

WINBERIE'S

RESTAURANT & BAR

FEATURED DRINKS

ULTIMATE COSMOPOLITAN

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

WHITE FROST MARTINI

Ketel One Vodka, ginger liqueur, white cranberry juice, simple syrup, sugared rim

FLIRTINI

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

CIROC POMEGRANATE MARTINI

Ciroc Redberry Vodka, triple sec, lime juice, pineapple juice, pomegranate juice, splash of sparkling wine

GRAND MARGARITA

Jose Cuervo and Grand Marnier

YOUR CHOICE 9.5

HALF BOTTLES

801	Chardonnay , Sonoma-Cutrer (California).....	21
802	Pinot Grigio , Santa Margherita.....	21
803	Chardonnay , Robert Mondavi, Private Select (California).....	17
804	Cabernet Sauvignon , Mondavi (California).....	25
805	Chianti Classico , Carpineto (Italy).....	19

BEERS

BOTTLE CRAFT BEERS

OMMEGANG 3 PHILOSOPHERS 9.8%	9
Light chocolate and cherry notes, New York	
SIERRA NEVADA TORPEDO ALE 7.2%	6
Extra IPA, pine, citrus, herbs and USA hops, California	
YETI IMPERIAL STOUT 9.5%	11
Cacao, espresso and roasted nuts, Colorado	
22 oz. ARROGANT BASTARD ALE 7.2%	11
Caramel malt up with citrusy hops, California	
DOG FISH HEAD 90 MINUTE IPA 9%	7.5
Malted barley, pear, grapefruit, lemon, spice, Delaware	
TROEGENATOR DOUBLE BOCK 8.2%	7
Medium body and earthy, New Hampshire	

BOTTLED BEERS

AMSTEL LIGHT	5
BASS	5
BECK'S	5
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
CORONA	5
CORONA LIGHT	5
HEINEKEN	5
HEINEKEN LIGHT	5
MICHELOB ULTRA	4
SAMUEL ADAMS	5
SIERRA NEVADA	5
SMITHWICKS	5
STELLA ARTOIS	5
NEW CASTLE	5
KALIBER	5
O'DOUL'S	4

DRAFT BEERS

LEINENKUGEL SEASONAL	5.5
YUENGLING LAGER	4.5
SAMUEL ADAMS SEASONAL	6
ANCHOR STEAM	6
BLUE MOON	6
GUINNESS	6.5
MILLER LITE	4.5
SPECIAL IPA	A.Q.

WINES

CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Moët & Chandon , Imperial (France).....		70
702	Prosecco , Lunetta (Italy).....		29
703	Freixenet , Cordon Negro Brut (Spain).....	9	25
704	Blanc De Noirs , Domaine Chandon NV (Carmeros Cuvée NV).....		39

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	Pinot Grigio , Ecco Domani (Italy).....	7.5	28
102	Sauvignon Blanc , Markham (Napa, CA).....	9	34
103	Sauvignon Blanc , Meridian (CA).....	7.5	28
104	White Zinfandel , Beringer (CA).....	7	32
105	Pinot Grigio , Maso Canali (Trentino, Italy).....	8.5	32
106	Sauvignon Blanc , White Haven (New Zealand).....	10	38

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	Riesling , Chateau Ste. Michelle (Columbia Valley, WA).....	8	30
202	Chardonnay , Hess Select (Monterey Valley, CA).....	8.5	32
203	Chardonnay , Toasted Head (Dunnigan Hills, CA).....	9	34
204	Pinot Grigio , Santa Margherita (Italy).....	11.5	44

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 , Pepperwood Grove (CA).....	7.5	28
302	Chardonnay , Frei Brothers (Russian River, CA).....	10.5	40
303	Chardonnay , Kendall-Jackson Vintner's Reserve (CA).....	10	38
304	Chardonnay , William Hill (Napa, CA).....	11.5	44

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 , Cambria (Santa Maria Valley, CA).....	11.5	44
402	Rioja , Tempranillo Martin Codax (Spain).....	9.5	36
403	Chianti Classico , Cecchi (Italy).....	8.5	32
404	Pinot Noir , Louis Latour, Valmoissine (France).....	9.5	36
405	Pinot Noir , Frei Brothers (Russian River, CA).....		45
406	Pinot Noir , Block Nine (CA).....	9	34

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	Zinfandel , Dancing Bull (Sonoma, CA).....	8	30
502	Merlot , Blackstone (CA).....	8	30
503	Merlot , Cellar #8 (North Coast, CA).....	8.5	32
504	Merlot , Ecco Domani (Italy).....	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 , Rosemount (Australia).....	8	32
602	Cabernet Sauvignon , Hawk Crest (Stag's Leap Wine Cellars, CA).....	10	38
603	Cabernet Sauvignon , Louis M. Martini (Sonoma, CA).....	9	34
604	Cabernet Sauvignon , Dynamite (Sonoma, CA).....	10	38
605	Cabernet Sauvignon , William Hill (Napa, CA).....	12.5	48
606	Shiraz , Black Opal (South Eastern Australia).....	8.5	32
607	Malbec , Alamos (Argentina).....	9	34

DESSERTS

NESTLÉ TOLL HOUSE PIE	6
Served warm, topped with vanilla bean ice cream, roasted pecans and warm chocolate fondue	
FUJI APPLE & GOLDEN RAISIN COBBLER	4.5
Served warm with streusel topping, vanilla bean ice cream	
CRÈME BRÛLÉE	5.5
Classic creamy custard topped with caramelized sugar brittle	
GODIVA CHOCOLATE MOUSSE	4.5
Rich creamy chocolate mousse laced with Godiva Chocolate Liqueur, topped with fresh whipped cream	
SEASONAL SORBET WITH BISCOTTI	5
CHOCOLATE FONDUE (for 2 or more)	9.5
Luscious warm chocolate fondue, flavored with orange liqueur, served with fresh fruit, pound cake and marshmallows	
BANANA CREAM PIE	6
Vanilla wafer crust, banana pastry cream, whipped cream, fresh banana, chocolate curls	
LITTLE SOMETHING	3.5
Smaller version of some of our great desserts. Ask your server for today's offerings	