



CRAFT BREW CITY

- WINE LIST -

white

Chateau St. Jean	\$10 / \$38
Rich texture with complex tropical fruit 2016 Chardonnay, Sonoma	
Ecco Domani	\$8 / \$30
Light citrus and delicate floral finish 2017 Pinot Grigio, Italy	
Nobilo	\$9 / \$34
Fresh, vivid, zesty flavors of tropical fruit 2017 Sauvignon, Marlborough	
Chateau Grand Traverse	\$8 / \$30
Ripe pear and honey crisp, refreshing acidity 2017 Riesling, Michigan	
Buehler	\$8 / \$30
Berry characteristics, less sweet, more refreshing 2017 Zinfandel, California	
Bonterra	\$9 / \$34
Organically grown grapes, hints of rose water 2017 Rose, California	
La Marca	\$12 split
Soft, harmonious, fruity notes Prosecco, Italy	

red

14 Hands	\$8 / \$30
Lush flavor of mocha, black cherry, and oak 2017 Merlot, California	
Hess Select	\$12 / \$46
Medium bodied, ruby colored with raspberry 2014 Cabernet, North Coast	
Paul Hobbs	\$12 / \$46
Deep, fruit driven, and jammy 2016 Malbec, Mendoza	
Meiomi	\$12 / \$46
Silky texture of bright boysenberry, toasty oak 2017 Pinot Noir, Sonoma	
Penfolds	\$9 / \$34
Plum and liquorice, vibrant and balanced 2016 Shiraz, Australia	
Pessimist	\$12 / \$46
Ripe, rich fruit with a plethora of spices 2017 Blend, California	
Bonanza	\$9 / \$34
Bold, structured, firm tannins 2016 Cabernet, California	

- COCKTAILS -

Blackberry Bourbon Smash \$12

Makers Mark, blackberries, mint
lemon, topped with ginger beer

Jar Full Of Booze \$9

Tito's infused with fresh pineapple
On the Rocks or Martini

Pink Lemonade \$10

Strawberry lemonade with Tito's

Loaded Bloody Mary \$9

Tito's, CBC Bloody Mix, garnished
with meat & cheese

Mixed Berry Margarita \$10

Sauza margarita with
Grand Marnier infused berries

Cucumber Gimlet \$9

Muddled cucumber, fresh lime,
and Stoli Cucumber vodka

Espresso Martini \$12

Boozy Coffee Stoli Vanilla Frangelico

Red Sangria \$9

Merlot infused with berries, fruit,
and brandy