

Guten Morgen / Good Morning!

French Crêpes

❖ FARMER'S MARKET CRÊPES

Scrambled eggs, spinach, Havarti and mushrooms.
Topped with marinated artichoke salad. 7.95

❖ CALIFORNIA CRÊPES

Ham, tomato, avocado, scrambled eggs, Pepperjack
cheese. Served with Pico de Gallo. 8.25

❖ SPRING CRÊPES

Asparagus, turkey bacon, muenster, and scrambled eggs.
Finished with chive oil. 7.95

Frittatas and Omelets

Choose open-face frittata or traditional fold omelet. Served with choice of toast and Yukon breakfast potatoes.
Substitute egg whites for NO additional charge.

❖ THREE CHEESE

Cheddar, Swiss, and Provolone.
8.50

❖ AVOCADO

Sliced avocado and garden herb Boursin cheese. 8.95
Add bacon or smoked salmon. 1.95

❖ THE CUSTOM

Choose any three: smoked salmon, bacon, ham, olives,
tomato, Swiss, havarti, provolone, or cheddar cheese.
9.95

❖ MEDITERRANEAN

Sun-dried tomatoes, kalamata olives, baby spinach, and
feta cheese. 8.75

❖ HAM & WHITE CHEDDAR

Ham and white cheddar cheese. 8.95

❖ HEALTH NUT

Egg whites, asparagus, and parmesan. 8.50

Favorites & Skillets

❖ MEXICAN SCRAMBLE

Pinto beans with two eggs scrambled, avocado,
cilantro, grilled tomato, chorizo, and pepperjack. 9.50

ORIGINAL EGGS BENEDICT

Poached eggs, pit ham, English muffin, and
hollandaise. 10.95

ALPENROSE SKILLET

Hash browns topped with two poached eggs, two
sausage patties, and swiss cheese. Served with
two buttermilk biscuits. 8.95

❖ GREEK SKILLET

Sautéed spinach, leeks, & green onion. Served with
two poached eggs, Fustini's garlic oil, and greek yogurt.
Finished with Turkish chili powder. 8.95

QUICHE LORRAINE

Traditional quiche with bacon, ham, and Swiss.
Served with a fruit cup. 8.75

BREAKFAST CROISSANT

Flaky croissant filled with scrambled eggs, bacon, and
melted cheddar cheese. Served with fruit cup. 7.95

❖ Indicates Gluten Free

More Alpen Favorites

❖ FRESH FRUIT PLATE

Served with plain or strawberry yogurt and muffin. 6.75

❖ ALPENROSE GRANOLA

Served with plain or strawberry yogurt and fresh seasonal fruit. 6.95 1/2 order 4.95

SWISS DELIGHT

Sausage, fried egg, and Swiss on a large English muffin. Served with a fruit cup. 7.25

FARMER'S BREAKFAST

Eggs cooked any style, your choice of bacon, sausage, or ham steak. Served with Yukon potatoes and choice of toast.

Two Eggs 6.95 / Three Eggs 7.50

❖ IRISH OATMEAL

Steel-cut oats served with brown sugar. 6.25

Add two: bananas, strawberries, raisins, or walnuts 1.50

Pancakes & Such

FRENCH TOAST

Texas Toast Plain or Almond egg batter. Served with choice of bacon, sausage, or ham.

7.50

BELGIAN WAFFLES

Hand-selected, fresh fruit and whipped cream.

