

breakfast

le petit déjeuner

- bloomington bagel company bagels
 - preserves, plain & veggie cream cheese & butter\$4
 - gravlax, preserves, plain & veggie cream cheese & butter\$7.5
- old fashioned buttermilk biscuits ..\$9.5/dozen
 - with butter & preserves
- giant cinnamon rolls with raisins.....\$36/dozen
- sticky buns\$24/dozen
- fruit turnovers\$24/dozen
- coffee cake
 - chocolate apricot [16 slices]\$36
 - cinnamon swirl [16 slices]\$28
 - blueberry swirl [16 slices]\$28
 - old fashioned crumb [24 squares]\$36
- chocolate croissant\$36/dozen

muffins

per dozen – available in full size & minis

- blueberry\$18/\$9
- chocolate chip\$18/\$9
- corn [full size only]
 - traditional\$12
 - southwestern\$13
- cranberry orange\$18/\$9
- double chocolate chip\$18/\$9
- lemon poppy seed\$18/\$9
- morning glory\$18/\$9
- oatmeal raisin\$18/\$9
- pumpkin spice\$18/\$9
- whole wheat\$18/\$9
- assorted mini muffins\$9

breakfast cont'd

light & fresh

- fresh cut fruits\$3
- whole organic fruits\$5
- yogurt with house granola & berries\$7
- housemade sesame granola bars\$3
- UGo bars – locally made\$36/dozen
- house granola by the pound\$13
- oatmeal\$7
 - steel cut oats with dried fruit, raisins, blueberries, cranberries, strawberries, walnuts, brown sugar, butter & milk

savory breakfast pastries

- ham & cheese croissants\$36/dozen
- bacon & egg croissants\$36/dozen
- spinach & cheese croissants\$36/dozen
- breakfast galettes\$4
 - ham, egg & gruyere
 - chorizo, egg & cotija
 - mushroom, egg & chevre
 - roasted veggies, egg & cheddar

scones

per dozen – available in full size & minis

- apricot almond\$15/ \$9
- cinnamon\$12/\$9
- rich chocolate chip\$15/\$9
- traditional currant\$12/\$9
- assorted mini scones\$9

breakfast cont'd

hot breakfast

per portion

- old fashioned buttermilk biscuits & sausage gravy\$4
 - mushroom gravy available upon request
- quiche [per quiche, serves 12]
 - asparagus & swiss\$4.5
 - lorraine [bacon & gruyere]\$4.5
- baked eggs with spinach & feta\$4
- breakfast casserole
 - breakfast sausage & cheese\$4.5
 - cheese\$4
 - spinach, sundried tomato & cheese\$4.5
- scrambled eggs\$3.5
- scrambled egg bites
 - bacon\$26/dozen
 - sausage\$26/dozen
 - veggie\$24/dozen
- bacon [3 pieces per serving]\$4.5
- breakfast sausage [3 links per serving]\$4.5
- herb-roasted baby potatoes\$3
- grits\$2.5

lunch

chilled sandwiches

- country ham sandwich\$7.25
 - with gruyere & big stone stout mustard on rye
- roast beef sandwich\$7.5
 - with arugula, roasted red pepper & gorgonzola on baguette
- roast turkey sandwich\$7.25
 - with cucumber, spinach, provolone & chipotle aioli on whole wheat
- turkey & brie sandwich\$7.5
 - with cranberry mostarda on baguette
- harissa hummus sandwich\$6.5
 - with tomato, cucumber, spinach & feta on farm bread
- roasted beets sandwich\$6.5
 - pickled red onion & sunflower nuts on whole wheat
- white bean spread sandwich\$7
 - with spinach, sunflower seeds, pickled red onion & grana padano on baguette

chilled wraps

- roast beef wrap\$8
 - with arugula, roasted red pepper & gorgonzola in a tortilla
- roast turkey salad wrap\$7.5
 - with grape, dried cranberry, fresh red pepper & pecans in a tortilla
- curried chicken salad wrap\$7.5
 - with apple, celery, cashew & bibb lettuce in a tortilla
- roasted portobello wrap\$7
 - with spinach, red onion, roasted red pepper, swiss & basil aioli in a tortilla
- harissa hummus wrap\$7
 - with tomato, cucumber, spinach & feta in a tortilla

