ART GALLERY BEVERAGE SELECTION

DRAFT BEER

Mich Ultra 6 | Stella Artois 6 | Seasonal IPA 7 | 1554 Dark Ale 6 | Rollin' Derby Red 6 | Yuengling 5

BOTTLED BEER

Bottled Beer: Corona Light 6 | High Noon Hard Seltzers 6 | Heineken N/A 6 | Miller Lite 5

BOTTLED WATER

Sparkling: Slightly sweet flavor of Saratoga spring || Still: Smooth flavor of Saratoga water (28oz) 6

SIGNATURE COCKTAILS

BUBBLY DOROTHY MARTINI
Ketel one vodka, St. Germaine elderflower liqueur, fresh lemon juice, champagne 13

CHAZMO
Vodka, triple sec, splashes of lime and cranberry, and flavor bubble 12

CHAZ OLD FASHIONED
Kentucky bourbon, luxardo maraschino liqueur, orange, angostura bitters (Build your own + 3) 12

ICY RITA
Tequila, triple sec, lime and agave, on the rocks 12

ISLAND RUM PUNCH
Hand selected rum, pineapple juice and strawberry puree 12

WHITE SANGRIA
A blend of fruits and juices, peach schnapps and wine 12

WHISKEY SOUR
Our twist on the classic w/fruit juices, finished with soda, for a well-balanced cocktail 12

ESPRESSO MARTINI
Vanilla vodka, Kahlua, fresh-brewed espresso 12

CHOCOLATE MARTINI
Chocolate liqueur, vodka, crème de cacao and Kahlua 12

BLUEBERRY LEMON DROP MARTINI
Ketel one, lemon juice, fresh blueberries and sugar rim 12

ZERO-PROOF COCKTAILS

Strawberry Mint Refresher: Strawberries, Lime, Coconut, Mint 8

Blueberry Spritz: Blueberry, Lemon, Simple 8

Ginger Mint Punch: Gingerbeer, Pineapple, Mint, soda 8

Lemonade & Tea: Peach | Raspberry | Strawberry | Arnold Palmer | Iced Tea | Hot Tea

ROSÉ | SPARKLING | WINE

Moscato, Caposaldo, Veneto (IGT), Italy	6oz/11	9oz/14	Bt	44
Rosé, Hecht & Bonnier, Organic, Languedoc, France	6oz/11	9oz/14	Bt	44
Prosecco, Ruffino, Italy		Glass/Bottle	10	39
Wycliff Brut, CA		Glass/Bottle	10	39
Champagne Brut, Gloria Ferrer, Sonoma, CA			750ml	52
Champagne Brut, Moet, Imperial, France			750ml	85
Champagne Brut, Veuve Clique "Yellow Label", France			750ml	120

Join us for Art Gallery drink special every day in the entire restaurant. Ask your server for details.

PINOT GRIGIO

Pinot Grigio, Italy, Chef's Choice		6oz/8	9oz	10
Impero Collection Premium, Terre di Chieti, Abruzzo, It	6oz/10	9oz/14	Bt	39

CHARDONNAY

Chardonnay, CA, Chef's Choice		6oz/8	9oz	10
Albertoni, Napa and Sonoma, CA	6oz/10	9oz/14	Bt	39
Harken, Central Coast, CA				49
Feudi Salentini, Puglia, Italy				49

WHITES OF THE WORLD

Sauvignon Blanc, CA, Chef's Choice		6oz/8	9oz	10
Sauvignon Blanc, Frenzy, Marlborough, New Zealand	6oz/12	9oz/16	Bt	46
Relax Riesling, Germany	6oz/12	9oz/16	Bt	46
Chateau La Raynelle, Bordeaux Blanc, France	6oz/12	9oz/16	Bt	46

PINOT NOIR

Pinot Noir, Chef's Choice		6oz/8	9oz	10
H 29 Cà Montebellodi Scarani Luigi, Lombardy, Italy	6oz/12	9oz/16	Bt	46
H 20 Portlandia, Willamette Valley, Oregon				49

ZINFANDEL | PETITE SYRAH

H 6 Four Virtues, "Bourbon Barrel Aged", Lodi, CA	6oz/14	9oz/19	Bt	49
H 12-13 Matchbook, Dunnigan Hills, CA		92pts		49

REDS OF THE WORLD

H 1 Chianti, Opera Rigoletto, Tuscany, Italy	6oz/10	9oz/14	Bt	39
H 2 Red Blend, Allegrini, Veneto, Italy	6oz/12	9oz/16	Bt	48
H 3 Merlot, Impero, Italy	6oz/10	9oz/14	Bt	39
H 4 Impero, Montepulciano, Abruzzo, Italy				48
H 7 Bordeaux, Chateau La Freynelle, France				49
H 9-10 Malbec, Don Genaro, Mendoza, Argentina				49
H 15 Merlot, Robert Hall, Paso Robles, CA				52

CABERNET SAUVIGNON

Cabernet, Chef's Choice		6oz/8	9oz	10
H 40 Impero Collection Premium, Colli D'imola, Italy	6oz/10	9oz/14	Bt	39
H 25 Raywood, Central Coast, CA	6oz/10	9oz/14	Bt	39
H 20 Don Genaro Reserva, Mendoza, Argentina				49
H 47 R Collection By Raymond R, Napa Valley, CA				49
H 29 Castoro Cellars, Estate Grown, Paso Robles, CA				55
H 30-31 Sequoia Grove, Napa, CA				88
H 34-35 Duckhorn, Napa Valley, CA				92
H 38-39 Austin Hope Reserve, Paso Robles, CA (Liter BTL. New Size)		93pts		110
H 17 Silver Oak, Alexander Valley, CA		93pts		130
H 46 Stag's Leap Wine Cellars "Artemis", Napa, CA		96pts		134
H 18 Caymus, Napa Valley, CA				149

Wine corkage $25 | Cakeage (cake-cutting) fee: $25 | Menu & prices subject to change without notice.