Ask your server for today's selection. 7.95

❖ SIGNATURE PANCAKES

Served with a choice of bacon, sausage, or ham. 7.75

Choose between:

Buttermilk

Blueberry Lemon Glaze

Strawberries & Cream

❖ Gluten-Free

JOHNNY CAKES

Cornmeal and creamed corn pancake, fried in bacon drippings. Topped with Michigan applesauce. 8.75



Sides & Extras

CAPPUCCINO OR LATTE

Tall 2.60, Grande 3.60, or Venti 4.00

BAGEL AND CREAM CHEESE 2.25

ENGLISH MUFFIN 1.95

CINNAMON ROLL 2.75

BAKERY MUFFINS

Made fresh daily. Ask your server for today's selection and our **gluten-free** options. 2.35

ADD ON

One Egg / Pancake / Yukon Breakfast Potatoes
1.50 each

Two pieces of bacon, sausage, or ham 2.50

Gluten-free toast 1.00

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Starters

PEAR & GOAT CHEESE FOCACCIA

Focaccia with poached pears, goat cheese, and toasted walnuts. 8.95

CALAMARI

Calamari rings and tentacles dusted in seasoned flour, fried and served with remoulade sauce. 7.50

FIVE-CHEESE BREAD

French bread topped with a blend of five cheeses and herbs, toasted to perfection, served with a basil marinara sauce. 6.95

COCONUT SHRIMP

Deep-fried, served with horseradish marmalade. 10.95

MARYLAND CRAB CAKES

Fresh crab claw meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 11.95

❖ ASPARAGUS GRATINÉE

Asparagus and Neufchatel cheese baked and served with crisp sea salt pita chips. 8.50

Late Breakfast

Did you wake up a little late? No Problem. Served with fresh fruit.

BREAKFAST CROISSANT

Fresh-baked croissant stuffed with scrambled eggs, sliced bacon, and cheddar. 7.95

❖ AVOCADO FRITTATA

Sliced avocado and garden herb Boursin cheese. 8.95
Add bacon or smoked salmon. 1.95

QUICHE LORRAINE

Traditional quiche with bacon, ham, and Swiss. 8.75

❖ FARMER'S MARKET CRÊPES

Scrambled eggs, spinach, Havarti and mushrooms. Topped with marinated artichoke salad. 8.50

❖ MEXICAN SCRAMBLE

Pinto beans with two eggs scrambled, avocado, cilantro, grilled tomato, chorizo, and pepperjack. 9.50

SWISS DELIGHT

Sausage, fried egg, and Swiss on a large English muffin. 7.95

❖ Indicates Gluten Free

\$11.95 Lunch Buffet

Monday - Saturday 11:00am to 2:00pm.

Includes salad bar, fresh soup, two entrées, a starch, vegetables, breads, and a variety of desserts. Beverage not included in price of buffet and children (4-12) are 4.95

Soups

CHEF-INSPIRED SOUP

The finest seasonal ingredients prepared daily. Cup 3.95 / Bowl 5.95

❖ **FRENCH ONION**

Seven-onion soup, beef consommé, Swiss cheese, croutons, and haystack onions, baked golden brown in the oven. 5.95

❖ **AUSTRIAN STEAK GOULASH**

A hearty beef stew with onion, tomato, potato, and spicy paprika. Cup 3.95 / Bowl 5.95

FOREST MUSHROOM SOUP

Cream base soup with assorted mushroom blend. Cup 3.95 / Bowl 5.95

Entrée Salads

COCONUT SHRIMP SALAD

Coconut shrimp, on a bed of spinach, fresh seasonal fruit, and served with citrus vinaigrette. 14.95

❖ **CLASSIC WEDGE**

Iceberg lettuce wedge, vine ripe tomato, cherry smoked bacon, and Parmesan cookie. 12.50

❖ **CITRUS MARINATED CHICKEN**

Served on sliced tomatoes with red onion, radishes, cucumbers. With a cumin lime dressing. 13.50

❖ **GRILLED SALMON SALAD**

Mixed greens, cantaloupe, honeydew, watermelon with mint, lemon peel & cracked black pepper, honey dressing. 15.50

GRILLED ROMAINE

Maytag bleu cheese, cherry wood bacon, tomato, rustic croutons, and white balsamic vinaigrette. 12.95

❖ **CAPRESE SALAD**

Fresh mozzarella, tomatoes, and basil. Finished with Balsamic vinaigrette. 13.50

❖ **THE COBB SALAD**

Grilled chicken, bacon, avocado, tomato, bleu cheese, diced egg, over crisp iceberg lettuce. Served with Ranch dressing. 13.95

SPANISH SHRIMP SALAD

Roasted shrimp served with fresh vegetables, house croutons and a tomato and red pepper dressing. 14.95

❖ Indicates Gluten Free

Sandwiches

Includes choice of pickled red beets, potato salad, cole slaw, or French fries.

