



PRIVATE PARTIES & EVENTS

HANDCRAFTED WINE. MODERN CASUAL DINING.

WINE & APPETIZER PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks. (See appetizer descriptions on page 12.)

CELEBRATION

28.99 per person

Your selection may include one Lux wine for an additional 1.00 per person.

This package includes your choice of three pre-selected appetizers from the list below and three pre-selected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

PREMIERE WINE RECEPTION

33.99 per person

Your selection may include one Lux wine for an additional 1.00 per person.

Start off the evening with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three pre-selected appetizers from the list below and three pre-selected wines. Finish with our house-made assortment of Chocolate Truffles and Chocolate-Covered Strawberries.

CHOICE OF APPETIZERS

FLATBREADS

Caprese
Roasted Vegetable & Goat Cheese
Carne Asada
Italian Sausage & Ricotta Dolce

APPETIZERS

Asian Pork Belly Tostadas
Chef Matt's Mediterranean Share Plate
Chicken Potstickers
Over the Border Egg Rolls
Ahi Tuna Tacos +\$2*
Mexican Drunken Shrimp +\$2
Crispy Crab Beignets +\$2

BRUSCHETTA

Burrata, Golden Beet & Arugula
Classic Tomato
Burrata, Prosciutto & Arugula
Hummus, Feta & Mediterranean Relish
Shaved Brussels Sprouts & Roasted Beet

Event packages are available for parties held in our private spaces only.

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE # 1

Includes: coffee, hot tea, iced tea, and soft drinks.

19.99 per person Monday-Friday. 21.99 per person Saturday and Sunday.

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Tortilla Soup
Plain Ol' House Salad

SECOND COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Burgers & Sandwiches
All sandwiches served with seasoned French fries.

Cilantro Ranch Chicken Sandwich
Classic Cheeseburger*
Chicken Chorizo Burger
Crispy Caesar Chicken Sandwich

Entrée Chopped Salads

Napa Chicken
BBQ Ranch Chicken
Grilled Chicken Caesar

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE #2

Includes: coffee, hot tea, iced tea, and soft drinks.

22.99 per person Monday-Friday. 24.99 per person Saturday and Sunday.

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Tortilla Soup
Plain Ol' House Salad

SECOND COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Seafood

Soy Ginger Salmon*

Pasta

Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni
Spaghetti & House-Made Meatballs

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

Our pesto contains walnuts.

Menu items and prices subject to change.

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1: COMBINATION PLATE

The combination plate is a package offering two entrées plated together for your Guests to enjoy.

Combination plate: 37.99 per person

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar Pesto
Chopped Wedge

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:

Beef & Pork
Filet Medallions*
Maple, Mustard & Pretzel-Crusted
Boneless Pork Chop

Seafood
Mexican Drunken Shrimp
Soy Ginger Salmon*
Crab Cakes
Pistachio-Crusted Grouper

Chicken
Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

DESSERT COURSE

All desserts include a Chocolate-Covered Strawberry and your choice of one of the following:

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #2: FAMILY STYLE

Events beginning between 11:00 a.m. and 2:00 p.m. on weekdays: *25.99 per person.*

All weekend events and events beginning after 2:30 p.m. on weekdays: *31.99 per person. Kids (ages 4-12): 14.99*

FIRST COURSE

Please select two of the following appetizers:

Thai Lettuce Wraps
Asian Pork Belly Tostadas
Chef Matt's Mediterranean Share Plate
Chicken Potstickers
Over the Border Egg Rolls
Ahi Tuna Tacos +\$2*
Mexican Drunken Shrimp +\$2
Crispy Crab Beignets +\$2
Cooper's Hawk Calamari +\$2

Flatbreads

Caprese
Roasted Vegetable & Goat Cheese
Carne Asada
Italian Sausage & Ricotta Dolce

Bruschetta

Burrata, Golden Beet & Arugula
Classic Tomato
Burrata, Prosciutto & Arugula
Hummus, Feta & Mediterranean Relish
Shaved Brussels Sprouts & Roasted Beet

SECOND COURSE

Please select one of the following:

Appetizer Salads

Plain Ol' House
Caesar Pesto
Chopped Wedge

Soups

Tortilla Soup
Crab & Lobster Bisque +\$2

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:

Beef & Pork

Bourbon Lacquered BBQ Pork Chop
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Red Wine Braised Short Ribs +\$2
Short Rib Risotto +\$2
Filet Medallions +\$3*

Seafood

Soy Ginger Salmon*
Jambalaya
Southern Grilled Shrimp & Polenta +\$2
Crab Cakes +\$3
Pistachio-Crusted Grouper +\$3
Sautéed Shrimp with Sweet Blistered Tomatoes +\$2

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta Specialties

Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese With Braised Short Rib +\$2
Country Rigatoni
Spaghetti & House-Made Meatballs
Shrimp Campanelle +\$2

DESSERT COURSE

All desserts include a Chocolate-Covered Strawberry and your choice of one of the following:

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

See Family Style descriptions on pages 12-14.

