

Whites

<u>Franciscan, Chardonnay</u> (generous oak)	\$32.00/\$8.00
2007, Oakville, Napa Valley	Bin 1
<u>A-Z Chardonnay</u> (unoaked)	\$28.00/\$7.00
2007, Oregon	Bin 2
<u>Honig, Sauvignon Blanc</u>	\$28.00/\$7.00
2008, Napa Valley	Bin 3
<u>Bower's Harbor, Pinot Grigio</u>	\$28.00/\$7.00
2008, Mission Point Peninsula, Michigan	Bin 4
<u>Huber, Gruner Veltliner</u>	\$28.00/\$7.00
2008, Austria	Bin 5
<u>Heartland, Pinot Gris/Viognier</u>	\$28.00/\$7.00
2006, South Australia	Bin 6
<u>Bower's Harbor, Riesling</u>	\$24.00/\$6.00
2007, Mission Point Peninsula, Michigan	Bin 7
<u>L.Mawby, Sparkling wine "Sandpiper"</u>	Glass/ \$6.00
NV, Sutton's Bay, Michigan	Bin 7.5

Reds

<u>River's Edge, Pinot Noir</u>	\$32.00/\$8.00
2007, Umpqua Valley, Oregon	Bin 8
<u>Earthworks, Shiraz</u>	\$32.00/\$8.00
2007, Barossa Valley, Australia	Bin 9
<u>La Posta, Malbec</u>	\$32.00/\$8.00
2007, Mendoza, Argentina	Bin 10
<u>Pavillion, Merlot</u>	\$28.00/\$7.00
2008, Napa Valley	Bin 11
<u>Starry Night, Zinfandel</u>	\$28.00/\$7.00
2007, Lodi, California	Bin 12
<u>Shoo Fly, Grenache, Shiraz, Viognier</u>	\$28.00/\$7.00
2006, Australia, "Aussie Salute"	Bin 13
<u>Annabella, Cabernet Sauvignon</u>	\$28.00/\$7.00
2006, Napa Valley,	Bin 14
<u>Mapema, Tempranillo</u>	\$28.00/\$7.00
2005, Mendoza Argentina	Bin 15

Sherry, Port, Dessert Wine

<u>Pedro Domecq, La Ina Fino, Sherry</u>	\$6.00
Jerez, Spain (Pale, light, dry) served chilled	
<u>La Gitana, Manzanilla Sherry</u>	\$6.00
Jerez, Spain (Dry, faintly salty tang)	
<u>Bodegas Hidalgo, Triana, Pedro Ximenez</u>	\$10.00
Sanlucar, Spain (Sweet, dark, rich raisins)	
<u>Niepoort, Extra dry white port</u>	\$7.00
Oporto, Portugal (Subtle oak, clean acidity)	
<u>Graham's, Six Grapes Reserve</u>	\$7.00
Portugal, (Excellent structure, long finish)	
<u>Warre's, Warrior Ruby Port</u>	\$7.00
Portugal, Special Reserve, (Medium body, dark berry)	
<u>Warre's LBV Port 1999</u>	\$8.00
Portugal, (Full body, blackberry, violet, long finish)	
<u>Warre's, Otima 20</u>	\$15.00
Portugal, (Pale, golden color, gentle aroma)	
<u>Dow's, Boardroom Tawny Port</u>	\$6.00
Portugal, (Light, caramel, hazelnut)	
<u>R.L. Buller & Son, Fine Tawny</u>	\$8.00
Rutherglen, Australia (Nutty, caramel, orange)	
<u>Morande, Late Harvest Sauvignon Blanc</u>	\$24.00 1/2 bottle
Casablanca Valley, Chile, 2003 (Balanced fruit & acidity)	
<u>Bernard Boutinet, Pinot des Charentes</u>	\$20.00 1/2 bottle

Sparkling Wine & Champagne

Non Vintage	
<u>Veuve Clicquot, Brut Champagne</u>	\$60.00
<u>Laurent Perrier, Brut Champagne</u>	\$60.00
<u>Laurent Perrier, Brut Champagne</u>	1/2 bottle \$30.00
<u>Laurent Perrier, Brut Champagne</u>	split \$16.00
<u>Antoni Canals Nadal, Cava, Brut cupada</u>	\$40.00
<u>L Mawby, Blanc de Noir</u>	\$32.00
<u>L Mawby, Blanc de Blanc</u>	1/2 bottle \$16.00
<u>Nino Franco, Proseco Rustico</u>	glass \$6.00

