



## B E V E R A G E M E N U

SERVING A FULL COMPLEMENT OF COCKTAILS, LIQUEURS AND BEER

### *WINES, BY THE GLASS*

**Pommery Pop Champagne** 187 ml, \$19

**Prosecco** Glass \$7 **Chardonnay** Glass \$7, Carafe \$18

**Cabernet Sauvignon** Glass \$7, Carafe \$18

### *WINES, BY THE BOTTLE*

#### WHITE WINES – ARIZONA

<b>Arizona Stronghold Chardonnay 2009 “Site Archive”</b>	<b>\$42</b>
impressive, bold and very flavorful; non-oaked; Governor’s Cup award	
<b>Arizona Stronghold Blend 2009 “Tazi”</b>	<b>\$27</b>
blend of Sauvignon Blanc, Chardonnay, Pinot Gris and Malvasia grapes	
<b>Carlson Creek Chardonnay 2008 “Arizona”</b>	<b>\$32</b>
100% Chardonnay, aged in oak, malolactic fermentation	
<b>Sand-Reckoner 2010 Malvasia Bianca</b>	<b>\$54</b>
spice and floral notes, French oak, crisp and graceful	

#### RED WINES – ARIZONA

<b>Carlson Creek Cabernet Sauvignon 2008 “California”</b>	<b>\$32</b>
100% California Fruit, vintnered in Arizona	
<b>Keeling-Schaefer Grenache 2009 “Two Reds”</b>	<b>\$45</b>
96% Grenache, 4% Syrah, light bodied red, Rock Creek vineyard	
<b>Keeling-Schaefer Blend 2008 “Partners”</b>	<b>\$48</b>
50% Grenache, 25% Syrah, 12.5% Mourvedre, 12.5% Petite Sirah	
<b>Keeling-Schaefer Syrah 2009 “Three Sisters”</b>	<b>\$45</b>
100% Syrah, very ripe, dense and lush, floral nose	
<b>Keeling-Schaefer Shiraz 2009</b>	<b>\$59</b>
intense, very ripe with licorice and toasted blackberry notes	
<b>Lawrence Dunham 2009 R.E.D., A Blend</b>	<b>\$24</b>
Grenache, Mourvedre and Petite Sirah, pairs well with a variety of foods	
<b>Lawrence Dunham 2009 Sky Island Petite Sirah</b>	<b>\$25</b>
full bodied, featuring dark fruit flavors, aged in neutral barrels	
<b>Lawrence Dunham 2009 Petite Sirah</b>	<b>\$25</b>
a bold, full-bodied red wine aged in toasty, new American oak barrels	
<b>Lawrence Dunham 2009 Sky Island Grenache</b>	<b>\$35</b>
lighter-bodied, fruit forward wine aged in neutral oak barrels	
<b>Lawrence Dunham 2009 Grenache</b>	<b>\$40</b>
medium-bodied, spicy red wine aged in sweet French oak barrels	
<b>Pillsbury Blend 2008 “Diva”</b>	<b>\$48</b>
45% Mourvedre, 44% Petite Sirah, 11% Syrah	
<b>Pillsbury Blend 2009 “Roan Red”</b>	<b>\$40</b>
63% Grenache, 25% Mourvedre, 12% Syrah	

### ***ROSÉ & CHAMPAGNE***

<b>Pillsbury Rosé 2009 “1-night Stand”</b>	<b>\$36</b>
fruity, light wine to accompany a first course	
<b>Sand-Reckoner 2010 Rosé</b>	<b>\$43</b>
richly hued dry Rosé, 65% Nebbiolo, 31% Sangiovese, 4% Syrah	
<b>Veuve Cliquot Champagne “Brut”</b>	<b>\$60</b>
<b>Pommery Champagne “Brut”</b>	<b>\$60</b>

### ***BEER & ALE***

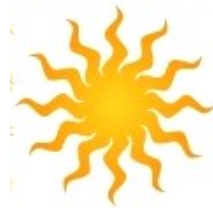
**Wapiti Amber Ale** Mogollon Brewing, Flagstaff Arizona **\$6**  
great fruity nose, lots of character

**Four Peaks 8th Street Ale, Tempe, Arizona \$6**  
a light ale with nice balance of sweet and bitter

**Arrogant Bastard** Stone Brewing, Escondido, California **\$6**  
“Aggressive” - Beer Advocate

**Heineken** The Netherlands **\$5**  
classic Dutch pilsner

**Stella Artois** Belgium **\$5**     **Bud Lite** **\$4**



### ***WATER & SODAS***

**San Pellegrino \$3 and \$7**

**Coke    Diet Coke    Sprite    Root Beer    \$3**