



## VintEdge Hour

Monday thru Thursday 3pm-6pm / Friday 3pm-5pm

### Wine by the Glass / 9

Red, White, Rose & Sparkling wine

### Your Everyday Cocktail / 8

Cosmos, Mules, Old Fashioned & Margaritas

### Craft Beer / 5 (Draft beer only)

## Small Bites

### The Classico Flatbread / 10

with spinach, tomatoes & mozzarella

### Slider Trio / 12

BLT, Filet Mignon & Caprese

### Mini Ceviche / 10

with shrimp, calamari & snapper

## Draft Beers 7

MAINE BEER COMPANY "Lunch" Indian Pale Ale  
Freeport, Maine

FLYING FISH "Tradewinds" Tropical Wheat  
Somerdale, NJ

VON TRAPP BREWING "Helles" Golden Lager  
Stowe, Vermont

## Bottle Beers 8

SIXPOINT Brewery "Jammer" Tangy Session Beer,  
Brooklyn, New York

OPPORTUNITY Brewing Co. "Sligo Stout" Dry Irish Stout,  
Ewing NJ

OPPORTUNITY Brewing Co. "Ocean Haze" Hazy IPA,  
Ewing, NJ

TOMS RIVER Brewing "St. John's Irish Red Ale" Red Ale,  
Toms River, NJ

ATHLETIC Brewing Co. Non-Alcoholic Golden Ale-  
Stratford, Connecticut

## Craft Cocktails

### Fountain of Youth / 13

Kettle One Cucumber Mint, Garden Party Cucumber  
mint syrup, lime juice, Fever Tree tonic

### The Violet Rose / 14

Barr Hill gin, Cointreau, Crème de Violette & rose water

### Spanish Pear G&T / 15

Citadelle Gin, St George Spiced Pear, pear puree & lemon.  
"A twist to the Spanish Gin Tonic"

### Smokey Sunrise / 13

Vida Mezcal, lime juice, agave, orange zest,  
angostura bitters

### Blood Orange Margarita / 14

Avion silver tequila, Solerno's liqueur & blood orange  
(can be made sweet or spicy)

### Islay Bliss / 15

Laphroaig 10 yr, lemon juice, cherry syrup, egg whites

### The Upper West / 16

Basil Hayden's dark rye, Campari, Carpano Antica,  
turbinado syrup, chocolate & peychaud bitters.

### Honeymoon in Paris / 14

Rivesaltes vin doux natural 6 yr, almond vanilla syrup  
lemon juice, egg whites

Please let your server know about any allergies or dietary restrictions.  
Our cocktails may contain nuts, eggs and/or dairy products.

## Whiskey Flights / 30 1.5 oz pours

### American Bourbon Tour

Breckenridge,  
Widow Jane 10 yr,  
Woodford "Double Oak"

### Scotland's Agenda

Dalmore 12 year (Highlands)  
Springbank 10 year (Campbelton)  
Laphroaig 10 year (Islay)

## Dessert Cocktails

### Espresso Martini / 14

Vodka, Mr. Black cold brew, Espresso, Vanilla Almond syrup

### Red Eye / 15

Makers Mark, Mr. Black cold brew, Turbinado syrup, cream

### Chocolate Martini / 14

Stoli Vanilla, Godiva liqueur, chocolate bitters

## By the Glass

### Crostini

#### Strawberry Ricotta & Serrano / 15

creamy ricotta infused with vine ripened strawberries with crispy Serrano ham & chiffonade basil

#### Chilled Filet / 21

rare roasted beef tenderloin sliced thin with horseradish aioli baby arugula, and pickled red onion

#### Kings BLT / 16

Kings cut applewood bacon with crisp buttery Boston leaf lettuce, and roasted cherry tomatoes with a maple aioli

#### Buffalo Soldier / 16

toasted house crostini, fresh avocado spread, topped with roasted cauliflower tossed in our house buffalo sauce, sweet lime marinated carrots, celery & blue cheese

### Sharable

#### Ceviche / 19

shrimp, calamari, corvina with fresh red onions, scallions, Roma tomatoes, and roasted corn blissfully blended in leche de tigre and drizzled with a cilantro vinaigrette

