

White Wine

Kendall-Jackson Vintner's Reserve 2006

Chardonnay

A balanced wine with aromas of peach and toast and vibrant flavors of apples and tropical fruit

Glass: \$8.00

Bottle: \$ 38.00

Chateau Sainte Michelle 2006

Chardonnay

A harmony of apples, citrus, and subtle oak integrated through barrel aging

Glass: \$7.00

Bottle: \$33.00

Banfi Fumaio 2007

Chardonnay & Sauvignon Blanc

A light straw colored well-rounded blend with passion fruit notes and a zesty finish

Glass: \$7.00

Bottle: \$33.00

Cavit Collection 2007

Pinot Grigio

Elegant, crisp and light, with delicate nuances of fruit

Glass: \$8.00

Bottle: \$38.00

Charles Krug 2008

Sauvignon Blanc

Amazingly smooth 100% Sauvignon Blanc with a bright vanilla finish

Glass: \$9.00

Bottle: \$43.00

Anselmi 2008

San Vincenzo

A blend of 80% Garganega, 15% Chardonnay and 5% Soave Trebbiano this medium bodied Northern Italian white has grapefruit notes and hints of hazlenut

Glass: \$8.00

Bottle: \$38.00

Citra Terre Di Chieti 2006

Chardonnay

Crisp, graceful apple and pear in this Abruzzi wine from the region of Max's Family origins

Glass:\$6.00

Bottle: \$27.00

House White

Glass: \$5.00 Bottle: \$22.00

Red Wine

Sebastiani 2004

Merlot

A big wine softened with oak and blending.

Glass: \$10.00

Bottle: \$48.00

Liberty School 2005

Cabernet Sauvignon

A wonderful red, bursting flavors of cherries and blackberries

Glass: \$8.00

Bottle: \$ 38.00

Chateau Sainte Michelle 2006

Cabernet Sauvignon

A light red, with notes of cassis and hints of earthy tobacco

Glass: \$9.00

Bottle: \$ 43.00

Cline Ancient Vines 2006

Zinfandel

A decadent, fruit driven wine with lush texture and concentrated blackberry and black cherry flavors

Glass: \$8.00

Bottle: \$38.00

Cecchi 2006

Chianti Classico

Dry with ripe fruit flavors when young and matures into a wine of velvety warm delicacy.

A perfect match for hearty fare, from pasta to roasted meats

Glass: \$8.00

Bottle: \$38.00

Avalon 2007

Cabernet Sauvignon

A Napa Valley red with juicy black fruit, soothing dark chocolate and cherry pie nuances

Glass: \$9.00

Bottle: \$43.00

Luigi Bosca 2006

Pinot Noir of Argentina

Brilliant flavors of red cherry; clean, fresh, fruity and velvety that is full of aromas of red fruit, chocolate, and violets

Glass: \$11.00

Bottle: \$53.00

Ruvei Barbara d'Alba 2005

Barolo

Aged for six months in oak barrels to enhance the wine's rich bouquet

Glass: \$8.00

Bottle: \$38.00

Citra Terre Di Chieti 2007

Sangiovese

A smooth, medium bodied red with appealing floral bouquet from Abruzzi the region Of Max's family origins

Glass: \$6.00

Bottle: \$27.00

House Red

Glass: \$5.00 Bottle: \$22.00

Mexican Coffee

Coffee, with sugared rim
1 ¼ oz Patron Tequila
½ oz Kahlua
Topped with Whipped Cream

The Grinch

Hot Chocolate
1 ¼ oz Rumplemintz
Topped with Whipped Cream and Green Cream De Mynth

Italian Chocolate Almond

Hot Chocolate
1 ¼ Di Sarrono Ammeretto
½ Vodka
Topped with Whipped Cream

Hot Apple Pie

Hot Apple Cider
1 ¼ oz Tuaca Liqueur
Served with a Cinnamon Stick

Irish Coffee

Coffee, with sugared rim
1 ¼ Jameson Irish Whiskey
½ oz Bailey's Irish Cream
Topped with Whipped Cream

(also try the **Nutty Irish Coffee** trade Jameson for Frangelico, a hazelnut liqueur)