boxed lunches

add \$4.5 to any chilled sandwich or wrap

comes packed in a recycled, compostable, labeled box with a bag of Miss Vickie's chips, fresh cut fruit & a fresh baked cookie or bar cookie

lunch cont'd

hot pressed sandwiches

- muffaletta\$8
 - with salami, ham, olive relish & provolone on baguette
- classic italian beef\$8.5
 - with au jus & spicy pickled pepper on italian bread
- mediterranean roasted vegetable\$7
 - zucchini, onion, sunflower nuts, muhammara & provolone on rye
- gruyere cheese\$7
 - with caramelized onion relish on farm bread
- taleggio cheese\$7
 - with pear, arugula & honey on baguette

served with tomatillo & rojo salsas, & sour cream

- roast chicken quesadilla\$6.5
 - with queso & pickled red onion
- black bean quesadilla\$6
 - with queso & pickled red onion
- garlic & kale quesadilla\$6
 - with queso & pickled red onion,

sandwich bar

- build-your-own sandwich bar\$9.25 includes:
 - choice of one:
 - curried chicken salad, roast turkey salad
 - choice of two:
 - country ham, roast turkey, roast beef
 - assorted cheese slices, assorted rolls & breads, lettuce, tomato, red onion, mustard & mayo

soups & salads

hot soups

per portion

- creamy apple & celery root\$3.25
- cream of broccoli\$3.25
- creamy butternut squash\$3.25
- creamy watercress\$3.25
- potato leek\$3.25
- tomato ginger\$3.25
- french lentil\$3.25
- oyster bisque\$4
- smoked pork, sausage & shrimp gumbo\$7

chilled soups

per portion

- cucumber melon\$3.25
- gazpacho\$3.25
- vichyssoise\$3.25

salads

per portion

- house salad\$4.5
 - with iceberg lettuce, carrot ribbons, grape tomato, cucumber & choice of dressing
- strawberry & arugula salad\$7
 - with red onion, almonds, feta & balsamic vinaigrette
- baby greens salad\$6.5
 - with capriole chevre, seasonal vegetables & tomato vinaigrette
- california cobb salad\$7.5
 - with bibb lettuce, chicken, pancetta, avocado, hard cooked egg, gorgonzola & garlic confit vinaigrette
- frisee salad\$7.5
 - with apple, celery root, walnuts & creamy mustard vinaigrette
- arugula salad\$7.5
 - shaved fennel, blood orange, marcona almonds, shaved pecorino & honey lavender vinaigrette

hors d'oeuvre

hors d'oeuvre platters

per portion

- lennie's spinach artichoke torta with crackers & roma relish
 - small [serves approximately 30]\$66
 - large [serve approximately 60]\$132
- fresh cut fruits\$3
- marinated mixed olives\$2.5
- spiced nuts\$2.5
- crudités\$4.5
 - with remoulade & creamy blue cheese
- crudités & pita points\$3
 - with hummus & tapenade
- pita & spreads\$4.5
 - choose two: baba ganoush, hummus, white bean spread & tapenade
- artisanal cheeses & crackers\$7
- charcuterie, cheeses & crackers\$8
- charcuterie & crackers\$7
- seasonal vegetable antipasto\$4
- shrimp & fish ceviche with fried plantains ...\$8

- house cured salmon\$8
 - with lavosh, egg, pickled red onion, tomato, capers & crème fraiche
- caribbean style crab & mango salad with fried plantains\$8

hors d'oeuvre by the dozen

- chilled shrimp\$30
 - with lemon, cocktail sauce & remoulade
- goat cheese & fig jam crostini\$9
- tapenade & herb goat cheese crostini\$8
- bite sized buttermilk biscuits with country ham & dijonaise\$12
- bite sized buttermilk biscuits with pimento cheese\$11
- crab salad filled gougeres\$24
- curried chicken salad filled gougeres\$24
- gruyere gougeres\$10
- bruschetta [summer seasonal]\$15
- caprese bites [summer seasonal]\$18

hors d'oeuvre cont'd

hors d'oeuvre by the dozen

hot

- arepitas\$22
 - with chimichurri sauce
- fried chicken tenders\$26
 - with bbq sauce or ranch
- buffalo style chicken wings\$20
 - with celery & blue cheese or ranch dip
- mini turkey pot pies\$26
- herbed sausage pastry bites\$10
- savory mushroom pastry bites\$9
- pulled pork sliders\$26
 - with apple ale bbq sauce
- dry rub pork ribs\$20
 - with apple ale bbq sauce
- crab cakes\$30
 - with remoulade
- falafel\$18
 - with lemon tahini sauce
- spanakopita\$24

