



### *Champagne & Prosecco*

	<i>Glass</i>	<i>Bottle</i>
<b>MOËT &amp; CHANDON BRUT IMPERIAL</b> Champagne, France	16.00	95.00
<b>COL DE SALICI PROSECCO</b> Valdobbiadene Superiore, Italy	12.00	48.00
<b>VILLA SANDI IL FRESCO PROSECCO</b> Treviso, Italy	9.00	36.00

### *Pinot Grigio*

	<i>Glass</i>	<i>Bottle</i>
<b>SANTA CRISTINA</b> Veneto, Italy	11.00	44.00
<b>MEZZACORONA</b> Trentino, Italy		38.00

### *Sauvignon Blanc*

	<i>Glass</i>	<i>Bottle</i>
<b>MATUA</b> Marlborough, New Zealand	9.00	36.00
<b>MUD HOUSE</b> Marlborough, New Zealand		48.00
<b>EMMOLO BY CAYMUS</b> California, USA		72.00

### *Chardonnay*

	<i>Glass</i>	<i>Bottle</i>
<b>WENTE MORNING FOG</b> Central Coast, California	12.00	49.00
<b>BISCARDO OROPASSO</b> Veneto, Italy		42.50
<b>LOUIS JADOT MÂCON VILLAGES BLANC</b> Mâcon Villages, France		55.00
<b>LA CREMA</b> Sonoma Coast, California		72.00

### *Aromatic Whites*

	<i>Bottle</i>
<b>STEMMARI MOSCATO</b> Sicily, Italy	35.00
<b>LETH RIESLING-GRUNER VELTLINER</b> Wagram, Austria	36.00
<b>SERRA DA ESTRELA ALBARIÑO</b> Rias Baixas, Spain	42.00
<b>MARC BREDIF VOUVRAY "CLASSIC" CHENIN BLANC</b> Loire Valley, France	56.00

### *Pink & Orange*

	<i>Glass</i>	<i>Bottle</i>
<b>CHATEAU STE. MICHELLE ROSÉ</b> Columbia Valley, USA	11.00	44.00
<b>ORANGE GOLD BY GERARD BERTRAND</b> Vin de France, France	12.00	48.00
<b>WHISPERING ANGEL</b> Côtes De Provence, France		60.00

### *Pinot Noir*

	<i>Glass</i>	<i>Bottle</i>
<b>LOVE NOIR</b> California, USA	11.00	46.00
<b>LA VILLETTE</b> Languedoc, France		48.00
<b>MEIOMI</b> California, USA		68.00

### *Merlot*

	<i>Glass</i>	<i>Bottle</i>
<b>H3 HORSE HEAVEN HILLS</b> Washington State, USA	11.50	46.00
<b>SPELLBOUND BY MICHAEL MONDAVI</b> California, USA		54.00

## *Malbec*

	<i>Glass</i>	<i>Bottle</i>
<b>CATENA</b> Mendoza, Argentina	<b>13.50</b>	<b>54.00</b>
<b>FELINO BY PAUL HOBBS</b> Mendoza, Argentina		<b>58.00</b>

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## *Cabernet Sauvignon*

	<i>Glass</i>	<i>Bottle</i>
<b>WENTE SOUTHERN HILLS</b> Livermore Valley, California	<b>12.00</b>	<b>49.00</b>
<b>J. LOHR "SEVEN OAKS"</b> Paso Robles, California		<b>58.00</b>
<b>KENDALL-JACKSON "VR"</b> Sonoma County, California		<b>68.00</b>
<b>BLACK STALLION</b> Napa Valley, California		<b>89.00</b>

## *Stunning Reds*

	<i>Bottle</i>
<b>MUSSO DE CASAROJO</b> <b>TEMPRANILLO</b> Castilla y León, Spain	<b>36.00</b>
<b>ZOLLA PRIMITIVO</b> <b>DI MANDURIA PRIMITIVO</b> Manduria, Italy	<b>42.00</b>
<b>EL ENEMIGO</b> <b>CABERNET FRANC</b> Mendoza, Argentina	<b>72.00</b>
<b>ORIN SWIFT 8 YEARS IN THE DESERT</b> <b>ZINFANDEL</b> California, USA	<b>125.00</b>

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## *Resort Wines*

	<i>Glass</i>	<i>Bottle</i>
<b>SPARKLING</b> <b>PINOT GRIGIO</b> <b>CHARDONNAY</b> <b>SAUVIGNON BLANC</b> <b>WHITE ZINFANDEL</b> <b>MERLOT</b> <b>CABERNET SAUVIGNON</b>	<b>9.00</b>	<b>33.00</b>

## *Signature Cocktails*

**14.00**

### **PISCO PUNCH**

Barsol Pisco, fresh lemon juice, pineapple juice and a dash of orange bitters

### **SUN KISSED**

Goslings Black Seal Rum, Disaronno Amaretto, orange juice and fresh lime

### **TEXAS OLD FASHIONED**

Devils River Small Batch Bourbon, brown sugar with a dash of orange bitters

### **FOUNTAIN OF YOUTH**

Tito's Vodka, St-Germain, fresh lime juice, mint leaves, topped off with sparkling wine

### **MEZCAL-RITA**

Sombra Mezcal, Cointreau, fresh lime juice, Agave Nectar

### **BLU DELIGHT**

Aviation American Gin, Blue Curacao, fresh lime juice and soda water

*Ask your server for your favorite classic cocktail*

*All prices are in US\$ and are subject to 15% service charge*

*Corkage fee \$25.00 per bottle*