#### Ahi Tuna / 21

ice cold ahi tuna tossed with fresh avocado and soy ginger glaze, wasabi aioli topped with wakame, and drizzled with sesame oil

#### Flats & Drums / 16

sweet, savory & spicy chicken wings, dressed in our house rub, roasted agave nectar, complimented with roasted spanish onions and a scorched long hot pepper

#### Carpaccio / 18

chilled beef pounded thin, dressed with a red wine vinaigrette, mesclun micro greens, capers, cornichons, roasted red peppers, and crumbled gorgonzola and topped with sea salt & freshly cracked pepper

#### Beets & Grains / 16

roasted red beets, quinoa, garbanzo beans, red onions, roasted kale and feta cheese with a honey vinaigrette

#### Nicole's Nirvana / 15

Champagne and cherry poached pears, red raspberries, candied walnuts, creamy goat cheese crumbles over a heavenly bed of mesclun greens drizzled with an orange champagne vinaigrette

#### Charcuterie / 36 (for 2 to 3 people)

imported cured meats balancing smokey, full bodied, rich and spicy flavors that not only melt in your mouth but offer a refined rustic feeling

#### Plateau a fromage / 36 (for 2 to 3 people)

perfectly ripe imported & domestic cheeses, carefully selected to compliment each other, as well as the sweet and savory additions

### Artisanal Flatbread

#### Trois Fungo / 24

morels, chanterelles and oyster mushrooms with melted Gruyere and fresh buffalo mozzarella, creamy ricotta topped with Baby arugula greens, shaved black truffles and drizzled with truffle oil

#### Classico / 18

garlic roasted cherry tomatoes, sauteed fresh baby spinach and fresh mozzarella, topped with sea salt, cracked black pepper and extra virgin olive oil and fresh basil

#### Prosciutto Pear / 20

thinly sliced salty prosciutto, roasted honey glazed shallots, sliced bartlett pear, fresh thyme, creamy brie and balsamic glaze

Some menu items contain raw or undercooked meats, which are chilled and held properly