- peruvian black bean & quinoa patties\$18
 - with salsa verde
- squash & bacon parcels\$22
 - with tomatillo crema

pastry pinwheels

- sundried tomato chevre\$18
- ham & cheese\$18
- date, walnut & brie\$18
- pizza\$18

empanadas

with chimichurri

- argentinian vegetarian\$20
- chicken & cheese\$24
- chorizo\$24
- mendoza style beef\$24

savory stuffed mushrooms

- vegetarian\$18
- bacon & blue cheese\$18
- crab\$20

hors d'oeuvre cont'd

hors d'oeuvre by the dozen cont'd

house made meatballs

- asian pork\$22
 - with sweet soy glaze
- mexican turkey\$22
 - with chipotle aioli
- moroccan lamb\$24
 - with muhammara
- jamaican jerk\$22
 - with jerk dipping sauce
- thai seafood\$24
 - with lime, ginger & chili sauce
- bbq bison in apple bbq sauce\$24
- classic italian in marinara\$22
- swedish in traditional lingonberry cream sauce\$22

skewers

- beef bulgogi\$26
 - with kimchi slaw
- churrasco style steak\$26
 - with chimichurri
- spicy chorizo & shrimp\$32
- thai chicken satay\$22
 - with peanut sauce
- piri piri chicken\$22
- seared ahi tuna lollipop\$32
 - with sriracha aioli
- indian spiced eggplant\$20

tartlets

per dozen

- fig, pistachio & manchego\$18
- hazelnut, cranberry & taleggio\$18
- house bacon, leek & gruyere\$18
- roasted red pepper, herb & ricotta\$18
- wild mushroom & capriole chevre\$18
- pear, walnut & blue cheese [large]\$24
- duck confit [large]\$24

entrees

per portion

chicken

- lemon herb roast chicken with braised fennel\$13
- mediterranean stuffed chicken breast with peperonata sauce\$16
- tandoori chicken\$13
- chicken cacciatore\$13
- braised chicken & mole negro\$14
- lemon olive chicken tagine\$13
- north african peanut & chicken stew\$14

pork

- italian stuffed pork loin\$16
- teriyaki pork tenderloin\$16
- dijon herb roast tenderloin\$16

lamb

- ale braised lamb with lamb with seasonal vegetables\$18

beef

- beef shortribs bourguignon\$15
- beef shortribs with red wine jus and sundried tomato gremolata\$15
- classic beef stroganoff with herb buttered noodles\$13.5
- filet mignon with lemon garlic butter\$32
- beef tenderloin with red wine bordelaise \$30
- fischer farms meatloaf\$13

pasta

- mushroom tortellini in a garlic cream sauce\$13
 - with chicken\$14
- spinach fettuccini with peas & tomato cream sauce\$12
 - with bacon\$13
- shrimp pasta with white wine butter sauce\$16
- pasta di mare [shrimp, clams & calamari]\$18
- penne marinara with broccoli, fennel & roasted red pepper\$12
- cheese ravioli with marinara sauce\$12

entrees cont'd

per portion

barbecue

- jamaican jerk chicken\$10
- jamaican jerk pork\$13

served with two house made bbq sauces

- bbq smoked pork\$10
 - sandwich portion with bun\$7.5
- bbq smoked chicken\$10
- bbq smoked beef brisket\$13
 - sandwich portion with bun\$9.5
- fischer farms smoked spare ribs\$12

served with traditional garnishes

- fischer farms bratwurst\$8
- fischer farms all beef hot dog\$5
- fischer farms hamburger\$9
- veggie burger\$8
- pretenderloin [made from chickpeas]\$9

fish & seafood

- seared corvina with inner beauty butter sauce\$16
- jambalaya [chicken, shrimp & andouille]\$13
- macadamia nut & panko crumb crusted tilapia\$14
- roasted salmon with tapenade & grape tomatoes\$15

vegetarian

- north african vegetable tagine\$11
- thai vegan curry\$11
- quinoa pilaf\$12
 - with mushroom, carrot, onion, zucchini, currant & sunflower nuts
- stuffed sweet red bell pepper\$13
 - with creole rice & tofu
- stuffed portobello\$13
 - with fennel, pepper, tomato, zucchini, goat cheese & basil citronette
- eggplant involtini\$13

