

## WHITE & SPARKLING

<b>101   VEUVE CLIQUOT BRUT YELLOW LABEL</b>	<b>\$95</b>
Reims, France. Perfect balance with aromatic intensity and a lot of freshness.	
<b>102   ZARDETTO, PRIVAT CUVÉE PROSECCO</b>	<b>\$43</b>
Veneto, Italy. Blend of Glera, for long-lasting, expressive citrus notes, Chardonnay, for rich body and creamy texture, and Muscat, for fresh floral and grapey aromas.	
<b>10   2019 FIGUIERE, MEDITERANEE ROSE</b>	<b>\$48</b>
Cotes de Provence, France. Flavors of peach, pear fruit & white aromatic flowers.	
<b>11   2020 NOEL ET JEAN-LUC RAIMBAULT, SANCERRE</b>	<b>\$53</b>
Loire Valley, France. Pure & expansive aromas of citrus, quince, fresh herbs & minerals. Mouthwatering and delicious.	
<b>12   2019 LICIA, ALBARINO</b>	<b>\$51</b>
Rias Baixas, Galicia, Spain. Aromas of grapefruit & herbs. Pairs well with salmon, seafood & salads.	
<b>13   2019 HERMANN J. WIEMER RIESLING 'DRY'</b>	<b>\$48</b>
Finger Lakes, New York. Lemon, passion fruit & pineapple aromas with refreshing acidity in this dry Riesling. Pairs with spicy food & fish.	
<b>14   2020 PINE RIDGE VINEYARDS, CHENIN BLANC VIOGNIER WHITE</b>	<b>\$48</b>
Napa, California. Orchard fruits, bright peach & honey. Pairs with lobster, seafood. An alternative to Chardonnay.	
<b>15   2018 MARKHAM, CHARDONNAY</b>	<b>\$50</b>
Napa Valley, California	
<b>16   2020 VILLA MARIA SAUVIGNON BLANC</b>	<b>\$43</b>
Marlborough, New Zealand. Bold flavors of passion fruit, tropical fruits & minerality.	
<b>17   2019 TIEFENBRUNNER, PINOT GRIGIO</b>	<b>\$41</b>
Alto Adige, Italy. Florals, offset by zest of lemon. Pairs well with shrimp, fish & pasta.	
<b>18   2019 DOMAIN LOUIS MOREAU, PETITE CHABLIS</b>	<b>\$51</b>
Burgundy France. Fresh aromatic citrus with mineral characteristics that pairs with shellfish, goat cheese & rich dishes.	

## RED

<b>40   2020 CHATEAU THIVIN, COTE DE BROUILLY</b>	<b>\$52</b>
Gamay here is laced with a vibrant streak of gunflint, an abundance of sumptuous fruit hinting at cassis, blueberry, violets, plum, and blackberry	
<b>41   2018 DOUGH, CABERNET SAUVIGNON</b>	<b>\$55</b>
California, Heidi Britenhagen crafted this wine in concert with a diverse group of chefs supported by the James Beard Foundation. "Rise to the Occasion"	
<b>42   2019 ARGYLE, PINOT NOIR</b>	<b>\$55</b>
Willamette Valley, Oregon. Highlights dark cherry, red raspberry, & orange zest.	
<b>43   2019 HAHN, MERLOT</b>	<b>\$45</b>
California. This wine expresses aromas of black cherries, red ripe plums, spices, & hints of vanilla.	
<b>44   ZUCCARDI, MALBEC CONCERTO</b>	<b>\$63</b>
Mendoza, Argentina. Medium body, fine tannins & a long, long finish. Electric at the end. Compact aromas of black plum, cassis and blackberry.	
<b>45   2018 STAG'S LEAP CABERNET SAUVIGNON ARTEMIS</b>	<b>\$75</b>
Napa Valley, California. Offers inviting aromas of black cherry and plum with hints of vanilla. On the palate, the wine has a soft entry with ripe mixed berry and plum flavors.	
<b>46   2019 KERMIT LYNCH, COTES DU RHONE</b>	<b>\$48</b>
Rhône Valley, France, Grenache, Syrah, Mourvedre Grapes	
<b>47   2015 PIOMBAIA, BRUNELLO DI MONTALCINO</b>	<b>\$67</b>
Tuscany, Italy. Dry & Soft.	
<b>48   2015 DAMILANO, BAROLO LECINQUEVIGNE</b>	<b>\$63</b>
Piedmont, Italy. Ruby red in color with orange reflections. An intense bouquet, with tertiary notes of rose, leather, tobacco and emerging notes of violet & tar.	
<b>49   2018 SMITH &amp; HOOK, CABERNET SAUVIGNON</b>	<b>\$58</b>
Paso Robles, California. The palate is full-bodied & rich with notes of dark berry, vanilla, mocha & spice. A round mouthfeel backed with a concentrated tannin.	