### Bubbles

Champagne / Piper-Heidsieck Brut Cuvee NV France

*rich toasted biscuits, bright lemon, quince, gooseberry*

Prosecco / Jeio Bisol, Veneto NV Italy

*light body, elderflower, pear, salinity, candied lemon peel*

Rose / L 'Albrecht Cremant d' Alsace NV France

*light body, fresh strawberry and unripe cherry, light biscuit*

### White

Chablis / Joseph Drouhin Vaudon '19 France

*light body, stony, crisp lemon, quince, lime zest*

Sauvignon Blanc / Greywacke '20 Marlborough NZ

*light body, gooseberry, passion fruit, salinity*

Dry Riesling / Willm Reserve '16 Alsace, France

*light body, lemon-lime citrus, wet slate, classic petrol aromas*

Albarino / Bodegas Ruiz ' 19 Rías Baixas, Spain

*light body, ripe peach, nectarine, grassy finish*

Chenin Blanc / Pine Ridge '19 Napa Valley CA

*medium body, lively, lime zest and fresh pineapple, light herbal finish*

Pinot Grigio / Peter Zemmer '19 Alto-Aldige, Italy

*medium body, slightly sweet, juicy stone fruit, chamomile*

Roussanne / Tablas Creek Blanc '17 Paso Robles, CA

*medium body, unripe peach and nectarine stone fruit*

Chardonnay / Frank Family'18 Carneros, CA

*full body, ripe melon, oak, vanilla*

### Rose / Orange

Peyrassol '19 Provence, France

*light body and low acidity, salinity, white cranberry, raspberry*

Bodegas Muga Rosado '16 Rioja, Spain

*medium body, strawberry and unripe raspberry*

Dao "Maceration" Orange Wine '19 Portugal

*medium body, honeydew, and slight tannin*

### Red

Pinot Noir / Klee '18 Willamette Valley, OR

*light body, low tannin and high acidity, mixed berry jam, light earthiness*

Tempranillo / Altos Ibericos Reserve '15 Rioja, Spain

*medium body, gripping tannin, mixed fruit jam, baking spice finish*

Zinfandel / Dashe Cellars '18 Sonoma County, CA

*medium body, medium tannin, smooth, ripe black cherry and baking spice*

Grenache-Syrah / Beauchene Côte du Rhone '17 France

*medium body, earthy, reduced plum, stewed strawberry, dried herbs*

Super Tuscan / Tolaini Valdisanti '16 Tuscany, Italy

*full body, reduced cherry, tomato jam, red and black fruit layers*

Malbec /Bodega Cuarto "Lote 44" '18 Mendoza, AR

*medium-to-full body, earthy, plum and fig, pepper, baking spice*

Touriga Nacional / Duorum Douro Colheita '16 Portugal

*medium-to-full body, earthy, plum and fig, pepper, baking spice*

Cabernet Sauvignon / Cultivar '18 Napa County, CA

*full body, high tannin, mixed red fruit and herbs, cedar*

### Premium Pours

Chardonnay / Marc Morey '15 Chassagne-Montrachet

Pinot Noir / Joseph Drouhin '16 Cote de Beaune

Bordeaux Blend / Chateau La Galiane '12 Margaux

Nebbiolo / Azelia Barolo '16 Piedmont

Cabernet Sauvignon / Napa Jack '18 Napa Valley

Cabernet Sauvignon / Caymus '18 Napa Valley

5oz 12oz  
glass carafe bottle

16 64

10 40

12 48

15 25 50

13 23 46

9 16 32

12 22 44

10 18 36

14 25 50

13 26 52

16 32 64

12 24 48

10 18 35

9 16 32

14 28 56

13 26 52

13 26 52

11 23 46

16 32 64

14 28 56

13 26 52

15 30 60

32

24

20

22

25

36

## Tasting Flights 3oz pour each

Tour de France / Classic Selection of 3 French wines / 20  
Chablis / Provence Rose / Cote du Rhone

American Muscle / Selection of 3 wines from USA producers / 20  
Chardonnay / Zinfandel / Cabernet Sauvignon

The Come Up / Selection of 3 Up & Coming Wine Regions / 19  
Marsanne-Roussanne / Semillon / Touriga Nacional

Custom Flight / Selection of any 3 wines by the glass / 22

## Bubbles

Cava / Juvé & Camps, Brut Nature, Penedes Spain / 42  
Cava is the Champagne of Spain! Made in the "Champagne Method" meaning secondary fermentation in the bottle. Cava is a bit more fruit forward than Champagne, due to Spain's warmer climate

Chardonnay Blend / Roederer Special Cuvee, CA / 55

Champagne / Marc Hébrart 1er Cru Blanc de Blancs / 90

Champagne / Drappier Brut Nature / 75  
"Brut Nature" means ZERO added sugar. Drappier is a fresh, complex wine built to go with food

Champagne / Laurent-Perrier Brut Reserve / 80

Champagne / Ruinart Blanc de Blancs / 110  
Blanc de Blanc means 100% Chardonnay, giving Ruinart a silky delicate mouthfeel

Champagne / Deutz Brut Classic / 115

Champagne / Krug Brut Grande Cuvee / 285

Champagne / Dom Perignon Vintage Brut '10 / 375

Champagne / Louis Roederer Brut "Cristal" '08 / 450

Champagne / Laurent-Perrier Champagne Brut Rose / 150

Champagne / Dom Perignon Vintage Rose '03 / 460

## Rose

Wolffer Estate '19 Long Island NY / 29

Bodegas Muga Rosado '16 Rioja Spain / 35

Domaines Ott '18 Provence France / 68  
Blend of Grenache & Cinsault. Two grapes that give complexity yet delicate features to wine. Domaines Ott is the epitome of great Provence Rose.

## White

### Light Body, Crisp & Aromatic

Kruger-Rumpf Munsterer Spatlese '17 Nahe Germany / 35  
Sweet wine from natural raisinated grapes!