entrees cont'd

per portion

entree buffet

- pasta bar\$16
includes:
 - fettuccini & penne pasta
 - grilled seasoned chicken & italian meatballs
 - marinara, tomato cream & garlic mushroom cream sauces
 - garlic bread
 - grated grana padano
- shawarma bar\$16
includes:
 - choice of two:
 chicken shawarma, lamb meatballs, falafel
 - basmati rice, tomato & cucumber salad, warm pita bread, tzatziki & crumbled feta

- taco bar\$13
includes:
 - choice of one:
 refried beans, black beans
 - choice of two:
 beef, chicken, mixed vegetables
 - soft corn & flour tortillas, mexican rice, shredded cheese, lettuce, diced tomatoes, sour cream, rojo & tomatillo salsas
- bbq feast\$17
includes:
 - choice of two:
 smoked pulled pork, bbq ribs, smoked chicken
 - choice of one:
 macaroni & cheese, baked beans
 - choice of one:
 slaw, potato salad, pasta salad
 - two bbq sauces & cornbread with honey & butter

entrees cont'd

per portion

chef carved roasts

- fire roasted pork loin\$15
 - with fresh tomato & tomatillo salsas
- honey glazed ham\$15
 - with dried apricot-cherry mostarda
- maple glazed turkey breast\$15
 - with cranberry relish & turkey gravy
- prime rib of beef\$18
 - with jus & horseradish crème
- rosemary-garlic leg of lamb\$18
 - with cilantro mint chutney & harissa

accompaniments

per portion

bread

- dinner roll with butter\$1
- assorted rolls with butter\$1.25
- baguette with butter\$1.25
- old fashioned buttermilk biscuits with butter & honey\$9
- corn bread with honey & butter\$12
- southwestern corn muffins\$13
- traditional corn muffins\$12

cold

- baby potato salad\$2.5
- barley salad\$3
- couscous salad\$3
- cucumber & fresh herb salad\$3
 - with crumbled feta
- cucumber salad with dill\$2
- fresh cabbage slaw\$2.5
- indian cucumber yogurt salad\$3
- mediterranean chickpea salad\$2.5
- edamame salad with miso dressing\$3
- jicama orange salad\$3
- pasta salad\$2.5
- quinoa salad\$3
- miss vickie's potato chips\$1.5
 - assorted flavors

accompaniments cont'd

per portion

hot

- housemade chips, queso & guacamole\$4
- corn on the cob with butter\$2.5
- macaroni & cheese\$3
- herb roasted baby potatoes\$3
- horseradish mashed potatoes\$3
- traditional mashed potatoes\$3
- lemon roasted root vegetables\$3
- bourbon glazed carrots & parsnips\$3
- gorgonzola onion gratin\$3
- butternut squash gratin\$3
- mexican braised pumpkin\$3
- buttered broccoli\$2.5
- garlic tuscan kale\$3
- stewed greens\$3

- seared green beans & tomatoes\$3
- cannellini bean gratin\$3
- vegetarian baked beans\$2.5
- quinoa pilaf\$3
- butternut orzo\$3
- couscous\$2
- dirty rice\$3
- basmati rice\$2.25
- coconut basmati rice\$2.5
- cherry pecan rice\$3
- spanish rice\$3
- creamy polenta\$3

bar

- mashed potato bar\$4.5
 - with butter, shredded cheese, bacon, roasted garlic, green onion & sour cream
- macaroni & cheese bar\$4.5
 - with broccoli, bacon, mushroom, roasted red pepper, green onion, & pickled jalapeño

late night snack

per portion

popcorn

- popcorn station\$1
 - butter salt & 3 hand crafted savory toppings
- bourbon bacon caramel corn\$2.5
- cashew caramel corn\$2.5

hot

- housemade chips, queso & guacamole\$4
- housemade pretzels\$36/dozen
 - with beer cheese & big stone stout mustard

sweets

- chocolate toffee cracker brittle\$2.5

beverages

- iced coffee station\$21/gallon
 - half & half, 2% milk, soy milk, 3 flavored syrups, & simple syrup

interested in having pizza and breadsticks? ask us about adding pizza x to your order!

