

WINBERIE'S

RESTAURANT & BAR

FEATURED DRINKS

MARTINIS

ULTIMATE COSMOPOLITAN	10
Grey Goose L'Orange, Cointreau, cranberry juice, fresh lime	
FLIRTINI	10
Absolut Raspberri, Cointreau, pineapple and cranberry juices, a splash of sparkling wine	
GRAND PEACH MARTINI	10
Absolut APeach, Peach Schnapps, Grand Marnier, pineapple juice, splash of soda	
JAVATINI	10
Godiva Dark & White Chocolate, Frangelico, Kahlua, Illy espresso	
PEAR TREE MARTINI	12
Grey Goose La Poire, St-Germain Elderflower Liqueur, fresh lime, angostura bitters	
ELDER MARTINI	12
Hendrick's Gin, St-Germain Elderflower Liqueur, grapefruit juice	

COCKTAILS

HEMINGWAY DAIQUIRI	10
Mount Gay Rum, Maraschino Liqueur, fresh lime, grapefruit	
PRETTY RICKY	12
Patron Silver Tequila, St-Germain Elderflower Liqueur, fresh lime, sour cherries, club soda	
MARASCA MOJITO	10
Bacardi Light Rum, cherry liqueur, Marasca cherry syrup, mint, fresh lime	

NON-ALCOHOLIC

CRANBERRY COCO CHILLER	5
Cranberry juice, Cream of Coconut, Roses Lime Juice, grenadine	
EASY LIVING	5
Orange, cranberry, pineapple juices, lemonade, grenadine	
ORANGE CREAMSICLE	5
Orange juice, milk, vanilla	

BEERS

BOTTLED CRAFT BEERS, ETC.

ABITA, LA – Turbo Dog Brown Ale	5
ALMAR ORCHARD, MI – J. K.'s Solstice Hard Cider, 22 oz.	14
ANCHOR, CA – Anchor Steam	6
AYINGER, GER. – Celebrator Doppelbock	10
BELLS, MI – Pale Lager	6
CHIMAY, BEL. – Trappist Red	10
CLAUSTHALER, GER. – Amber Non-Alcoholic	5
FOUNDERS, MI – Dirty Bastard Strong Ale	6
GREAT LAKES, OH – Burning River Pale Ale	5
Edmund Fitzgerald Porter	5
NEW BELGIUM, CO – Ranger IPA	5
NORTH COAST, CA – Old Rasputin Russian Imperial Stout	7
SIERRA NEVADA, CA – Pale Ale	5
STONE, CA – Levitation Amber Ale	6
THREE FLOYDS, IN – Alpha King Pale Ale	6
Gumballhead Wheat	6
TWO BROTHERS, IL – Domaine Du Page French Style Country Ale	6
UNIBROUE, CAN. – La Fin Du Monde Triple Golden Ale	8
VICTORY, PA – Prima Pils	5

DRAFT BEERS

BELLS SEASONAL ALE	5.5
DOGFISH 60 MINUTE IPA	5.5
FAT TIRE AMBER ALE	5.5
GUINNESS STOUT	6
MILLER LITE	4
SAM ADAMS BOSTON LAGER	5.5

WINES

CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Brut, Gruet, "Method Champenoise" (USA)		30
702	Brut, Freixenet, Cordon Negro (Spain)	8.5	
705	Blanc De Noirs, Domaine Chandon NV (Caneros NV)		50
706	Brut Prestige, Mumm Cuvee NV (Napa)		40

BRIGHT, CRISP WHITES

These wines are delicate and refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

	1/2 Glass	Glass	Bottle
101 Pinot Grigio, Due Torri (Vento, Italy)	3.5	7	26
102 Sauvignon Blanc, Mohua (New Zealand)	4.5	9	34
103 Vouvray, JC Pichot Loire Valley (France)	4.5	9	34
104 Sauvignon Blanc, Pomelo (CA)			28
105 Pinot Grigio, Stone Cellars (CA)	3	6	24
106 Piesporter Michelsberg Riesling, Hirschbach (Germany)	3.5	6.5	24
107 White Zinfandel-Chardonnay, Beringer PVS (CA)	3	6	23
108 Pinot Blanc, A To Z (Oregon)	4	8	30

LUSH FRUIT WINES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu, including our seafood pastas and seafood specialty course offerings.

