

Fireside Lounge

Craft Beer \$9.00

Dogfish Head 90min. IPA

Spacedust IPA

Sculpin Grapefruit IPA

Double Knot IPA

Old Rasputin Stout

Craft Beer \$7.00

Four Peaks Golden Lager

Mango Cart Wheat

Oberon Belgium

8th Street Pale Ale

Hop Knot IPA

Kilt Lifter Scotch Ale

Polygamy Nitro Porter

Obsidian Stout

Longboard Lager

Blue Moon Belgium

Big Blue Van Belgium

All Day IPA

Road Rash IPA

Moose Drool Brown

Mudshark Vanilla Caramel Porter

Domestic - Import - Alt - N.A. \$6.50

Budweiser

Bud Light

Coors Light

Corona

Corona Premier

Angry Orchard Green Apple

Ace Pear Cider

Woodchuck Amber

White Claw Various Flavors

O'Doul's Lager

O'Doul's Amber

Wine Glass Special 7.00 Wine Bottles 28.00

Squire Cabernet

Squire Merlot

Squire Chardonnay

Squire White Zin

Squire Pinot Grigio

Beer Special 6.00

Grand Canyon Pilsner

Grand Canyon Amber

Grand Canyon IPA

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Refreshing Cocktails

- Skinny Vicky** – Blueberry Vodka, Fresh Lime Juice, Soda..... \$8
Raspberry Mojito – Raspberry Rum, Fresh Lemon, Fresh Mint, Simple Syrup, Sprite.....\$12

Sours

- Amaretto Sour** – Amaretto, Fresh Lemon, Simple Syrup, Egg White.....\$10
New York Sour – Bullet Bourbon, Fresh Lemon, Egg White, Simple Syrup, House Merlot..\$16

Mules

- Cactus Mule** – Vodka, Fresh Lime, Ginger Syrup, Prickly Pear, Ginger Ale.....\$12

Margaritas

- Cactus Rita** – Tequila, Triple Sec, Fresh Lime, Agave Nectar, Prickly Pear.....\$10
Desert-rita – Tequila, Triple Sec, Fresh Lime, Agave Nectar, Habanero Syrup.....\$12
Grand Patron Rita – Patron Silver, Grand Gala, Fresh Lime, Fresh OJ, Agave Nectar.....\$16

Classic Cocktails

- Sazerac** – Woody Creek Rye, Angostura Bitters, Orange Bitters, Simple Syrup, Absinthe.....\$18
Old Fashion – Jack Daniels, Bitters, Simple Syrup, Orange & Cherry.....\$15
Dirty Head Martini – 3oz Crystal Head Vodka, Olive Juice, 3 Bacon Blue Cheese Olives....\$28

Brew-Tails

- Mango Madness** – Mango Cart Wheat, Mango Vodka, Fresh Orange Juice, Tajin.....\$15
PB & J – Big Blue Van Wheat, Skrewball Peanut Butter Whiskey.....\$15

Hot Cocktails

- Liquid Reese** – Screwball Peanut Butter Whiskey, Crème De Cacao Light, Hot Chocolate...\$16
Mint Coco – Peppermint Kahlua, Cream De Cacao, Hot Chocolate.....\$12
Irish Coffee – Hell Cat Maggy Irish Whiskey, Simple Syrup, Coffee.....\$10
Peanut Butterscotch Espresso – Screwball Peanut Butter Whiskey, Butterscotch, Espresso...\$11
Mudslide Latte – Vanilla Vodka, Bailey, Kahlua, Espresso, Steamed Milk.....\$16
Caramel Apple Toddy – Apple Jack, Butterscotch, Fresh Lemon, Honey, Caramel, Nutmeg, Hot Water.....\$16

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Carnivor Cabernet Sauvignon - California - Rich red black fruit with strawberry and pulpy thick grape notes, coupled with a light oaky and earthy aroma. Good choice for red meat [Beef, Lamb, Wild Game, Poultry]