Dry Riesling / Forge Cellars '18 Finger Lakes NY / 38  
Fruit sourced from the best plots along Lake Seneca. Bone dry, tropical fruit & racy acidity

Gruner Veltliner / Weingut Stadt Krems '19 Austria / 25

Gewürztraminer / Standing Stone '17 Finger Lakes NY / 32  
Enticing flavors of rose petal, apricot and perfume. Pair with spicy foods

Pinot Blanc-Sylvaner / Dopff & Irion '18 Alsace, FR / 29

Semillon-Sauvignon Blanc / Château Haut Rian '19 FR / 40

Sauvignon Blanc / Durand Sancerre '18 Loire Valley FR / 48

Sauvignon Blanc / Cloudy Bay '19 Marlborough NZ / 62  
Ripe citrus & grapefruit notes complimented by a delicate vegetal aroma. Pair with veggies!

Fume Blanc / Dry Creek '19 Sonoma County CA / 35  
Fun Fact - Fume Blanc is actually Sauvignon Blanc. Coined by Robert Mondavi to distinguish quality

Sauvignon Blanc / Bridge Lane '19 Long Island NY / 25

Sauvignon Blanc / Frog's Leap '18 Napa Valley CA / 48

### Vibrant, Tropical & Refreshing

Chenin Blanc / Delaire Graff '17 Stellenbosch SA / 42

Chenin Blanc / L'Ecole '18 Columbia Valley WA / 36  
Fruit from 75 year old vines! A complex Chenin ripe with peach, apricot and honeysuckle

Assyrtiko / Santo Wines '18 Santorini Greece / 45

Viognier / Château Beauchêne '18 Rhône Valley FR / 38

Verdicchio / Montecappone '18 Le Marche IT / 29  
Bright lemon & peach flavors with a touch of almond

Pinot Gris / Van Duzer Estate '18 Willamette Valley OR / 45

## Creamy, Oaky & Textured

### California - Chardonnay

Au Bon Climat '18 Santa Barbara CA / 35

Wente Vineyards "Eric's Small Lot" '18 Livermore CA / 42

Hanzell Vineyards "Sebella" '18 Sonoma County CA / 62

Paul Hobbs Winery '17 Russian River Valley CA / 128

Dumol '15 Russian River Valley CA / 110

Ramey Cellars '15 Russian River Valley CA / 105

Williams Selyem, Unoaked '18 Russian River Valley, CA / 165

Kosta Browne '16 Russian River Valley CA / 175

Kistler '18 Sonoma Mountain CA / 130

Flowers '17 Sonoma Coast CA / 86

Patz & Hall '16 Sonoma Coast / 108

Stag's Leap Wine Cellars "Karia" '18 Napa Valley CA / 88

Duckhorn '18 Napa Valley CA / 79

Nickel & Nickel "Truchard Vineyard" '17 Napa Valley CA / 75

Far Niente Estate '18 Napa Valley CA / 146

Mayacamas '15 Mount Veeder, Napa Valley CA / 94  
Perfect balance of stainless steel & new oak aging. Bright tropical fruit notes & fuller mouthfeel make Mayacamas able to stand up to heartier foods

Rombauer '19 Carneros, Napa Valley CA / 98

HDV Hyde Vineyards '15 Carneros, Napa Valley CA / 140

Frank Family, Carneros '18 Napa Valley CA / 94

Plumpjack '16 Napa Valley CA / 160

### France - Chardonnay

Louis Michel & Fils '18 Chablis / 58  
Chablis is Chardonnay from the Chablis region of France. Due to a cooler climate, Chablis shows more earthy & mineral notes, making it perfect with seafood, shellfish and soft cheese

Joseph Drouhin Macon-Villages '19 Burgundy / 40

Vins Auvigüe Pouilly-Fuisse '18 Burgundy / 65

Marc Morey, Chassagne-Montrachet '15 Burgundy / 105  
Burgundy style is a balance of pineapple, citrus fruits complimented by earthy, truffle & nutty flavors

