

# WINE LIST

## WHITE WINES

### *Italian*

*Flight \$8 (Choose 3)*

Soave - Alpha Zeta, Italy ..... \$7 / \$28  
Pinot Grigio - Santi Apostoli, Italy \$7 / \$28  
Muscat - Eos Canelli, Italy ..... \$8 / \$32  
Gavi - Picollo Ernesto, Italy..... \$9 / \$36

Pinot Grigio - Kris, Italy..... \$32

### *White Flights*

*Flight \$8 (Choose 3)*

Chardonnay - Alias, California ..... \$7 / \$28  
Chardonnay - Rutherford Ranch,  
Napa ..... \$9 / \$36  
Verdejo - Paso A Paso, Spain..... \$8 / \$32  
Sauv. Blanc - Cantaluna, Chile ..... \$7 / \$28  
Riesling - Pacific Rim, Wash..... \$7 / \$28  
Godello - Valdesil  
Montenovo, Spain ..... \$9 / \$36  
Viognier - Yalumba, Australia..... \$8 / \$32  
Bordeaux Blanc -  
Chateau-Haut Rian ..... \$8 / \$32

Rose - Crios, Spain ..... \$30  
Verdejo - Naia, Spain..... \$32  
Sauvignon Blanc-Babich, New Zealand \$36  
Chardonnay - Sebastiani, Sonoma ..... \$34  
Chardonnay - Miner, Napa ..... \$60

### *Sparkling*

Moscato Saracco..... \$32  
Anselmi Prosecco ..... \$7 / \$32  
Zardetto Split (187ml) ..... \$11

## RED WINES

### *Tour of Italy*

*Flight \$8 (Choose 3)*

Corvina, Alpha Zeta..... \$7 / \$28  
Sangiovese, Cassamatta..... \$8 / \$32  
Salice Salentino, Rocca Dei Mori .. \$8 / \$32  
Valpolicella, Lenotti ..... \$8 / \$32

Primitivo, Narkos ..... \$32  
Chianti, Coltibuono..... \$40  
Montepulciano, Aion ..... \$40  
Aglianico, Biscelgia Del Vulture ..... \$44  
Super Tuscan, Lagone..... \$44  
Super Tuscan, La Massa..... \$60  
Chianti, Casaloste Classico ..... \$55  
Chianti, Casaloste Classico Reserva ..... \$80  
Rippasa, Zenato ..... \$60  
Amarone Zenato ..... \$120  
Nebbiolo d' Alba, Prunotto ..... \$70  
Barbera D' Asti, Prunotto ..... \$40  
Barbera D' Alba, Vajra..... \$50  
Barbaresco, Prunotto ..... \$100  
Taurasi, Mastroberardino Radici..... \$120  
Barolo, Mauro Molino ..... \$75

# WINE LIST

## RED WINES (CONTINUED)

### **Pinot Noir**

*Flight \$10*

Leyda, Chile.....	\$9 / \$36
Sebastiani, Sonoma .....	\$10 / \$40
Kawarau, New Zealand .....	\$12 / \$48
Ramsay, North Coast .....	\$36
Wine By Joe, Oregon .....	\$48
Patty Green, Willamette Valley.....	\$50

### **Cabernet Sauvignon**

*Flight \$8*

Elsa Bianchi, Argentina .....	\$7 / \$28
Root One, Chile.....	\$8 / \$32
Sebastiani, Sonoma .....	\$10 / \$40
Ramsay, North Coast .....	\$36
Ben Marco, Argentina .....	\$45
Montford, Australia.....	\$55
Sebastiani, Alexander Valley .....	\$70
ZD, Napa.....	\$90
Cliff Lede 'Stags Leap', Napa.....	\$100

### **Malbec**

*Flight \$8*

Intimo, Chili.....	\$7 / \$28
Gozzo, Mendoza .....	\$8 / \$32
Catena, Mendoza .....	\$10 / \$40
Susana Balbo .....	\$50
Luca .....	\$60