Bogle Cabernet Sauvignon - Central Coast, CA - Notes of blackberry, plum, vanilla and chocolate. Slightly oaky also. Smooth, not overly dry but on the drier side [Beef, Lamb, Wild Game, Poultry]

Stronghold Cabernet Sauvignon - Camp Verde, AZ - Deep spicy cassis & cherry oak... smells heavenly... But then again Arizona may be a little slice of heaven [Beef, Lamb, Wild Game]

Josh Cellars Cabernet Sauvignon - California - Moderate body and dryness with blackberry and plum, smoke, anise and a touch of black pepper. Light oak and silky tannins compliment the initial flavors and add layers of various intensity [Beef, Lamb, Wild Game, Poultry]

Farmstead Cabernet Sauvignon - Napa, CA - The Long Meadow Ranch *Farmstead* Cabernet Sauvignon is aged in 75% neutral and 25% new French oak barrels. The wine exhibits wonderful cedar, cassis and violet flavors with a soft and inviting texture, mouth-coating, juicy tannins and pleasant acidity [Beef, Lamb, Wild Game]

Louis Martini Cabernet Sauvignon - Napa, CA - Reflecting the very best of the Napa Valley with a balanced style, beautiful structure, and rich flavors including black currant, dark berry fruit and sweet herbs. It possesses a full, rich mouth feel and a lengthy finish [Beef, Lamb, Wild Game, Poultry]

B.V. Napa Cabernet Sauvignon - Napa, CA - Tremendous saturation of color, aromas and flavors. The nose is ripe with fresh dark blackberry, black cherry and cassis notes alongside nuances of floral violet and sweet oak spices. On the palate, there are darker fruit notes supported by hints of dark chocolate and anise seed [Beef, Lamb, Wild Game, Poultry, Mature and hard cheese]

Silver Oaks Cabernet Sauvignon - Alexander Valley - Cabernet Sauvignon is ruby in color with a magenta rim. It has an enticing nose of cassis, blackberry, vanilla, sage and spearmint. Upon entry, this wine builds from potpourri and bramble to a bright pop of raspberry on the mid-palate. A juicy finish with chewy tannins and a medium length [Beef, Lamb, Wild Game, Poultry]

Caymus Cabernet Sauvignon - Napa, CA - A signature style that is dark in color, with rich fruit and ripe, velvety tannins – as approachable in youth as in maturity. We farm Cabernet grapes in eight of Napa's 16 sub-appellations, with diversification enabling us to make the best possible wine each year. Our Cabernet offers layered, lush aromas and flavors, including cocoa, cassis, and ripe dark berries [Beef, Lamb, Wild Game, Poultry]

Lyric Pinot Noir - Santa Barbara, Central Coast, CA - Vibrant color, this Pinot Noir jumps out of the glass with red fruit aromas alongside fresh Bing cherry, raspberry, and hints of kola-nut. From the beautiful oak integration, sweet spiced notes of cinnamon, clove and allspice. On the palate, the red fruits continue with fresh raspberry and strawberry backed up by soft tannins and cedar spice notes. Silky and elegant, this wine is balanced with bright acidity and finesse, making this a wonderful accompaniment for an assortment of dishes [Beef, Lamb, Wild Game, Poultry]

Greg Normand Pinot Noir - Santa Barbara, Central Coast, CA - Nice balance of acid and tannins. Slight cherry and oaky nose, fruit forward, medium bodied, quite tannic, smoke, oak and black currant on the palette. Medium to long dry finish [Beef, Lamb, Wild Game, Poultry]

Four Graces Pinot Noir - Willamette Valley, OR - Pleasant aromas of raspberry, Bing cherry and hints of earthy forest floor and chanterelle mushrooms mingle. The palate exudes bright red fruit flavors of cherry and cranberry which are complemented by a focused mid palate of black pepper and light roasted coffee beans. The finish has bright flavors with perfectly balanced acidity [Beef, Veal, Wild Game, Poultry]

