

BEER-TO-GO

Sweetwater 420 or IPA Can.....	Single \$5 • Six-pack \$24
Yuengling Can	Single \$3 • Six-pack \$15
16oz Miller Lite	Single \$4 • Six-pack \$20
Stella Can	Single \$5 • Six-pack \$20
Bud Light Bottle.....	Single \$4 • Six-pack \$18

WINE-TO-GO

We have a few quality wines deeply discounted to enjoy with your lunch or dinner take-out!

Cabernet Sauvignon 2017 \$19

This appealing and full-bodied wine is filled to the brim with plump, generous black-fruit and baking-spice flavors that are wellconcentrated and wrapped in a blanket of fine-grained tannins. A new offering from E. & J. Gallo, it has very good depth and length without being heavy.

Chardonnay 2017 \$16

Luscious and silky, the 2017 Storypoint Chardonnay amplifies the fruit-forward expression of the variety, sourced from some of California's premium cool climate vineyards. The aroma opens with hints of ripe apple and honeysuckle while notes of white peach, Asian pear and ginger deliver a deliciously refreshing taste. With accents of vanilla and caramel, each glass is rich on the palate.

Coastal Collection Cabernet Sauvignon North Coast 2017..... \$18

offers a smooth, rich and fruit-forward palate. Crafted primarily from Lake and Sonoma County Cabernet Sauvignon, this generously structured wine opens with abundant dark fruit notes of boysenberry and black cherry. This expressive wine also reveals hints of plum and cherry preserves and finishes beautifully with layers of dark chocolate, mocha and graham cracker. JS 92

Coastal Collection Merlot Central Coast 2017 \$17

A juicy and complex wine, featuring aromas of plum, blackberry and vanilla. The rich, full-bodied palate offers notes black cherry and blueberry with a hint of spice on the finish.

Coastal Collection Chardonnay North Coast 2017..... \$19

A medium-bodied and food-friendly, featuring ripe notes of honeydew melon, juicy pear and apple crumble. Backed by delicate hints of meyer lemon and nutmeg, this elegantly structured Chardonnay is smooth and well balanced, with crisp acidity and a creamy mouthfeel. WE 89

Food Pairing Considerations:

Cabernet Sauvignon – Grilled beef, pork, steak, meat heavy pizza

Merlot – Beef, grilled chicken, lamb, pork, steak, mushrooms, turkey, veal

Chardonnay – Chicken, crab, cream and cream sauce, fish, lobster, seafood, shrimp, veal