### **Spanish**

*Flight \$8*

Monastrell, Tarima .....	\$7 / \$28
Garnacha, Borsao Monte Oton .....	\$8 / \$32
Tempranillo, Paso A Paso .....	\$8 / \$32
Priorat, Black Slate .....	\$44
Rioja, Izadi.....	\$44

### **Other Reds**

*Flight \$8 (Choose 3)*

Shiraz - 2 Up, Australia .....	\$9 / \$36
Zinfandel - 'FV' Old Vine,	
Paso Robles .....	\$9 / \$36
Pinotage - Ken Forrester "Petite" ...	\$7 / \$28
Carmenere - Root 1, Chile .....	\$8 / \$32
Merlot - Alias, California.....	\$7 / \$28
Chateau Haut - La Pereyre Bordeaux	
.....	\$9 / \$36
Grenache - Yalumba, Australia.....	\$36
Cotes Du Rhone, La Carrique.....	\$40
Syrah - Fess Parker, Santa Barbara .....	\$48
Zinfandel - 'FV' Biker, Paso Robles .....	\$55

*Domenic's*

BISTRO & WINE BAR

# FOUNT OF FESTIVITIES

## GIN BAR

### Poppy's Special

3 oz of Beefeater gin and 1 oz Dry Vermouth,  
stirred 29 times with three olives..... \$10

### Gin Fiz

2 oz Magellan gin, lemon, turbinado simple  
syrup, and soda water..... \$9

### Platinum Fiz

2 oz Hendricks gin, lime, lemon, egg whites,  
turbinado simple syrup, and soda water... \$10

### Head Turner

2 ½ oz Magellan gin, 1 oz Lillet, finished with  
lemon twist or olives..... \$11

### Iconoclastic Cucumber

2 ½ oz Hendricks gin muddled and garnished  
with cucumber..... \$11

### Cucumber Basil Collins

1 ½ oz Hendricks gin, lime, basil, cucumber,  
turbinado simple syrup and soda..... \$8.5

### Agent Rx

House made tonic with your choice of  
Hendricks gin or Magellan gin ..... \$8.5

### The Vesper

3 oz Bombay gin, 1 oz Ketel One vodka,  
½ oz Lillet and double lemon twist..... \$12

### Taming of the Shrew

2 oz Hendricks gin, ¾ oz Absinthe, lime, and  
mint ..... \$12

## MAKE YOU SAY WHAT

### D-plan Manhattan

2 oz Makers, 1 oz Sweet Vermouth,  
Dash-O-Grenadine, and Bitters..... \$9.5

### The Trinity

A snifter of Sambuca Molinari with shared  
attending of espresso ..... \$8

### Pimms Royal

1 oz of Pimms, 5 oz Prosecco, garnished with  
lemon, mint and orange ..... \$8

### Orange Juice Jone's

Muddled Orange, Orangecello, and Prosecco  
..... \$8

### Pama Limon

Pama Liquor, Limoncello and vodka..... \$11

### House Blood

Choice of jalapeño, or pepperoncini infused  
vodka, House made bloody mix..... \$7

# TAPAS AND TREATS

## MARTINIS

- The D<sup>3</sup>  
*Vodka served with three olives and lots of dirt*  
..... \$8
- Espresso-Tini  
*Smirnoff Vanilla, Kahlúa, dark cacao, cream,  
and a shot of espresso* ..... \$8
- The Chocolate Martini  
*Dark Cacao, Smirnoff Vanilla, and Bailey's...* \$8
- Teddy Bear  
*Crème de cacao, Rumpel Minze, Bailey's,  
and cream* ..... \$8
- Key-Lime Pie  
*Vanilla vodka, pineapple juice, lime juice, and  
cream* ..... \$8
- Apple-Tini  
*Vodka, Sour Apple Pucker and melon liqueur*  
..... \$8
- Lemon Drop  
*Citron vodka, triple sec, sour, served with a  
sugared rim* ..... \$8
- Pomegranatini  
*Vodka, pomegranate liqueur and triple sec*  
..... \$8
- Nuts & Berries  
*Black raspberry vodka, hazelnut liqueur and  
cream* ..... \$8
- Wedding Cake  
*Stoli Vanilla, pineapple juice and sugar* ..... \$8
- Hawaiian Punch  
*Strawberry vodka, amaretto, peach schnapps,  
orange juice, cranberry juice, and sour* ..... \$8