Antoine Jobard "Mersault Blagny" '18 Burgundy / 320

### Other Interesting Places

Godello / Ladeiras Do Xil Gaba '18 Valdeorras Spain / 36

Vermentino / Château Musar '18 Bekaa Valley Lebanon / 40

Viura / Gomez Cruzado, White Rioja '18 Rioja Spain / 54

Roussanne / Tablas Creek "Esprit Blanc" '16 Paso Robles / 86

## Red

### Light Bodied, Finesse & Elegance

#### USA - Pinot Noir

Cambria Julia's Vineyard '17 Santa Maria Valley CA / 56

Belle Glos, Clark & Telephone '18 Santa Maria Valley CA / 115

Talley, Rosemary's Vineyard '17 Arroyo Grande Valley CA / 170

Paul Hobbs Winery '17 Russian River CA / 125

Williams Selyem '18 Russian River Valley CA / 405

Clos du Val '16 Carneros CA / 62

Flowers '17 Sonoma Coast CA / 75

Saintsbury '18 Sonoma Coast CA / 86

Occidental Swk Vineyard '17 Sonoma Coast CA / 180

Schrader Boars' View "The Coast" '14 Sonoma Coast / 385

Talisman "Red Dog Vineyard" '07 Sonoma Mountain / 135

Van Duzer Estate '16 Willamette Valley OR / 58  
Located on the "Van Duzer corridor" which is a wind tunnel funneling cool ocean breeze from the Pacific into the vineyard. This allows fruit not to overripen, showcasing mineral, floral and mushroom notes

Domaine Drouhin '16 Dundee Hills OR / 76

Domaine Serene, Yamhill Cuvee '16 Willamette Valley OR / 94



## Light Bodied, Finesse & Elegance (continued)

### France - Pinot Noir

Joseph Drouhin Côte de Nuits Villages '16 Burgundy / 65  
Sourced from the best plots throughout the Cote de Nuits. This pinot gives ripe red fruit, with a Burgundy black pepper note

Louis Latour Marsannay '16 Burgundy / 52

Joseph Drouhin Cote de Beaune '16 Burgundy / 105

Domaine Chevillon "Les Vaucrains" Premier Cru / 395

Francois Lamarche "La Grande Rue" '17 Burgundy / 750

### Other Interesting Places

Barbera d'Asti / Michele Chiarlo '16 Piedmont Italy / 39

Etna Rosso / Tenuta delle Terre Nere '18 Sicily Italy / 42  
Vines located at the foothills of Mt. Etna. Its volcanic soil give Terre Nere a smokey earthy finish

Etna Rosso / Benanti "Contrada Cavaliere" '17 Sicily Italy / 56

Cabernet Franc / Hamilton Creek '18 Napa Valley / 45

## Smokey, Gamey & Complex

### France

Syrah / Ferraton Crozes-Hermitage '15 Rhône Valley / 48

Grenache / Château Beauchêne '16 Châteauneuf-du-Pape / 57  
One of the oldest winemaking villages in the world. Châteauneuf-du-Pape delivers layers of fruit, gameyness, earth and leather that makes this the perfect charcuterie wine!

Grenache / Chateau de Beaucastel '16 Chateauneuf-Du-Pape / 105

### Spain

Grenache / Mas Doix "Les Crestes" '17 Priorat / 65

Tempranillo / Bodega Numanthia '15 Toro / 38

Tempranillo / R. Lopez de Heredia "Bosconia" '08 Rioja / 110

Tempranillo / Vega Sicilia "Unico" '10 Ribera del Duero / 815

Tempranillo / La Rioja Alta "Vina Ardanza" '12 Rioja / 72  
Tempranillo is known for notes of plum, figs, pepper & leather. A flavor profile that evolves the longer the bottle is open!

