

~ APPETIZERS ~

Boursin Cheese Crostini \$9

boursin cheese ~ parmesan ~ sliced garlic cloves

Stuffed Mushrooms \$8

boursin cheese ~ breadcrumbs ~ parmesan ~ mozzarella
~ italian seasoning

Devils on Horseback \$9

dates ~ blueberry goat cheese ~ walnuts ~ prosciutto ~ honey

Shrimp Cocktail \$8

tiger shrimp ~ lemon ~ zesty cocktail sauce

Mediterranean Bruschetta \$9

capers ~ black olives ~ red onion ~ tomatoes ~ balsamic reduction

Port Pear Brie \$12

pears soaked in port ~ walnut ~ honey ~
warmed brie wedge

French Charcuterie Cheese Course \$15

french bread ~ seasoned olive oil ~
green and black bleu
assortment of meat and cheeses

All Meat or All Cheese \$8

all charcuterie courses come with
seasoned olive oil ~ french bread ~ crostini

~ SALADS ~

Port Pear Salad \$6/\$10

spring mix ~ pears ~ blueberry goat cheese ~ cranberries ~
walnut ~ date

Italian Salad \$5/\$10

spring mix ~ salami ~ prosciutto ~ cherry tomato ~ red onion ~
black olives ~ parmesan

Beet and Goat Salad \$6/\$12

bed of balsamic tossed spring mix ~ walnuts ~ beets ~ blueberry goat cheese

Apple Walnut Salad \$6/\$12

spinach ~ cranberries ~ walnuts ~ granny smith ~ balsamic reduction

Garden Salad \$3/\$6

spring mix ~ cherry tomato ~ cucumber ~ parmesan cheese ~ red onion

add chicken, shrimp or scoop of chicken salad to any salad \$4

Salad Dressings

buttermilk ranch ~ greek dressing ~ mediterranean feta
poppy seed ~ raspberry vinaigrette fat free ~ balsamic

APPETIZERS ~ SALADS

~ FLATBREAD ~

Formaggio \$10

boursin cheese ~ parmesan ~ mozzarella ~ garlic

Italian \$12

roasted red pepper pesto ~ sliced italian meats ~ spicy giardiniera

Mediterranean Veggie \$11

roasted red pepper pesto ~ red onion ~ black olives ~ roma tomato ~
mozzarella ~ parmesan ~ truffle balsamic oil

