

Wine List

Sparkling

	GLASS / BOTTLE
PASQUA Prosecco, Italy	9.00
CIPRIANI Peach Bellini, Italy	9.00
SPRITZ DEL CONTE (Italian Spritz), Italy	9.00
Mimosa	5.00

White

SEAGLASS Pinot Grigio, California	9.00	34.00
JOEL GOTT Sauvignon Blanc, California	10.00	38.00
STOLLER Unoaked Chardonnay, Oregon	11.00	42.00
ESTANCIA Chardonnay, California	9.00	34.00
SUTTER HOME White Zinfandel, California	8.00	30.00

Red

MARK WEST Pinot Noir, California	9.00	34.00
ZOLO Malbec, Argentina	10.00	38.00
MÉNAGE À TROIS Lavish Merlot, California	10.00	38.00
FRANCISCAN Cabernet Sauvignon, California	11.00	42.00
QUEST Red Blend, Paso Robles	10.00	38.00

The Kitchen Table Sangria

MADE IN-HOUSE • 9.00 BY THE GLASS

CHOICE OF:

Red — made with Stoli Blueberi Vodka

White — made with Stoli Peach Vodka

Rosé – made with Stoli Strasberi Vodka

Harvest — made with Captain Morgan Spiced Rum & white wine

- Cocktails -

RUM HARVEST

Captain Morgan Spiced Rum, cinnamon & apple cider -13

FORREST STREET FIZZ

Beefeater Gin & elderberry liqueur, with a muddled mixture of cucumber, lime, mint leaves & simple syrup topped with soda & a squeeze of lime — 13

CARAMEL APPLE PIE

Stoli Vanil Vodka & apple cider with a splash of butterscotch & cinnamon—13

"PEACH TO MEET YOU" OLD FASHIONED

Blue Note Juke Joint Bourbon, peach simple syrup & smoked cinnamon bitters — 13

S'MORES ESPRESSO

Bubba's Marshmallow Chocolate Whiskey & cold brew coffee -12

BURNT SUGAR RUSSIAN

Bubba's Burnt Sugar Whiskey, Kahlua Coffee Liqueur & cream — 13

HARVEST MARGARITA

Teremana Blanco Tequila, triple sec & sweet/sour apple cider, finished with a brown sugar & cinnamon rim — 13

PUNKIN LATTE

Fulton's Pumpkin Pie Liqueur & hot coffee, topped with pumpkin-infused whipped cream — 12

FRUITY FRENCH 75

Beefeater Gin, champagne, a splash of lemon juice & choice of purée — 12

Beer

5.50 4.00
5.50
5.50
5.50
5.50
5.50
5.50
4.00
5.50
5.50
5.50
4.00
5.50

ON DRAFT ~ 7.00

We have several LOCAL craft brews on tap! Ask your server for details.