

WINE LIST

WHITE WINES BY THE GLASS

Sparkling, Prosecco, Mionetto Brut DOCG N/V		Italy	\$10	
Sparkling, Blanc De Blanc, Brut D'argent 2013		France	\$8	\$32.00
Sparkling, Moscato D'Asti,, Marengo 2013		Piedmont, Italy	\$8	\$32.00
Pinot Grigio, Ca'Donini 2014		San Giorgio, Italy	\$7	\$28.00
Sauvignon Blanc, Harbor Town 2014		Marlborough, New Zealand	\$7.5	\$30.00
Chardonnay, Cono Sur 2014		Chile	\$7	\$28.00
Chardonnay, Kendall Jackson Reserve 2013		Sonoma County, California	\$9	\$38.00
Chardonnay, Landmark "Overlook" 2013		Sonoma County, California	\$10	\$40.00
Reisling, Bex 2014		Mosel, Germany	\$6.5	\$26.00
Rose, Jean Luc Columbo 2014		Provence, France	\$8	\$32.00
White Zinfandel, Beringer 2014		California	\$6.5	\$26.00

RED WINES BY THE GLASS

Pinot Noir, Lucky Star 2013		California	\$6.5	\$28
Pinot Noir, Brandborg 2012		Benchlands, Oregon	\$9	\$36
Merlot, 14 Hands 2013		Washington	\$7.5	\$30
Merlot, Seven Falls 2012		Wahluke Slope, Washington	\$10	\$40
Malbec, Trivento 2013		Argentina	\$8.5	\$34
Red Blend, Esporao Reserva, 2012		Alentejo, Portugal	\$8	\$32
Cabernet Sauvignon, Aquinas 2012		Napa, California	\$9	\$36
Cabernet Sauvignon, Santa Digna 2013		Central Valley, Chile	\$10	\$40
Zinfandel, Edmeades 2013		Mendocino County, California	\$8.5	\$34
Shiraz, McWilliams 2013		Southeastern Australia	\$6.5	\$26
Sangiovese, Melini Reserva 2012		Chianti, Italy	\$7.5	\$30

WHITE WINES BY THE BOTTLE

Pinot Grigio, Ca Montini 2013		Trentino, Italy	\$33
Pinot Grigio, Livio Felluga 2013		Friuli-Venezia Giulia, Italy	\$50
Albariño, Burgans 2013		Rias Baixas, Spain	\$29
Sauvignon Blanc, Murphy Goode 2014		North Coast, California	\$24
Sauvignon Blanc, Pascal Jolivet 2014		Sancerre, France	\$51
White Blend, Esporao Private Selection 2012		Alentejo, Portugal	\$46
Chardonnay, La Crema 2012		Monterey, California	\$49
Chardonnay, Banshee 2013		Sonoma Coast, California	\$44
Chardonnay, Joseph Droughin 2013		Pouilly Fuisse, France	\$50
Chardonnay, Chalk Hill "Estate" 2013		Sonoma, California	\$80
Chardonnay, Alex Gambal 1er Cru 2011		Puligny Montrachet, France	\$99
Riesling, Peter Jakob Kuhn 2014		Pfalz, Germany	\$47
Riesling, Trimbach 2014		Alsace, France	\$45
Moet & Chandon, Imperial N/V		Champagne, France	\$73

RED WINE BY THE BOTTLE

Pinot Noir, Owen Roe "Sharecropper's" 2012		Willamette Valley, Oregon	\$45
Pinot Noir, Chamisal "Estate" 2012		Edna Valley, Oregon	\$67
Pinot Noir, Erath 2014		Oregon	\$38
Pinot Noir, La Crema 2012		Monterey, California	\$54
Red Blend, Rioja Bordon "Gran Reserva" 2005		Rioja, Spain	\$53
Gamay, Chateau de la Chaize Cru 2012		Brouilly, Beaujolais, France	\$43
Gamay, Michel Cheveau Cru 2012		Saint-Amour, Beaujolais, France	\$48
Merlot, Chateau Ste. Michelle 2013		Washington	\$34
Malbec, Catena 2012		Argentina	\$43
Malbec, Trivento, Gold Reserve 2012		Argentina	\$48
Nebbiolo, Serradenari 2010		Barolo	\$40
Red Blend, Ciacci Toscana Rosso 2012		Tuscany, Italy	\$28
Chateau Dubourg 2012		St. Emilion, France	\$33
Cabernet Sauvignon, Montes Alpha 2013		Curico Valley, Chile	\$51
Cabernet Sauvignon, Bennett Family Reserve 2012		Napa Valley, California	\$50
Cabernet Sauvignon, Obsidian Ridge 2012		Lake County, California	\$51
Cabernet Sauvignon, B-Side 2013		Napa Valley California	\$54

Libations



Cordials

BERRIED ALIVE! \$
 House Strawberry & Elderberry Bitters ~ House Strawberry Infused Gin ~ House Lavender Infused Grand Marnier ~ Lemon Juice ~ House Vanilla Syrup ~ House Lavender Sugar

