

# WINBERIE'S

RESTAURANT & BAR

## FEATURED DRINKS

### BARREL AGED MANHATTAN

House Barrel Aged Manhattan with Journeyman Buggy Whip Wheat, Noilly Pratt, Angostura Bitters, Filthy Cherry, Large Whiskey Ice Cube

15

### WHITE CRANBERRY MULE

Tito's Handcrafted Vodka, Fresh Lime, Gosslings Ginger Beer, White Cranberry

11.5

### WINTER SANGRIA

Red Wine, Pomegranate, Brandy, Apples, Orange Juice

GLASS 11 | PITCHER 27

### BASIL MARTINI

Hendricks, St Germain, Basil

14

## BOURBONS, RYE, WHISKEY

### BOURBONS

ANGELS ENVY	13
BASIL HAYDEN	12
BLANTONS	16
BUFFALO TRACE 10 YR.	12
BULLIET	12
FOUR ROSES SMALL BATCH	12
HIGH WEST	13
KNOB CREEK	13
MAKERS MARK	13
RUSSELS RESERVE	12
WIDOW JANE	17
WOODFORD RESERVE	13

### RYE

BULLIET	12
MICHTERS	12
RAGTIME	11
WHISTLEPIG 10 YR	17
WOODFORD RESERVE	13

### SINGLE MALT SCOTCH

BALVENIE 12	14
BALVENIE 15	22
GLENFIDDICH 12	14
GLENLIVIT 12	14
GLENLIVIT 15	18
GLENMORANGIE 10	15
LAGAVULIN 16	21
LAPHROAIG 10	15
MACALLAN 12	14
MACALLAN 18	38
OBAN 14	17

### IRISH WHISKY

JAMESON	11
REDBREAST 12 YEAR	14
TULLAMORE DEW	11

### JAPANESE WHISKY

NIKKA COFFEY MALT	16
NOBUSKI	13

## WINES

### CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Champagne, Moët & Chandon, Imperial (France)		75
702	Champagne, Veuve Cliquot "Yellow Label" (France)		110
703	Prosecco (Extra Dry), Pasqua (Italy)	12.5	
704	Freixenet, Cordon Negro Brut (Spain)	12.5	

### BRIGHT, CRISP WINES

These wines are delicate, refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

		Glass	Bottle
101	Pinot Gris, MacMurray (Sonoma, CA)	11	42
102	Pinot Grigio, Torresella (Italy)	13	52
103	Pinot Grigio, Livio Felluga (Italy)	15	58
104	Sauvignon Blanc, Hess Shirtail Vineyards (North Coast, CA)	10	38
105	Sauvignon Blanc, Matanzas Creek (Sonoma, CA)		42
106	Sauvignon Blanc, Oyster Bay (New Zealand)	13	52
107	Reisling, Kung Fu Girl by Charles Smith (Washington)	10	38
108	Viognier, Illahe (Williamette Valley, Oregon)		52
109	Chardonnay, "Unoaked" Hess Shirtail Vineyards (Monterey, CA)	10	38

### LUSH FRUIT WINES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavor and lush aromatic qualities make them extremely versatile with much of our menu, including our seafood pastas and seafood speciality course offerings.

		Glass	Bottle
201	Chardonnay, Kendall-Jackson Vintner's Reserve (CA)	11	42
202	Rose, Whispering Angel (Cotes de Provence, France)	14	54
203	Gruner Veltliner, Leth (Austria)		34

### RICH, FULL WINES

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of grilled fish, seafood specialties, and roasted chicken.

		Glass	Bottle
301	Chardonnay, Saintsbury (Carneros, CA)	14.5	54
302	Chardonnay, Nickel & Nickel "Truchard Vineyards" (Carneros, CA)		80
303	Chardonnay, Mannequin by Orin Swift	17	66
304	Chardonnay, Cakebread (Napa Valley, CA)		75
305	Chardonnay, Camp Meeting Ridge "Flowers" (Sonoma, CA)		140

### MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats and grilled dishes.

		Glass	Bottle
401	Pinot Noir, Lyric by Etude (Santa Barbara County, CA)	13	48
402	Pinot Noir, Cambria "Benchmark" (Santa Maria Valley, CA)		56
403	Chianti Riserva, Ducarosso (Italy)	10	38
404	Red Blend, Patelin de Tablas, Tablas Creek (Paso Robles, CA)	11	42
405	Red Blend, Lyeth (Sonoma, CA)		44

### RICH, VELVETY REDS

Wines such as these dark berry flavors and supple textures make a lively contribution to a meal without overshadowing the food.

		Glass	Bottle
501	Zinfandel, Murphy-Goode "Liars Dice" (Sonoma, CA)	11	42
502	Zinfandel, Ridge Vineyards "Ponzo" (Russian River Valley, CA)		64
503	Pinot Noir, Argyle (Williamette Valley, Oregon)	15	58
504	Pinot Noir, Copain "Tous Ensemble" (Mendocino, CA)		54
505	Rioja, Marques de Caceres Reserva (Spain)	12.5	48
506	Merlot, Velvet Devil by Charles Smith (Washington)	9	34

### BIG, BOLD REDS

Rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

		Glass	Bottle
601	Malbec, Amalaya (Salta, Argentina)	12	46
602	Malbec, Red Schooner by Caymus (Mendoza, Argentina)		120
603	Cabernet Sauvignon, Arrowood (Knights Valley, CA)	12.5	48
604	Cabernet Sauvignon, Silver Palm (North Coast, CA)		46
605	Cabernet Sauvignon, Hess "Allomi" (Napa Valley, CA)	15	58
606	Cabernet Sauvignon, Truchard (Carneros, CA)	17.5	68
607	Cabernet Sauvignon, Faust (Napa Valley, CA)	28	112
608	Cabernet Sauvignon, Cenyth (Sonoma, CA)		130
609	Shiraz, Jacobs Creek Double Barrel (South Eastern Australia)	12	46

## BOTTLED & CANNED BEERS

ALLAGASH TRIPEL	8.5	DOGFISH HEAD 90	8.5
AMSTEL LIGHT	6	FOUNDERS ALL DAY IPA	7
ANGRY ORCHARD (GLUTEN FREE)	7.5	GLUTENBERG PALE ALE (GLUTENFREE CAN)	7.5
BOULEVARD TANK 7	8	HEINEKEN/HEINEKEN LT	6
BUDWEISER	6	LAGUNITAS SUPER CLUSTER (CAN)	8
BUD LIGHT	6	LEFT HAND MILK STOUT	7.5
CHIMAY RED	11	MICHELOB ULTRA	6
CIGAR CITY BROWN ALE	7.5	MAGIC HAT #9	7.5
COORS LIGHT	5	O'DOULS (NON ALCOHOLIC)	5
CORONA	6	SAM ADAMS BOSTON LAGER	6
CORONA LIGHT	6	SIX POINT RESIN (CAN)	8.5