House Wines by the glass \$5.50

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

ON DRAUGHT

<u>Saugatuck brewing co. Downtown Douglas Brown</u>	\$5.00
<u>Erdinger, Octoberfest Weissbier</u>	\$5.00
<u>Magic Hat, #9, not-quite pale ale, Vermont</u>	\$5.00

Imported & Micro Brewed Beers

<u>Chimay, Grand Reserve - 24 oz</u>	\$16.00
<u>Chimay, Grand Reserve - 12 oz</u>	\$8.00
<u>Chimay, Premiere Red - 12 oz</u>	\$8.00
<u>Belhaven Brewery, Scotch Ale</u>	\$4.00
<u>Bell's Brewery, Oberon (Michigan)</u>	\$4.00
<u>Fullers, London Pride</u>	\$5.00
<u>Stone Brewing Co. Smoked Porter - 22oz</u>	\$8.00
<u>Samuel Smith, Nut Brown Ale</u>	\$5.00
<u>Samuel Smith, Oatmeal Stout</u>	\$5.00
<u>Lindemans, Framboise -12oz "Raspberry"</u>	\$8.00
<u>Ommegang, Hennepin Farmhouse Saison</u>	\$4.00
<u>Victory, Hop Devil IPA</u>	\$4.00
<u>New Castle, Nut Brown Ale</u>	\$4.00
<u>Sierra Nevada, Pale Ale</u>	\$4.00
<u>Bass Ale,</u>	\$4.00
<u>Red Stripe, Jamaican Lager</u>	\$4.00
<u>Guinness Stout, Pub Draught</u>	\$5.00
<u>Grolsch, Flip top</u>	\$6.00
<u>Hacker-Pschorr, Weisse</u>	\$6.00
<u>Kaliber, (Non alcoholic)</u>	\$4.00

Domestic Beers

<u>Budweiser</u>	\$3.00
<u>Bud Light</u>	\$3.00
<u>Miller Lite</u>	\$3.00

Refreshing Alternatives

<u>San Pelligrino (500ml)</u>	\$4.00
<u>San Pelligrino (250ml)</u>	\$2.50
<u>San Pelligrino Limonata (lemon)</u>	\$3.00
<u>San Peligrino Aranciata (orange)</u>	\$3.00
<u>Panna, Italian Spring Water (500ml)</u>	\$4.00

White Wines by the bottle

<u>Au Bon Climat, Chardonnay</u>	<u>\$60.00</u>
2004, Santa Maria Valley "Nuits-Blanches A Bouge"	Bin 100
<u>Jean Marc Boilott, Mersault</u>	<u>\$70.00</u>
2004, Burgundy, Les Charrons	Bin 101
<u>Keller Estate, Chardonnay</u>	<u>\$42.00</u>
2006, Sonoma Coast, "Oro de Plata"	Bin 102
<u>Cakebread, Chardonnay</u>	<u>\$50.00</u>
2008, Napa Valley	Bin 103
<u>Luca, Chardonnay</u>	<u>\$48.00</u>
2007, Altos de Mendoza, Argentina	Bin 104
<u>Vietti, Arneis</u>	<u>\$42.00</u>
2008, Roero, Piedmonte Italy	Bin 105
<u>Monacesca, Mirum</u>	<u>\$60.00</u>
2006, Marche, Italy	Bin 10
<u>Caymus, Conundrum</u>	<u>\$40.00</u>
2007, Rutherford, (Five grape blend)	Bin 201
<u>Champalou, Vouvray</u>	<u>\$32.00</u>
2007, Loire Valley	Bin 202
<u>Langlois-Chateau, Sancerre</u>	<u>\$40.00</u>
2005, Loire	Bin 301
<u>Cloudy Bay, Sauvignon Blanc</u>	<u>\$38.00</u>
2007, Marlborough	Bin 302
<u>Saddleback Cellars, Pinot Blanc</u>	<u>\$32.00</u>
2007, Oakville Estate, Napa Valley	Bin 303
<u>Domaine Weinbach, Pinot Blanc</u>	<u>\$36.00</u>
2005, Alsace	Bin 304
<u>Domane Wachau, Riesling</u>	<u>\$38.00</u>
2007, Federspiel, Austria, Terrassen	Bin 305

