



## WINES BY THE BOTTLE

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Jermann, Pinot Grigio, Friuli-Venezia	\$57
Antinori, "Tignanello," Toscana	\$145
Bertani, Villa Arvede, Amarone, Veneto	\$86
Col D'Orcia, Brunello di Montalcino	\$90
Col D'Orcia, Rosso di Montalcino	\$59
Fontanafredda, Barolo	\$86
Gaja, Promis, Toscana	\$99
Matane, "Manduria," Primitivo, Puglia	\$54
Parusso, Langhe Nebbiolo, Piemonte	\$55
Rocca delle Macie, Chianti Classico, Riserva	\$47
Ruffino, "Ducale Oro," Chianti Classico, Gran Selezione	\$76
Santadi, "Shardana," Sardegna	\$68

## DOMESTIC BEER

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Budweiser	\$3.00
Bud Light	\$3.00
Michelob Ultra	\$3.00
Yuengling	\$3.00

## CRAFT BEER & IMPORTS

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Chattanooga Brewing Co., Chickbock Lager	\$4.00
Dogfish Head, 90 Minute IPA (9% ABV)	\$6.50
Einstock Icelandic White Ale	\$6.00
Highland Black Mocha Stout	\$4.00
Lagunitas IPA	\$4.00
Mantra, Battleground Farmhouse Ale	\$4.00
Nebraska Brewing Co., West Coast IPA	\$4.00
New Belgian Fat Tire	\$4.00
Peroni Nastro Azzurro	\$4.00
Sam Adam's Boston Lager	\$4.00
Sam Adam's Seasonal	\$4.00
The Duck Rabbit, Milk Stout	\$4.00
Yazoo Pale Ale	\$4.00
Yee-Haw Scottish Ale (5% ABV)	\$4.50

## GLUTEN-FREE BEER

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Omission Pale Ale	\$4.50
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## WHITE WINE SELECTIONS

	GLASS	BOTTLE
<b>Cavit, Riesling, Trentino</b> Fresh and lively with vibrant flavors of peach and apricot	\$6 <sup>50</sup>	\$26 <sup>00</sup>
<b>Villa Antinori, White Blend, Toscana</b> A crisp, Tuscan blend of Trebbiano and Malvasia, with a slightly oily texture and citrus flavors that pair wonderfully with food	\$8 <sup>00</sup>	\$32 <sup>00</sup>
<b>Santadi, "Villa Solais," Vermentino di Sardegna</b> The crisp, slightly herbal, pear-like characteristics of Vermentino are balanced with a small amount of the heavier melon and honey flavors of the Nuragus grape, adding a creamy weightiness and richness	\$8 <sup>25</sup>	\$33 <sup>00</sup>
<b>Bottega Vinaia, Pinot Grigio, Trentino</b> Fresh, dry and flavorful with a firm structure leading into a lingering finish	\$9 <sup>50</sup>	\$38 <sup>00</sup>
<b>Andrian, "Somereeto," Chardonnay, Alto Adige</b> Nuances of ripe bananas and tropical fruits. Dry, medium-bodied, harmonious and very persistent	\$9 <sup>00</sup>	\$36 <sup>00</sup>
<b>Feliciana, Turbiana, Lugana, Lombardia</b> With notes of white flowers, lush pears and just a hint of hazelnut, this wine takes you away to the picturesque Lake Garda in Northern Italy, where the grapes that make this wine are grown	\$9 <sup>00</sup>	\$36 <sup>00</sup>
<b>Rocca delle Macie, "Moonlite," Toscana</b> A blended wine consisting of Chardonnay, Vermentino and Pinot Grigio, this light white has a bouquet of white flowers, citrus and a hints of flinty minerality	\$7 <sup>00</sup>	\$28 <sup>00</sup>
<b>Gran Passione, Gavi, Piemonte</b> The town of Gavi has become famous for the excellence of their white wine. An intense expression of green fruit and rich character	\$6 <sup>75</sup>	\$27 <sup>00</sup>
<b>Santa Cristina, White Blend, Umbria</b> A pale wine made from Grechetto and Procanico grapes, intense in aroma with notes of orange flowers and sweet spices	\$8 <sup>00</sup>	\$32 <sup>00</sup>
<b>Citra, Chardonnay, Abruzzo</b> Stainless steel fermentation produces a crisp chardonnay with a zesty acidity while maintaining the varietal's fresh fruit flavors of green apple and pear	\$7 <sup>75</sup>	\$31 <sup>00</sup>
<b>MandraRossa, Fiano, Sicilia</b> At cooler temperatures fiano shows a lemony crispness that opens up to lemon blossoms and cream; as it warms up the wine develops a deceptive sweetness with rich aromas of orange peel and pineapple cake	\$6 <sup>75</sup>	\$27 <sup>00</sup>
<b>Mondoro, Asti, Piemonte</b> A super-premium sparkling from Asti, the village in Piedmont most known for producing quality moscato wines, Mondoro has won more gold medals for taste and quality than any other Italian sparkling wine	\$10 <sup>00</sup>	\$40 <sup>00</sup>
<b>Lamarca, Prosecco, Veneto</b> A fruitful sparkling wine with notes of white peach and honeysuckle	\$7 <sup>00</sup>	\$28 <sup>00</sup>
<b>Feudi, Falanghina, Campania</b> A medium-bodied wine with elegant, intense aromas of apple, banana, and pineapple with hints of white flowers	\$8 <sup>25</sup>	\$33 <sup>00</sup>
<b>Santi, "Infinito," Rosé, Bardolino Chiaretto</b> A fruity, well balanced Rosé with bright, aromatic notes of ripe strawberries, wild cherries and black currants	\$7 <sup>50</sup>	\$30 <sup>00</sup>

