

Wine List

VARIETAL RED WINES

- Bin # CABERBET SAUVIGNON**
- 200 Casa Lapostalle, Cabernet Sauvignon, Rapal Valley, Chili**
Very glossy with sweet red berry fruit, gentle tannins and a hint of tar and coal. Very creamy and seductive and deeply satisfying. \$ 28 Glass 7.50
- 201 Fetzer Valley Oaks Cabernet Sauvignon, California**
Smooth textured currant, cranberry, cedar and spice notes are easy drinking ending with a tobacco edge. \$ 25
- 202 Joseph Carr Napa Cabernet Sauvignon, California 2007**
The bouquet offers scents of ripe black currant, smoke and saddle. Flavors include dark cherry and ripe plum with a hint of vanilla and cocoa dust. Firm but approachable tannin structure accents a balanced and long finish \$ 39

MERLOT

- 203 Blackstone Winery, Merlot, California**
Rich fruit aromas, elegance, supple oak characters and soft tannins with a soft lingering finish \$ 28 glass 7.50
- 204 Covey Run Merlot, Columbia Valley, Washington**
Rich, ruby red, warm cherry fruit and smoky oak aromas and rich, smooth flavors with subtle tannins— a trademark Washington State Merlot. \$ 25

ALTERNATIVE REDS

- 205 Trapiche "Broquel" Malbec, Argentina**
Raspberry Ganache and Bosenberry notes are laced with Fig cakes and Graphite. \$ 27 glass 7.25
- 206 Shiraz Cabernet Pinfolds Koounga Hills, Australia**
This is a polished, delivering a bright mouthful of Plum and berry flavors. Remains open and inviting through the fine grained finish. \$ 27 glass 7.25
- 207 Chateauneuf du Pape, J. Vidal Fleurey, Rhone, France 2006**
One of France's great appellations. The aromas are rich and ripe with notes of jammy blackberries, herbal underbrush and a hint of minerality. The palate is medium to full with a long rich and complex finish. \$ 48

House Wines \$ 5.95 per glass

RED

Cabernet Sauvignon — Yellow Tail
Merlot — Yellow Tail
Sangria — Reál

WHITE

Pinot Grigio — Yellow Tail
Chardonnay — Yellow Tail
Riesling — Yellow Tail

BLUSH

White Zinfandel — C.K. Mondavi

- Bin # PINOT NOIR**
- 208 Kenwood Pinot Noir, Russian River Valley, California**
Offers an earthy Cherry-rhubarb edge with mineral and spice flavors that are clean and pleasantly earthy. \$ 32 glass 8.50
- 209 Brancott, South Island Pinot Noir, New Zealand**
This Pinot is heavy on toasted oak, which contributes coffee, cocoa and caramel character. It is decidedly black fruit driven showing some black raspberry and cherry. \$ 38



Beer List

IMPORTED & CRAFT BOTTLES

Stella Artois
Labatts Blue
Molson Canadian
Molson Ice
New Castle
Becks
Heineken Lt
Heineken
Amstel Lt
Corona
Corona Lt
Sam Adams Cherry Wheat
Sam Adams Lt
DogFish Pale Ale
Browns Pale Ale
Buckler N/A

DOMESTIC BOTTLES

Budweiser
Bud Lt
Coors Lt
Michelob Lt
Michelob Ultra
Rolling Rock
Twisted Tea
Smirnoff Ice
Miller Lt

IMPORTED & CRAFT DRAFTS

Sam Adams Seasonal
Sam Adams Lager
Blue Moon
Smithwicks
Labatt Blue Lt
Guinness
Red Hook Seasonal

◆ Our seasonal draft lines change often. Don't forget to ask what the Seasonal features are.

DOMESTIC DRAFTS

Bud Lt
Miller Lt
Coors Lt
Yuengling

NON ALCOHOLIC

Bucklers N/A	Iced Tea	Tonic
Red Bull	Raspberry Iced Tea	Club Soda
Red Bull Sugar Free	Lemonade	Cranberry Juice
Gingerale	Saratoga Sparkling Water	Pineapple Juice
Orange	Bottled Water	Grapefruit Juice
Lemon-Lime	Cola	Orange Juice
Milk	Diet Cola	V8 Juice
Chocolate Milk	Root Beer	Coffee and Tea

Wine List

VARIETAL WHITE WINES

Bin #

CHARDONNAY

- 100 **Kendall Jackson, Vitners Reserve, Chardonnay, California**
This 100% Chardonnay is bursting with tropical flavors, pineapple, mango, and papaya. Aged in small oak barrels in order to balance the intensity. \$ 34 glass 8.75
- 101 **Koonunga Hill Chardonnay, Pinfolds, Australia**
Ripe and generous, this remains light on it's feet as lime accented pineapple and cream flavors flow. \$ 25

