WINE LIST

WHITE

	glass	bottle
Chardonnay - Fetzer Valley Oaks	9.50	35.00
Chardonnay - Kendall-Jackson Vintner's Reserve	11.00	41.00
Chardonnay - La Crema		53.00
Chardonnay - Fre (Alcohol Free)	9.50	35.00
Moscato - Movendo	9.50	35.00
Pinot Grigio - Ecco Domani	9.50	35.00
Pinot Grigio - Bollini		42.00
Riesling - Chateau Ste. Michelle	10.00	37.00
Sauvignon Blanc - Infamous Goose	11.00	41.00

BLUSH & SPARKLING

Prosecco - Mionetto	10.00	37.00
Prosecco - Mionetto (Alcohol Free) 200ml	9.00	
Rosé, Dry - Studio By Miraval	11.00	41.00
Spumante - J. Rogét		28.00
White Zinfandel - Beringer	9.00	33.00

SANGRIA

Red or White 11.00

RED

	glass	bottle
Brunello Di Montalcino - Banfi		138.00
Cabernet/Sangiovese - Col-Di-Sasso	9.50	35.00
Cabernet Sauvignon - Josh	10.50	39.00
Cabernet Sauvignon - Beaulieu Vineyards		85.00
Cabernet Sauvignon - Bonanza	12.00	45.00
Cabernet Sauvignon - Liberty School		50.00
Cabernet Sauvignon - Prati by Louis Martini	14.00	45.00
Cabernet Sauvignon - Caymus		138.00
Chianti - Bell'agio	9.50	35.00
Chianti Classico - Aziano	12.00	45.00
Chianti Classico - Ruffino Chianti Riserva Ducale		53.00
Chianti Classico - Ruffino Chianti Riserva Ducale Gold		83.00
Lambrusco - Riunite	9.00	33.00
Malbec - Colores Del Sol	10.50	39.00
Menage a Trois, Folie a Deux	10.00	37.00
Merlot - Estancia	9.50	35.00
Merlot - Stags' Leap		73.00
Pinot Noir - Proverb	9.00	33.00
Pinot Noir - Mirassou	9.50	35.00
Zinfandel - Carnivor	10.50	39.00

BEER LIST

Budweiser	5.50	Michelob Ultra	5.50	Boulevard Single-Wide IPA	6.50	Coors Edge (NA)	6.50	Newcastle Brown Ale	6.50
Bud Light	5.50	Miller Lite	5.50	Boulevard Tank 7	7.50	Corona	6.50	Peroni	6.50
Bud Select	5.50	Angry Orchard Apple	6.50	Boulevard Wheat	6.50	Guinness	6.50	Peroni (NA)	6.50
Busch Light	5.50	Blue Moon	6.50			Heineken	6.50	Stella Artois	6.50
Coors Light	5.50					Moretti	6.50	Yuengling Lager	6.50

FEATURED COCKTAILS

Italian Margarita 9.25
Amaretto and Tequila, blended with Sweet & Sour Margarita mix

Bocce Ball 9.25
Amaretto, Vodka, Orange Juice, with a splash of soda

Wiki Waki Woo 9.75
Vodka, Rum, Amaretto, and Gosling's 151 Rum, with Orange, Cranberry, and Pineapple Juice

White Sangria 11.00
Moscato and Sprite, with a splash of Orange Juice and Mango Syrup

Red Sangria 11.00
Lambrusco and Sprite, with a splash of Orange Juice and Raspberry Syrup

Buffalo Trace Old Fashioned 11.50
Try it smoked +$2
Buffalo Trace Bourbon, sugar, Angostura Bitters, muddled cherry and orange, served on the rocks

Woodford Manhattan 12.00
Try it smoked +$2
Woodford Reserve Bourbon and Sweet Vermouth with a splash of Cherry Juice.
Served up or on the rocks

Aperol Spritz 10.50
Aperol and Prosecco with a splash of soda

Lake Water 9.25
Coconut Rum, Pineapple Juice, and a splash of Blue Curacao

Tito's Mule 11.25
Tito's Vodka, Ginger Beer, and Lime

MARTINIS

Tiramisu Martini 12.00
Amaretto, Five Farms Irish Crème and Kahlua, shaken with Smirnoff Vanilla and dark Crème de Cacao

PAMA Martini 12.00
PAMA Pomegranate Liqueur, Vodka, and Cranberry Juice

Espresso Martini 12.00
A shot of espresso, chilled with Kahlua, Tia Maria and Vodka

Cosmopolitan 12.00
Svedka Citrus Vodka, Triple Sec and Cranberry Juice

French Martini 12.00
Vodka, Chambord and Pineapple Juice

Blue Sapphire Martini 12.00
Bombay Sapphire gin with blue cheese stuffed olives

Georgia Peach Martini 12.00
Peach Schnapps and Vodka

Apple Martini 12.00
Apple Schnapps and Vodka

Lemon Drop Martini 12.00
Skyy Citrus Vodka, Triple Sec and fresh lemon juice with a sugar rim

Chocolate Dreamsicle 12.00
Vodka, white Crème de Cacao, Orange Juice and cream, drizzled with chocolate syrup

Chocolate Martini 12.00
Vodka and dark Crème de Cacao mixed with a splash of cream and drizzled with chocolate syrup

PREMIUM LIQUOR

BOURBON & WHISKEY

Blanton's • Buffalo Trace • Bulleit Rye • Canadian Club • Crown Royal • Crown Royal Apple • Eagle Rare • E.H. Taylor Holladay Soft Red Wheat • Jack Daniel's Jameson • Jim Beam • Maker's Mark Seagram 7 • Seagram VO • Wild Turkey 101 Weller • Woodford Reserve

BRANDY & COGNAC

Christian Brother's Brandy • Courvosier VSOP

GIN

Beefeater's • Bombay Sapphire Tanqueray • Hendrick's

RUM

Bacardi • Captain Morgan • Malibu Gosling's 151 • Myers's Dark

SCOTCH

Ardbeg • Chivas Regal • Dewar's • J & B Johnnie Walker Black

SINGLE MALT SCOTCH

Dalmore 12 • Glenlivet 12

TEQUILA

Casamigos Blanco • Don Julio Reposado Jose Cuervo Gold • Patron Silver

VODKA

Absolut • Grey Goose • Ketel One • Smirnoff Smirnoff Vanilla • Svedka Citron • Tito's

DESSERTS

V's Homemade Rum Cake 2.00
Our signature dessert, served complimentary with all dinners

Italian Cannoli 8.00
Sweet ricotta with chocolate chunks and almonds inside a homemade Italian pastry, capped with a cherry and dusted with powdered sugar

Spumoni Ice Cream 8.00
Chocolate, cherry and pistachio ice cream, topped with nuts and homemade brandy sauce

Pecan Pie 8.00
Buttery crisp pastry with a sweet, dense, and chewy filling, topped with toasted pecans

Tiramisu 8.50
Lady finger cookies, soaked in espresso and layered with mascarpone cheese, drizzled with chocolate syrup

Triple Chocolate Cake 8.50
Chocolate cake layered with fudge and topped with Dutch chocolate frosting

Chocolate Fudge Sundae Cheesecake 8.50
Cheesecake with a chocolate cookie crust, topped with chocolate fudge, nuts and a cherry

Affogato 8.00
Vanilla bean ice cream topped with hot, fresh espresso

Carrot Cake 8.50
Four layers of moist carrot cake studded with raisins, walnuts and pineapple. Finished with smooth cream cheese icing, and a drizzle of white chocolate ganache.