

# BUBBLY

ZARDETTO PROSECCO 187ml (Italy)	9
SCHRAMSBERG BLANC DE BLANC 375ml (U.S.)	36
VERDI SPUMANTE (Italy) 6gl	20
DIBON DEMI SEC (Spain) 9gl	30
LUCIEN ALBRECHT CREMANT D'ALSACE (France)	36
SHINGLEBACK "BLACK BUBBLES" SPARKLING SHIRAZ (Australia)	50

# PORTS & DESSERT WINES

CAMPBELL'S RUTHERGLEN TOKAY (Australia)	10
MACULAN DINDARELLO MUSCAT (Italy)	18
BLANDY'S RICH MADERA (Portugal)	7
LION'S PEAK CABERNET PORT (U.S.)	12
DOWS 20 YEAR TAWNY PORT (Portugal)	15

# REFRESHING ALTERNATIVES

GUARANÁ exotic soft drink made from rain forest fruit	2.5
PELLEGRINO SPARKLING WATER	5
PANNA SPRING WATER	5
FRESH SQUEEZED LEMONADE	3.5
FRESH SQUEEZED LIMEADE	3.5
FRESH SQUEEZED STRAWBERRY LEMONADE	4.5

1/22



ALL OF OUR  
BEERS AND WINES  
ARE AVAILABLE TO-GO  
AT 20% OFF THE LIST

Sérgio's SARA VÁ

# DRINK MENU

## CAIPIRINHA

the national drink of Brazil, Cachaça 5l with fresh crushed limes and sugar 7.25  
with **Leblon Cachaça** 9.5  
**CAIPIROSKA**, made with vodka 7.25

## MOJITO

aromatic fresh mint crushed with lime and rum, a great Cuban classic 7.25  
with **Oronoco Brazilian Rum** 10

## COPA KISS

fresh strawberries, lemon, and vodka 7.5

## MARGARITA

tequila, Cointreau, fresh lime, salt rim; or try a **CAIPIRITA**, made with cachaça glass 7.25 / pitcher 29

## PASSION BUBBLES

sparkling wine with passion fruit 7

## SANGRIA

red wine with fresh lemon, orange, and a hint of sugar, **WHITE SANGRIA**, glass 7.25 / pitcher 29

# BEER SELECTION

PALMA LOUCA (Brasil)	5
XINGU BLACK BEER (Brasil)	5
EISENBahn SMOKED LAGER (Brasil)	6
EISENBahn WHEAT DOUBLEBOCK (Brasil)	6
EISENBahn S. AMERICAN PALE ALE (Brasil)	6
SAPPORO 22 oz. (Japan)	8
MILLER LITE (Wisconsin)	5
HEINEKEN (Holland)	5
GLBC DORTMUNDER GOLD (Cleveland)	4.5
DOGFISH HEAD 60 MINUTE IPA (Delaware)	6
ROGUE HAZELNUT BROWN ALE Pint (Oregon)	8
LINDEMANS FRAMBOISE (Belgium)	7
GUINNESS Draught Can (Ireland)	6
CLAUSTHAULER N/A (Germany)	4

## BRIGHT, CRISP WHITES

delicate and refreshing, from very dry to mildly sweet. Bright fruit flavors and a crisp finish make them a perfect match with the bold flavors of many of our first courses and salads.

<b>RAIMAT ALBARINO</b> (Spain)	6	24
MASI MASIANCO PINOT GRIGIO (Italy)		32
GIRARD SAUVIGNON BLANC (Napa Valley)		33
FERRARI CARANO FUMÉ BLANC (Sonoma Co.)		35
TORRICINO GRECO di TUFO (Italy)		40
FIDDLEHEAD "GOOSEBURY" SAUVIGNON BLANC (Santa Ynez Valley)		65

## LUSH FRUIT WHITES

although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu.

<b>CHARLES KRUG SAUVIGNON BLANC</b> (Napa Valley)		
	9.5	38
<b>DR. LOOSEN RIESLING KABINETT</b> (Germany)	10	40
CLEAN SLATE RIESLING (Germany)		24
SUSANA BALBO TORRONTES (Argentina)		30
PICOLLO ERNESTO GAVI di GAVI (Italy)		30
COSENTINO "THE NOVELIST" SEMILLON BLEND (Napa Valley)		30
WHITEHAVEN SAUVIGNON BLANC (New Zealand)		38
CONO SUR "20 BARRELL" SAUVIGNON BLANC (Chile)		37

## RICH, FULL WHITES

rich full texture, layers of complexity and some oak overtones, allow these wines to stand up to the opulent flavors of our varied main course offerings.

<b>D'ARENBERG "STUMP JUMP" CHARDONNAY</b> (Australia)	7	28
<b>MATETIC EQ ORGANIC CHARDONNAY</b> (Chile)	12	48
JEAN CLAUDE BOUGRIER VOUVRAY (France)		30
VEGA SINDOA CHARDONNAY (Spain)		35
HOOK & LADDER GEWURTRAMINER (Russian River)		36
GUSTAVE LORENTZ PINOT GRIS (France)		38
GIRARD RUSSIAN RIVER CHARDONNAY (Napa Valley)		43
DOMAINE DROUHIN "ARTHUR" CHARDONNAY (Oregon)		60

## MELLOW REDS

these fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will pair well with poultry and lighter-flavor meats.

<b>TERRA ANDINA CARMENÈRE</b> (Chile)	6	24
<b>URBAN RIBERA TEMPRANILLO</b> (Spain)	9	36
<b>SAURUS MALBEC</b> (Patagonia)	9	36
TERRA ANDINA PINOT NOIR (Chile)		26
ORTMAN VINEYARDS RHÔNE BLEND (San Luis Obispo Co.)		40
PICKET FENCE PINOT NOIR (Sonoma Co.)		60
LORING WINE CO. PINOT NOIR (Santa Barbara Co.)		75

## FULL, ROUND REDS

these wines with dark berry flavors and supple textures make a lively contribution to a meal without overshadowing the food.

<b>LAS ROCAS GARNACHA</b> (Spain)	6	24
<b>MATETIC CORALILLO MERLOT</b> (Chile)	9.5	38
FAIRVALLEY PINOTAGE (S. Africa)		22
MICHAEL POZZAN SYRAH (Sonoma Co.)		32
IRONY MERLOT (Napa Valley)		34
CAN BLAU MAZUELO (Spain)		40
KOKOMO ZINFANDEL (Sonoma Co.)		42

## BIG, BOLD REDS

rich berry fruit, firm tannins and layers of complexity make these wines a wonderful match with any of our full-flavored meat and seafood dishes.

<b>TRENTADUE "OLD PATCH RED" ZINFANDEL BLEND</b> (Sonoma Co.)	9	36
<b>NORMAN VINEYARDS "CONQUEST" CABERNET SAUVIGNON</b> (Paso Robles)	12	48
VERTEX CUVÉE BLEND (Napa Valley)		36
LA PLAYA CABERNET SAUVIGNON/CARMENÈRE (Chile)		36
GLEN CARLOU GRAND CLASSIQUE (S. Africa)		42
FERRARI CARANO MERLOT (Sonoma Co.)		52
GIRARD PETIT SIRAH (Napa Valley)		60
GLEN CARLOU "GRAVEL QUARRY" CABERNET SAUVIGNON (S. Africa)		70