SAUVIGNON BLANC

- 102 **Chateau Ste. Michelle, Sauvignon Blanc, Columbia Valley, Washington State**
Bright and lively, delivering a light juicy mouthful of grapefruit and pear flavors that linger nicely on the easy going finish. \$ 24 glass 6.50
- 103 **Sauvignon Blanc, Lindeman's Bin # 95 Australia**
Pale green in color with golden hints, citrus blossom aromas combine with gooseberry, kiwi fruit and freshly cut grass notes. Elegant and refreshing. This medium bodied wine's natural acidity adds great complexity. \$ 25
- 104 **Nobilo Sauvignon Blanc Marlborough, New Zealand**
Flavors of lemon, passion fruit and melon. Crisp and zesty, the palate has excellent weight and balance, lingering in a full refreshing finish. \$ 32

PINOT GRIGIO (GRIS)

- 105 **Maso Canali Estate, Trinino, Italy, Pinot Grigio 2008**
Harvested late and then drying a portion on racks in a process known as passito, this wine attains a unique body, complexity and tropical fruit flavor with balance and lively acidity. \$ 34
- 106 **Mac Murray Ranch, Pinot Gris 2007, Sonoma Coast, California**
From a perfect soil and climate for growing Pinot gris, this wine exhibits rich aromas of fig and white peach, flavors of spicy pear and citrus. \$ 32
- 107 **Ecco Domani Pinot Grigio, Italy**
Delightful floral and tropical fruit aromas with a flavor that is elegant and crispy refreshing. \$ 25 glass 6.75

SPARKLING

- 108 **Piper Sonoma Brut Cuvee, California**
This cuvee is crisp and creamy with floral jasmine and citrus aromas, appealing green apple, anise and mineral flavors. \$ 36
- 109 **Bouvet Signature Brut by Taittinger, France**
Classic notes of pear, yellow apple, revealing a fine full palate creaminess. \$ 35
- 110 **Bartenura Asti Spumante, Italy**
Light semi sweet sparkler, everyone's favorite. Excellent with dessert or just for sipping. \$ 41

Bin #

RIESLING

- 111 **Chateau Ste. Michelle Dry Riesling, Columbia Valley Washington State**
Ripe and effusive with pretty pear and citrus flavors finishing off-dry. \$ 27
- 112 **Leonard Kreuzsch, Moselle Riesling, Estate Bottled, Germany**
Off-dry and not overly sweet. The rich pear, apple and citrus notes form a well balanced frame. \$ 29
- 113 **Chateau St. Jean, Riesling, Sonoma County, California**
Delicate notes of apricot, mango, rose petals and melon show in the nose. On the palate nectarines and creamy ripe pear carry through to a refreshing fruit finish. \$ 25 glass 6.75



MARTINIS

CHOCOLATE MARTINI

A blend of Stolli Vanilla Vodka, Amaretto, Baileys, Kahlua and chocolate syrup.

COSMOPOLITAN

Stoli Vodka, Cointreau, lime and cranberry juice, garnished with a sugared rim and lime wedge.

PEPPERMINT PATTY

Stoli Vanilla, White Crème de Menthe and Choc Liqueur. (The next best thing after thin mints).

RED EYE MARTINI

Absolute, Peach Schnapps, Midori, Redbull, Orange Juice, splash of Grenadine.

WHITE LADY

Tanqueray, Cointreau and fresh lemon juice, garnished with lemon peel.

FROZEN TREATS

STRAWBERRY DAIQUIRI

Bacardi Silver infused with a fruity Daiquiri mix, garnished with whipped cream and lime.

MARGARITA

Jose Quervo, Cointreau, lime juice and sweet and sour, all blended and garnished with salt and a lime.

MUDSLIDE

Vodka, Kahlua, Bailey's Irish cream and half and half blended together before poured in a chocolate garnished glass and topped with whipped cream.

PINA COLADA

Bacardi Silver, sweetened crème de coconut and pineapple juice. Served with a pineapple sugared rim.

STRAWBERRY MARGARITA

Tequila, lime juice and strawberry mix combined and garnished with a lime.

THE PATRIOT, A Clifton Park Favorite

Bacardi, Crème de Coconut, pineapple and orange juice shakened to perfection and garnished top to bottom with a sugared Grenadine rim and Blue Curacao.

Cocktails