## RED WINE SELECTIONS

<b>Roscatò, Sweet Red, Lombardia</b> Made from three native grape varieties of Lombardy—Croatina, Teroldego and Lagrein—this deliciously sweet, slightly effervescent red is a great pairing with spicy dishes	\$7 <sup>75</sup>	\$31 <sup>00</sup>
<b>Goosebump, Sicilia</b> A slightly sweet red blend, predominately Nero d'Avola, rich with jammy, dark fruits and a velvety texture	\$7 <sup>50</sup>	\$30 <sup>00</sup>
<b>Stemmari, Pinot Noir, Sicilia</b> A warm weather Sicilian Pinot shows fresh, mixed berry aroma and bright, clean finish	\$7 <sup>75</sup>	\$31 <sup>00</sup>
<b>Rocca delle Macie, "Sasyr," Toscana</b> 60% Sangiovese and 40% Syrah, smooth with a good structure and a persistent finish	\$8 <sup>25</sup>	\$33 <sup>00</sup>
<b>Renzo Masi, Chianti Riserva, Toscana</b> The smooth, mellow feel of an aged Chianti, laced with black cherry and warm spices	\$8 <sup>25</sup>	\$33 <sup>00</sup>
<b>Santa Cristina, Chianti Superiore, Toscana</b> The Santa Cristina Winery has been producing highly-acclaimed Chianti since 1946; their Superiore, aged for a year before release, displays bright cherry and cola aromas with the smooth vanilla tinge of French oak	\$9 <sup>00</sup>	\$36 <sup>00</sup>
<b>Quattro Mani, Montepulciano d'Abruzzo</b> Soft, easy-drinking wine with an abundance of fruit and long finish	\$7 <sup>75</sup>	\$31 <sup>00</sup>
<b>Scala, Gaglioppo, Cirò Rosso Classico Superiore</b> Ruby red in color, this wine is full of fresh red fruit notes and hints of roses. This same wine was used by the Ancient Olympic Athletes to toast the pagan gods of Greece	\$7 <sup>50</sup>	\$30 <sup>00</sup>
<b>Unparalleled, Red Blend, Toscana</b> The sweetness of fresh red raspberry and cherry pairs with mouth-watering acidity and ripe tannins; a high-end wine, yet approachable. Definitely a crowd-pleaser.	\$8 <sup>25</sup>	\$33 <sup>00</sup>
<b>Tenuta Cocci Grifoni, "Tellus," Marche</b> The juicy, local grape Montepulciano is blended with Cabernet Sauvignon and Merlot to create a full-bodied wine; earthy, dense with luscious pomegranate and hints of roasted chocolate	\$8 <sup>50</sup>	\$34 <sup>00</sup>
<b>Gran Passione, Red Blend, Veneto</b> Beautifully rich, ripe red and black fruit flavors complement the weighty mouthfeel of this Valpolicella blend of Corvina, Rondinella, and Molinara grapes	\$6 <sup>75</sup>	\$27 <sup>00</sup>
<b>Stemmari, Cabernet Sauvignon, Sicilia</b> 100% Cabernet aged for a year in small barrels before release; spiced fruit with delicate tannins	\$7 <sup>75</sup>	\$31 <sup>00</sup>
<b>Tenuta Curezza, "Nerosso," Apuglia</b> A blockbuster red blend of the ancient Puglian varieties of Primitivo, Negroamaro, Malvasia Nera and Uva di Troia; the rich, dark fruit flavors complement a full body with a velvety texture in this beautiful wine from Southern Italy	\$8 <sup>75</sup>	\$35 <sup>00</sup>
<b>Zenato, "Alanera," Veronesse Rosso</b> Made in the appassimento (dried grapes) method, this wine smells of fresh cherries, coffee and sweet tobacco, which is supported by fresh acidity and soft tannins	\$9 <sup>00</sup>	\$36 <sup>00</sup>