

## chardonnay

### Stone Cellars

fresh citrus aromas with a touch of oak  
6.00/23.50

### Covey Run, Washington

local fruit, apple & pear notes, soft oak  
7.00/27.50

### Kendall Jackson, California

rich, round, full flavor, tropical  
8.50/33.50

### R.H. Phillips, “Toasted Head”, Ca

estate grown, vanilla/butterscotch, big  
9.25/36.50

### Sonoma-Cutrer, Russian River

bold, big oak & fat full body  
10.00/39.50

### Cakebread, Napa

full bodied, hints of apple, long finish  
62.00

## other whites

### Cavatappi, Stimulus Package, Wahluke Sloap, Wa

sauv blanc/viognier. clean with citrus ‘n pear notes  
6.25/24.50

### Hogue, Pinot Grigio, Columbia Valley

crisp, clean finish, round soft body  
7.25/28.50

### Menage a Trois, chard/chenin blanc/muscato

3 grapes, honeydew notes, sweet finish  
7.50/29.50

### Kim Crawford, Sauv Blanc, New Zealand

full body, grapefruit & gooseberry  
8.50/33.50

### Patricia Green, Sauv Blanc, Oregon

nose of lime, white peach & grapefruit w/ creamy notes  
9.00/35.50

## red blends

### Covey Run, Cab/Merlot/Franc, Washington

local juice, full, soft & round body  
7.25/28.50

### Cline, “Cashmere” Grenache/Syrah/Mourvedre, Oakley, Ca

smooooth, big cherry, chocolate, pepper  
8.75/34.50

### Coppola, Claret, Coastal Ca

black plum, mocha, rich silky texture  
9.75/38.50

### Basel Cellars, Claret, Walla Walla, Wa

rich, fruit forward, red cherry, cassis & berries  
42.00

### Cain Cuvee, Cab/Merlot/Franc, Napa

rich & silky with hints of cedar & berries  
49.00

### Franciscan, “Magnificat”, Napa

deep ripe fruit, complex, balanced, soft finish  
68.00

# WINE

## cabernet

### Stone Cellars

elegant fruit style with a classic full body  
6.50/25.50

### Sterling, Central Coast

toasty oak, hints of chocolate, smooth  
8.25/32.50

### Dusted Valley, Walla Walla

ripe, rich & balanced  
10.50/41.50

### L’Ecole No 41, Columbia Valley

complex, spice, berry, big, rich with a long finish  
58.00

### Cakebread, Napa

concentrated black fruit, toasty oak, long finish  
97.00

## merlot

### BV, Coastal California

lush fruit, deep savory, med-full body  
7.50/29.50

### 14 Hands, Washington

blackberry, cherry, spice. velvet finish  
8.25/32.50

### Canoe Ridge, Columbia Valley

blackberry, cassis, cinnamon & vanilla  
49.00

## other reds

### Cavatappi, Sangiovese, Wahluke Sloap, Wa

big juicy fruit with notes of earth and minerals  
7.25/28.50

### Zolo, Malbec, Argentina

complex, black fruits, earthy & elegant  
7.50/29.50

### Rosemount Estate, Shiraz, Australia

spicy berry notes, rich, big soft  
7.50/29.50

### Ravenswood, Zinfandel, California

ripe raspberry, blackberry & vanilla. bright pepper  
8.00/31.50

### Writer’s Block, Syrah, California

deep structured elegance, thick & juicy  
9.00/35.50

### Rex Hill, Pinot Noir, Willamette, Ore

subtly layered oak with plum & dried cherries. classic light body  
9.00/35.50

### Carmel Road, Pinot Noir, Monterey

med body, blu..berry notes, velvet finish  
9.50/37.50

### Stags’ Leap, Petite Syrah, Napa

incredibly luscious with loads of rich, dark fruit  
65.00

## FIRESIDE WARMERS...

### Classic Spanish Coffee

roll up the sidewalk...Christian Bro’s brandy, Kahlua & Tia Maria over locally roasted coffee in a caramelized sugar rimmed glass 8.50

### Bush52 Coffee

the bistro hot drink. Baileys, Kahlua & a splash of Irish whiskey (no party affiliation) 7.50

### Coffee Supreme

Kahlua, Grand Marnier & brandy in coffee with whip cream. the perfect chaser to a great meal! 8.00

### Home-Made Hot Buttered Rum

vanilla bean ice cream, churned butter, sugar & spice...drunken in the Cap’t Morgan’s Spiced rum 7.00

### Granny Smith

hot apple cider gets kicked up a few notches with Hennessy, Apple Pucker & a splash of fresh lime 8.00

### Alhambra

an exotic blend of Absolut Mandrin & hot cocoa with just a hint of Grand Marnier & an orange zest 8.00

### BluBerry Tea

Amaretto & Grand Marnier in a warm snifter with hot Earl grey tea 8.00

### Saint Germain

a new German sipping liqueur made from elderflowers. musky sweet aroma with honeyed pear flavors. on the rocks. 7.50

## HOUSE STANDARDS

### BaDa Margarita

limes muddled with Sauza tequila, triple sec & a float of fresh guava...tinted Blu of course 8.25

### Fresca

just like the soda...with a Stoli Citros pop & a grapefruit splish 8.75

### Blu Press

Stoli “Blu”berry vodka over ice with a splash of soda & sprite, garnished with fresh blueberries 7.00

### Grandhatten

Maker’s Mark bourbon shaken damn cold with a touch of Grand Marnier, garnished with an orange twist 9.50

## sparkling

House Champagne	6.00gl
Roederer Estate, California	46.00
Veuve Clicquot Yellow, Fr	49.00 1/2/89.00
Dom Perignon, France	215.00

## BEERS...and cider

## draughts

Guinness Draft	5.00
FullSail IPA	4.50
Red Hook Seasonal	4.50
Mac & Jacks Amber	4.50
Pyramid Hefeweizen	4.50
Manny’s Pale Ale	4.50
Bud Light	4.00
Stella Artois	4.50

Budweiser	4.00
Session Lager	4.25
Heineken	4.25
Amstel Light	4.25
Corona	4.25
Miller Highlife	3.50
St. Pauli Girl (non alc)	3.50
Strong Bow Hard Dry Cider	4.25

\*\*ask your server about our Seasonal Beer



## Wine of the Week

every week or so we feature our bartenders’ favorite wine... sold by the glass or bottle