CHICKEN CAESAR WRAP

Caesar salad, crispy chicken, Parmesan cheese, and red onions in a tomato wrap. 8.75

CRAB MELT

Warm shrimp and crab salad on an English muffin with tomato and melted muenster cheese. 11.95

SALMON BURGER

Salmon patty, lettuce, and tomato on brioche bun with lemon aioli. 11.50

MONTE CRISTO

Thick cut bread, dipped in egg batter and griddled with ham, turkey, and swiss. 9.95

PRIME RIB FRENCH DIP

Slow-roasted, steak-sliced prime rib, served with Swiss cheese on a hoagie bun. Served with au jus. 13.95

SOFT CHICKEN TACOS

Mexican cheese, tomatoes, lettuce, onion, & cilantro. Served with Black Bean Salad. 8.50

BRATWURST "BURGER"

Bratwurst patty on pretzel bread with beer mustard and grilled onions. 8.95

BLT & A

Bacon, lettuce, tomato, and avocado. Served on croissant. 9.50

CHICKEN CROISSANT

Fresh house chicken salad, lettuce, and tomato, served on a flaky gourmet croissant. 8.75

CIABATTA VEGGIE MELT

White cheddar, onion jam, wilted spinach, and tomato. 7.95

ASPARAGUS TOAST

Grilled asparagus with fresh tomatoes, Boursin & Parmesan cheese, sea salt, and olive oil. Served-open face. 8.50

CLASSIC DELUXE BURGER

8oz. Angus chopped steak, cheddar or Swiss, lettuce, tomato, and onion. 9.95

TURKEY CLUB

Turkey breast, bacon, lettuce, tomato, and Havarti on pretzel bread, with a side of cranberry relish. 8.95

CHICKEN CORDON BLEU

Grilled chicken breast with ham and swiss on brioche bun. Served with Dijon mustard dressing. 9.95

Lunch Entrées

All entrées served with a Parmesan and herb roll.

FISH & CHIPS

Beer-battered cod fillets, served with fries and vinaigrette slaw. 13.95

❖ **TURKEY TENDERLOIN**

Bacon-wrapped turkey medallion, served with quinoa and seasonal vegetable medley. 14.95

❖ **WOOD FIRE-GRILLED SALMON**

Grilled salmon with cilantro risotto. Finished with mango citrus slaw. 16.50

JÄGER SCHNITZEL

Tender, seasoned pork loin cutlet, topped with bacon and wild mushroom demi-glacé. Served with spätzle and braised red cabbage. 14.95

SACCHETTI

Mushroom & cheese-filled pasta purses, topped with pesto cream sauce. 13.95

SLOW ROASTED MEATLOAF

Meatloaf with mushroom demi-glacé. Served with buttermilk mashed potatoes and fresh vegetables. 14.95

WIENER SCHNITZEL

Tender pork cutlet that is breaded and pan-fried to a golden finish. Served with spätzle and braised red cabbage. 16.50

❖ **PAN-FRIED WHITEFISH**

Whitefish with lemon garlic sauce. Served with roasted Yukon gold potatoes and vegetable. 16.95

THYME ROASTED CHICKEN

Roast chicken served with pan jus, cornbread stuffing, and vegetable. 15.50

❖ Indicates Gluten Free

Starters

CALAMARI

Calamari rings and tentacles dusted in seasoned flour, fried and served with remoulade sauce. 7.50

