



{ APPETIZERS }

Cowboy Bites

Cream cheese, bacon, jalapenos, and sweet corn, deep fried till golden brown, served with boom boom sauce for dipping 10.99

NEW! Fiery Korean Quesadilla

Spicy gochujang marinated chicken, kimchi, green onions, & three cheese blend in a toasted flour tortilla 12.99

Baked Meatballs

Beef meatballs in marinara topped with three cheese blend, served with toasted garlic bread 14.99

Mexican Street Corn Dip

A blend of queso, fire roasted corn, jalapeno, & Mexican spices topped with cotija cheese and bread crumbs, served with a side of tortilla chips 12.99

Fried Brussel Sprouts

Topped with a sweet & savory fig jam and blue cheese crumbles 11.99

Classic Canadian Poutine

Crispy French fries topped with melted cheddar cheese curds, scallions, and brown gravy 12.99

Bavarian Pretzel Stix

Baked soft pretzel stix served with a warm cheese sauce for dipping 10.99

Buffalo Popcorn Chicken

Crispy chicken bites tossed in buffalo sauce, served with celery and blue cheese dressing 10.99

General Tso's Cauliflower

Crispy fried cauliflower florets, tossed in a sweet & spicy sauce 10.99

Asian Potstickers

Fried pork and vegetable dumplings, served with soy sauce 10.99

Mozzarella Sticks

Breaded and fried mozzarella cheese with a side of marinara 10.99

Dill Pickle Chips

Breaded & deep fried crispy pickle chips served with spicy sabi sauce for dipping 10.99

Steamed Edamame Beans

1lb of tasty tender baby soybeans, steamed and lightly salted 11.99

Chicken on the Bone

Deep fried jumbo wings tossed with your choice of sauce: *Buffalo, 4-alarm, Jamaican Jerk Dry Rub, Cajun Dry Rub, Goldrush, Mango Habanero, Garlic Parmesan, or Buff-a-que* 13.99

Potato Skins

Plump Idaho spuds with your choice of New Bedford chourico or applewood smoked bacon with melted three cheese blend and served with sour cream 9.99

Boneless Chicken Tenders

Lightly breaded and fried Grade-A chicken tenderloins tossed with your choice of sauce: *Buffalo, 4-alarm, Jamaican Jerk Dry Rub, Cajun Dry Rub, Goldrush, Mango Habanero, Garlic Parmesan, or Buff-a-que* Small \$12.99 or Double It Up for \$5 more

Nachos Supreme

Freshly fried corn tortilla chips topped with jalapenos, scallions, black olives, diced tomatoes, melted three cheese blend, and our hearty beef & bean chili. Served with salsa & sour cream on the side 14.99

Chicken Quesadilla

Soft flour tortillas stuffed with blackened chicken, diced tomatoes, jalapenos, black olives, scallions, and our three cheese blend. Served with salsa & sour cream on the side 13.99

Basket of Fries & Such! Choose yours!

French Fries 5.99 Onion Rings 6.99
Sweet Potato Fries 5.99 Cajun Waffle Fries 6.99
GT Crisps 5.99

{ SNACKS FROM THE SEA }

Stuffed Quahog

Our locally famous stuffie chock full of fresh cut quahog, chopped scallions and sweet vidallia onion 4.99

Portuguese Littlenecks

Local littlenecks sauteed with garlic, onions, and linguica in a spicy broth 17.99

Coconut Shrimp

A Gateway classic, battered with coconut coating and deep fried to perfection, served with sweet chili sauce 15.99

{ CRISPY FLATBREADS }

Mac Attack

Topped with our three cheese blend, seasoned ground beef, shredded lettuce, pickles, and thousand island dressing 14.99

NEW! Meatball & Ricotta Flatbread

Marinara sauce topped with beef meatballs, three cheese blend, and dollops of ricotta 14.99

The Figgy Jalapeno One

Sweet Dalmatia fig spread, ham, diced jalapeno, & three cheese blend 14.99

Bruschetta

Garlic pesto cream sauce topped with baby spinach, diced tomatoes, feta cheese, & mozzarella 14.99

Cheese Flatbread 10.99

Pepperoni Flatbread 12.99

{ CUP OR BOWL }

New England Clam Chowder

Award winning thick and creamy chowder full of chopped quahogs and traditional spices - Bowl: 7.99 Cup: 5.99