PREMIUM & HOUSE SPIRITS, 1.5 OZ STANDARD POUR

***Neat & rocks pour = 2oz ($2 upcharge) | **Double pour = 3oz (1.5x standard price)*

Wine corkage $25 | Cakeage (cake-cutting) fee: $25 | Children's menu available at $20 per person

BOURBON & WHISKEY

Angel's Envy, KY	12
Basil Hayden Dark Rye	12
Buffalo Trace	14
Bulleit Bourbon, KY	10
Bulleit 95 Rye, KY	14
Calumet 12 Yr Single Barrel	16
Crown Royal, CAN	12
Elijah Craig Small Batch, KY	11
Four Roses Small Batch	11
Gentleman Jack, TN	10
Jack Daniels, TN	10
Jameson Reserve	11
Jefferson's Reserve	14
Knob Creek 9 Yr Sm Batch	11
Makers Mark Sm Batch	11
Old Forester 1920	14
Templeton Rye, IA	11
Whistle Pig 6 Yr, KY	10
Widow Jane 10 Yr, NY	16
Wild Turkey 81, KY	10
Woodford Reserve, KY	12

JAPANESE WHISKEY

Kaiyo	14
Hibiki	20

HOUSE SPIRITS

**Your selection comes with 1 non-Alcoholic mixer*

Vodka	1.5 oz	6
Gin	1.5 oz	6
Rum	1.5 oz	6
Tequila	1.5 oz	6
Bourbon	1.5 oz	6
Whiskey	1.5 oz	6

RUM

Appleton	11
Bacardi Superior	9
Captain Morgan	9
Malibu Coconut	9
Diplomatico	10
Myers Dark	9
Mount Gay Eclipse	12
Papa's Pilar	11

TEQUILA

Avion Reposado	12
Casamigos Anejo	16
Casamigos Blanco	14
Don Julio 1942	22
Don Julio Anejo	14
Patron Reposado	14
Patron Silver	12

VODKA

Broken Shed, New Zealand	10
Belvedere, Austria	12
Grey Goose, France	12
Ketel One, Netherlands	10
Smirnoff, Australia	9
Stoli Elite, Russia	15
Stoli, Russia	9

GIN

Beefeater	9
Barr Hill	11
Bombay Sapphire	11
Hendricks	11
Tanqueray	11

ZERO-PROOF COCKTAILS

Strawberry Mint Refresher: Strawberries, Lime, Coconut, Mint 8

Blueberry Spritz: Blueberry, Lemon, Simple 8

Ginger Mint Punch: Gingerbeer, Pineapple, Mint, soda 8

Lemonade & Tea : Peach | Raspberry | Strawberry | Arnold Palmer | Iced Tea | Hot Tea

Coke Products: Ginger Ale | Sprite | Diet Coke | Coke

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**Pricing and availability subject to change without notice. Please drink responsibly!*

PREMIUM & HOUSE SPIRITS, 1.5 OZ STANDARD POUR

***Neat & rocks pour = 2oz ($2 upcharge) | **Double pour = 3oz (1.5x standard price)*

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COGNAC | CORDIAL

Amaretto Disaronno	10
Baileys	10
Chambord	10
Christian Brothers	10
Cointreau	10
Drambuie	10
Frangelico	9
Grand Marnier	11
Hennessy VSOP	11
Hine Rare VSOP	14
Kahlua	9
Limoncello	8
Romana Sambuca Black	9
St Germain	10

SCOTCH

Chivas Regal 12 yr (Blend)	10
Dalmore 12 yr Single Malt	20
Dewars White Label	10
Glenfiddich 12yr (Single Malt)	12
Glenlivet 14yr (Sigle Malt)	14
Glenmorangie 10 Yr (Single Malt)	12
Johnnie Walker Black 12yr (Blend)	11
Johnnie Walker Blue Label	45
Macallan 12yr (Single Malt)	20
King George	22

DESSERTS

PETITE WHITE CHOCOLATE BREAD PUDDING 6
Served warm with vanilla ice cream and caramel

PETITE CHEESECAKE 6
Your choice of chocolate or regular, raspberry coulis and fresh seasonal berries

TABLESIDE FLAMBE CRÈME BRULEE (GF) 14
Vanilla custard, 151 rum, amaretto and fresh seasonal berries

CHOCOLATE CARAMEL MOLTEN CAKE (GF) 12
Served hot with Vanilla ice cream, caramel, and a strawberry fan

TRIO OF FRUIT SORBET (GF) 12
Locally made, delicious dairy-free option. mango, raspberry and lemon

TRIO OF ICE CREAM (GF) 12
Vanilla, chocolate and raspberry sorbet with berry coulis and whip cream

AFTER DINNER DRINKS

FRESHLY BREWED COFFEE 14
Regular coffee or Decaf 4. Espresso 4. Double espresso 7. Tea 4. (Add Amaretto & Grand Marnier)
Freddo (iced) or hot: Americano 6. Caffe Latte 6. Cappuccino 6.

CAFFE CORRETTO 14
Freshly brewed espresso with your choice of: Grappa, Sambuca, Brandy, or Cognac

AFFOGATO 8
Premium vanilla ice cream, drowned in freshly brewed espresso

LIMONCELLO 8
Vibrant, and refreshing lemon-flavored Italian liqueur, 2oz

A TASTE OF ART 8
Skrewball, Chambord, whipped cream

DOW'S PORT 14
Trademark finest reserve, 3oz

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