

White Wines

	Glass
Taittinger “La Frincaise” Brut, <i>Reims</i>	18
Château D’Aqueria, Taval, <i>France</i>	12
La Francesca Pinot Grigio, <i>Italy</i>	7
White Haven Sauvignon Blanc, <i>Marlborough</i>	10
Covey Run Riesling, <i>Columbia Valley, Wash.</i>	8
Sonoma Cutrer Chardonnay, <i>Russian River, California</i>	12
Caymus Conundrum, <i>Napa Valley, California</i>	15

Red Wines

	Glass
Concannon Pinot Noir, <i>Sonoma, California</i>	10
El Coto Crianza <i>Rioja, Spain</i>	10
Cassillero Del Diablo Merlot, <i>Chile</i>	10
McWilliams Shiraz, <i>South Australia</i>	8
Benziger Cabernet Sauvignon, <i>Sonoma, Ca.</i>	12
Don Miquel Gascon Melbec, <i>Argentina</i>	9
Dry Creek Mariner Meritage, <i>California</i>	17

Bar Bites.....

◆**Rare Tuna-Real Wasabi** 5
Wonton Leaves, Soy Drizzle

Lobster Deviled Eggs 5
Native Lobster, Local Eggs, Lemon, Herbs & Chilies

Jonah Crab Rangoons 5
Beet Slaw, Sweet Chile Dipping Sauce

◆**Grilled Steak Pizzette** 5
Refried Black Beans, Jack Cheese, Sirloin & Salsa Fresca

Griddled Chicken Pizzette 5
Spicy Roasted Chicken, Grilled Red Onions & Great Hill Blue Cheese Fondue

Little JohnnyCorn Dogs 5
Harpoon Horseradish Mustard

Shy Brothers Cheesy Buttons 5
Crisp Fried with a Herb Crust & Basil Sunflower Pesto

◆**Chickpea Fries** 5
Harissa Aioli & Lime

Truffled Mac ‘n’ Cheese Shots 5
Ditalini, Artisan Cheeses, Herbed Crumbs

Mini Oyster Po’Boys 5
Sweet & Sour Slaw, Tabasco Remoulade

◆*Note: Items may be served raw or cooked to order to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Signature Cocktails

Christiania’s Pumpkin 10
Prepared with Christiania Vodka, Pumpkin Liqueur, Navan, Cream and garnished with fresh Nut Meg

The Millennium 12
A wonderful mixture of Taittinger Champagne, Stoli Razberi and Cranberry Juice

Bloody Manhattan 12
A traditional cocktail with a surprise finish Michter’s Bourbon, Sweet Vermouth and Blood Red Orange Bitters

The Perfect North|26 12
The CEO’s martini with Ciroc Vodka, shaken and served in a chilled martini glass
Accompanied by our Chef’s own Stuffed Olives

Cucumber Martini 10
A thirst-quenching blend of Crop’s Cucumber Infused Vodka shaken and served with a Cucumber Wheel

St-Germain Cocktail 12
Created from the Elderflower, St Germain Liqueur has a flavor profile of Lychee Fruit, paired with Taittinger Champagne and served on the rocks with a lemon twist to make for a cool treat

Spiced Apple Martini 10
A combination of Capitan Morgan’s Spiced Rum, Apple Juice and Amaretto

Autumn Orchid 11
Pair Flavored Gray Goose, Pomegranate Puree and Lime Juice, Shaken and served in a Martini Glass

Platinum Margarita 12
A sophisticated blend of Patron Silver, Grand Marnier and Fresh Lemon and Lime Juices

Perfect Mary 9
Crop’s Tomato Flavored Vodka uniquely served with a Celery Salt Rim and Tomato Mix