## WINE BY THE GLASS

### WHITE & SPARKLING

<b>ZARDETTO, PRIVAT CUVÉE PROSECCO</b>	<b>\$13</b>
Veneto, Italy	
<b>FIGUIERE, MEDITERANEE ROSE</b>	<b>\$13</b>
France - Grenache - Syrah - Cabernet Sauvignon	
<b>ZENATO, PINOT GRIGIO</b>	<b>\$13</b>
Veneto, Italy	
<b>GRUNER VELTLINER (ORGANIC)</b>	<b>\$14</b>
Sauvignon Blanc, Niederosterreich, Austria	
<b>VILLA MARIA, SAUVIGNON BLANC</b>	<b>\$13</b>
Marlborough, New Zealand	
<b>LICIA ALBARINO</b>	<b>\$14</b>
Rias Baixas - Spain - Grapefruit - Apricot	
<b>PINE RIDGE, CHENIN BLANC/VIOGNIER</b>	<b>\$13</b>
California	
<b>BLACK'S STATION, CHARDONNAY</b>	<b>\$13</b>
Yolo County, California	

### RED

<b>HAHN, MERLOT</b>	<b>\$14</b>
California	
<b>DOUGH, CABERNET SAUVIGNON</b>	<b>\$15</b>
North Coast California	
<b>BODEGA, MALBEC</b>	<b>\$13</b>
Argentina	
<b>UNDERWOOD, PINOT NOIR</b>	<b>\$13</b>
Oregon	
<b>CHASING LIONS, CABERNET SAUVIGNON</b>	<b>\$13</b>
California	
<b>KERMIT LYNCH COTES DU RHONE</b>	<b>\$13</b>
France	



## BEER BOTTLES

<b>MICHELOB ULTRA</b>	<b>\$7.75</b>
<b>COORS LIGHT</b>	<b>\$7.75</b>
<b>CORONA</b>	<b>\$7.75</b>
<b>HEINEKEN</b>	<b>\$7.75</b>
<b>BUDWEISER</b>	<b>\$7.75</b>
<b>WOODCHUCK AMBER CIDER</b>	<b>\$7.75</b>
Cider Beer 5%	
<b>HEINEKEN 0.0</b>	<b>\$7.75</b>
<b>WHITE CLAW</b>	<b>\$7.75</b>
Black Cherry 5% (CAN)	
<b>PELLIGRINO</b>	<b>\$8.00</b>
Natural Spring Water (Non-Alcoholic)	

## COCKTAILS \$15

<b>CAIPIRINHA</b>
Fresh Lime Juice - Sugar - Cachaca Made from Distilled Sugar Cane Liqueur from Brazil
<b>HENDRICK'S COOL CUCUMBER MARTINI</b>
Hendrick's Gin, St-Germain Elder Flower, Fresh Lemon Juice
<b>MOSCOW MULE</b>
Absolute Vodka, Fresh Lime Juice and Ginger Beer Served in a Copper Mug
<b>LIMONCELLO BLUSH</b>
Refreshing Limoncello Liqueur, Vodka, Lemonade, Cranberry Juice, Soda and Fresh Lemon
<b>SUNSET MARTINI</b>
Stoli Blueberry Vodka, Pineapple Juice, Splash of Limoncello
<b>RED SANGRIA</b>
Classic Sangria with Brandy, Merlot & Fresh Orange Juice

<b>FROSE</b>
Rose Wine, Titos Vodka, Natural Peach & Strawberry Blend
<b>SPICY WATERMELON MARGARITA</b>
Habanero Syrup - Casa Amigos Tequila
<b>NESPRESSO MARTINI</b>
Kettle One, Vanilla, Baiyley's Irish cream
<b>THE HONEYBADGER</b>
Cucumber Vodka - Ginger Honey Syrup - Lemon Juice - Fresh Basil
<b>"SOUTH BEACH" MOJITO</b>
Caribbean Rum, Fresh Mint, Lime, and Soda
<b>SKIPPERS RUM PUNCH</b>
Coconut Rum, Pineapple Rum, Pineapple & Orange Juices, Grenadine and a Floater of Dark Rum

### FROZEN DRINKS

PINA COLADA - VODKA LEMONADE - MARGARITA

**SKIPPERS SWAG | HATS \$30 | HOODIE \$60 | TEE SHIRT \$30 | LONG SLEEVE \$35**

## TAP BEER (ALL PINTS)

<b>BUD LIGHT</b>	<b>\$7.50</b>	<b>STELLA ARTOIS</b>	<b>\$7.75</b>	<b>BLUE POINT TOASTED LAGER</b>	<b>\$7.75</b>
<b>BLUE MOON</b>	<b>\$7.50</b>	<b>GUINNESS</b>	<b>\$7.75</b>	<b>LAGUNITAS BREWING CO IPA</b>	<b>\$7.75</b>
<b>ALLAGASH</b>	<b>\$7.75</b>	<b>SAND CITY IPA</b>	<b>\$7.75</b>	<b>RADIANT PIG IPA</b>	<b>\$7.75</b>
Belgium Style Wheat 5.1%		Local Brewery   Seasonal		Hazy unfiltered gem has juicy, tropical flavors that span the hop multiverse	
<b>SEASONAL ROTATING TAP</b>			<b>\$7.75</b>		
Ask Your Server					