

# red WINES BY THE glass

## Lini 910 “Lambrusca” Rosso

Emilia-Romagna Italy (bubbly red) 5oz 8

## Torrae del Sale Sangiovese

Puglia Italy 5oz 8.25 8oz 13.25

*thigh high boots, perfect red manicure*

## Truett Hurst Colby Red

Cabernet/Zinfandel/Shiraz/Merlot/Petit Sirah

California 5oz 10 8oz 15

*roast braising, berry pie cooling on the sill*

## La Petit Perriere Pinot Noir

Loire France 5oz 10 8oz 15

*wild summer rainstorm, unexpected meeting*

*there are additional wines by the glass available from Open Range, please ask your server*

## unique MARTINI 12 TWO OUNCES

MAI TINI dark rum, Amaretto, lime & pineapple juice

LEMON DROP vodka, Triple Sec, lemon juice, orange blossom simple syrup & sugared rim

VESPER vodka, gin, white Lillet & lemon twist

COWBOY COSMO gold tequila with lime, Cointreau & cranberry juice

## straight up MARTINI 12 TWO OUNCES

VODKA Grey Goose, Belvedere, Ketel One, Luksusowa

GIN Bombay Sapphire, Tanqueray, Hendrick's, Victoria

## house COCKTAILS ONE OUNCE

DOCKSIDE CAESAR with pickled herring & housemade “old bay” spice rim 9

MOJITO with rum, mint, fresh lime, sparkling water & orange blossom syrup 9

BAJA MARGARITA, on the rocks with house citrus blend, mole bitters & lime salt rim 9

GENTLEMAN'S BUCK bourbon, citrus juices, orange bitters & ginger beer 12 (2oz)

SUNDAY HAM bourbon, pineapple, star anise syrup & mint leaves 12 (2oz)

STORM AT SEA with vodka, pineapple & white cranberry juices, lemon preserves 9

PINK LEMONADE with vodka, Rose Alize & orange blossom syrup 9

BLUEBERRY COLLINS with gin, lemon, wild blueberry puree & sparkling water 9

GIN-ger TONIC with Tanqueray gin & ginger syrup 8

DARK & STORMY with dark Cuban rum, lime & ginger beer 9

make it a FLOAT with our cinnamon ice cream 11

# red wines TO PAIR WITH fish

## La Ferme du Mont “Premiere Cote”

Grenache/Mouvedre/Syrah

2014 Cotes du Rhone France 50

## La Petit Perriere Pinot Noir

2015 Loire France 48

## Torreon de Paredes Carmenere

2013 Rengo Chile 38

## Planeta Cerasuolo di Vittoria DOCG

Nero d' Avola/Frappato

2014 Sicily Italy 58

## Isole e Olena Chianti Classico DOCG

2014 Tuscany Italy 74

## Seguin Manuel Bourgogne Pinot Noir

2014 Burgundy France 59

## Wine Director's Picks

### SANDHILL CABERNET/MERLOT

2014 Okanagan Valley BC 48

This highly decorated Canadian winery is no stranger to the spotlight – every year its' wines rake in a variety of medals. I find the Cab/Merlot to be a fascinatingly different wine with aromas of blackberry, cassis, pencil lead (that's good), vanilla smoke, and dried herbs.

### FEUDI SAN GREGORIO “Ognisole” PRIMITIVO

2015 Puglia Italy 42

This is a modern expression of a native Italian varietal - a great choice to go with a variety of meals. Medium to full bodied with aromas of black cherry, plum, cocoa and blackberry. The earthy undercurrent has hints of pepper and spice.

### ♀ SIERRA DE TOLOÑO TEMPRANILLO

2013 Rioja Alvesa Spain 48

This is the first ever vintage for winemaker Sandra Bravo, and it's already earned her a bronze medal in the Decanter World Wine Awards 2014...nice work Sandra! This elegant wine shows intense colour with aromas of blackberry and violets, followed by delicate notes of chocolate and barrel toast.

### BULA

### MAZUELO/GRENACHE/SYRAH

2014 Montsant Spain 36

If you like a pricey Priorat, give this wine a try. Juicy, red berry and bitter cherry flavors are framed by silky tannins and zesty minerality. The floral and mineral notes resonate on the long, gently sweet, vibrant finish.