Bacon, Provolone Cheese, Spinach, Roma Tomato & Garlic Aioli	

Pesto Sandwich

Toasted Mozzarella, Roma Tomato, Arugula & Basil Pesto

AVAILABLE OPTIONS

\$10.00

Add Chicken: \$3.75

Pork Osso Bucco Sandwich

Spinach & Red Onion with Red Wine Demi Glace

\$13.80

FEATURED ITEMS 3

Soup, Salad & Cheese Bread

Choice of Soup served with a Fresh Green Salad & Toasted Cheese Bread

\$9.00

Pasta, Salad & Garlic Bread

Choice of Pasta & Sauce served with a Fresh Green Salad & Toasted Garlic Bread

\$9.00

1/2 Sandwich, Soup & Salad

Choice of Sandwich & Soup served with Fresh Green Salad

\$12.00

BRUNCH ENTREES 10

Steak & Eggs

Two Filet Medallions grilled Medium with Two Eggs your way. Served with Jalapeño Cream

AVAILABLE OPTIONS

\$18.00

Add Jumbo Lump Crabmeat: \$6.50

Two Eggs Your Way

Served with choice of Bacon, Italian Sausage, Canadian Bacon or Sausage Patty

\$12.50

Gorgonzola Omelet

Gorgonzola Cheese, Apple Wood Smoked Bacon and Basil Tomato Sauce

\$12.50

Egg White Omelet

Sauteed Spinach, Goat Cheese and Roma Tomatoes

\$11.50

Italian Sausage Omelet

Italian Sausage, Mozzarella, Provolone, Mushroom, Green Pepper and Onion

\$12.50

Avocado Toast

With a Fried Egg, Roma Tomatoes and Fresh Basil

\$11.50

Eggs Benedict

Two Poached Eggs, Canadian Bacon, and Hollandaise Sauce over English Muffin

\$13.50

Crab Cake Eggs Benedict

Two Poached Eggs with Hollandaise Sauce over Jumbo Lump Crab Cakes

\$16.00

Sauteed Lemon Veal

Two Poached Eggs, Artichoke Hearts and Hollandaise Sauce over lightly breaded and sautéed Veal

\$14.00

Featured Frittata

Chef's Daily Creation

\$13.50

BREADS & SIDES 8

English Muffin	\$4.00
Toast	\$4.00
Canadian Bacon	\$5.00
Bacon	\$5.00
Italian Sausage	\$5.00
Sausage Patty	\$5.00
Two Eggs to Order	\$6.00
Baked Hashbrown Potatoes	\$5.00

BRUNCH BEVERAGES 13

Poinsettia	\$3.00
Mimosa	\$3.00
Sangria	\$5.00
Bloody Mary	\$6.00
Terilli's Special Blend Coffee	
Cup, By the pound	
Espresso	
Cappuccino	
Café au Lait	
Latte	
Dragonberry Mojito	
Bacardi Dragonberry, Muddled Strawberries and Mint, Lime Juice, Club Soda and Simple Syrup	
Italian 75	
Solerno Blood Orange Liqueur, Simple Syrup, Lemon Juice and Champagne	
St. Germain Prosecco Cocktail	
Kettle One, St. Germain, Simple Syrup, Muddled Cucumber, Lamberti Prosecco	
Grapefruit Ginger Mule	
Vodka, Fever Tree Ginger Beer, Lime Juice, Simple Syrup	

ITALIAN WHITE VARIETALS 8

Prunotto, Arnis Roero, Piedmont	\$62.00
Santa Margherita Pinot Grigio, Alto Adige	\$59.00

Banfi San Angelo Pinot Grigio, Tuscany**AVAILABLE OPTIONS**

G: \$13.00

B: \$52.00

Simone Capecci "Ciprea" Pecorino, Marche**\$40.00****Zyme, From Black to White li bianco, Veneto****\$66.00****Ca'Bianca Gavi di Gavi****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Olianas Vermintino di Sardegna DOC**\$48.00****Luccio Moscato d'Asti****AVAILABLE OPTIONS**

G: \$10.00

B: \$40.00

ROSÉ 7**AIX, Provence****AVAILABLE OPTIONS**

G: \$13.00

B: \$52.00

Rotari Brut, Italy**\$10.00****Nicolas Feuillatte, Epernay****\$96.00****Bouvet Brut, France****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Santa Margherita, Trevenzie**\$59.00****Piper-Heidsieck Sauvage, Reims****\$115.00****Stressed Vines, Sonoma****AVAILABLE OPTIONS**

G: \$11.00

B: \$44.00

SAUVIGNON BLANC 3**Mohua, Marlborough****AVAILABLE OPTIONS**

G: \$11.00

B: \$44.00

Domaine Prieur Sancerre, Loire Valley**\$64.00****Silverado, Napa Valley****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

CHARDONNAY 8

DAOU, Paso Robles**AVAILABLE OPTIONS**

G: \$14.00

B: \$56.00

Patz & Hall, Dutton Ranch**\$86.00****Mer Soleil Reserve, Santa Lucia Highlands****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Diatom, Santa Rita Hills**\$55.00****Metz Road Riverview Vineyard, Monterey****\$47.00****Freemark Abbey, Napa Valley****\$76.00****Louis Jadot Pouilly Fuisse, France****\$67.00****Stressed Vines Indindoli, Russian River Valley****\$74.00****EXCEPTIONAL WHITES** 5**Laurenz V. Gruner Veltliner, Kamptal****\$45.00****Clean Slate Riesling, Mosel****\$36.00****LangeTwins Chenin Blanc, Clarksberg****AVAILABLE OPTIONS**