Earthquake Pinot Noir - Lodi, CA - This alluring wine offers beautifully ripe blackberry and black-plum flavors, with accents of baking spices and warm cedar for a layered and indulgent expression of the variety. A full body and a mouth filling presence emphasize the delicious fruit and oak-spice elements [Beef, Lamb, Poultry]

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Bogle Petite Syrah - California - From the touches of mocha and cocoa on the nose, to the juicy boysenberry and blueberry fruit on the palate, this wine overdelivers. The silky mouthfeel leads to even softer tannins, wrapping around the wine like your favorite blanket on a rainy day. Luscious and decadent, this wine finishes with vanilla and sweet clove, lingering after its aging in American oak for 12 months [Beef, Lamb, Wild Game]

Costal Estates BV Merlot - California - A nice light magenta color and basic legs. Nose of cranberry, plum and cola. Opening of red fruit favoring cherry with red licorice, mocha, ash and granite. Lighter bodied merlot and average acidity with basic tannins that emerge and fade quickly [Beef, Lamb, Veal]

Robert Hall Merlot - Paso Robles, Central Coast, Ca - Rich aromas of ripe black cherry accentuated by hints of cedar emanate from this Merlot. Lush, ruby-red color indicates the level of concentration yielded by the vintage and the vineyards. On the palate, rich flavors mirror the aromas and are complemented by soft, silky tannins on the finish [Beef, Lamb, Veal]

Raymond Reserve Merlot - Napa, CA - Opens with aromas of cassis, Tahitian vanilla, acai berry and Tahitian vanilla. The plush entry of cardamom and cocoa are complemented by lively and fresh red berry fruit flavors. This is a structured wine with a nice touch of barrel spice and a fresh and lingering finish [Beef, Lamb, Veal]

Rombauer Merlot - Napa, CA - Aromas of fresh, ripe blueberries, ripe plum and black currant intertwine with notes of cedar, vanilla and pie crust. This medium bodied wine is plush with flavors of plums, blueberries and figs upfront, leading to juicy red fruit on the mid palate [Beef, Lamb, Veal]

Duckhorn Merlot - Napa, CA - A classic expression of Napa Valley Merlot, this wine offers alluring aromas of lush cherry, raspberry, cocoa, and freshly baked pie crust. The cherry and raspberry notes are echoed on the silky palate, where fine-grained tannins and flavors of ripe plum, blueberry, licorice, and subtle baking spice draw the wine to a long, elegant finish [Beef, Lamb, Veal]

Terrazas Altos Malbec - Mendoza, Argentina - A go-to malbec with berry and plum character and hints of flowers. Full-bodied, round and soft. Lovely juicy finish. Energetic. Delicious, enjoy this Malbec [Beef, Lamb, Poultry]

Bogle Old Vine Zinfandel - California - On the nose, juniper, black pepper and spicy nutmeg awaken the senses. Garnets glitter in the glass, while flavors of cranberries and raspberries glisten on the palate. Lively ruby red fruits catch your fancy, all leading to a full and round finish after aging in 2-year old American oak for 14 months. Hints of marionberry pie and baking spices complete the wine, with a long and lingering finish [Beef, Lamb, Poultry, Pork Sausage]

Rosenblum Zinfandel - Sonoma County, CA - Bold, dark fruit, redolent with blueberries and boysenberry jam, shapes the core and establishes the masculine, mountain character of this high-elevation Zinfandel. Black pepper, cocoa and toasted oak spices weave through the multiple layers, joined by big, chewy tannins [Beef, Lamb, Poultry]

St. Francis Old Vin Zinfandel - Sonoma County, CA - Deep purple fruit with a fragrant nose, the wine is ultra-smooth, young, and structured, with notes of chocolate, raspberry, and baking spice [Beef, Lamb, Poultry]

St. Francis Reserve Zinfandel - Dry Creek Valley, Ca - Weighty yet elegant this Zinfandel has a deep, rich color and spicy aromas of clove, vanilla and cherry galee that precede mouth-ling avors of dark, crushed berries, melted chocolate and baking spices. Velvety in texture, this is an opulent Zin with a long finish [Beef, Lamb, Poultry]