Tempranillo / Protos Gran Reserve '12 Ribera del Duero / 82

Tempranillo / Bodegas Muga "Prado Enea" '11 Rioja / 175

### Italy

Sangiovese / Ormanni Chianti Classico Riserva '16 / 42

Sangiovese / Fosacolle Rosso di Montalcino '16 / 54

Sangiovese / Biondi-Santi Rosso di Montalcino '17 / 155

Sangiovese / Argiano Brunello di Monalcino '18 / 82

Sangiovese / Biondi-Santi Brunello di Montalcino '09 / 375

Sangiovese / Biondi-Santi Brunello di Montalcino '11 / 315

Sangiovese / Biondi-Santi Brunello di Montalcino '15 / 265

Super Tuscan / Tenuta San Guido "Sassicaia" '16 Bolgheri / 385

Amarone della Valpolicella, Zenato '16 Valpolicella / 115

Nebbiolo / Produttori del Barbaresco Langhe '16 Piedmont / 55

Nebbiolo / Azelia Barolo '16 Piedmont / 95

Nebbiolo / Giacomo Borgogno '12 Barolo, Piedmont / 375

### Other Interesting Places

Zinfandel Blend / Chronic Cellars '16 Pasos Robles CA / 39

Zinfandel / Ridge, Pagani Ranch '18 Sonoma Valley CA / 65

Grenache / Orin Swift "Abstract" '18 Saint Helena CA / 82

Syrah / Gramercy Cellars '14 Columbia Valley WA / 58  
Elegant Syrah that takes some thought. Think Miles Davis versus Vanilla Ice! It takes time to open up and develop, but they don't fall apart in 5 years. (Gramercy's words.. Not ours)

Syrah Blend / Tablas Creek '15 Pasos Robles CA / 39

Carignane Blend / Château Musar Red '06 Lebanon / 135

Carignane Blend / Château Musar Red '13 Lebanon / 105  
The holy grail of Lebanese wine! Carignane is complimented by Cabernet Sauvignon, Cabernet Franc & Syrah. This delicate balance creates a wine with structure, ripe fruit, smoke, minerality and a long finish that will allow you to savor each sip. HIGHLY RECOMMEND

## Full Bodied, Structured & Powerful

### California - Reds

Red Blend / The Pessimist '18 Pasos Robles CA / 42

Red Blend / Leviathan '18 North Coast CA / 72

Are you not sure if you want Cab, Syrah, Merlot, Zinfandel? Drink this!

Red Blend / Girard "Artistry" '12 Napa Valley CA / 92

Red Blend / Bryant Family 'DB4' Napa Valley CA / 310

Petite Sirah / J. Lohr Tower Road '15 Pasos Robles CA / 38

Meritage Blend / Napa Jack Zealous '18 Napa Valley CA / 118

Meritage Blend / Cain Concept '11 Napa Valley, CA / 92  
Meritage Blend means "Bordeaux Blend" grown in California. Cain concept gives you the structure of a Cabernet Sauvignon with the finesse of Merlot & Cabernet Franc. Look for more minerality, roasted red pepper, and dried fruit notes

Meritage Blend / Cain Five '16 Napa Valley CA / 290

Meritage Blend / Quintessa Red '16 Napa Valley CA / 485

### California - Cabernet Sauvignon

Austin Hope '18 Paso Robles, CA / 125

Daou, Soul of a Lion '17 Paso Robles CA / 285

Jordan '16 Alexander Valley, Sonoma County CA / 78

Silver Oak '16 Alexander Valley, Sonoma County CA / 165

Markham '15 Napa Valley CA / 62

Mount Veeder Winery '17 Mount Veeder, Napa Valley CA / 68  
Mount Veeder overlooks the Petaluma water gap, which cools the hot summer days of Napa. This allows Mount Veeder to show more layers than just fruit and oak. Its a Cab that develops in the glass

Freemark Abbey '14 Rutherford, Napa Valley CA / 78

Groth '17 Oakville, Napa Valley CA / 85

Nickel & Nickel Quicksilver Vineyard, '17 Napa Valley CA / 135

Heitz Cellar '15 Napa Valley CA / 140

Frog's Leap, Estate Grown '17 Napa Valley CA / 152

Faust '17 Napa Valley CA / 105

Honig '17 Napa Valley CA / 110

Inglenook '15 Napa Valley CA / 125

Inglenook "Rubicon" '14 Rutherford, Napa Valley CA / 360

Stag's Leap Wine Cellars, Artemis '17 Napa Valley CA / 145

Joseph Phelps '18 Napa Valley CA / 205

Chappellet '17 Napa Valley CA / 145

Rombauer '18 Napa Valley CA / 130

Napa Jack "Tenacious" '18 Napa Valley CA / 118

Napa Jack "Relentless" '18 Napa Valley CA / 175  
Sourced from only the most premier plots in Napa Valley. Pair Napa Jack with hearty proteins!

