

LIQUIDS

RED WINE

OVR Blend 11 | 33

SONOMA | currant • earthy spice • broad cherry
pair with: roasted vegetables • tofu • dessert

Root 1 Blend (Dark Red) 10 | 30

CHILE | ripe cherries • silky tannins • fruity
pair with: spicy shrimp • barbecue • wings

Santa Julia Malbec 10 | 31

ARGENTINA | spicy pepper • blackberry • raspberry
pair with: pasta • beef • lamb

Leyda Pinot Noir 10 | 31

CHILE | wild herbs • strawberry • tobacco
pair with: veal • poultry • duck

Chasing Lions Cabernet 10 | 31

NAPA VALLEY | black cherry • violets • cassis • anise
pair with: hard cheese • game • beef

Catena Cabernet 11 | 33

ARGENTINA | tobacco • cedar • black currant
pair with: steak • pepper • pasta

Angeline Merlot 9 | 28

SONOMA | elderberry • plum • cherry • clove
pair with: pasta • lamb • cheese • osso bucco

Shannon Ridge Petite Sirah 11 | 33

CALIFORNIA | black fig • wood smoke • firm tannins
pair with: cheese • red meat • roasted vegetables

Point North Pinot Noir 12 | 45

OREGON | black pepper • raspberry • blackberry • hickory
pair with: salmon • beets • bread • cheese

WHITE/LIGHT WINE

Tiamo Prosecco Split | 8

ITALY | crispy pear • organic grapes
pair with: light fare • salad • fish • soft cheese

Montgravet Rose' 8 | 25

FRANCE | fruit forward • dry rose'
pair with: salad • fish • white meat • bbq

Kris Pinot Grigio 8 | 25

ITALY | ripe forest fruit • well tamed tannins
pair with: pasta • cheese • cured pork • smoked meats

Sean Minor Sauvignon Blanc 9 | 28

CALIFORNIA | aromatic, apple, peach, medium body
pair with: seafood • risotto • chicken

Ponga Sauvignon Blanc 9 | 28

NEW ZEALAND | ripe citrus • tropical fruit • grapefruit
pair with: pork • light fare • chicken

Wente Chardonnay 9 | 28

CALIFORNIA | toasty oak • pear • melon
pair with: white fish • crab cakes • risotto

George Duboeuf

The Flower Line Chardonnay 9 | 28

FRANCE | intense pear • fig • hazelnut • honey
pair with: cheese • seafood • pasta

Dr. Loosen Riesling 10 | 31

GERMANY | floral • crisp • fruity
pair with: salads • light fare • appetizers

HAND CRAFTED COCKTAILS

Cooky Cosmo | 11

veggie vodka • muddled cucumber • fresh lime • honey simple syrup
splash of cranberry

The Goddess | 10

silver tequila • sage/blackberry not so simple syrup • pines sour
good & evil (salt & sugar) rim

Respect Your Elder | 10

monkey 47 gin • elderflower liquor • fresh grapefruit juice
lemon juice • rosemary simple

Garden of Eden | 11

organic veggie vodka • st. germain • pickle juice • absinthe spritz
pickled veggies & feta cheese olive garnish (savory cocktail)

California Dreamin' | 12

mezcal • jalapeño • carrot & tumeric purée • ginger simple
fresh oj • chili & cinnamon rim

Midnight Rider Espresso | 12

pines infused vanilla bean vodka • kahlua • patron xo • served up
chocolate espresso beans

Jack Frost Mojito | 10

pines pineapple coconut rum • mint • fresh lime • pineapple juice • touch of blue curacao & soda • coconut flake rim

Harvest Moon | 12

on the rocks • maple bacon bourbon • chocolate bitters • cherry bitters • fresh lemon juice • rosemary simple syrup
topped with a red wine float • rosemary sprig garnish

Black Cherry Manhattan | 12

whiskey • maraschino liquor • cherry bitters • touch of sweet vermouth • pines brandied cherries

Into the Woods | 12

pines infused maple bacon bourbon • chocolate & walnut bitters • on the rocks • bacony brown sugar rim

GET INFUSED | 10

create your own infusion cocktail!

HOUSE INFUSIONS:

- maple bacon bourbon
- pineapple & coconut rum
- organic veggie vodka
- apple pear vodka
- whiskey of the week

*add pines brandied cherries to
your cocktail \$1