

# Signature cocktails

## **Belle of the Bog**

North and South play nice . . . at last!

Absolute Peach, cranberry juice and  
a splash of OJ, no one can have just one . . . \$7

## **Flamingo Cosmo**

A cosmopolitan with pomegranate juice

Lovely & luscious, unabashedly pink  
Absolut, Triple Sec, pomegranate & fresh citrus . . . \$7

## **Dorothy "Parka"**

The classic Manhattan ~

Canadian whiskey with sweet vermouth &  
a dash of bitters for its "tart" namesake . . . \$8  
Prefer Makers or Jim Beam Black? \$9

## **Hot Buttered Rum**

Guaranteed to warm the chilliest heart!

Spicy Captain Morgan steamin' with  
Butterscotch Schnapps & cloves . . . \$8

## **Ginger Snapdragon**

Sparkly and sweet, with a berry bite . . .

Bacardi Dragonberry with ginger ale . . . \$7

## **Pussywillow Punch**

Remember spring?

Absolut Pear, white cran, splash of Rose's Lime . . . \$8

## **Dolly's "Tea" Cozy**

It just looks like a cozy cup of tea,  
it's really much more "medicinal" than that!

Your favorite Bourbon or Scotch muddled  
with a little lemon & honey . . . \$8  
Maker's, Knob Creek or Jim Beam Black \$9

## **BJ Deluxe**

Crisp as clean linen but lots more fun . . .

Absolut, white cran, splash of lime on the rox . . . \$7

## **Hope Floats**

A vodka Collins with a whole new "O!" . . .

Stoli "O," splash of fresh citrus & soda,  
with a float of pomegranate juice . . . \$8

## **Iced Cappuccino Martini**

The perfect after dinner drink . . .

Van Gogh Espresso vodka ... a little Kahlua  
and Godiva White Chocolate . . . \$8

## **Chocolate Godiva**

No need to dress this one up, it's divine . . .

Godiva liqueurs with Smirnoff vanilla or  
try it with Smirnoff Strawberry . . . \$8

# wine

## Whites

### PINOT GRIGIO ✂ Sartori \$6/\$20

Delicate tropical fruit flavors with a white-peach and citrus bouquet. Crisp, clean finish. Italy's Veneto region.

### CHARDONNAY ✂ Frei Brothers \$7/\$24

Big and intense with a long crisp finish. Complex flavors of bright pear, peach and citrus, and a hint of vanilla and spice. Sonoma.

### MARTIN CODAX ✂ ALBARINO \$8/\$28

A refreshing food friendly Spanish wine — rich, elegant and dry. It is full-bodied, with fruit and lemon zest melded perfectly to a bright minerality.

### SAUVIGNON BLANC ✂ VERAMONTE \$7/\$24

A crisp and refreshing Chilean wine with citrus, tropical fruit and floral aromas. The acidity is balanced with lush fruit flavors that shine through.

### BORDEAUX ✂ Herzog Delagrave \$6/\$20

This dry wine is a blend of Sauvignon and Semillon grapes. Typical of the fine white wines of Bordeaux, it is soft, full-bodied and fruity.

### HOUSE WHITE ✂ René Barbier \$5/\$18

Clean and crisp with a citrusy nose, this Mediterranean Catalyuna is always refreshing with barely a hint of sweetness. Stays light all night.

## Reds

### MALBEC ✂ Trapiche \$7/\$24

From Argentina's award-winning winery, this red has rich color with plum and cherry aromas. Round supple fruit tones, with hints of truffle and vanilla.

### PINOT NOIR ✂ MacMurray \$8/\$28

Russian River Valley Pinot with flavors of red and black fruits. Deep black cherry notes with subtle oak give a rich, deep finish. An earthy wine that goes with anything! And an interesting story . . .

### MERLOT ✂ Red Rock \$6/\$20

The softest, fruitiest and easiest-drinking of the Bordeaux grapes.

### CABARNET SAUVIGNON ✂ Falling Star \$6/\$20

Strong red color with violet hues. Rich Cabernet aromas and flavors: black fruit, spices, and hints of leather and tobacco. Dry on the palate.

### SHIRAZ ✂ Jacob's Creek \$6/\$20

This Shiraz is a medium bodied wine with generous aromas of pepper, licorice and plum, leaving a soft textured finish on the palate, great with steak!

### HOUSE RED ✂ Merlot/Malbec \$5/\$18

An eminently quaffable wine dominated by bright red fruit flavors backed up by a hint of spice. It's medium weight and dry on the palate. Falling Star.

## Sparkling Rosé

### Banfi Rosa Regale \$7 Split

A luscious indulgence for a romantic evening, with a hint of rose petals and raspberries. Vivacious and aromatic, it's perfect as an aperitif or to accompany your dessert.