Mayacamas '14 Mount Veeder, Napa Valley CA / 195

Dunn Vineyards '13 Napa Valley CA / 225

Beringer, Private Reserve '14 Napa Valley CA / 385

Shafer One Point Five '15 Napa Valley CA / 152

Shafer "Hillside Select" '12 Napa Valley CA / 480

Cade Estate '17 Howell Mountain, Napa Valley CA / 350

Far Niente '18 Napa Valley CA / 310

Caymus '18 Napa Valley CA / 150

Caymus Special Selection '14 Napa Valley CA / 330

Opus One, Oakville '16 Napa Valley CA / 405  
A product of the greatest winemaking partnership of all time. Rothschild meets Mondavi

Harlan Estate, Oakville '12 Napa Valley CA / 2,205

Screaming Eagle, Oakville '16 Napa Valley CA / 3,600

### Other Interesting Places

Malbec / Château La Grave '17 Cahors France / 28

Meritage Blend / Le Petit Clos '16 Colchagua Valley, Chile / 95

Shiraz / Penfolds Bin 28 Kalimna '18 South Australia / 55

Shiraz-Cabernet / Penfolds Bin 389 '16 South Australia / 108

Aglianico / Mastroberardino, Radici '14 Campania Italy / 95

## Full Bodied, Structured & Powerful (continued)

### Bordeaux, France - Left Bank

Château La Galiane '12 Margaux / 75

Margaux creates some of the more softer drinking Bordeaux wines, with delicate tannin, and built to pair with protein's!

Cos d'Estournel "Les Pagodes de Cos" '12 Saint-Estèph / 120

Cos d'Estournel is known by many as the greatest Second Growth of Bordeaux. A must try!

Chateau Montrose '98 Saint-Estèph / 1,220

Chateau Montrose '06 Saint-Estèph / 650

Chateau Montrose '11 Saint-Estèph / 275

Chateau Ducru-Beaucaillou '99 Saint Julien / 1,350

Chateau Ducru-Beaucaillou '03 Saint Julien / 875

Chateau Ducru-Beaucaillou '10 Saint Julien / 530

Chateau Palmer '10 Margaux / 835

Chateau Margaux '12 Margaux / 875

Chateau Haut-Brion '12 Graves / 850

Chateau Mouton Rothschild '12 Pauillac / 895

Chateau Latour '04 Pauillac / 840

### Bordeaux, France - Right Bank

Château Dassault '15 Saint-Émilion France / 97

Chateau Figeac '10 St. Emilion / 650

## Large Format 1.5L

Rose / Domaines Ott, Provence France / 130

Cabernet-Mourvedre / Bodegas El Nido Jumilla, Spain / 105

Cabernet Sauvignon / Mount Veeder, Napa Valley CA / 120

Cabernet Sauvignon / Stag's Leap "Artemis" '17

Napa Valley CA / 175

Cabernet Sauvignon / Caymus "Special Select" '14

Napa Valley CA / 570

## Dessert / Fortified 3oz pour

Fonseca Port Bin 27 Ruby Port / 10

Sandeman Port Tawny 10 Year / 15

Sandeman Port Tawny 20 Year / 20

Sandeman Port Tawny 30 Year / 35

Sandeman Port Tawny 40 Year / 50

Warre's Port Vintage '00 / 30

Wagner Vineyards Ice Riesling '14 Finger Lakes NY / 12

Lustau Sherry Pedro Ximenez Solera Familiar / 14

Rare Wine Madeira Malmsey Historic Series NY / 28

Royal Tokaji Late Harvest / 10

Rivesaltes Vin Doux naturel 6 Year / 10

Ask about our **"VintEdge Wine Club"**  
Membership includes...