Phantom Red - California - Deeply luscious and succulent blackberries ignite this vintage of our rich ruby apparition. Aromas of anise and sweet fig are embraced by touches of black pepper [Beef, Lamb, Poultry]

Conn Creek Anthology Red - Napa, CA - An expressive, complex blend of Napa Valley Cabernet, Merlot, Cabernet Franc, Malbec and Petit Verdot, sourced from premier vineyards. Exudes explosive plummy dark fruit aromas and flavors with vanilla oak nuances. This is a robust wine balanced by a supple, silky finish [Beef, Lamb, Veal, Poultry]

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Four Graces Pinot Blanc – Willamette Valley, Oregon - Pear, apple, kumquat, kiwi, and cedar with a nectarine and basil finish. Tiny effervescence, melody of flavors, nice acidity, bright, clean finish that manages to stay away from the sweet side of the wine spectrum [Shellfish, Vegetarian, Goat cheese]

Frogs Leap Sauvignon Blanc (Rutherford) – Napa, CA - This wine sees no oak and made in a fresh friendly style. It has a lovely grapefruit nose, hinting at citrus and fig nuances. It is wonderfully full and round in the mouth with crispness, great acidity and good balance [Shellfish, Vegetarian, Goat cheese]

Hunt & Harvest Sauvignon Blanc - Napa, CA - Vibrant and bright aromas of guava, green kiwi, star fruit, and freshly squeezed lime juice. The palate is bright and zippy with precise acid and sweet lime on the finish [Shellfish, Vegetarian, Goat cheese]

Prophecy Sauvignon Blanc - Marlborough, New Zealand - Flavors of grapefruit, lychee and Meyer lemon offer crisp, citrus refreshment, complemented by aromas of fresh cut grass and cool sea air in this traditional and refreshing Sauvignon Blanc [Shellfish, Vegetarian, Goat cheese]

Bogle Chardonnay - Kali Hart Chardonnay - Monterey County, California- Gravenstein apple, fresh pear and a hint of gardenia make for a clean and broad nose in this always solid bottling. It is plush and round on the palate, where baked white-peach and vanilla flavors are lifted by clove and cinnamon accents. [Pork, Rich fish (salmon, tuna etc), Vegetarian, Poultry]

Rombauer Chardonnay - Carneros, California - Pale light yellow with a green hue. Aromas of ripe peach, honeydew, and lemon rind intertwine seamlessly with vanilla and spice. The aromas are followed by flavors of lychee and yellow peach which meld perfectly with the cream texture, vanilla and slight butter. The finish builds with more peach and spice, while the acidity maintains the freshness and structure. The wine will continue to gain weight and depth over the next 12 months, revealing additional notes of nectarine, butter and spice [Pork, Rich fish (salmon, tuna etc), Vegetarian, Poultry]

Squire Chardonnay (Rutherford) – California - notes of baked apple pie with toasted oak notes of caramel and spice. Opens up to reveal mineral and fruity aromas including ripe Asian pear, dried apricot and white peach. A full-bodied wine with bright acidity, suffusing oak flavors show as vanilla and sweet-oak through to the palate. Finishes with a hint of lemon meringue pie [Pork, Rich fish (salmon, tuna etc), Vegetarian, Poultry]

ZD Chardonnay - Napa, CA - Aromas of fresh tropical fruit and a hint of vanilla and coconut. No malolactic fermentation results in a preservation of crisp acidity that gives the wine a clean finish in addition to a lingering aftertaste [Pork, Rich fish (salmon, tuna etc), Vegetarian]

"J" Riesling - Columbia Valley, Oregon - This white wine opens with nose of citrus and floral. It is semi dry with light acidity. Flavors of Citrus, Honey, Melon, Apple and Pear [Pork, Shellfish, Spicy food, Poultry, Cured Meat]