bakery

per dozen

cookies

- assorted baker's choice
 - fresh baked cookies\$8.5
 - sandwich cookies\$12
 - gluten free cookies\$13
- alfajores\$9.5
- apricot coconut jumbles\$8.5
- assorted german butter cookies\$11
- black beauties\$15
- chinese restaurant almond cookies\$7.75
- chocolate crinkles\$8.5
- chocolate ginger biscotti\$11
- coconut macaroons\$7.5
- french macarons\$20
- grown up chocolate chunk\$10.5
- ginger almond biscotti\$8
- holiday cookies\$10
 - sugar, ginger bread & mexican wedding cake
- kristen's crunchers\$9.5
- linzer\$9
- lovely lemon cookies with lemon icing\$8.5
- molasses spice cookies\$7
- oatmeal raisin\$8
- oatmeal raisin with walnuts\$10
- oatmeal scotchie\$7.5
- old fashioned iced sugar cookies\$7.5
- OWreos\$9.5
- peanut butter sandwich\$9.5
- peanut butter chocolate chip\$8.5
- peanut butter\$9
- poppy seed thumbprints\$9
- raspberry thumbprints\$7.5
- scottish shortbread\$7.5
- snickerdoodles\$7.5
- super ginger\$9.5
- white chocolate macadamia\$10.5
- whoopie pies\$20
 - chocolate, red velvet or pumpkin
- vegan double chocolate chunk cookies\$13

**have a dietary restriction? ask us about our custom
vegan & gluten free options**

bakery cont'd

per dozen

bar cookies

- assorted baker's choice bar cookies\$8.5
- caramel apple\$10
- chewy cake\$8.5
- chocolate pumpkin swirl brownies\$13
- gluten-free fudge brownies\$10
- iced crumb bars with seasonal fruit\$11
- lynn's luscious lemon\$11
- macadamia coconut\$10
- mocha java\$13
- palm beach brownie with walnuts\$13
- pb & j\$11
- perfect brownies\$9
- pumpkin spice with cream cheese\$8
- santa fe brownie\$15
- salted caramel swirl\$13
- white chocolate cranberry blondies\$8

gluten free cookies & bar cookies

- assorted gluten free cookies\$13
- coconut macaroons\$7.5
- french macarons\$20
- oatmeal raisin with walnuts\$10
- peanut butter\$9
- chocolate whoopie pies\$20
- fudge brownies\$10

bakery cont'd

per dozen

cupcakes

mix & match your favorite cake with your favorite frosting!

- assorted baker's choice cupcakes\$20
- assorted baker's choice mini cupcakes\$12
 - available in most flavors
- banana with chocolate buttercream\$20
- banana pecan with praline buttercream ...\$20
- butter pecan with caramel buttercream\$22
- carrot with cream cheese frosting\$20
- chocolate friends\$10
- chocolate whiskey with powdered sugar ..\$18
- coconut with cream cheese frosting\$20
- devil's food with chocolate buttercream ..\$20
- devil's food with peanut butter frosting ...\$20
- gingerbread with cream cheese frosting ...\$20
- lemon with lemon curd & buttercream\$20
- maple with maple buttercream\$20
- mexican chocolate with honey & cinnamon frosting\$20
- mocha with vanilla buttercream frosting ..\$20
- "mostess" cupcakes\$24
- pumpkin with brown sugar cream cheese frosting\$20
- red velvet with cream cheese frosting\$20
- roast banana with caramel buttercream ...\$20
- strawberry with strawberry buttercream ..\$20
- white cake with chocolate buttercream\$20
- yellow cake with raspberry buttercream ...\$22

tarts & pies

- bourbon pumpkin tart [serves 12]\$40
 - with walnut streusel
- rustic tarts [seasonal fruit in puff pastry]
 - individual\$4
 - large\$26
- traditional apple pie [seasonal, serves 8-12]\$32
- dutch apple pie [serves 8-12]\$32
- salted caramel apple pie [serves 8-12]\$32
- fresh pumpkin pie [serves 8-12].....\$28
 - with cinnamon vanilla whipped cream
- southern pecan pie [serves 8-12]\$34
 - with vanilla whipped cream

bakery cont'd

per dozen

tartlets & mini pies

- assorted sweet tartlets\$18
- pastry cream with fresh fruit tartlets\$18
- french chocolate ganache tartlets\$18
- lemon berry tartlets\$18
- mini pecan pies\$18
- assorted mini cream pies\$22
- mini banana cream pies\$22
- mini chocolate cream pies\$22
- mini coconut cream pies\$22
- mini key lime cream pies\$22
- mini lemon cream pies\$22

petite sweet

per dozen

- baklava\$22
- mini cannoli\$12
 - with traditional ricotta filling and crushed pistachio garnish
- dark chocolate dipped strawberries\$11

