

Sparkling

Pleasant Valley Brut Champagne - Keuka Lake, NY <i>Sparkles with hints of peaches and pears. Compliments shellfish and seafood dishes with light sauces.</i>	\$9	\$30
LaLuca Prosecco – Italy <i>Bold orchard fruits and crisp pears come together in a creamy, off-dry style. A wonderful aperitif.</i>	\$9	\$32
Moet & Chandon Imperial – France <i>Bright fruitiness and elegant maturity. Perfect with scallops.</i>		\$79
Dom Perignon – France <i>An intense and radiant bouquet with a creamy chewiness. A delightful accompaniment to duck or eggplant.</i>		\$199
Maschio Rose Prosecco – Italy <i>Aromas of strawberries and raspberry notes and hints of violets and roses. Pairs well with risotto, salads and white meats.</i>	\$9	

White

Stone Cellars Chardonnay – California <i>Tropical aromas of pineapple, guava and mango. Pairs well with soft cheese and fish.</i>	\$7	
Rodney Strong Chalk Hill Chardonnay – California <i>Abundant fruit, mineral and toasty oak flavors. Enhances fennel and apple in any dish.</i>	\$15	\$54
Lakewood Vineyards Chardonnay – Seneca Lake, NY <i>Elegantly dry with aromas of vanilla and butter. Blossoms with rich, creamy foods.</i>	\$9	\$33
San Giuseppe Pinot Grigio – Italy <i>Renowned for its finesse, delicate flavor and bouquet. This wine pairs well with everything.</i>	\$10	\$36
Stone Cellars Pinot Grigio – California <i>Bright fruit flavors of green apple, citrus and melon. Great for lightly seasoned pasta dishes.</i>	\$7	
Mt. Fishtail Sauvignon Blanc – New Zealand <i>Crisp and clean with ripe tropical overtones. A beautiful addition to any seafood.</i>	\$8	\$29
Kim Crawford Sauvignon Blanc – California <i>Tropical fruit flavor with lifted mango, pineapple and guava notes on the persistent finish. Delicious with asparagus, lobster and summer salads.</i>		\$44
Vinha Das Margaridas Vinho Verde—Portugal <i>Floral aroma with lemon, lime and grapefruit on the palate. Great with seafood, shellfish and salads.</i>	\$8	\$29
Thousand Islands Winery Riesling – Alexandria Bay, NY <i>Flavors of apricot and peach followed by a touch of citrus. Try this with any shrimp recipe.</i>	\$9	\$32
Stone Cellars Riesling – California <i>Aromas of melon and Meyer lemon in a medium sweet wine. A perfect accompaniment for spicy dishes.</i>	\$7	
Dr. Konstantin Frank Vinifera Dry Riesling – Keuka Lake <i>Bouquet of ripe fruit with aromas of melon. A great match for anything with a citrus flair.</i>	\$12	\$44
Thousand Islands Winery Gewürztraminer – Alex Bay, NY <i>Bouquet of rose petals with a tropical fruit aroma, famous for its delicate spiciness.</i>	\$9	\$32
Fulkerson Moscato – Seneca Lake, NY <i>Aromas of banana and coconut with pineapple and mango on the palate. Perfect with barbecued spicy foods.</i>	\$9	\$33

Red

JW Morris Merlot - California <i>Fruit forward with rich berry aromas and rounded out with notes of mocha and vanilla bean. Couples well with steaks and grilled vegetables.</i>	\$7	
Sterling Estates Cabernet Sauvignon – California <i>Spicy hints of cedar and toasty oak. Pork, mushrooms and grilled meat are all a perfect match.</i>	\$18	\$56
J.W. Morris Cabernet Sauvignon – California <i>Intense dark fruit flavors, complimented with notes of butterscotch, vanilla and mocha. Try this with steak.</i>	\$7	
Stag's Leap Wine Cellars Cabernet Sauvignon – California <i>Earthy notes of black olive, black pepper and truffles. Delicious with things salty and sweet.</i>		\$92
Brownstone Cabernet – California <i>Rich cherry, plum and stone fruit flavors make this an ideal companion for a wide range of foods including red meats and hearty pastas.</i>		\$28
Opus One – California <i>Aromas of bright red fruits, bay leaf and cassis with subtler notes of black tea and white pepper. A must with filet mignon.</i>		\$249
Black Ink Red Blend - California <i>Black berry cobbler merges with flavors of black plum and licorice. Goes well with burgers or anything else you may like.</i>	\$8	\$29
Dancing Bull Zinfandel – California <i>Blackberry, cherry and raspberry with spicy notes of pepper and vanilla. Braised meats and rich tomato sauces will compliment nicely.</i>	\$8	\$29
Nugan Estate, Shiraz Third Generation – Australia <i>Aromas of red berry, ash and earthy tones. Displays ripe fruit, spicy tannins and black pepper nuances.</i>	\$9	\$33
Domaine Jean Bousquet Winery Malbec – Argentina <i>Fruity driven character with the perfect balance of sugar and acid.</i>	\$9	\$33
Rodney Strong Russian River Pinot Noir – California <i>Aromas of spiced apple, lemon-cream and toasty oak. Nice with duck or pork.</i>	\$15	\$54
The Crusher Pinot Noir – California <i>Sweet cherry and dark chocolate then gives way to smoky oak and light rose petals. Pairs well with everything.</i>	\$10	\$36
J.W. Morris Pinot Noir – California <i>Notes of blackberry and smoky aromas balanced with vanilla and spice. Compliments curry and grilled vegetables.</i>	\$7	
Folonari Montepulciano d'Abruzzo - Italy <i>Fresh and fruity on the palate with soft flavors of cassis, dark fruit, leather and spice. Pairs nicely with hard cheeses and beef.</i>		\$32
Natura Rose - Chili <i>Completely organic with intense fruity aromas, such as black cherry and current. Ideal with creamy cheeses and ethnic foods.</i>	\$8	\$28
Bellagio Rosso Dolce – Italy <i>Pleasantly sweet, a bouquet with hints of red fruits, especially raspberry and blackberry. Excellent with aged cheese, sandwiches and pastries.</i>	\$8	\$28
Tug Hill Vineyards Tail Light Red – Lowville, NY <i>Aromas of cherry and blackberry with a crisp clean finish. Lovely with fruit or chocolate desserts.</i>	\$8	\$28
Coyote Moon River Run – Clayton, NY <i>Flavors of apples, strawberries and fresh grapes. The North Country's answer to a white zinfandel.</i>	\$11	\$38