FRIED CHEESE RAVIOLI

Fried cheese ravioli finished with roasted red pepper aioli. 6.95

❖ **JUMBO SEA SCALLOPS**

Broiled diver scallops, wrapped in cherry wood-smoked bacon and served atop asparagus risotto. 12.95

COCONUT SHRIMP

Lightly dusted and deep-fried, served with horseradish marmalade. 10.95

SMALL PLATE SAMPLER

Asparagus Gratinée, Calamari, Cheese Ravioli, and Five-Cheese Bread. Enough for 4 to share. 21.95

FIVE-CHEESE BREAD

French bread topped with a blend of five cheeses and herbs, toasted to perfection, served with a basil marinara sauce. 6.95

❖ **ASPARAGUS GRATINÉE**

Asparagus and Neufchatel cheese baked and served with crisp sea salt pita chips. 8.50

PEAR & GOAT CHEESE FOCACCIA

Focaccia with poached pears, goat cheese, and toasted walnuts. 8.95

THE LUDWIG

Fresh, hand-made spaetzle dumplings sautéed with cherry wood bacon, spinach, and Swiss cheese. 7.50

FRIED ARTICHOKE HEARTS

Tempura-battered and deep-fried artichoke hearts, served with roasted garlic parmesan sauce. 8.95

MARYLAND CRAB CAKES

Fresh crab claw meat with the perfect mix of the finest ingredients. Served with a cucumber slaw. 11.95

Soups

CHEF-INSPIRED SOUP

The finest seasonal ingredients prepared fresh daily. Cup 3.95 / Bowl 5.95

❖ **FRENCH ONION**

Seven-onion soup, beef consommé, Swiss cheese, croutons, and haystack onions, baked golden brown. 5.95

❖ **AUSTRIAN STEAK GOULASH**

A hearty beef stew with onion, tomato, potato, and spicy paprika. Cup 3.95 / Bowl 5.95

FOREST MUSHROOM SOUP

Cream-based soup with assorted mushroom blend. Cup 3.95 / Bowl 5.95

Side Salads

❖ SUMMER SALAD

Seasonal fresh fruit with baby spinach, and raspberry vinaigrette. 5.95

❖ CLASSIC WEDGE

Iceberg lettuce, vine ripe tomato, cherry smoked bacon, & Parmesan cookie. 5.95

GRILLED ROMAINE

Bleu cheese, cherry wood bacon, tomato, croutons, & white balsamic vinaigrette. 5.95

❖ CAPRESE SALAD

Fresh mozzarella, tomatoes, and basil. Finished with Balsamic vinaigrette. 5.95

Entrée Salads

❖ COBB SALAD

Chicken, bacon, avocado, tomato, bleu cheese, diced egg, over iceberg lettuce. Served with Ranch dressing. 14.95

❖ GRILLED SALMON SALAD

Mixed greens, cantaloupe, honeydew, watermelon with mint, lemon peel & cracked black pepper, honey dressing. 16.50

COCONUT SHRIMP SALAD

Coconut shrimp, on a bed of spinach, fresh seasonal fruit, and served with citrus vinaigrette. 15.95

❖ CITRUS MARINATED CHICKEN

Served on sliced tomatoes with red onion, radishes, cucumbers. With a cumin lime dressing. 13.95

European Favorites

Add a side salad for 4.95

JÄGER SCHNITZEL

Pork cutlets topped with bacon mushroom sauce and served with braised red cabbage and spätzle. 19.95

WIENER SCHNITZEL

Pan-seared tender pork cutlet served with our house-made spätzle and braised red cabbage. 22.95

CHICKEN CORDON BLEU

Grilled chicken breast with ham and Swiss, finished in a Dijon mustard sauce. Served with roasted potatoes and seasonal vegetable. 18.95

❖ TUSCAN LAMB

Wood-grilled rack of lamb dressed with fresh oregano & roasted garlic chévre. Served with warm olive & roasted red pepper salad & house whipped potatoes. 26.50