201 Chardonnay, Santa Rita "Reserva" (Chile)	4	8	31
202 Chardonnay, Hess Select (Monterey, CA)	4	8	30
203 Pinot Gris, Bethel Heights (Oregon)			35
204 Riesling, Pacific Rim (Washington)			25
205 Sauvignon Blanc, Sincerely (South Africa)	3.5	7	27
206 Chardonnay, Oxford Landing (Australia)	3	6	22
207 Layers, Peter Lehmann (Australia)	4	7.5	28
208 Miner, Viognier "Simpson Ranch" (CA)			36

RICH, FULL WHITES

With full rich texture, layers of complexity and oak overtones, these wines will stand up to the rich flavors of grilled fish, seafood specialties and roasted chicken.

301 Sauvignon Blanc, Hall (Napa, CA)			32
302 Chardonnay, Au Bon Climat (Santa Barbara, CA)	6	12	46
303 Chardonnay, Edna Valley "Paragon" (San Luis Obispo, CA)			30
304 Chardonnay, Raymond "Reserve" (Napa, CA)			29
305 Chardonnay, Bernardus (Monterey, CA)			42
306 Chardonnay, Frogs Leap (Napa, CA)			48

MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats and grilled dishes.

401 Sangiovese-Cabernet, Carpineto "Dogajolo" (Tuscany, Italy)	4	8	31
402 Merlot, Raymond Collection (CA)	4	8.5	33
403 Merlot, Oxford Landing (Australia)	3	6	22
404 Pinot Noir, A To Z (Oregon)			36

RICH, VELVETY REDS

Wines such as these dark berry flavors and supple textures make a lively contribution to a meal without overshadowing the food.

501 Merlot, Cellar #8 (Northern CA)	3.5	7	27
502 Merlot, Santa Rita "Reserva" (Maipo Valley, Chile)			26
503 Cabernet-Merlot, Greg Norman (Limestone Coast, Australia)	5	9.5	36
504 Meritage, Hahn (Santa Lucia Highlands, CA)			34
505 Zinfandel, Hess, "Artezin" (Mendocino, CA)	5	9.5	36
506 Pinot Noir, Cono Sur (Chile)	4	8	31
507 Merlot, Alexander Valley (Sonoma, CA)			40
508 Cabernet, Oxford Landing (Australia)	3	6	22
509 Pinot Noir, Cambria "Julia's Vineyard" (Santa Barbara CA)			48

BIG, BOLD REDS

Rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

600 Malbec, Dona Paula "Estate" (Argentina)	5	9.5	36
601 Pinot Noir, Paraiso (Santa Lucia Highlands, CA)			52
602 Cabernet Sauvignon, Hess "Allomi Vineyard" (Napa, CA)	6	12	46
603 Cabernet Sauvignon, "Dynamite" (Sonoma, CA)			34
604 Shiraz, Yalumba "Y" (South Australia)	3.5	7	27
605 Cabernet Sauvignon, Avalon (Napa, CA)	4.5	9	34
606 Cabernet Sauvignon, Frogs Leap (Napa, CA)			70
607 Cabernet Sauvignon, Raymond Reserve (Napa, CA)			50

DESSERTS

BANANA CREAM PIE	5
Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls	
CRÈME BRÛLÉE	5
Classic creamy custard topped with caramelized sugar brittle	
FUJI APPLE & GOLDEN RAISIN COBBLER	4.5
Warm with streusel topping, vanilla bean ice cream	
NESTLÉ TOLL HOUSE PIE	5
Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue	
GODIVA CHOCOLATE MOUSSE	4.5
Rich creamy chocolate mousse laced with Godiva Chocolate Liqueur, topped with fresh whipped cream	
CHOCOLATE FONDUE (for 2 or more)	7
Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows	
SEASONAL SORBET WITH BISCOTTI	5
LITTLE SOMETHING	3.5
Smaller version of some of our great desserts. Ask your server for today's offerings	