Black Angus Chili

Thick, hearty, and spicy! Topped with cheddar, mozzarella, & provolone. Served with fresh fried tortilla chips – Bowl: 6.99 Cup: 4.99

NEW! Crock of French Onion Soup

Our secret recipe, with wine braised sweet onions in a rich broth baked with a crostini and swiss cheese 7.99

Chef's Soup of the Day

Hearty and rich soup priced daily

{ TACO TIME }

Korean Short Rib Tacos

Slow braised short rib topped with kimchi, tomatoes, and shredded cheese in warm flour tortillas with a side of ginger teriyaki broth for dipping 18.99

NEW! Mahi-Mahi Tacos

Seared cajun Mahi-Mahi with shredded lettuce, tomatoes, jalapeno, and shredded cheese in warm flour tortillas topped with chipotle aioli 18.99

Blackened Salmon Tacos

Blackened salmon with shredded lettuce, tomatoes, and shredded cheese in warm flour tortillas topped with spicy sabi sauce 18.99

Fish Tacos

Fresh local haddock fried till golden brown with shredded lettuce, tomatoes, and shredded cheese in warm flour tortillas topped with spicy sabi sauce 17.99

Secret Steak Tacos

Shaved steak marinated in our secret garlic ginger sauce with shredded lettuce, tomatoes, and shredded cheese in warm flour tortillas topped with spicy sabi sauce 18.99

{ SALADS }

NEW! Apple Harvest Salad

Grilled chicken breast with roasted Fuji apples, cranberries, walnuts, and goat cheese, served over spring greens with balsamic vinaigrette 16.99

Kelsie's Cobb Salad

Crispy romaine lettuce with grilled chicken, diced tomatoes, hard boiled eggs, avocado, crispy bacon, and blue cheese crumbles 15.99

Strawberry Field Salad

Grilled chicken breast over spring greens with strawberries, avocado, red onions, cucumbers, and feta cheese with balsamic vinaigrette 15.99

Chicken & Bacon Ranch Salad

Crispy fried chicken over our fresh garden salad with crispy bacon crumbles and a side of ranch dressing 16.99

Wedge Salad

Crisp iceberg lettuce, gorgonzola cheese, grape tomatoes, applewood smoked bacon, red onion, and blue cheese dressing 13.99

Traditional Caesar Salad

Crisp romaine tossed with classic Caesar ingredients. Anchovies? Just ask! Large 10.99 / Small 7.99

Taco Salad

Crispy tortilla shell filled with crisp romaine, diced tomatoes, scallions, black olives, jalapenos, shredded cheese, & our spicy chili 13.99

Garden Salad

Crisp romaine, tomatoes, red onions, shredded carrots, cucumbers, pepperoncini, and croutons Large 10.99 / Small 6.99

Thai Chicken Caesar Salad

Our large Caesar salad topped with Thai peanut chicken skewers and crispy fried noodles 16.99

Lobster Stuffed Avocado Salad

Fresh avocados loaded with a ½ lb of fresh lobster over spring greens with cucumbers, shredded carrots, Bermuda red onion, and tomatoes - Market Price

"The Great Hill Blue Cheese Salad"

Crisp romaine, sliced tomatoes, Bermuda red onions, and a generous portion of Marion's own Great Hill Blue Cheese with balsamic vinaigrette 17.99

Traditional Greek Salad

Crisp romaine, cucumbers, grape tomatoes, red onion, crumbled feta, kalamata olives, and Greek dressing Large 11.99 / Small 8.99

Walnut Chicken Salad

Fresh spring greens topped with walnut crusted chicken, red onion, blue cheese crumbles, fresh sliced apples, & strawberries with balsamic vinaigrette 16.99

Add any of the following to your salad:

Grilled Seafood Trio of Salmon, Shrimp, & Scallops – 15.99
Sirloin Steak Tips – 8.99
Grilled Shrimp – 10.99
Grilled or Blackened Chicken Breast – 5.99
Plain, Buffalo, or Goldrush Tenders – 6.99
Grilled or Blackened Salmon – 10.99
Tuna Salad – 5.99
Marion's own Great Hill Blue Cheese Crumbles – 7.99

Dressings: Blue Cheese, Thousand Island, Parmesan Peppercorn, Lite Italian Vinaigrette, Honey Mustard, Greek, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch

All Entrees are served with your choice of two sides, Baked Potato, (after 5pm) Mashed Potato, (after 5pm) French Fries or Rice Pilaf and Vegetable of the Day, or Pickled Beets or for .99c Sweet Potato Fries, Onion Rings, Waffle Fries or our house made GT Crisps unless otherwise specified excluding pasta dishes.