G: \$11.00

B: \$44.00

Robert Weil Riesling Trocken, Rheingau**\$52.00****Conundrum, California****AVAILABLE OPTIONS**

G: \$10.00

B: \$40.00

CHAMPAGNE & SPARKLING WINE 10**Piper-Heidsieck Brut Rosé Sauvage, Reims****\$115.00****Bouvet Rose, France****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Moët & Chandon Brut Impérial, Épernay**\$108.00****Mumm Brut, Napa****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Nicolas Feuillatte Rose, Epernay**\$96.00**

Benacetto Prosecco, Italy**AVAILABLE OPTIONS**

G: \$10.00

B: \$40.00

Perrier Jouet Grand Brut, Reims**\$97.00****Rotari Brut Rosé, Italy****\$10.00****Domaine Carneros Brut, Carneros****\$64.00****Taittinger Comtes de Champagne Blanc de Blanc****\$295.00****PORTO & DESSERT WINE** 6**Warre's Warrior****\$9.00****Taylor Fladgate LBV****\$10.00****Grahams LBV****\$12.00****Taylor 20yr Tawny****\$15.00****Warre's 10yr Otima Tawny****\$10.00****Capezzana Vin Santo Riserva D.O.C****\$97.00****HOUSE WINE** 2**Mezzacorona Pinot Grigio, Trentino****AVAILABLE OPTIONS**

G: \$9.00

B: \$36.00

Stemmari Pinot Noir, Sicily**AVAILABLE OPTIONS**

G: \$9.00

B: \$36.00

ITALIAN RED VARIETALS 14**Tenuta di Arceno Chianti Classico****AVAILABLE OPTIONS**

G: \$12.00

B: \$48.00

Bocelli Alcide Rosso, Toscana**\$109.00****Vie Cave Malbec, Toscana****\$63.00****Paolo Scavino Nebbiolo, Langhe****AVAILABLE OPTIONS**

G: \$13.00

B: \$52.00

Martocia di Luca Brunelli Brunello**\$121.00**

Terra di Oro Barbera, Amador County**AVAILABLE OPTIONS**

G: \$10.00

B: \$40.00

Poliziano Vino Nobile di Montepulciano**\$61.00****Unti Montepulciano, Dry Creek Valley****\$87.00****Villa Antinori Toscana Rosso****AVAILABLE OPTIONS**

G: \$14.00

B: \$56.00

Ca'Bianca Borolo**\$103.00****Banfi Rosso di Montalcino****AVAILABLE OPTIONS**

G: \$15.00

B: \$60.00

Remo Farina Amarone, Veneto**\$97.00****Luigi Righetti Valpolicella Ripasso****\$44.00****Querceto Chianti Classico Riserva, Il Pecchio****\$84.00****PINOT NOIR** 8**Belle Glos Clark & Telephone, Sta Maria****AVAILABLE OPTIONS**

G: \$20.00

B: \$80.00

Emeritus, Russian River Valley**\$83.00****Bernard Moreau, Bourgogne****AVAILABLE OPTIONS**

G: \$13.00

B: \$52.00

Stressed Vines, Sonoma Coast**\$109.00****Brewer Clifton, Santa Rita Hills****\$92.00****Clos Pegase, Carneros****\$74.00****Gran Moraine, Willamette Valley****\$96.00****Chateau de Meursault, Beaune, Bourgogne****\$145.00****CABERNET SAUVIGNON** 12**Far Niente, Oakville****\$255.00****Castello di Monsanto Nemo, Tuscany****\$109.00****Austin Hope, Paso Robles****\$77.00**

Silver Oak, Alexander Valley	\$153.00
Nickel & Nickel, State Ranch, Napa Valley	\$195.00
Northstar, Columbia Valley	\$73.00
Darioush, Napa Valley	\$245.00
Hess Allomi, Napa Valley	AVAILABLE OPTIONS
	G: \$20.00
	B: \$80.00
Plumpjack, Oakville	\$305.00
Alexander Valley Vineyards	AVAILABLE OPTIONS
	G: \$13.00
	B: \$52.00
Jordan, Alexander Valley	\$116.00
Stag's Leap Wine Cellars Artemis, Napa Valley	\$127.00

RED BLENDS ⁷

Bootleg, Napa Valley	AVAILABLE OPTIONS
	G: \$20.00
	B: \$80.00
The Prisoner, Napa Valley	\$97.00
8 Years in the Desert, California	\$92.00
St Suprey Elu, Napa Valley	
DAOU Pessimist, Paso Robles	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00
Ranch 32 Meritage, Monterey	\$45.00
Flora Springs Trilogy, Napa Valley	\$138.00

MERLOT ³

Robert Hall, Paso Robles	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00
St. Supery, Rutherford	\$97.00
Duckhorn, Napa Valley	\$116.00

SAVORY RED VARIETALS ⁵

LangeTwins Cabernet Franc, Clarksburg	\$55.00
Trivento Reserve Malbec, Mendoza	AVAILABLE OPTIONS
	G: \$12.00
	B: \$48.00
Lamborn FV Zinfandel, Howell MT	\$97.00
Spring Valley Nina Lee Syrah, Columbia Valley	\$82.00
Stags' Leap Winery Petite Sirah, Napa Valley	\$75.00

HAPPY HOUR ⁵

House Gin	\$7.00
Vodka	\$7.00
Cosmo Martinis	\$7.00
Select Wine by the Glass	\$7.00
Mule's	\$7.00

HALF PRICE WINE TUESDAYS ¹

Half Price Wine Tuesdays

Ask Server for Details