-2 monthly bottles from our featured wine region

-Complimentary Cheese plate each wine bar visit

-15% off all wines by the bottle at Vintedge wine bar

-Exclusive content, video's, and tastings with our staff

## Bourbon / Rye

Angels Envy

Angels Envy Rye

Basil Hayden

Basil Hayden Dark Rye

Blantons

Buffalo Trace

Bulleit Bourbon

Bulleit Rye

Breckenridge Bourbon

Four Roses Single Barrel

Four Roses Small Batch Select

Eagle Rare Bourbon

High West Bourbon

Hillrock

Makers Mark

Makers 46

Michters Bourbon

Michters Rye

Redemption Bourbon

Redemption Rye

Widow Jane Bourbon 10 yr

Willett Bourbon

Willett Rye

Woodford Reserve

Woodford Rye

Woodford Double Oaked

## Japanese Whiskey

Suntory Whisky Toki

Yamazaki 12

Nikka Coffee Whiskey

## Irish Whiskey

Jameson

Jameson 18

Redbreast 15

Tullamore Dew

## Tequila

Casamigos

Blanco / Reposado / Anejo

Avion

Blanco / Reposado / Anejo

Don Julio

Blanco / Reposado / Anejo

Mala Vida

Reposado / Anejo

Clase Azul

Blanco / Reposado

Dos Artes

Blanco / Extra Anejo

Don Julio 1942

Avion 44

## Scotch

Johnnie Walker Red

Johnnie Walker Black

Johnnie Walker Green

Johnnie Walker Blue

Laphroaig 10

Laphroaig 25

Oban 14

Lagavulin 8

Dalmore 12

Dalmore 15

Dalmore 18

The Balvenie 12

The Balvenie Carib 14

The Balvenie 21

Springbank 10

Macallan 12

Macallan 15

Macallan 18

Macallan 25

Macallan No 6

Glenlivet XXV

## Cognac

Pierre Ferrand

Pierre Ferrand Reserve

D'usse VSOP

Hennessy XO

Remy Martin 1738

Remy VSOP

Remy XO Excellence

Louis XIII

## Rum

Plantation 5

El Dorado 12

El Dorado 25

## Mezcal

Casamigos

Del Vida Maguey

Illegal

# VintEdge Brunch

**Seasonal Spanish Sangria (white or red) 13**

**Mimosa Madness 48**

*three flavors of Peach, Mango and Strawberry to create your own mimosa w/ a full bottle of prosecco. (Serves 2-4 people)*

**Last Dance with Bloody Mary 15**

*with Vodka, Gin, Tequila or Mezcal  
garnished with Bacon strip, pepper, pickle & cocktail onion*

**Lucid Afternoon 14**

*Plantation 5yr Rum. All Spice Dram, honey syrup, Lucid cold brew coffee*

**Smoked S'mores 14**

*Casamigos Mezcal, Frangelico, nutella syrup, charred marshmallow  
graham cracker rim*

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**Avocado Dreaming 16**

*crostini toast, avocado, kings cut bacon, poached egg w/ paprika*

**Sunday Ceviche 19**

*shrimp, calamari, corvina with fresh red onions, scallions*

**Bacon & Potatoes 20**

*flatbread w/ caramelized onions, kings cut bacon, yukon potatoes,  
fresh mozzarella, shaved dehydrated egg yolks*

**Beignet Sarriette 16**

*fluffy beignets, artichoke tomato salad, w/ crisp parmesan tuile*

**Nirvana Salad 15**

*herry poached pears, red raspberries, walnuts, goat cheese  
mesclun greens drizzled with an orange champagne vinaigrette*

**Flats & Drums 16**

*sweet, savory chicken wings, roasted agave nectar, roasted onions  
and scorched long hot pepper*

**Beets & Grains 16**

*roasted red beets, quinoa, garbanzo beans, onions, roasted kale  
feta cheese & honey vinaigrette*

**Charcuterie / 36 (for 2 to 3 people)**

*imported cured meats, nuts, figs & jams*

**Plateau a fromage / 36 (for 2 to 3 people)**

*imported & domestic cheeses, nuts, figs & jams*

**The Chocolate Affair 22**

*flatbread layered with nutella, chocolate mousse, raspberries &  
white chocolate shavings*

**Pastry Board 28**

*croissants, danish, pastries & scones, dried fruits, & jams*

*Some menu items contain raw or undercooked meats,  
which are chilled and held properly*