- handmade chocolate truffles\$18
- cream puffs\$15
- meringue mushrooms\$6
- mini assorted eclairs\$24
- neopolitan petit fours\$15
 - special colors available
- assorted cheesecake bites\$15
 - new york style, chocolate & seasonal
- new york style cheese cake bites\$12
- mini chocolate mousse\$18
- mini tiramisu\$21
- mini strawberry shortcake\$24
- mini panna cotta\$18
- mini raspberry mousse\$18

bakery cont'd

cakes

- almond cake with raspberry cream filling & vanilla buttercream [serves 12]\$36
- banana upside-down cake [serves 12]\$26
- caramelized pear upside-down cake [serves 8]\$26
- carrot cake with cream cheese frosting [serves 12-16]\$32
- chocolate pistachio pound cake [serves 12]\$36
- chocolate pumpkin cake [serves 16]\$48
- classic red velvet cake [serves 12]\$24
- flourless chocolate almond cake [serves 12]\$25
- flourless chocolate cake with berries & whipped cream [serves 12]\$45
- flourless lemon cake [serves 12]\$25
- hot chocolate layer cake with homemade marshmallow frosting [serves 12]\$52
- lemon pound cake with blackberry compote [serves 10-12]\$24
- poppy seed cake with cream cheese frosting [serves 12]\$24
- pumpkin praline cheesecake [serves 12]\$36
- rich chocolate layer cake with ganache\$48
- strawberry shortcake [seasonal, per serving]\$6
- tres leches cake [serves 9]\$25
- vegan carrot cake with tofu cream cheese frosting [serves 12]\$38
- special occasion cakes.....starting at \$2.5 per slice

have a favorite cake or recipe? no problem! custom options are always available.

beverages

per gallon

cold refreshments

- filtered water\$3
- iced tea with lemon\$9
- lemonade\$9
- iced coffee\$21
- iced decaf coffee\$21
- orange juice\$16

house made specialty drinks

- ginger, mint & local honey tisane\$10
- guava lemonade\$12
- mango iced tea\$12
- sparkling fruit punch\$12
- sweet tea\$10

to-go box pricing available upon request

hot beverages

- brown county coffee\$16.5
- brown county decaf coffee\$16.5
- assorted hot teas\$12
- hot chai tea\$17.5
- hot chocolate\$24
- hot chocolate bar\$4.5 per serving
 - whipped cream, chocolate shavings, marshmallows & two flavored syrups
- mexican hot chocolate\$32
- hot cider\$12

individual beverages

- still bottled water\$1.5
- coca-cola products\$1.5
 - coke, diet coke & sprite
- san pellegrino sparkling water\$4
- apple juice\$2.5
- cranberry juice\$2.5
- orange juice\$2.5

libations

bloomington brewing company beer

visit bloomingtonbrew.com for entire selection

- canned beer [per 24 can (16oz) case]\$65
 - kirkwood cream, back country session ipa, 10 speed
- bottled beer [per 12 bottle case]
 - ruby bloom amber ale\$68
 - 10 speed, rooftop ipa\$75
 - persimmon ale [seasonal]\$75
- growler [serves 5 (12oz)]\$22
- specialty growler [serves 5 (12oz)]\$25
 - \$5 refundable deposit per growler
- fresh keg [serves 33 (12oz)]\$71
- specialty fresh keg [serves 33 (12oz)]\$77
- sixtel [serves 54 (12oz)]\$98
- specialty sixtel [serves 54 (12oz)]\$107
- half barrel [serves 165 (12oz)]\$221
- specialty half barrel [serves 165 (12oz)]\$263

non-bbc beer pricing available upon request

sycamore lane wine

unopened bottles are reimbursable

- pinot grigio\$14.75
- chardonnay\$14.75
- pinot noir\$14.75
- cabernet sauvignon\$14.75

specialty wine selection also available upon request