

WINBERIE'S

RESTAURANT & BAR

FEATURED DRINKS

ULTIMATE COSMOPOLITAN

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

MANGO MOJITO

Malibu 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

GRAND MARGARITA

Jose Cuervo and Grand Marnier in this classic cocktail

APPLE MARTINI

Stoli Vodka, Sour Apple Pucker, splash of Cointreau

GODIVA DREAM

Stoli Vodka, Godiva Chocolate Liqueur, Liquor 43, chocolate drizzled martini glass

YOUR CHOICE

9.5

BEERS

BOTTLED BEERS

AMSTEL LIGHT	5.5
ANCHOR STEAM	5.5
BECK'S	5.5
BUDWEISER	4.5
BUD LIGHT	4.5
CORONA	5.5
CORONA LIGHT	5.5
GROLSCH	5
HARP	5.5
HEINEKEN	5
HEINEKEN PREMIUM LIGHT	5
SIERRA NEVADA PALE ALE	6
MICHELOB ULTRA	5
MILLER LITE	4.5
NEWCASTLE	5.5
MAGIC HAT #9	6
SAM ADAMS	5.5
SAM ADAMS LIGHT	5.5
HOEGAARDEN WHITE BEER	6
CHIMAY	8.5
STELLA ARTOIS	5.5
BUCKLER - Non-Alcoholic	4.5
CLAUSTHALER - Non-Alcoholic	4.5

DRAFT BEERS

SEASONAL SELECTION	A.Q.
BLACK & TAN 22 oz.	7
BLUE MOON	6/7
GUINNESS	6.5
SAM ADAMS	6
YUENGLING LAGER	4.5

WINES

CHAMPAGNE & SPARKLING WINES

Bin		Split	Bottle
701	Freixenet, (Spain)	8	
702	Korbel, (CA)		40
703	Martini & Rossi, Asti Spumante (Italy)		35
704	Domaine Chandon, Blanc de Noirs (CA)		47

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, Vicolo (Italy)	6.5	24
102	Pinot Grigio, Ecco Domani (Italy)	8	30
103	Torrentes, Bodega Norton (Argentina)	9	34
104	Sauvignon Blanc, Murphy-Goode (CA)		36
105	Sauvignon Blanc, Clifford Bay (New Zealand)	9.5	36
106	Sauvignon Blanc, Meridian (CA)	7	26

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, Flying Fish (WA)	10	38
204	Chardonnay, Hess Select (Monterey Valley, CA)		34
205	Chardonnay, Jacob's Creek (Australia)		32

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, Souverain (CA)	9	34
302	Chardonnay, Santa Ema (Chile)	10	38
303	Chardonnay, Kendall-Jackson Vintner's Reserve (CA)	10	38

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, Mark West (CA)	9	34
402	Chianti, Frescobaldi (Italy)	11	42
403	Merlot, Ecco Domani (Italy)	9	34
404	Tempranillo, Spanish Sons (Spain)	10	38

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, Pepperwood Grove (CA)	8.5	32
502	Merlot, Avalon (CA)	10	38
503	Cabernet/Shiraz, Jacob's Creek (Australia)	8.5	32
504	Merlot, Cellar #8 (North Coast, CA)		36
505	Malbec, Casillero Diablo (Chile)	9.5	36
506	Malbec, Callia Alta (Argentina)	8	30
507	Shiraz, Black Opal (CA)	9.5	36
508	Cabernet Sauvignon, Santa Rita Reserva (Chile)	10	38

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	Cabernet Sauvignon, Pepperwood Grove (CA)	8.5	32
602	Cabernet Sauvignon, Penfolds (Australia)		38
603	Carmenere, Eco Balance (Chile)	9	34
604	Zinfandel, Montevina (CA)	10.5	40
605	Cabernet Sauvignon, Firestone "Discoveries" (CA)	8	30

PORTS & SHERRIES

701	Sandeman	6	
702	Cockburn	8	
703	Harveys Bristol Cream	6	
704	Dry Sack	6	

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
Rich creamy chocolate mousse laced with Godiva Chocolate Liqueur, topped with fresh whipped cream	
CHOCOLATE FONDUE (for 2 or more)	9.5
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	