❖ GRILLED TAFELSPITZ

Thin-sliced New York Strip. Served with horseradish cream sauce, spinach, and roasted potatoes. 23.50

❖ PORK PROVENCAL

Herb-roasted pork tenderloin, served with whipped potatoes, and seasonal vegetable. 18.95



From the Sea

Add a side salad for 4.95

❖ **WOOD FIRE-GRILLED SALMON**

Grilled salmon with cilantro risotto and finished with mango citrus slaw. 26.50

❖ **ALMOND-CRUSTED SCALLOPS**

Parmesan risotto, blueberry balsamic reduction, and summer vegetables. 24.95

❖ **LAKE SUPERIOR WHITEFISH**

Pan-fried with garlic lemon butter. Served with Yukon gold potatoes and vegetable du jour. 24.50

PAN-SEARED WALLEYE

Walleye fillet, breaded in cracker crumbs and Parmesan cheese. Served with whipped potatoes and fresh vegetable. 23.95

FISH & CHIPS

Beer-battered cod fillets, served with fries, and house-made vinaigrette slaw. 13.95

GREAT LAKES TIGER PERCH

Fresh perch, dusted in seasoned flour and sautéed. Served with roasted baby reds and vegetables. 25.95

Poultry

Add a side salad for 4.95

❖ **DUCK WITH MICHIGAN CHERRY SAUCE**

Maple Leaf Farm fresh duck breast served with roasted potatoes, and seasonal vegetables. 22.95

PARMESAN-CRUSTED CHICKEN BREAST

Pan-seared in olive oil and lemon. Served with basil marinara sauce, pasta, and vegetable. 16.95

THYME ROASTED CHICKEN

Roast chicken served with pan jus, cornbread stuffing, and vegetable. 15.50

❖ **TURKEY TENDERLION**

Bacon-wrapped turkey medallion, served with quinoa and seasonal vegetable medley. 16.95

❖ Indicates Gluten Free

Beef & Steaks

Seasonal vegetable and choice of potato. Add a salad for 4.95. Add Maytag Bleu Cheese Sauce, Béarnaise, Sautéed Button Mushrooms, or Battered Onion Rings for 1.95 each

❖ PETITE FILET

6 oz. hand-selected and trimmed, grilled over Michigan hardwood fire. 28.50

❖ RIB EYE STEAK

14 oz. hand-cut Delmonico grilled over Michigan hardwood fire. 28.95

❖ PARMESAN NEW YORK

12 oz. New York strip steak grilled, & crusted with Parmesan & Mediterranean seasoning, finished with flavored butter. 26.50

SLOW-ROASTED MEATLOAF

Meatloaf with mushroom demi-glace. Served with buttermilk mashed potatoes and fresh vegetables. 14.95

ALPEN DELUXE BURGER

8oz. Angus burger, cheddar or Swiss, lettuce, tomato, and onion. Served with fries. 11.95

❖ SIGNATURE ANGUS

PRIME RIB

Slow-roasted, midwestern, corn-fed beef. Holland Cut 10 oz. 24.95
Alpen Cut 14 oz. 28.95

Pastas

Add a side salad for 4.95

LOBSTER RAVIOLI

Lobster ravioli, served with citrus beurre blanc. 24.95

PENNE CARBONARA

Cream sauce with prosciutto and peas, over penne pasta. 16.50

LASAGNA BOLOGNESE

Beef, sausage, and tomato ragu. Layered with creamy ricotta and Italian herbs. 16.95

SACCHETTI

Mushroom and cheese-filled pasta purses, topped with pesto cream sauce. 16.50

JUMBO FLORENTINE RAVIOLI

Ravioli stuffed with spinach and ricotta, served with basil tomato sauce. 15.95

CHICKEN FETTUCCINE ALPINA

Fettuccine with chicken, green olives, sun-dried tomatoes, artichoke hearts, baby spinach, and a garlic pesto cream sauce. 16.95

❖ Indicates Gluten Free

KID'S BREAKFAST 3.95

(Includes kid cup beverage. Children 10 years and under Please. Served until 11:00 A.M.)