Squire White Zinfandel – California - Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew. Enjoyable with a wide variety of foods, it pairs especially well with today's spicy cuisine

Barefoot Pink Moscato – California - Aromas of Mandarin orange and sweet jasmine crash into each other to create a deliciously sweet sea of pink goodness. Subtle flavors of cherry, raspberry, and pomegranate wash ashore in the flavorful experience

Natura Rosé - Rapel Valley, Chile - Super light peach color. Delicious minerally peachy melony strawberry nose. Palate is clear and round. Bright, but with a tannic pithy grapefruit center that makes it much more than an acid bath. Long tasty finish lets floral notes come out, and tartness leans it more toward ruby grapefruit

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Wycliff Brut - Central Coast, Ca - Fruity with a touch of strawberry and the perfect amount of sugar. It was crisp and finished on the upswing, without the leaden malty taste that some champagnes have [Shellfish, Appetizers and snacks, Lean fish, Aperitif]

Tosti Moscato d'Asti - Moscato d'Asti, Italy - Made using the finest Muscat Canelli grapes from our own California vineyards. Delightfully sweet with an elegant scent of honeyed apricots and white peaches. The wine is well balanced with a lingering finish of sweet and creamy fuzzy peach and honeydew melon flavors [Fruity desserts, Aperitif]

La Marca Prosecco - Veneto, Italy – A fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle. The soft, harmonious fruity notes highlighted by pleasant acidity make this wine ideal for any occasion [Shellfish, Vegetarian, Appetizers and snacks, Aperitif, Cured Meat]

J Vineyards Brut Rose - Russian River Valley, Ca - Sparkling with a luminous cool pink hue and exudes delicate aromas of strawberry, nectarine and juicy red apples. On the palate, the wine opens with flavors of cherry, blood orange, citrus peel and the tropical star fruit that are underlined by a bright acidity that keeps the overall impression delightfully fresh with a lively, lingering finish. The wine engages the entire palate with balance wrapped in a refined body of elegance and effervescence [Shellfish, Appetizers and snacks, Lean fish, Aperitif]

J Vineyards Sparkling Cuvee - Russian River Valley, Ca - Flavorful and polished, this supple wine blends subtle apple and pear notes with buttery, creamy accents. It is rich in character and softly framed by fine bubbles and elegant acidity, with a hint of sweetness on the finish [Shellfish, Appetizers and snacks, Lean fish, Aperitif]

Moet & Chandon Imperial Brut - Champagne, France - The minerally undertow imparts a subtle, smoky note that blends with flavors of dried pineapple, biscuit, salted almond and white peach. A balanced version, with a fine bead and well-honed acidity [Pork, Rich fish (salmon, tuna etc), Shellfish, Mild and soft cheese]

Veuve Clicquot Brut Yellow - Champagne, France - Complex aromas of bright and beautiful ripe fruit, poached pear, grated ginger, and light cream. Excellent depth and persistence. Medium bodied, active and layered on the palate; dry, medium acidity, and well balanced [Pork, Rich fish (salmon, tuna etc), Shellfish, Mild and soft cheese]

Poema Brut Cava - Penedes, Spain - Pale gold color. Bright pear and sharp citrus, lemon and grapefruit, on both nose and palate [Shellfish, Appetizers and snacks, Lean fish, Aperitif, Cured Meat]

Peter Vella Burgundy - California - A medium body that segues smoothly into delicious hints of black cherry fruit. This hearty, rich Burgundy makes a great wine for any occasion [Beef, Veal, Game (deer, venison), Poultry]

Peter Vella Chablis - California - A carefully crafted flavor with a clean, refreshing taste, accented by soft floral notes and a smooth finish [Pork, Rich fish (salmon, tuna etc), Vegetarian, Poultry]

Peter Vella Pink Moscato – California – A blend of sweet white wine containing citrus flavors, resulting in delicious refreshment for any occasion. Pink Moscato Sangria is best served chilled or poured over ice