Red Wines by the bottle

<u>Renteria, Pinot Noir</u>	<u>\$52.00</u>
2004, Carneros, Knittle Vineyard	Bin 401
<u>Patricia Green, Pinot Noir</u>	<u>\$55.00</u>
2007, Willamette Valley, Reserve	Bin 402
<u>Dovetail, Pinot Noir</u>	<u>\$80.00</u>
2006, Russian River Valley, Windsor Vineyard	Bin 403
<u>Arnoux Pere et Fils, Bourgogne</u>	<u>\$80.00</u>
2004, Savigny-les-Beaune	Bin 404
<u>Les Pallieres, Gigondas</u>	<u>\$52.00</u>
2005, Rhone, Cuvee Vieilles Vignes	Bin 501
<u>Charbonniere, Chateaneuf-du-Pape</u>	<u>\$75.00</u>
2005, Rhone Cuvee Vieilles Vignes	Bin 502
<u>Beaucanon, Merlot</u>	<u>\$38.00</u>
2002, Napa Valley	Bin 601
<u>Four Vines, Zinfandel</u>	<u>\$48.00</u>
2007, Sonoma County, "The Sophisticate"	Bin 701
<u>Nyers, Zinfandel</u>	<u>\$52.00</u>
2006, Napa Valley, High Valley Vineyard	Bin 702

Red Wines continued...

<u>Tedeschi, San Rocco - Ripasso</u>	<u>\$46.00</u>
2003, Veronese, Italy	Bin 703
<u>Terrabianca Croce, Chianti Classico Riserva</u>	<u>\$48.00</u>
2004, Italy	Bin 801
<u>Paolo Scavino, Barolo</u>	<u>\$90.00</u>
2004, Piedmonte, Italy	Bin 802
<u>Stroppina, Barolo</u>	<u>\$100.00</u>
1998, Piedmonte, Italy	Bin 803
<u>Vietti, Barbera D' Alba</u>	<u>\$100.00</u>
2004, Piedmonte, Italy	Bin 804
<u>Altesino, Brunello di Montalcino</u>	<u>\$150.00</u>
2003, Tuscany, Italy	Bin 805
<u>Finca Allende Calavario, Tempranillo</u>	<u>\$140.00</u>
2004, Rioja, Spain	Bin 901
<u>Alinde, Tinto de Toro</u>	<u>\$46.00</u>
2004, Toro, Spain	Bin 902
<u>Niepoort, Vertente</u>	<u>\$42.00</u>
2004, Douro, Portugal	Bin 903
<u>Tir Na`Nog, Old Vine Grenache</u>	<u>\$65.00</u>
2006, McLaren Vale, Australia	Bin 1001
<u>Consilience, Syrah</u>	<u>\$52.00</u>
2005, Santa Barbara, "Rodney Shull Vineyard"	Bin 1002
<u>d'Arenberg, The Dead Arm Shiraz</u>	<u>\$75.00</u>
2006, McLaren Vale, Australia	Bin 1003
<u>Mitolo, Shiraz "G.A.M"</u>	<u>\$100.00</u>
2005, McLaren Vale, Australia	Bin 1004
<u>Ben Glaetzer, Amon-Ra Shiraz</u>	<u>\$120.00</u>
2005, Barozza Valley, Australia	Bin 1005
<u>Luca, Malbec</u>	<u>\$60.00</u>
2006, Altos de Mendoza, Argentina	Bin 1100
<u>Tikal, Malbec/Bonarda "The Patriot"</u>	<u>\$42.00</u>
2005, Mendoza, Argentina	Bin 1101
<u>Steltzner, Cabernet Sauvignon</u>	<u>\$45.00</u>
2005, Napa Valley, Stags Leap District	Bin 1102
<u>Peter Franus, Cabernet Sauvignon</u>	<u>\$60.00</u>
2004, Napa Valley	Bin 1103
<u>Frank Family, Cabernet Sauvignon</u>	<u>\$75.00</u>
2004, Napa Valley	Bin 1104
<u>Dovetail, Cabernet Sauvignon</u>	<u>\$90.00</u>
2005, Oak Knoll Distict, "Ashley Vineyard"	Bin 1105
<u>Steltzner, Cabernet Sauvignon Reserve</u>	<u>\$85.00</u>
2004, Stags Leap District	Bin 1106
<u>Worthy, Sophia's Cuvee</u>	<u>\$52.00</u>
2005, Napa Valley (Bordeaux blend)	Bin 1107
<u>Charles Smith, K Vintners, The Creator</u>	<u>\$95.00</u>
2006?, Walla Walla Valley	Bin 1108
<u>Clos Fourtet, Saint-Emilion, Grand Cru</u>	<u>\$200.00</u>
1996, Bordeaux, France	Bin 1109

Vintages are subject to change without notice.