Our pesto contains walnuts.

Menu items and prices subject to change.

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE MAGNUM

39.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar Pesto
Chopped Wedge

THIRD COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta

Shrimp Campanelle
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni

DESSERT COURSE

All desserts include a Chocolate-Covered Strawberry and your choice of one of the following:

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE IMPERIAL

49.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar Pesto
Chopped Wedge

THIRD COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Beef & Pork
Bourbon Lacquered BBQ Pork Chop
Red Wine Braised Short Ribs
Filet Mignon*
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Short Rib Risotto

Seafood

Soy Ginger Salmon*
Crab Cakes
Southern Grilled Shrimp & Polenta
Jambalaya
Sautéed Shrimp with Sweet Blistered Tomatoes

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta

Shrimp Campanelle
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese With Braised Short Rib
Country Rigatoni

DESSERT COURSE

All desserts include a Chocolate-Covered Strawberry and your choice of one of the following:

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE JEROBOAM

59.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar Pesto
Chopped Wedge

THIRD COURSE

Please pre-select two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Beef & Pork

Bourbon Lacquered BBQ Pork Chop
Red Wine Braised Short Ribs
Churrasco Grilled Steak*
Filet Mignon*
Trio of Medallions*
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Short Rib Risotto

Seafood

Soy Ginger Salmon*
Crab Cakes
Pistachio-Crusted Grouper
Southern Grilled Shrimp & Polenta
Jambalaya
Sautéed Shrimp with Sweet
Blistered Tomatoes

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta Specialties

Shrimp Campanelle
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese With Braised Short Rib
Country Rigatoni

DESSERT COURSE

All desserts include a Chocolate-Covered Strawberry and your choice of one of the following:

Upside Down Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake

EVENT ADDITIONS

APPETIZERS

Ahi Tuna* Tacos	2.29/piece
Asian Pork Belly Tostadas	2.19/piece
Chicken Potstickers	1.69/piece
Crispy Crab Beignets	1.49/piece
Mexican Drunken Shrimp	2.79/piece
Over the Border Egg Rolls	3.49/piece
Cooper's Hawk Calamari	11.99/order

FLATBREADS

7 slices per flatbread.

Caprese	8.99/order
Carne Asada	10.99/order
Italian Sausage & Ricotta Dolce	9.99/order
Roasted Vegetable & Goat Cheese	8.99/order

BRUSCHETTA

6 pieces per bruschetta

Burrata, Golden Beet & Arugula	10.99/order
Classic Tomato	9.99/order
Burrata, Prosciutto & Arugula	10.99/order
Hummus, Feta & Mediterranean Relish	8.99/order
Shaved Brussels Sprouts & Roasted Beet	9.99/order

KID'S MENU

All entrées include drink (juice, soda, milk, or organic chocolate milk) and a Chocolate-Covered Strawberry.

Be sure to ask your server about Keaton's Kiddie Cocktail!

ENTRÉES

Hamburger/Cheeseburger	6.99
Flatbread Cheese Pizza	6.99
Chicken Potstickers	6.99
Chicken Tenders	6.99
Grilled Cheese	6.99
Mac & Cheese	6.99
Junior Filet Medallions*	13.99
Soy Ginger Glazed Salmon*	13.99
Parmesan Chicken with Angel Hair Marinara^	6.99
Spaghetti & House-Made Meatballs^	6.99

DESSERT

Scoop of Vanilla Ice Cream	1.99
Kid's Ice Cream Sundae	1.99

Entrées are served with fresh fruit and your choice of one additional side: Mary's Potatoes, French Fries, Asian Slaw, Grilled Broccoli, Green Beans & Carrots

^ This entrée is served with fresh fruit only.

WINE PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1:

TWO UNLIMITED WINES

15.99 per person

Choose two unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #2:

THREE UNLIMITED WINES

19.99 per person

Choose three unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #3:

CUSTOM WINE STATION

Based on Consumption

Pre-select wines to have available for your Guests throughout the event.

PACKAGE #4:

SANGRIA OR SPARKLING WINES

13.99 per person

Choose two Sangrias or Sparkling Wines for your Guests to enjoy throughout the event.

Add orange juice to Sparkling Wine to make a mimosa for an additional 1.00 per person.

