

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 (split)	\$30
LaLuca Prosecco – Italy <i>Bold orchard fruits and crisp pears come together in a creamy, off-dry style. A wonderful aperitif.</i>	\$9 (split)	\$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>	\$10 (split)	
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

Crane Lake Chardonnay – California <i>Enjoy pear, melon and vanilla aromas; citrus and green apple flavors, with a silky mouthfeel. Pairs well with soft cheeses 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>		\$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>		\$34
Crane Lake Pinot Grigio – California <i>Aromas of pineapple and pear; complex flavors include green apple, citrus, and melon. Great with lightly seasoned pasta dishes.</i>	\$8	
The Seeker Sauvignon Blanc – New Zealand <i>Vibrant aromas of fresh lemons and limes, green apple, Thai basil and a touch of floral honey. Slides across the palate seamlessly with crisp fresh fruit notes. Nice addition to seafood and citrus-sauced dishes.</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>		\$52
Crane Lake Sauvignon Blanc - California <i>Indulge in notes of melon, citrus, apple and lemongrass, providing a lingering soft finish. Pairs well with chicken and ahi tuna.</i>	\$8	
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>		\$34
Crane Lake Riesling – California <i>Aromas of honeysuckle and orange blossom; flavors include green apple and peach. The finish is mildly sweet, crisp and lingering. Great with 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>Captivate your senses with a bouquet of rose petals and tropical fruit aroma, followed by its balanced palate of mango and apricot. Great with spicy dishes.</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	\$32
Thousand Islands Reisling – Alex Bay, NY <i>Enjoy a fruity aroma with flavors of apricot and peach, followed by a touch of citrus. Pairs nicely with pork and poultry dishes.</i>	\$9	\$32

Red

Crane Lake Merlot - California <i>Profiles of blackberry, plum and vanilla spice. Finished with long and soft silky tannins. Pairs well with steaks and grilled vegetables.</i>	\$8	
Blackstone Merlot – California <i>Ripe black cherry, plum jam, dark chocolate, and raspberry with hints of vanilla and toasty oak. Pairs well with steak and salmon.</i>	\$10	\$38
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
Crane Lake Cabernet Sauvignon – California <i>Enjoy notes of blackberry, cherry, raspberry and vanilla. 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>		\$69
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
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>		\$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>		\$33
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>		\$34
Domaine Jean Bousquet Winery Malbec – Argentina <i>Fruity driven character with the perfect balance of sugar and acid.</i>		\$34
Rodney Strong Russian River Pinot Noir – California <i>Aromas of spiced apple, lemon-cream and toasty oak. Nice with duck or pork.</i>		\$56
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
Crane Lake Pinot Noir – California <i>Indulge in vigorous aromas that include raspberry and violet. Flavors of cherry and plum lead to a soft, velvety finish. Compliments seafood and soft cheeses.</i>	\$8	
Caldora Montepulciano - Italy <i>Spicy notes, accompanied by mature berry notes and cherry. Pairs well with cured meats and Italian cheeses.</i>	\$9	\$37
Coyote Moon Marquette Rose - Clayton, NY <i>A local favorite! Enjoy the unmatched, full-flavor of this craft-made Marquette wine. Perfect match with salmon, or mild cheeses.</i>		\$39
Coyote Moon River Run – Clayton, NY <i>Flavors of apples, strawberries and fresh grapes. The North Country’s answer to a white zinfandel.</i>		\$38