{ SEAFOOD SCENE }

Native Broiled Haddock

Traditionally prepared with a seasoned buttery ritz crumb topping, served with your choice of sides \$18.99

Sesame Seared Tuna

Sliced rare tuna steak with cucumber, wasabi, pickled ginger, seaweed salad, jasmine rice, and soy sauce 21.99

NEW! Portuguese Haddock

Fresh native haddock baked in Mozambique sauce with ground chourico, banana peppers, and buttery ritz crumbs, served with your choice of sides \$20.99

Grilled Salmon Dinner

Fresh salmon filet cooked either grilled or pan blackened, served with your choice of sides \$21.99

Tuscan Haddock

Fresh native haddock baked in a creamy cheese sauce with sundried tomatoes, baby spinach, and buttery ritz crumbs, served with your choice of sides 19.99

Georges Bank Scallops

Fresh tender sea scallops baked with buttery ritz crumbs, and served with your choice of sides. Market Price
Also available with Nantucket honey topping

Healthy Trio

Fresh scallops, shrimp, and haddock topped with basil pesto, roma tomatoes, and shaved parmesan baked to perfection, served with your choice of sides. Market Price

Baked Stuffed Haddock

Fresh native haddock rolled up with house made seafood stuffing, topped with lobster newburg sauce, served with your choice of sides 23.99

Baked Seafood Trio

Fresh haddock, scallops, and shrimp baked with white wine, butter, and ritz crumbs, served with your choice of sides Market Price

{ FRIED SEAFOOD SELECTIONS }

All plates come with fries, coleslaw, & tartar

Fishermen's Platter

Fresh Haddock, jumbo shrimp, sea scallops, & whole belly clams Market Price

Fried Strip Plate

Fresh clam strips (no belly) 18.99

Fish and Chips

With our traditional hand breaded batter or order it Olde English style with our tasty beer batter! 18.99

Fried Whole Belly Clam Plate \$25.99

Fried Scallop Plate Market Price

Fried Jumbo Shrimp Plate \$21.99

Seafood Combo Plate

Choose two of the following: whole belly clams, haddock, clam strips, scallops, or shrimp Market Price

{ STEAKS AND SUCH }

Black Diamond Tips

Tender grilled sirloin tips marinated with our own take on the legendary Black Diamond recipe, served with your choice of sides 23.99

Smothered (gorgonzola cheese, mushrooms, & caramelized onions) +\$3.99

NEW! Maple Walnut Pork Chops

Two double cut boneless pork chops baked with sweet maple syrup and a crushed walnut crust, served with your choice of sides \$18.99

BBQ Pulled Pork Dinner

Slow hickory smoked pulled pork, with our classic BBQ sauce and 14 spice rub, served with fries, corn bread and coleslaw 17.99

Southern Style Baby Back Ribs

A full rack of slow cooked ribs seasoned with our own 14 spice rub, until fall-off-the-bone tender, grilled to order, basted in our classic BBQ sauce, served up on a Texas sized platter with fries and Cole slaw 23.99

{ POULTRY, PASTAS, AND MAC & CHEESE }

Crispy Duck

½ duck baked with a zesty orange glaze and topped with sesame seeds and green onions, served with jasmine rice and vegetable \$23.99

Mango Chicken

Flame broiled chicken breasts basted in mango marinade, served over a bed of jasmine rice with mango salsa \$18.99

Lobster Mac and Cheese

We load this mac with fresh sweet lobster meat, served creamy and hot with a rich cheese sauce, penne pasta and ritz crumb topping baked until golden brown Market Price

Short Rib Mac & Cheese

Tender slow cooked short rib baked with penne pasta, rich cheese sauce and buttery ritz breadcrumbs. Topped with house made onion straws and scallions \$20.99

Chicken Florentini

Fried chicken tenders, with baby spinach and grape tomatoes, in a fresh garlic white wine cream sauce with cheese tortellini 18.99

