



HARVEST

TAVERN

DRINK MENU

SPARKLING WINE	G/B
Zardetto, Prosecco, Italy <i>Bin 128/110</i>	12/33
La Marca, Prosecco, Italy <i>Bin 12/129</i>	10/38
Tiamo, Prosecco, Italy <i>Bin 135</i>	39
Moët & Chandon, White Star, France <i>Bin 114</i>	93
Vueve Clicquot, Yellow Label, France <i>Bin 118</i>	108
HOUSE WINE	
Featuring Canyon Road <i>Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon</i>	8/30
WHITE WINE	
Coppola, Pinot Grigio, California <i>Bin 216</i>	9/34
Arabella, Chenin Blanc, South Africa <i>Bin 385</i>	9/34
Whitehaven, Sauvignon Blanc, New Zealand <i>Bin 372</i>	12/46
Chateau Ste Michelle, “Eroica” <i>Bin 236</i>	12/49
Louis Guntrum, Dry Riesling, Germany <i>Bin 345</i>	11/42
Kendall Jackson, Chardonnay, California <i>Bin 244</i>	10/38
Liberty School Chardonnay <i>Bin 261</i>	11/32
Caymus Conundrum, California <i>Bin 230</i>	65
Casa LaPostolle, Sauvignon Blanc, Chile <i>Bin 320</i>	34
Antica, Chardonnay, California <i>Bin 264</i>	52
Santa Margherita, Pinot Grigio, Italy <i>Bin 351</i>	56
Machherndl, Gruner Veltliner, Austria <i>Bin 368</i>	38
ROSE WINE	
Chateau St. Pierre “Traditions” <i>Bin 211</i>	9/36
Coppola, Sofia Rose, California <i>Bin 206</i>	43

RED WINE

Bridlewood, Pinot Noir, California <i>Bin 406</i>	12/46
Tilia, Malbec, Argentina <i>Bin 636</i>	10/38
Red Rock, Merlot, California <i>Bin 433</i>	9/34
William Hill Cabernet Sauvignon, California <i>Bin 467</i>	12/46
Louis M. Martini, Cabernet Sauvignon, California <i>Bin 463</i>	11/42
Tenuta di Nozzole, Chianti Classico, Italy <i>Bin 752</i>	14/54
Valle Reale, Vigne Nuovo, Italy <i>Bin 765</i>	38
Anne Amie, Pinot Noir, Cuvee A, Oregon <i>Bin 411</i>	52
Erath, Pinot Noir, Oregon <i>Bin 408</i>	42
Barrel 27 Rock & A Hard Place, California <i>Bin 420</i>	41
McPrice Myers, Beautiful Earth, California <i>Bin 427</i>	83
Orin Swift, The Prisoner, Red Blend, California <i>Bin 428</i>	89
Newton, Unfiltered Merlot, California <i>Bin 450</i>	80
Justin Vineyards Cabernet Sauvignon, California <i>Bin 565</i>	69
Beaulieu Vineyards, Rutherford Cabernet Sauvignon <i>Bin 473</i>	58
Mollydooker, The Boxer Shiraz, Australia <i>Bin 618</i>	65

BOURBONS & RYES

Baker's 7 year	12
Booker's 6-8 year	15
Knob Creek 9 year	11
Eagle Rare 10 year	10
Maker's Mark	10
Bulleit Bourbon	10
(ri)1 Rye	14
Bulleit Rye	10

WHISKEY

Jameson	10
Bushmills	10
Canadian Club	9
Crown Royal	10

BLENDED SCOTCH

Chivas Regal 12 year	12
Chivas Regal 18 year	19
Johnnie Walker Green	15
Johnnie Walker Gold	18
Johnnie Walker Blue	52

HIGHLAND MALTS

The Glenlivet 12 year, 15 year, 18 year	10, 15, 16
The Glenlivet Nadurra 16 year	15
Dalwhinnie 15 year	15
Dalmore 12 year	12
Cragganmore 12 year	14
Glenmorangie 10 year, 18 year	12, 25
Macallan 12 year, 18 year	15, 27
Oban 14 year	15
Ardmore, Traditional Cask	14

ISLAND MALTS

Talisker 10 year	15
Bowmore 12 year	15
Lagavulin 16 year	17
Laphroaig 10 year	12
Laphroaig, Quarter Cask	14

COGNAC & ARMAGNAC

Courvoisier VS	10
Courvoisier VSOP	13
Courvoisier XO	40
Hennessy VS	10
Remy Martin VS	9
Remy Martin VSOP	13
Marie Duffau Armagnac	14

DESSERT WINES

Schlink Haus, Auslese Germany	7
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PORT		DRAFT BEER	
Warre's Warrior Special Reserve	6	Seasonal Selections	6.5
Sandeman, Founder's Reserve	7	We offer a wide variety of seasonal draft beers. Please ask your server for today's selections.	
Ramos Pinto	15		
COCKTAILS		BOTTLLED BEER	
Mountain View Grand Sunset Spritzer	12	Samuel Adams Boston Lager, Corona Heineken, Stella Artois	6
<i>Champagne, blueberry vodka, and lemonade, together with blueberries, and garnished with a lemon twist</i>		Budweiser, Bud Light, Coors Light Michelob Ultra, O'Douls	5
Northern Lights	10		
<i>Absolut Vodka, Chambord, pineapple and cranberry juice. Served tall</i>		HOT TREATS	
Dark and Stormy	9	Chocolate Sauna	10
<i>Gosling's Black Seal Rum and ginger beer. Served tall</i>		<i>Malibu Coconut Rum, Baileys Irish Cream, and Crème de cacao. Served in hot chocolate topped with whipped cream and a sprinkle of cinnamon</i>	
North Woods Shanty	13	Grand View Cider	10
<i>Bullet Rye Bourbon, St. Elder Elderflower liqueur, fresh squeezed lime juice, topped with Maine Root Ginger beer. Served tall</i>		<i>Hot-spiced cider, Captain Morgan spiced rum, garnished with cinnamon stick</i>	
Classic Mountain Manhattan	13	HARD CIDER	
<i>Knob Creek Rye, sweet vermouth, and a dash of Bitters. Served up in a martini glass</i>		Woodchuck Hard Cider	6
MARTINIS		<i>Individual Bottle</i>	
Lemon Flower Martini	13		
<i>Citron Vodka, St. Elder elderflower liqueur and a splash of sour mix. Served up with a sugared rim and a twist</i>			
Espresso Martini	13		
<i>Absolut Vodka, freshly brewed espresso and Baileys Original Irish Cream Liqueur. Served up in a chocolate-coated glass</i>			
Grand Maple Martini	15		
<i>Local region Vodka, Saplings Maple liqueur, and maple syrup</i>			
French Martini	13		
<i>Absolut Vodka, Chambord raspberry liqueur, and pineapple juice</i>			
Mandrin Martini	12		
<i>Absolut Mandrin Vodka, fresh squeezed lemon juice, simple syrup, garnished with an orange twist</i>			
MARGARITAS			
Fresh Margarita	12		
<i>Tres Generaciones Plata Tequila, fresh squeezed lime juice, and agave nectar. Served on the rocks with or without salt</i>			
Pomegranate Margarita	10		
<i>1800 Tequila, PAMA Pomegranate Liqueur and sour mix. Served on the rocks with or without a sugared rim</i>			
Cranberry Grand Margarita	13		
<i>1800 Tequila, Grand Marnier, fresh squeezed lime juice, cranberry juice, and garnished with tequila soaked cranberries. Served on the rocks with or without sugar</i>			