BAR PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

BEER & WINE

26.99 per person

Cooper's Hawk wines, imported and domestic beers.

PREMIUM

30.99 per person

Premium brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails.

TOP SHELF

35.99 per person

Top-shelf brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails and Martinis.

Additional hours and pricing available upon request.

Please ask your Event Coordinator for a full list of products and packages. Bar packages are only available in private dining rooms. Packages are priced per person. Charges apply to all guests 21 years of age and older in attendance at event.

NON-PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your Guests to order from the full array of wine, beer, and spirits available at Cooper's Hawk Winery and Restaurant. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

LIMITED HOST BAR

A limited host bar allows your Guests to order from a specific selection of wines, beers, and spirits that you have selected prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CASH BAR

A cash bar requires Guests to pay for their own alcoholic beverages on consumption. Cash bar does not count towards the food and beverage minimum contracted by the host.

FAMILY STYLE DESCRIPTIONS

Menu descriptions below apply strictly to the Cocktail and Family Style packages.

For details on all other packages, please contact your event coordinator.

FIRST COURSE

THAI LETTUCE WRAPS

Sweet Chili-Glazed Chicken, Julienne Vegetables, Crunchy Wontons, Bibb Lettuce, Peanut, Cashew, and Soy Caramel Sauces

ASIAN PORK BELLY TOSTADAS

Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce

AHI TUNA* TACOS

Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream

MEXICAN DRUNKEN SHRIMP

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole

CRISPY CRAB BEIGNETS

Asian Slaw, Classic Mustard Sauce, Burnt Lemon

CHEF MATT'S MEDITERRANEAN SHARE PLATE

Classic Hummus, Cucumber-Feta Cream, Triple Pepper Hummus, Toasted Pita

COOPER'S HAWK CALAMARI

Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli

CHICKEN POTSTICKERS

Sweet and Spicy Mustard, Ginger Soy Sauces

OVER THE BORDER EGG ROLLS

Southwest Chicken, Corn and Black Bean Relish, Cilantro, Cheese, Tomatillo Salsa, Cilantro Ranch Dressing, Cashew Dipping Sauce, Asian Slaw

FLATBREADS

CAPRESE

Ripe Tomatoes, Mozzarella, Red Onion, Basil, Pesto, Balsamic Glaze

ROASTED VEGETABLE & GOAT CHEESE

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze

CARNE ASADA

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onions, Cilantro

ITALIAN SAUSAGE & RICOTTA DOLCE

Giardiniera, Pesto, Mozzarella, Grated Parmesan

BRUSCHETTA

BURRATA, GOLDEN BEET & ARUGULA

Whipped Ricotta, Extra Virgin Olive Oil, Balsamic Glaze

CLASSIC TOMATO

Burrata, Basil, Extra Virgin Olive Oil, Arugula

BURRATA, PROSCIUTTO & ARUGULA

Whipped Ricotta, Oven-Roasted Grape Tomatoes, Balsamic Glaze

HUMMUS, FETA & MEDITERRANEAN RELISH

Arugula, Lemon, Extra Virgin Olive Oil

SHAVED BRUSSELS SPROUTS & ROASTED BEET

Whipped Ricotta, Marcona Almond, Shaved Parmesan, Balsamic Glaze

FAMILY STYLE DESCRIPTIONS

All Family Style entrées are served with seasonal vegetables and Mary's Potatoes.

SECOND COURSE

APPETIZER SALADS

PLAIN OL' HOUSE

Cucumbers, Carrots, Croutons, Tomatoes, Dressing on the Side

CAESAR PESTO

Romaine, Shaved Parmesan, Croutons, Creamy Caesar Pesto Dressing, Parmesan Lavash

CHOPPED WEDGE

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing

SOUPS

CRAB & LOBSTER BISQUE

TORTILLA SOUP

THIRD COURSE

BEEF & PORK

BOURBON LACQUERED BBQ PORK CHOP

Crispy Onion Strings

RED WINE BRAISED SHORT RIBS

Mustard Sauce, Roasted Vegetables, Crispy Onion Strings

FILET MEDALLIONS*

Crispy Onion Strings, Steak Jus

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

SHORT RIB RISOTTO

Carnaroli Rice, Mushrooms, Sweet Onions, White Wine, Shaved Parmesan, White Truffle Oil

SEAFOOD

SOY GINGER SALMON*

CRAB CAKES

Classic Mustard Sauce

PISTACHIO-CRUSTED GROUPER

Mustard Sauce

SOUTHERN GRILLED SHRIMP & POLENTA

Andouille, Corn, White Cheddar, Tomato-Braised Kale, Smoked Paprika Cilantro Oil

SAUTÉED SHRIMP WITH SWEET BLISTERED TOMATOES

Kalamata Olives, Roasted Eggplant, Spinach, Feta, Bucatini Pasta

JAMBALAYA

Chicken, Shrimp, Andouille, Onions, Tomatoes, Peppers, Jasmine Rice

Continued ...