French Toast

Served with maple flavored syrup and bacon.

Mickey Mouse Pancakes

Plain, blueberry, or chocolate chip pancakes with slice of bacon.

Little Farmer's Breakfast

One scrambled egg, one slice of bacon, and one toast.

Kids Cheese Omelet

American cheese, two eggs, and toast.

KID'S LUNCH & DINNER 4.95

(Choice of fresh fruit, mashed potato, French fries, vegetables, or carrot sticks. Includes kid's drink.)

Corn Flake Chicken Tenders

Ranch or BBQ sauce.

Texas Toast Grilled Cheese

Served with American cheese and a pickle spear.

Pepperoni Or Cheese Pizza

7" personal size, soft crust cheese or pepperoni pizza.

Mac And Cheese

Traditional macaroni and cheese.

Mini Schnitzel

Pork cutlets breaded and pan fried.

Fettuccine Alfredo

Creamy Alfredo sauce tossed with fettuccine.

Fettuccine Marinara

House made marinara over fettuccine.

(Consuming raw or undercooked meats, poultry, or seafood may increase your risk of food-borne illness)



AlpenRose Signature Cocktails

GRAND SCRATCH MARGARITA

Sauza Añejo tequila, Grand Marnier, and fresh lime. Served "up" with salt. 7.95

BLUEBERRY CRUSH

Blueberries, Lemoncello, Stoli Blueberi, and lime sour. 7.50

MANGO MOJITO

Puréed mango, Ten Cane rum, lime, and fresh mint. 7.95

WATERMELON COSMO

Stoli Vanilla, fresh watermelon, triple sec, lime sour. Served up. 6.95

THREE BERRY COSMO

Stoli Blueberi, Chambord, lime sour, pomegranate, and cranberry. 7.50

HEMINGWAY DAIQUIRI

White rum, fresh lime juice, grapefruit juice, and maraschino liqueur. 6.95

STRAWBERRY MOJITO

Fresh strawberries, Ten Cane rum, lime, and fresh mint. 7.95

CLASSIC SIDECAR

VS Cognac, cointreau, and fresh lemon juice. 8.50

Bottled Beer

SAM ADAMS

ST. PAULI GIRL

ST. PAULI GIRL N/A

CORONA

HEINEKEN

WEIHENSTEPHANER HEFE

WEISSBIER

NEW HOLLAND FULL CIRCLE

STELLA ARTOIS

PILSNER URQUELL

AMSTEL LIGHT

BECKS

BECKS DARK

BUD / BUD LT

MGD 64

Draft Beer 20 oz.

\$5.95

SPATEN LAGER

HACKER-PSCHORR WEISSE

BELL'S OBERON

FOUNDER'S CENTENNIAL IPA

ARCADIA NUT BROWN ALE

HOFBRÄU MAIBOCK

Whites by the glass

Korbel Brut Sparkling - Sonoma, California	6.50
<i>Crisp, with a light citrus and fresh, pear-like note.</i>	
Kris Pinot Grigio – Italy	7.50/28
<i>Well structured with a lingering aromatic finish.</i>	
Georg Albrecht Riesling Spatlese - Germany	8.00/30
<i>Well-structured, crisp and fruity (late harvest).</i>	
Nobilo Sauvignon Blanc – New Zealand	8.25/31
<i>Crisp, well balanced, & full, with tropical fruit sweetness.</i>	
Green Hills Chardonnay – California	7.00/26
<i>No Oak. Tropical fruit with medium bodied texture.</i>	
Dry Creek Chenin Blanc – Sacramento, California	7.50/28
<i>Honey suckle, white peach, lemon, & minerality.</i>	
Acacia Chardonnay –Napa, California	8.50/32
<i>Lush peach & citrus, with creamy toasted oak finish.</i>	