NEW FASHIONED \$
 House Raisin Bitters ~ House Rosemary Infused Bourbon ~ Sugar Cube ~ Red Grapefruit Zests

75 GAR \$
 House Cola Bitters ~ Bourbon ~ Lemon Juice ~ House Mint Syrup ~ Mint

AUTUMNATIC GOODNESS \$
 London Dry Gin ~ House Cacao Infused Vodka ~ House Fennel & Caraway Syrup ~ Sweet Vermouth Dairy Element ~ House Fennel & Caraway Dust

HAPPY ACCIDENT \$
 London Dry Gin ~ Elderflower Liqueur ~ Lime Juice ~ House Vanilla Syrup ~ Cucumber ~ Basil ~ Soda Water

PEPPER MAPLE \$
 House Maple Bitters ~ Bourbon ~ Pure Grade B Deep Mountain Maple Syrup ~ Lemon Juice ~ Dairy ~ Hint of Cracked Black Pepper

CHAMOMILE JULEP \$
 House Chamomile & Fennel Bitters ~ Bourbon ~ Green Chartreuse ~ House Chamomile Syrup ~ Mint

CACAO INFUSED ESPRESSO \$
 House Cacao Infused Vodka ~ Kahlua ~ Espresso

Draught Beer

BUD LIGHT \$5.00
 WORMTOWN IPA \$5.50
 TWO ROADS ESPRESSWAY COLD \$7.00
 BREW STOUT
 DOWN EAST CIDER "ORIGINAL BLEND" \$6.50
 ALLAGASH WHITE WHEAT \$6.50

Bottled Beer

FEATURE BEER
 LENDEMANS LAMBIC
 FRAMBOISE "RASPBERRY" .375ML \$9.00

BUD LIGHT \$5.00
 BUDWEISER \$5.00
 COORS LITE \$5.00
 AMSTEL LIGHT \$6.00
 CORONA EXTRA \$6.00
 HEINEKEN \$6.00
 MICHELOB ULTRA \$6.00
 SAM ADAMS BOSTON LAGER \$6.00
 SAM ADAMS SUMMER ALE \$6.00
 SMIRINOFF ICE \$6.00
 ODOUL'S N/A \$5.00

Scotch

2oz pour (Rocks or Neat)

GLENMORANGIE	10YR	\$11.5
GLENFIDDICH	12YR	\$11.5
TALISKER	SINGLE MALT 10YR	\$10.5
JURA	SINGLE MALT 10YR	\$9.5
DALMORE	12YR	\$12.5
GLENLIVET	SINGLE MALT 12YR	\$9.5
BUCHANAN	SPECIAL RESERVE 18YR	\$18.5
DEWARS		\$8
CHIVAS	12YR	\$9
JOHNNY WALKER	BLACK	\$9.5
JOHNNY WALKER	RED	\$7.5

Cognac/Armagnac

2oz pour (Rocks or Neat)

COURVOSIER	VSOP	\$9.5
HENNESSEY	VSOP	\$10.5
REMY MARTIN	VSOP	\$9.5
MARTEL	VSOP	\$10.5
LARRESSINGLE	VSOP	\$9.5
LARRESSINGLE	XO	\$18.5

Whiskey & Bourbon

2oz pour (Rocks or Neat)

JACK DANIELS	WHISKEY	\$8.75
JAMESON	IRISH WHISKEY	\$8.75
JP WISERS	RYE WHISKEY	\$8.75
BUSHMILLS	IRISH WHISKEY	\$8.75
TULLAMORE	IRISH WHISKEY	\$8.75
CROWN ROYAL	CANADIAN WHISKY	\$8.75
REDEMPTION	BOURBON	\$9
BULLEIT	RYE WHISKEY	\$9
BULLEIT	BOURBON	\$9
WOODFORD RES	BOURBON	\$9.5
KNOB CREEK 9YR	BOURBON	\$9.5
WILD TURKEY	BOURBON	\$8
MAKERS MARK	BOURBON	\$8.75
BASIL HAYDEN	BOURBON	\$8.75

Ports & Madeira

GRAHMAN'S SIX GRAPES PORT		\$8
QUINTA NOVAL	LBV PORT	\$8
GRAHMAN'S	10 YEAR TAWNY	\$8
GRAHMAN'S	20 YEAR TAWNY	\$10
GRAHMAN'S	30 YEAR TAWNY	\$14
GRAHMAN'S	40 YEAR TAWNY	\$20
QUINTA NOVAL	VINTAGE PORT 2007	\$13
FULL RICH	VINHO MADEIRA	\$7

We hope you partake and enjoy our beverage program. Our Libations have been carefully crafted and are built around our house made bitters and infusions. Each Libation is designed to deliver multiple levels of flavor with a long, complex finish.

Enjoy!

~Empire Grille Staff