Chicken Parmesan

Crispy fried chicken breast baked with marinara and three-cheese blend, served over linguini with our warm garlic bread 17.99

Fried Chicken Mac & Cheese

Crispy fried chicken tenders, tossed in buffalo OR BBQ sauce, and baked with penne pasta, rich cheese sauce and toasted ritz crumbs 17.99

{ SAUTÉS }

Creamy Lemon Chicken Piccata

Pan seared chicken sauteed in a lemon caper butter cream sauce, served over rice pilaf 20.99

Mozambique Wings

Our crispy bone-in chicken wings tossed in our savory Mozambique sauce with banana peppers, tomatoes, & onions, served over crispy French fries 17.99

Sausage Al Forno

Italian sausage sauteed in a marinara cream sauce with penne pasta and baked with three cheese blend and topped with ricotta cheese dollops \$18.99

Chicken Sauté

Pan seared chicken tenders sauteed in a marsala wine with spinach, cherry tomatoes, scallions, and garlic butter topped with mozzarella cheese, served over rice pilaf 19.99

Portuguese Chicken and Shrimp

Chicken and jumbo shrimp sauteed with peppers, onions, & diced tomatoes in a Mozambique sauce served over rice and thinly sliced fried potatoes 22.99

Bang Bang Shrimp

Sautéed shrimp in a garlic lemon sauce with crushed red pepper, over jasmine and Asian vegetables, drizzled with spicy bang-bang sauce 22.99

Country Fried Chicken and Waffle Fries

Fried chicken breasts, served on a bed a crispy waffle fries topped with country gravy and a side of Cole slaw 18.99

{ SANDWICHES }

Lobster Dogs

Two buttery grilled hot dog rolls piled high with fresh lobster salad and crisp iceberg lettuce served with French fries and coleslaw Market Price

Short Rib Melt

Slow cooked tender short rib on toasted sourdough bread with caramelized onions, cheddar cheese and a horseradish aioli, served with French fries 18.99

Cape Cod's Largest Lobster Roll

A half pound of tender lobster meat lightly dressed in mayo piled high on a toasted baguette over greens, served with fries and coleslaw Market Price

Fried Clam Roll

Whole belly clams on a buttery toasted hot dog roll and served with fries, coleslaw, and tartar sauce 19.99

Fresh Fried Haddock Sandwich

Lightly breaded and fried till golden brown, served on a toasted bulky roll with French fries, coleslaw, & tartar sauce. OR... Order it Olde English style and have it prepared in our own tasty beer batter! 16.99

The Gateway CBC Sandwich

Hand-breaded and fried chicken breast topped with thick-cut Applewood smoked bacon and our Wisconsin cheddar cheese, served with fries 16.99

Chicken Sandwich (Crispy or Flame Broiled)

Plain, buffalo, BBQ, or Goldrush style. Served with Blue cheese dressing on a toasted bulky roll, served with fries 14.99

The Pastrami Rueben

Black Forest pastrami with Swiss, sauerkraut & thousand island on toasted marble rye, served with fries 16.99

{ BURGERS }

(All burgers served with fries)

Black and Blue Burger

Eight-ounce burger cooked to your liking, topped with blue cheese crumbles, applewood smoked bacon and a balsamic drizzle, served on a toasted onion bulky roll 17.99

The Patty Melt

Two angus burgers on toasted sourdough bread with Swiss cheese, cheddar cheese, caramelized onions, and chipotle aioli 16.99

The Bronco Burger

Two Angus burgers topped with apple wood smoked, bacon, cheddar, and BBQ sauce on a bulky roll 15.99

The GT Double

Two eight-ounce burgers, topped with bacon, cheddar, American cheese, pickles, thousand island dressing, served on a bulky roll with lettuce and tomato 19.99

Andy's Burger

Eight-ounce burger with blue cheese crumbles, fried onions, bacon, and chipotle aioli on a bulky roll with lettuce and tomato 16.99

Thom Burger

Eight-ounce burger with Applewood smoked bacon, sweet, caramelized onions, and Swiss cheese served on a bulky roll with lettuce and tomato 16.99

The Plain Jane

Eight-ounce burger served naked on our fresh bulky roll 13.99

{ KIDS MEALS }

Meatball Grilled Cheese

Sliced meatballs with American cheese on toasted white bread with a side of marinara sauce 6.99