Reds by the glass

Tamari Malbec – Mendoza, Argentina	8.00/30
<i>Medium body with ripe plum, caramel, & toffee.</i>	
Valckenburg Dornfelder - Germany	8.75/33
<i>Medium bodied, flavors of blackberry, and vanilla.</i>	
Tenuta Currezza Nerosso – Italy	9.75/38
<i>Zinfandel blend with aromas of black pepper and plum.</i>	
Hahn Pinot Noir –Monterey, California	8.50/32
<i>Black cherry, vanilla, & smooth, silky tannins.</i>	
Hedges CMS –Columbia Valley, Washington	7.25/29
<i>Cabernet, Merlot, & Syrah. Fruit forward & nicely balanced.</i>	
Raymond Field Blend – California	8.50/32
<i>Cabernet, Zinfandel, Syrah, &Merlot. Raspberry & cedar.</i>	
Sterling Cabernet Sauvignon Napa Valley, CA	13.00/52
<i>Flavors of black cherry, blackberry, raspberries, & coffee.</i>	

House Wine

Chardonnay, Piesporter,
Pinot Grigio, White Zinfandel,
Merlot, & Cabernet Sauvignon
6.00 GLASS / 23.00 BOTTLE

White Wine

Laurenz Gruner Veltliner —Kamptal, Austria	25
<i>Crisp, with hints of green apple & lime.</i>	
Joseph Mellot Sauvignon Blanc —Vin de Pays, France	24
<i>Clean & precise with ample fruit, to a long steely finish.</i>	
Dr. Fischer Riesling Kabinett —Mosel, Germany	39
<i>Crisp, apple-pear flavor; a clean elegance (earlier harvest).</i>	
Chateau des Karantes Blanc -Languedoc, France	44
<i>Very nice flavor of white fruits, peaches.</i>	
Two Princes Riesling —Nahe, Germany	31
<i>Delicate flavors of apricot and nectarine.</i>	
Carlos Basso Chardonnay – Mendoza, Argentina	29
<i>Aromas of apple and tropical fruits.</i>	
Joh Jos Prum Riesling – Mosel, Germany	45
<i>World renowned. Floral, elegant, & well balanced.</i>	
Fontana Candida Frascati – Rome, Italy	21
<i>Crisp and refreshing; floral perfume aromas.</i>	
Chateau Montelena Chardonnay —Napa, CA	69
<i>Guava, pineapple, & lichee. Complimented by sweet oak.</i>	
Sonoma Cutrer Chardonnay —Russian River, CA	44
<i>Lemon, pear, & apple. A market basket of complexity.</i>	
Trefethen Chardonnay —Napa, CA	56
<i>Legendary. Bountiful floral nose & classic lemon citrus.</i>	
Conundrum White Blend —Napa, CA	49
<i>Apricot, pear, & vanilla. Blend is a “family secret.”</i>	
Ferrari Carano Chardonnay —Sonoma, CA	38
<i>Graham cracker, honey, creamy marshmallow, & toasted oak.</i>	
Rombauer Carneros Chardonnay —Napa, CA	49
<i>“Creamy.” Melon & citrus, buttery & complex.</i>	
Ramey Chardonnay —Sonoma, CA	68
<i>Lively & ginger-laced orchard fruit flavors. “Suave.”</i>	