## TAPAS

*Served 11am to 6pm*

- Scallop Ceviche' Shooters  
*Lime juice, soy, jalapeño chili on fried  
wonton* ..... \$5.5
- Beef Carpaccio  
*Truffle oil, minced red onions, capers  
with toast points* ..... \$6.5
- Prosciutto Wrapped Dates  
*Herb chèvre and chives* ..... \$4.5
- Marinated Button Mushrooms  
*Sherry vinegar, thyme and dijon* ... \$3.5
- Olive Tapenade Compound Butter  
*Served with grilled bread* ..... \$3.5

## DESSERTS

- Chocolate Souffle ..... \$7
- Marscarpone Cheese Cake ..... \$7
- Special Dessert ..... \$7

*Domenic's*  
BISTRO & WINE BAR

# LIQUORS

## WHISKEY

---

Crown Royal.....	Premium
Jameson.....	Premium
Makers Mark.....	Premium
Bushmills.....	Premium
Knob Creek.....	\$8
Read Breast.....	\$8
Woodford Reserve.....	\$8
Basil Haydens.....	\$9
Bookers.....	\$12

## TEQUILA

---

Patron-Silver.....	\$8
Don Julio.....	\$9

## GIN

---

Bombay.....	Premium
Tangeray.....	Premium
Bombay- Sapphire.....	Super
Hendricks.....	\$8
Magellan.....	\$8

## VODKA

---

Grey Goose.....	\$8
Belvedere.....	\$8
Chopin.....	\$10
Ketel One.....	Premium

## SCOTCH

---

Chivas Regal.....	\$6
JW Black.....	\$8
Glenlivet.....	\$8
Glenfiddich.....	\$10
Talisker.....	\$10
Macallan 12yr.....	\$12
Oban.....	\$14
JW Green.....	\$14
Lagavulin.....	\$16

## CORDIALS

---

Sambuca.....	\$6
Limoncello.....	\$6
Orangecello.....	\$6
Remy Martin VS.....	\$7
Drambuie.....	\$8
Grand Marnier.....	\$9
Remy Martin VSOP.....	\$10

## OTHER LIQUORS

---

Pama.....	Premium
Frangelico.....	Super
Baileys.....	Premium
Kahlua.....	Premium
Grand Marnier.....	\$8
Cointreu.....	\$8
Campani.....	Premium

## BEERS

### IMPORTED DRAFT

Boddingtons.....	\$5.25
Stella .....	\$5.25
Guinness .....	\$5.25
Seasonal Handle.....	Market

### MICROBREW DRAFT

Easy Street Wheat .....	\$4
5 Barrel .....	\$4
90 Shilling.....	\$4
Cutthroat Porter .....	\$4
Seasonal Handle.....	Market
Rotating Handle.....	Market

### IMPORT BOTTLE

Newcastle.....	\$5
Heineken .....	\$5
Peroni.....	\$5
Corona.....	\$5
Corona Light .....	\$5

### DOMESTIC BOTTLE

Bud .....	\$3.75
Bud Light.....	\$3.75
Coors .....	\$3.75
Coors Light.....	\$3.75
Miller Lite.....	\$3.75
Miller High Life.....	\$3.75
Michelob Ultra.....	\$3.75
O'Doul's Amber (non-alcoholic) ..	\$3.75

### MICROBREW BOTTLE

Fat Tire .....	\$4
Sunshine Wheat .....	\$4
Seasonal Selection .....	Market

### HAPPY HOUR

#### Monday – Friday 4pm-6pm

\$3 Drafts

*(Easy St, 5 Barrel, 90 Shilling)*

\$3 Domestic Bottles

\$4 Call Drinks

\$5 Martinis

\$2 Off Wine by the Glass

Domenic's

BISTRO & WINE BAR