Baby Back Ribs

A smaller portion of our famous BBQ ribs with French fries 12.99

Fish and Chips

Fresh haddock lightly breaded and fried served with tartar sauce 12.99

Chicken Tenders

Crispy breaded chicken served plain or tossed in mild buffalo sauce served with blue cheese or ranch dressing 8.99

Grilled Cheese 6.99

Cheeseburger 7.99

Hamburger 6.99

Kids Steak Tips 11.99

(All the above are served with your choice of side of fries, chips, rice, or apple slices)

Cheese or Pepperoni Pizza 6.99

Cheese Quesadilla 6.99

Macaroni and Cheese 6.99

Pasta with Sauce 7.99

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



UNITED STATES - EAST COAST
MASSACHUSETTS
BUZZARDS BAY

The Gateway TAVERN

{ FAVORITES }

Orchard Twist

Crown Apple, cranberry and pomegranate juice and a splash of soda.

Pom Paloma

Absolut Grapefruit with pomegranate juice and sour.

Raspberry Crush

Raspberry vodka, Chambord, a splash of cranberry juice & sour mix

Apple Pie Mule

Tito's Vodka, Down East Cider, triple sec, and ginger beer with a dash of cinnamon.

Cranberry Mule

Deep Eddy Cran vodka with ginger beer and a squeeze of lime.

Moscow Mule

Tito's Vodka and ginger beer with a squeeze of lime.

Redemption Mule

Redemption bourbon and ginger beer with a squeeze of lime.

The Strawberry Basil G & T

Tanqueray Gin with fresh basil, strawberries, and strawberry puree, with tonic in a 24-ounce glass.

Berry Lime Rickey

Absolut Lime vodka, wild berry flavors, fresh lime juice, berries and lemon-lime soda.

Winter Spritzer

Deep Eddy Cranberry and Prosecco with a splash of ginger ale.

Cucumber Blue

Empress 1908 Gin, cucumber, basil, and soda water.

Cucumber Mary

Our Bloody Mary made with Pearl Cucumber Vodka, a celery salt rim and all the fixings.

Dark and Stormy

The Bermuda Fav - Gosling's Black Seal Rum and Ginger Beer OR try Dark and Skinny made with Gosling Diet Ginger Beer.

Rum Swizzle

A delicious blend of Gosling's Black Seal Rum, Gosling's Gold Rum, pineapple juice, orange juice and bitters.

Señor Sangria

A perfect blend of wine and fresh fruit flavors. Red: for a berry flavor. White: for a hint of the tropics.

Prickly Pear Sangria

Made with prickly pear purée, white wine, peach and apricot brandy.

Porch Pounder (For Two)

Sailor Jerry Rum, Gosling's Gold Rum, Malibu, pineapple juice, OJ, and a Myers rum float.

Mai Tai

One sip of this classic Polynesian punch will transport you to your own island- Myers Rum, light rum, OJ, and almond syrup.

{ MARGARITAS }

Joe's Frescarita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, shaken and served over ice, for a fresh crisp taste!

Macintosh Margarita

Exotico 100% Blue Agave Silver Tequila, with fresh lime juice, Apple Pucker, cranberry and a cinnamon sugar rim.

Watermelon Shugah High

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, Watermelon flavors and a sugar rim.

Pomegranate Margarita

Exotico 100% Blue Agave Silver Tequila, fresh squeezed lime juice, and Blue Agave Nectar, with Pomegranate juice.

Skinny Margarita

Dulce Vida Lime Tequila and soda water.

Lime in the Coconut

Our fresh margarita with Jose Cuervo 1800 Coconut Tequila, and KeKe Key Lime Cream Liqueur.

Strawberry Basil Margarita

Fresh cut strawberries, fresh basil, fresh squeezed lime, then shaken with Exotico 100% Blue Agave Silver Tequila, and Blue Agave Nectar.

Sangria Margarita

Can't decide? Try our fresh margarita topped with red sangria shaken and served over ice.

{ MARTINIS }

Starburst Martini

Whipped Cream Vodka, with Watermelon Pucker and a Splash sour mix.

Caramel Appletini

Van Gogh Caramel Vodka, Apple Puckers & rimmed with caramel cinnamon sugar.

Peanut Butter Cup Martini

Screwball peanut butter whiskey, with Chocolate liquor, and dark crème de cacao.

