

WINBERIE'S

RESTAURANT & BAR

FEATURED DRINKS

ULTIMATE COSMOPOLITAN

Grey Goose L'Orange and Cointreau, cranberry juice with a hint of fresh lime

MANGO MOJITO

Cruzan Mango Rum, cane sugar, fresh mint, fresh lime and a splash of club soda

FLIRTINI

Absolut Raspberri, Cointreau, pineapple and cranberry juices and a splash of sparkling wine

ARNOLD PALMER

Firefly Sweet Tea Vodka, cane sugar, sour mix and a squeeze of fresh lemon

GRAND MARGARITA

Jose Cuervo and Grand Marnier in this classic cocktail

CHIPOTLE BLOODY MARY

Absolut Peppar, spicy Bloody Mary mix with a blend of chipotle peppers

YOUR CHOICE

9.5

HALF BOTTLES

801	Pinot Grigio, Alois Lageder (Italy)	21
802	Chardonnay, Alexander Valley (Napa, CA)	18
803	Chianti Classico, Carpineto (Italy)	19
804	Cabernet Sauvignon, Alexander Valley (Napa, CA)	22

BEERS

BOTTLED BEERS - ETC.

AMSTEL LIGHT	5.5
ANCHOR STEAM	6
BASS	6
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
CORONA / CORONA LIGHT	5.5
DOC'S HARD CIDER	7
HARP	5.5
HEINEKEN	6
KILLIAN'S	5.5
MILLER LITE	4
NEW CASTLE	6
PALM	6.5
SAMUEL ADAMS LIGHT	6
STELLA ARTOIS	6
EINBECKER NON-ALCOHOLIC PILSNER	5.5

DRAFT BEERS

BLUE MOON	6
COORS LIGHT	4
GUINNESS STOUT	6.5
MILLER LITE	4
PERONI	6.5
SAM ADAMS LAGER	6.5
YUENGLING	4.5

Ask your server for Seasonal and Local Craft Beer Selections

WINES

CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Marwood, Select (Italy)		23
702	Freixenet, Cordon Negro Brut (Spain)		25
703	Korbel, Natural (CA)		32
704	Korbel, Brut (CA)	7	

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.

		Glass	Bottle
101	Sauvignon Blanc, Geyser Peak (Alexander Valley, CA)	9.5	36
102	Sauvignon Blanc, Markham (Napa, CA)	9.5	36
103	Pinot Grigio, Cavit (Trentino, Italy)	6.5	24
104	Pinot Grigio, Cielo (Italy)	6.5	24
105	Pinot Grigio, Ecco Domani (Italy)	7.5	28

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	White Zinfandel, Beringer (CA)	6.5	24
202	Riesling, Urban (Germany)	8	30
203	Riesling, Chateau Ste. Michelle (WA)	8.5	32
204	Pinot Grigio, Santa Margherita (Italy)	12	46
205	Chardonnay, Columbia Crest (Columbia Valley, WA)	9	34

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	Chardonnay, Meridian, Reserve (Santa Barbara, CA)	8.5	32
302	Chardonnay, Pepperwood Grove (CA)	7.5	28
303	Chardonnay, Grayson Cellars (CA)	7	26
304	Chardonnay, Kendall-Jackson Vintner's Reserve (CA)	10	38
305	Chardonnay, Sonoma-Cutrer (CA)	10.5	40

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	Pinot Noir, Meridian (CA)	8	30
402	Pinot Noir, Block Nine (CA)	8.5	32
403	Pinot Noir, Smoking Loon (CA)	9	34
404	Chianti Classico, Cecchi (Italy)	8	30
405	Rioja, Tempranillo Martin Codax (Spain)	9.5	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	Pinot Noir, Erath Vineyard (Oregon)		40
502	Merlot, Columbia Crest (WA)	9.5	36
503	Merlot, Ecco Domani (Italy)	7.5	28
504	Merlot, Santa Rita, Reserva, Maipo Valley (Chile)	9	34
505	Shiraz, Yellowtail (Australia)	5.5	20
506	Cabernet Sauvignon, Columbia Crest (WA)	9	34
507	Cabernet Sauvignon, Grayson Cellars (CA)	7	26

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.

601	Shiraz, Black Opal (Southeastern Australia)	8.5	32
602	Shiraz, Rosemount (Southeastern Australia)	8.5	32
603	Zinfandel, Greg Norman (CA)	9.5	36
604	Cabernet Sauvignon, Kendall-Jackson (CA)	10.5	40
605	Cabernet Sauvignon, Louis Martini (Sonoma, CA)	9.5	36
606	Cabernet Sauvignon, "Dynamite" (Sonoma, CA)		43

PORTS & SHERRIES

901	KWV Tawny Port (South Africa)	7
902	Warre's, Vintage Port, Quinta De Cavadinha 1995	9.5
903	Harveys Bristol Cream	5.5
904	Dry Sack	5.5

DESSERTS

BANANA CREAM PIE	6
Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls	
CRÈME BRÛLÉE	5.5
Classic creamy custard topped with caramelized sugar brittle	
FUJI APPLE & GOLDEN RAISIN COBBLER	4.5
Served warm with streusel topping, vanilla bean ice cream	
NESTLÉ TOLL HOUSE PIE	6
Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue	
GODIVA CHOCOLATE MOUSSE	4.5
A mound of rich creamy chocolate mousse laced with Godiva Chocolate Liqueur and topped with fresh whipped cream	
NOT JUST APPLE PIE	5.5
Freshly baked apple pie served warm with French vanilla ice cream, roasted pecans, topped with hot caramel sauce	
CHOCOLATE FONDUE (for 2 or more)	9.5
Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows	
CIAO BELLA SORBET with BISCOTTI	5
LITTLE SOMETHING	3.5
Smaller version of some of our great desserts. Ask your server for today's offerings	