

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	
Heron Hill Lady of the Lake Sparkling Blush - Keuka Lake, NY <i>A gentle sparkle with generous sweetness. Perfect with fresh fruits or chocolate as well as “sweet loves salty”</i>		\$35

White

Stone Cellars Chardonnay – California <i>Tropical aromas of pineapple, guava and mango. Pairs well with soft cheese and fish.</i>	\$8	
Rodney Strong Chalk Hill Chardonnay – California <i>Abundant fruit, mineral and toasty oak flavors. Enhances fennel and apple in any dish.</i>	\$12	\$46
Lakewood Vineyards Chardonnay – Seneca Lake, NY <i>Elegantly dry with aromas of vanilla and butter. Blossoms with rich, creamy foods.</i>	\$9	\$34
San Giuseppe Pinot Grigio – Italy <i>Renowned for its finesse, delicate flavor and bouquet. This wine pairs well with everything.</i>	\$9	\$34
Stone Cellars Pinot Grigio – California <i>Bright fruit flavors of green apple, citrus and melon. Great for lightly seasoned pasta dishes.</i>	\$8	
Mt. Fishtail Sauvignon Blanc – New Zealand <i>Crisp and clean with ripe tropical overtones. A beautiful addition to any seafood.</i>	\$9	\$34
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>		\$40
Vinha Das Margaridas Vinho Verde—Portugal <i>Floral aroma with lemon, lime and grapefruit on the palate. Great with seafood, shellfish and salads.</i>	\$9	\$34
Heron Hill Semi-Dry Riesling – Keuka Lake, NY <i>Aromas of apricot and white peach with fresh minerality and notes of orange zest. Complimentary with lightly spiced foods as well as mild cheese.</i>	\$9	\$34
Stone Cellars Riesling – California <i>Aromas of melon and Meyer lemon in a medium sweet wine. A perfect accompaniment for spicy dishes.</i>	\$8	
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>		\$44
Thousand Islands Winery Gewürztraminer – Alex Bay, NY <i>Bouquet of rose petals with a tropical fruit aroma, famous for its delicate spiciness.</i>		\$32
Fulkerson Moscato – Seneca Lake, NY <i>Aromas of banana and coconut with pineapple and mango on the palate. Perfect with barbequed spicy foods.</i>	\$9	\$34

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>	\$8	
Josh Cellars Cabernet Sauvignon – California <i>Dark fruits, cinnamon and subtle oak aromas, compliments just about any well-seasoned meat such as beef, pork or lamb</i>	\$13	\$50
J.W. Morris Cabernet Sauvignon – California <i>Intense dark fruit flavors, complimented with notes of butterscotch, vanilla and mocha. Try this with steak.</i>	\$8	
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>		\$89
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>		\$26
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>	\$9	\$34
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>		\$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	\$34
Domaine Jean Bousquet Winery Malbec – Argentina <i>Fruity driven character with the perfect balance of sugar and acid.</i>	\$9	\$34
Rodney Strong Russian River Pinot Noir – California <i>Aromas of spiced apple, lemon-cream and toasty oak. Nice with duck or pork.</i>	\$13	\$50
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	\$38
J.W. Morris Pinot Noir – California <i>Notes of blackberry and smoky aromas balanced with vanilla and spice. Compliments curry and grilled vegetables.</i>	\$8	
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
Love Noir Rose - California <i>Aromas of fruit punch and cherry with a soft, dry-yet-light body and a brisk melon and nut finish. Enjoy on its own or with a grilled salmon and bacon cheeseburgers.</i>	\$9	\$34
Northern Flow Vineyards Calumet – Clayton, NY <i>A sweet red with a fruitiness up front that echoes fresh blackberries. Lovely with fruit or chocolate desserts.</i>	\$9	\$34
Coyote Moon River Run – Clayton, NY <i>Flavors of apples, strawberries and fresh grapes. The North Country's answer to a white zinfandel.</i>	\$10	\$38