**Take any bottle “To Go”
and save 25% off list.**

American Reds

- Phelps Pinot Noir**—Columbia Gorge, OR 49
Earthy & supple with richness & balance.
- Seghesio Zinfandel** —Sonoma, CA 47
Dark, ripe cherry & silky mouth feel.
- Buehler Cabernet** —Napa Valley, CA 49
Black currant, licorice, & hint of smoke.
- Rosenblum Vintner's Cuvee Zinfandel**—CA 24
Medium bodied, with intense bright raspberry fruit.
- Bogle Phantom Blend** —Lodi, CA 38
Petite Syrah, Zinfandel, & Mourvedre. Blackberries & spice.
- Belle Glos Meiomi Pinot Noir** —Santa Maria, CA 36
Brown spice & sweet oak, layered into deep red fruit base, .
- Beau Vigne Juliet Cabernet** —Stag's Leap Napa, CA 89
Voluptuous texture, great balance, & layered finish.
- Franciscan Napa Cabernet**—Napa, CA 54
Supple tannins, chocolate, coffee, & cardamom.
- Caymus Cabernet** —Napa, CA 92
91 points Wine Spectator. Exuberant cherry, mocha, & strawberry.
- Soda Canyon Barrel Chaser Meritage** — 88
Napa, CA
Full expression of ripe black fruit, raspberry, & strawberry.
- Duckhorn Merlot**—Napa, CA 78
Soft, seductive, & exceptionally food friendly.
- Leonetti Merlot**— Walla Walla, WA 98
Potent bright red fruit, silky tannins, brilliant & complex finish.
- Paul Hobbs Russian River Pinot**— Sonoma, CA 76
Spice box & roasted herb. Good fruit. Subtle earthiness.
- Silver Oak Alexander Valley Cabernet**— 94
Sonoma, CA
Rich & full. Reminiscent of a superb berry cobbler.
- Airfield Estates Merlot** — Yakima Valley, WA 45
Aromas of cocoa, chocolate, tobacco, cassis.
- Chateau Ste Michelle Syrah**— Columbia Valley, WA 26
Broad, plum, berry and exotic spice aromas.

Reds Of the World

- Santa Giustina Bonarda** - Italy 26
A dry red from Northern Italy. Fresh and fruity.
- Chateau de Rully Premier**– France 43
100% Pinot Noir from Burgundy. Cherry & black currant.
- Barton & Guestier Beaujolais** – France 24
Light and fruity, with strawberry and red cherry flavors.
- Chapoutier Belleruche Cotes du Rhone**-France 29
Well structured. Morello cherries, herb, & black pepper.
- Antonin Rodet Chateau de Mercey** 41
– Mercurey, France
Grenache-Syrah; earthy flavors: cherry cranberries.
- Bertrand Pinot Noir Reserve** – France 34
Plenty of fruit and flavors of red berries.
- Carlos Basso Malbec Reservado**- Argentina 39
Plum, vanilla and chocolate from 8 months in oak.
- Folesano Goidesco Merlot**–Marzabotto, Italy 58
Merlot from the best Merlot vines in Northern Italy.
- Chateau des Karantes Diamant**– la Clape France 77
Syrah & Grenache. Velvety & spicy signature.
- Santa Giustina Cabernet/Merlot** – Bonarda, Italy 48
Cabernet-Merlot blend; full-bodied and earthy.
- Ricardo Santos Malbec**– Mendoza, Argentina 39
Reminiscent of dark cherries, plums, and chocolate.
- Lanciola Chianti Classico** – Tuscany, Italy 39
Sangiovese – Italy’s claim to fame, the pride of Tuscany.
- Carlos Basso Cabernet Reservado** – Argentina 42
Flavors of red berries, marmalade, and spice.
- Terre Di Sole Sangiovese**– Veneto, Italy 26
Silky, balanced, easy drinking, and very food friendly.
- Le Rouge des Karantes** – Languedoc, France 23
Aromas of red fruits and spices with a slight note of vanilla.
- Chateau des Karantes** – Languedoc, France 47
Toasted oak aging with notes of prune and brandy.

Sparkling Wines

- Emeri Sparkling Pink Moscato** – Italy 28
Turkish delight and ripe strawberry fruits.
- Asti Gionelli**- Italy 23
A touch of honey and melon. Sweet.
- Carra Pulcinella Prosecco Frizzante**– Italy 29
Fruity and floral flavors with a pleasant buttery perfume.
- M Lawrence Fizz Demi Sec** – Leelanau, MI 28
Fine bubbles. Soft, sweet, & pink