Our pesto contains walnuts.

Menu items and prices subject to change.

FAMILY STYLE DESCRIPTIONS *Continued ...*

CHICKEN

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter

CHICKEN MADEIRA

Mushrooms, Fontina

COOPER'S HAWK CHICKEN GIARDINIERA

Parmesan Breaded Chicken, Shaved Parmesan

ELLIE'S CHICKEN PICCATA

Lemon Butter Caper Sauce

PASTA

SHRIMP CAMPANELLE

Sausage, Caramelized Onion, Tomato-Parmesan Cream

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

GNOCCHI WITH ROASTED BUTTERNUT SQUASH

Roasted Portabello Mushrooms, Sage-Brown Butter Cream,
Shaved Parmesan

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

San Marzano Tomatoes, Pancetta, Burrata Dolce, Extra Virgin Olive Oil

COUNTRY RIGATONI

Italian Sausage, Mushrooms, Chicken, Roasted Grape Tomatoes, Herbs,
Tomato Garlic Cream Sauce

SPAGHETTI & HOUSE-MADE MEATBALLS

Chef Matt's Favorite Pasta; Bucatini, Rich Tomato-Bolognese,
Burrata Dolce, Basil, Extra Virgin Olive Oil

DESSERT COURSE

*All desserts include a Chocolate-Covered Strawberry and your
choice of one of the following:*

UPSIDE DOWN KEY LIME PIE

Fresh-Squeezed Citrus, Brown-Butter Toasted Graham Cracker,
Whipped Cream, Lime Dust

SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Crunch Ganache, Vanilla Ice Cream

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE LIST

SPARKLING

	<i>glass</i>	<i>bottle</i>
Lux Sparkling	9.50	37.99
Sparkling Rosé	8.00	27.99
Prosecco	8.00	27.99
Blanc de Blanc	7.00	23.99
Moscato	7.00	23.99
Almond	7.00	23.99
Raspberry	7.00	23.99
Sweet Sparkling Red	7.00	23.99

WHITE

	<i>glass</i>	<i>bottle</i>
Sauvignon Blanc	7.25	27.99
Pinot Gris	7.50	25.99
Unoaked Chardonnay	7.50	25.99
Chardonnay	7.50	25.99
Lux Chardonnay	10.50	37.99
Viognier	7.50	25.99
Cooper's Hawk White	6.75	22.99
<i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>		
Riesling	7.75	26.99
Moscato	7.75	26.99
Gewürztraminer	7.50	25.99

BLUSH

	<i>glass</i>	<i>bottle</i>
White Zinfandel	6.50	21.99

RED

	<i>glass</i>	<i>bottle</i>
Pinot Noir	8.75	30.99
Sangiovese	7.75	26.99
Lux Pinot Noir	13.00	47.99
Barbera	8.75	30.99
Merlot	7.75	26.99
Malbec	8.75	30.99
Shiraz	7.75	26.99
Cooper's Hawk Red	7.00	23.99
<i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>		
Zinfandel	7.75	26.99
Cabernet Zinfandel	8.75	30.99
Petite Sirah	7.75	26.99
Cabernet Sauvignon	8.75	30.99
Lux Cabernet Sauvignon	12.00	43.99
Lux Meritage	13.00	47.99

SWEET RED

	<i>glass</i>	<i>bottle</i>
Sweet Red	6.75	22.99
Romance Red	6.75	22.99
<i>Concord grapes with hints of maraschino cherry and spice</i>		

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from the barrel. *glass 9.00 | 750 ml Decanter 31.99*

There is an \$8 corkage fee for all wines not purchased in the dining room.

WINE LIST

FRUIT

	<i>glass</i>	<i>bottle</i>
Rhubarb	6.75	22.99
Cranberry	6.75	22.99
Raspberry	6.75	22.99
Blueberry	6.75	22.99

DESSERT

	<i>glass</i>	<i>bottle</i>
Ice Wine (375 ml)	9.50	37.99
Nightjar (375 ml)	8.00	27.99
<i>Port style wine</i>		

LARGE FORMAT

Available in select locations. Check for availability.

Cabernet Sauvignon only.

Magnum (1.5 liter)	43.99
Double Magnum (3 liter)	131.99
Imperial (6 liter)	175.99
Salmanazar (9 liter)	263.99