



WHITE WINES

	GLASS	BOTTLE
Spasso, Pinot Grigio <i>Veneto, Italy</i>	\$7.00	\$24.00
Crowded House, Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$8.00	\$30.00
Kim Crawford, Sauvignon Blanc <i>Marlborough, New Zealand</i>	\$12.00	\$35.00
Rickshaw, Chardonnay <i>California</i>	\$10.00	\$38.00
Bex Riesling <i>Germany</i>	\$8.00	\$30.00
Oxford Landing Chardonnay <i>Australia</i>	\$8.00	\$30.00

RED WINES

Murphy Goode, Pinot Noir <i>California</i>	\$8.00	\$30.00
Meiomi, Pinot Noir <i>California</i>	\$13.00	\$50.00
Josh Merlot <i>California</i>	\$9.00	\$34.00
Tilia, Mendoza Malbec <i>Mendoza, Argentina</i>	\$8.00	\$30.00
Santa Cristina, Toscana <i>Tuscany, Italy</i>	\$9.00	\$34.00
El Coto, Rioja <i>Rioja, Spain</i>	\$8.00	\$30.00
Avalon, Cabernet <i>California</i>	\$8.00	\$30.00
Z Alexander Brown, Uncaged Cab <i>California</i>	\$11.00	\$40.00

ROSE

Charles Smith Wines, Band of Roses <i>Washington State</i>	\$9.00	\$34.00
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SPARKLING WINES

Mionetto <i>Veneto, Italy</i>	\$11.00
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BOTTLED WATER

Saratoga Sparkling	\$5.00
Saratoga Still	\$5.00



WHISKEY AND BOURBON & RYE

Blantons, Eagle Rare, Buffalo Trace, Tullamore Dew, Jameson, Jameson Orange, Jameson Black Barrell, Screwball, Bushmills, Crown Royal, Jack Daniels, Jack Honey, Jack Fire, Jim Beam, Bulleit Bourbon, Bulleit Rye, Larceny, Four Roses, Jefferson, Whistle Pig, Rittenhouse, Bookers, Angel's Envy, Woodford Reserve, Flaming Leprechaun, Sazerac Rye, Basil Hayden, Uncle Nearest, and Redbreast

TEQUILA

Hornitos, 1800 Coconut, Cabo Wabo Silver, Casa Migo Anejo, Casa Migo Blanco, Don Julio Blanco, Don Julio Anejo, Don Julio 1942, Don Julio Reposado, Espolon Silver, Espolon Anejo, Espolon Reposado, Herradura Silver, Milagro Silver, Milagro Reposado

SCOTCH

Glenlivet 12, Glenfiddich 12, Glenfiddich 14, Johnnie Walker Red, Johnnie Walker Black, McCallan 12, Oban 14, Lagavulin

AMBROSE, CORDIALS & COGNACS

Hennessy VS, Hennessy XO, Fernet Branca, Amaro Averna, Bailey's, Gran Marnier, Tia Maria, Pama, Courvoisier, Sambuca Molinari, Sambuca Black, Kahlua, Campari, Aperol
(May Vary)

NIGHT CAPS

Salted Caramel Martini <i>House Salted Caramel Vodka, Rum Chata Caramel and Cookie Cream</i>	\$14.00
Peanut Butter Espresso Martini <i>Screwball Whiskey, Kahlua, Espresso, Baileys, Chocolate Rim</i>	\$14.00
Gannon's Espresso Martini <i>House Infused Vanilla Vodka, Kahlua, Fresh Chilled Espresso, Dash of Bailey's</i>	\$14.00

DESSERTS

Cheesecake of the Day	\$8.00
Mini Cannolis (4)	\$9.00
Cookie Skillet <i>Chocolate Chip Cookie, Vanilla Gelato, Chocolate Drizzle, Whipped Cream</i>	\$8.00
Bread Pudding <i>Vanilla Bourbon Sauce, Cinnamon, Whipped Cream</i>	\$7.00
Chocolate Lava Cake <i>Whipped Cream, Chocolate Drizzle Add Scoop of Vanilla Gelato 2</i>	\$8.00
Gelato 2/4 <i>1 or 2 scoops Ask Server for Flavors</i>	\$2.00/\$4.00