Cool as a Cucumber

Pearl Cucumber Vodka, Elderflower Liqueur, with a splash of soda water, garnished with a cucumber.

Espresso Martini

Vanilla vodka, Kahlua, fresh espresso, and a splash of Baileys.

Bag of Blow

Tito's Vodka, Galliano Espresso liqueur, splash of Bailey's and muddled espresso beans.

{ COMING IN HOT! }

Hotty Toddy

Crown Royal, hot water, honey, and fresh squeezed lemon.

B-52 Coffee

Kalua, Baileys, Grand Mariner, coffee, and Whipped Cream.

The Nutty Irishman

Jameson, Frangelico, Baileys, and coffee topped with Whipped Cream.

Hoppin' Hot Scotch

Butterscotch Schnapps, Amaretto, hot chocolate, and Whipped Cream.

Skrewed Up Irish Coffee

Skrewball Peanut Butter Whiskey, coffee, and Whipped Cream.

Fun Mocktails with a Twist

{ BELLA'S BEVERAGES }

Prickly Purple Lemonade Pink lemonade with soda water and sweet prickly pear puree.

Peach Bellini Lemonade Lemonade with peach and soda water.

Very Berry Lemonade Pink lemonade with raspberry and strawberry flavors.

Raspberry Limeade Raspberry and lime flavor with lemon-lime soda.

Mango Melon Fizz Mango and watermelon flavors with soda water and lemon lime soda.

Fizzy Pom Pomegranate, orange juice and soda water.

Cucumber Basil Crush Muddled cucumber, basil and soda water.

Berry Coconut Cooler Pineapple juice, cream of coconut and raspberry.

No complimentary refills.

{ DESSERTS }

Peanut Butter Pie

Reese's ice cream cake rolled in Oreo crumbs, topped with whipped cream, and chocolate sauces.

Apple Caramel Tart

Loaded with fresh apples and served with vanilla bean ice cream & whipped cream.

Boston Creme Pie Bomb

A mini version of a traditional Boston Creme Pie covered in chocolate ganache with raspberry drizzle.

Strawberry Cheesecake

A traditional cheesecake topped with strawberries and whipped cream.

Lemonberry Mascarpone Cake

Layers of moist cream cake with cranberries, blueberries, and cinnamon streusel baked into each cake then filled with fruit and lemon mascarpone cream.

Chocolate Lava Cake

A decadent chocolate cake nestled with fudge and served with vanilla bean ice cream

Fudgy Wudgy Chocolate Cake

Rich chocolate cake layered with fudgy chocolate frosting.

Pineapple Upside Down Cake

Served warm with hot caramel topping.

The Hot Blonde

Toll House chocolate chip cookie pie with walnuts, vanilla bean ice cream, caramel, and chocolate.

Strawberry Shortcake

Soft sponge cake layered between strawberry and whipped cream filling topped with strawberries. GF

{ FEATURED WINES }



**Benton-Lane, Pinot Noir
Estate Grown
Willamette Valley
(2016)**

This dark crimson hued wine has aromas of black cherry and cassis. The texture is plush and velvety with integrated tannin and will pair with a variety of cuisines. The flavors are classic Oregon Pinot Noir with cherry and berry nuances and notes of baking spices layered throughout.

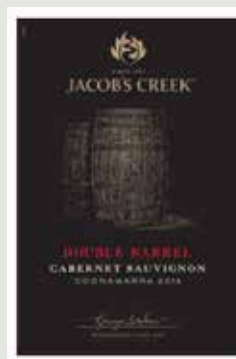
11 Glass 40 Bottle



**Francis Ford Coppola
Winery, Diamond Collection
Cabernet Sauvignon Claret
Black Label California
(2017)**

Dark and luscious, Diamond Collection Claret delivers rich extraction, fragrant spice notes, supple tannins, and sophisticated character. The extended growing season produced highly concentrated fruit that's enhanced by a full body and long finish.

10 Glass 35 Bottle



**Jacob's Creek, Cabernet
Sauvignon Double Barrel
Coonawarra
(2016)**

Complex, ripe and layered; the careful use of aged Irish Whiskey barrels within the finishing process adds power and complexity, while showcasing the premium fruit. Vibrant cassis aromas with mint and caramel notes are present on the nose. Tannins are evident at first, before giving way to rich fruit and berry flavors.

10 Glass 35 Bottle



**The Federalist,
Zinfandel Lodi
(2017)**

Bright and snappy, with fruit-forward black cherry, smoky anise and pepper flavors. This full-bodied wine is broad in texture, ripe in flavor and rather light in terms of tannin and acidity, resulting in a soft mouthfeel.

10 Glass 35 Bottle

{ WINE SPECIALS }

White Wines

Seaglass Riesling (California)

Medium bodied with white peach, mandarin orange, and apricot flavors

Glass

7

Bottle

26

Poggio Moscato (Italy)

A sweet floral wine, displaying flavors of pear and cantaloupe

7

26

CK Mondavi Pinot Grigio (Italy)

Tropical flavors combined with a touch of spice lead to a delightfully crisp finish.

6

Ecco Domani Pinot Grigio (Italy)

A crisp sophisticated wine with floral and tropical aromas

7.5

26

Oyster Bay Sauvignon Blanc (New Zealand)

Fresh ripe tropical gooseberry flavors, very aromatic, lively and lingering

8

29

Brancott Estate Sauvignon Blanc (New Zealand)

Vibrant tropical and citrus fruit notes with crisp herbal highlights

7

26

Kim Crawford Sauvignon Blanc (New Zealand)

Tropical fruit and cut grass notes, the palate bursts with passion fruit, citrus and ripe stone fruit flavors.

9

35

Hess Select Chardonnay (California)

Buttery, tropical aromas lead to flavors of pineapple, pear and vanilla

8

29

Corbett Canyon Chardonnay (California)

Medium bodied with ample crisp apple and pear flavors

6

Kendall-Jackson "Vintner's Reserve" Chardonnay (California)

Forward fruit flavors and aromas of peach, green apple, melon and tropical fruit layered with butters

9

32

Sonoma- Cutrer Chardonnay (Russian River)

Enough Said!

10.5

39

{ WINE SPECIALS }

Blush Wines

	Glass	Bottle
Corbett Canyon White Zinfandel (California) Aromas of ripe strawberries, raspberries and the perfect amount of sweetness	6	
Beringer White Zinfandel (California) Red berries, citrus and melon flavors with hints of nutmeg and clove	6.5	24
Barton & Guestier Rose' (Cotes de Provence) A gorgeous hue of pale pink with crisp red fruit flavors	8	32
Whispering Angel Rose' Caves D'ESCLANS (Cotes de Provence Rose') An irresistible pink! Charming, refreshing, refined, and with plenty of juicy, enticing, strawberry and berry fruit.	12	40

Sparkling Wines

Ruffino Prosecco (Italy) Sparkling wine served chilled	9	
---	---	--

Red Wines

Corbett Canyon Merlot (California) Medium bodied with deep blackberry aromas and a soft satisfying finish	6	
Kendall-Jackson "Vintner's Reserve" Merlot (California) A big rich wine brimming with ripe cherry and blueberry fruit notes	9.5	35
Corbett Canyon Cabernet Sauvignon (California) Full bodied, dry wine displaying lush blackberry and black cherry flavors	6	
Hess Select Cabernet Sauvignon (Napa) Flavors of cherries and raspberries, rich tannins, creating a lush silky texture	8.75	32
Josh Cabernet Sauvignon (California) Notes of blackberry, cassis, plum, currant, and spice	8.5	31
The Seven Deadly Zins (California) Brooding blackberry flavors with lively rhubarb accents	8	30
Mark West Pinot Noir (Appellation, California) Red and black cherry flavors abound with a note of spice from the oak aging	7.75	28
Meiomi Pinot Noir (California) Aged in French Barrels, this wine evolves into an elegant balance of spice and fruit, weight and restraint	11	44
Imagery Pinot Noir (California) Layered notes of jammy-strawberry, cherry and boysenberry.	8.5	31
Rosemount Shiraz (California) Bright With blueberry, plum and white pepper aromas and flavor	8	30
Rutta 22 Malbec (Argentina) Deep ruby color, rich smooth blackberry colors with vanilla aromas	8	29
Stemmari Pinot Noir (Italy) The richness of this wine is accompanied by a wild fruit bouquet accented with strong spicy notes	8	30
Querceto Chianti (Italy) Well-Structured, age worthy Chianti Classico grown wines that epitomize the best of the region	9	32