Chicken Bacon Bleu \$12

boursin cheese ~ danish bleu cheese ~ tomato ~ bacon

~ PANINI ~

Chicken Pesto \$11

basil pesto ~ bacon ~ tomato ~ mozzarella

Spicy Italian \$10

green goddess ~ prosciutto ~ salami ~ red onion ~ black olive ~ pepperjack

Shrimp Club \$12

smoked gouda ~ spinach ~ tomato ~ green goddess ~ bacon

Grown-up Grilled Cheese \$9

boursin ~ mozzarella ~ sun dried tomatoes ~ green goddess ~ bacon

B.L.T. \$9

bacon ~ spinach ~ tomato ~ green goddess

served with choice of kettle chips or small garden salad

~ SOUP DU JOUR ~

Chef's Selection \$6

served with French bread

Combos

Half Panini with soup or salad \$12

Soup and Salad \$10

~ SWEETS ~

Tiramisu \$6

Sorbet \$6

Cheesecake \$6

Chef's Choice - Assorted Chocolates \$6

FOOD

~ WHITE WINES ~

Sauvignon Blanc

Haras De Pirque Albadlara, Maipo Valley, Chile ~ \$6/\$23

Pomelo, Napa Valled Co., CA ~ \$7/\$30

Wither Hills, Malborough, New Zealand ~ \$29

Pinot Grigio

Principato, Italy ~ \$6/\$23

Chardonnay

Glass Mountain, Napa Valley Co., CA ~ \$6/\$23

Toad Hollow Unoaked, Mendocino Co., CA ~ \$8/\$34

Landmark Vineyard Overlook, Sonoma Co., CA ~ \$38

Rose

Borsao ~ \$6/\$25

Bieler ~ \$29

Prosecco

Riondo, Italy ~ \$6

Champagne

Nicholas Feuillatte Brut, Chouilly, France ~ \$48

Riesling

Hogue, Columbia Valley, WA ~ \$6/\$23

Danenberger Aura Aria Lumiere [local], New Berlin, IL ~ \$46

Moscato

Stemmari, Sicily ~ \$6/\$23

WHITE WINES

~ RED WINES ~

Pinot Noir

Parducci Small Lot, Mendocino Co., CA ~ \$6/\$24
Erath, Dundee, OR ~ \$44

Malbec

Doña Paula Estate, Mendoza, Argentina ~ \$28

Italian

Querceto, Chianti ~ \$7/\$30
Tormaresca Primitivo, Puglia ~ \$33

Spanish

Proximo by Marqués de Riscal, Rioja, Spain ~ \$6/\$26
Borsao, Garnacha, Spain ~ \$6/\$26

Syrah

Le Fervent, France ~ \$36

Shiraz

Peter Lehmann Barossa Portrait, Australia ~ \$39

Merlot

Helena Ranch, Lodi, CA ~ \$6/\$24
Charles Smith The Velvet Devil, Mattawa, WA ~ \$7/\$30
Wild Horse ~ \$39

Cabernet Sauvignon

Slow Press, Livermore, CA ~ \$6/\$24
Joel Gott, Napa Valley Co., CA ~ \$35
Educated Guess, Napa Valley Co., CA ~ \$48

Blend

Sledgehammer, Napa Valley Co., CA ~ \$7/\$30
Seven Moons, Napa Valley Co., CA ~ \$32
Danenberg Desagracé Rouge, New Berlin, IL [local] ~ \$46

Zinfandel

OZV Old Vine, Lodi, CA ~ \$6/\$24
Federalist, Mendocino, CA ~ \$44

Sweet

Caviochioli Lambrusco, Dell'Emilia, Italy ~ \$6/\$25
Carletto Ricco Dolce, Italy ~ \$6/\$25

Port

Sandeman Tawny Porto, Portugal ~ \$8/\$38

RED WINES

~ RESERVE ~

Flowers Chardonnay, Sonoma Coast, CA ~ \$80

Enticing, airy aromas of lemon zest and lime blossom are brought back to earth with those of bay leaf & wet flint. Fresh flavors of Asian pear and Honeycrisp apple are supported by abundant texture in the mid-palate.

Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand ~ \$60

Bright, focused citrus aromatics of grapefruit and kaffir lime abound, supported by subtle tropical notes. A silky, concentrated palate reveals ripe, juicy stone fruit and lemongrass, supported by a subtle minerality.

Dominus Napanook Blend, Napa Valley Co., CA ~ \$106

Pure aromas of fresh strawberry, caramel and minty sage fill the nose. Vigorous and rich with firm, yet integrated tannins, the wine offers earthy complexity, dark cocoa and roasted almonds on a long lingering finish.

Siduri Pinot Noir Yamhill, OR ~ \$72

Wine that shows the character of the full Willamette Valley. Darker berry and currant flavors, along with hints of cherry joined by earth, dried brush, and even tobacco flavors.

Beaulieu Tapestry, Blend, Napa Valley Co., CA ~ \$92

Complex aromas of blackcurrants, tobacco and stones. Some oyster shell. Medium to full body, very fine tannins and a polished, refined, textured finish.

Pertinace Barolo, Treiso, Italy ~ \$70

Intense garnet red, lush, complex, ethereal bouquet with hints of sweet spice, ripe fruit & vanilla. A wine of great depth with flavors of dried dark fruit & herbs. Well-balanced & structured, smooth & complex with a long, lingering finish.

Righetti Amarone, Mariano Di Valpolicella, Italy ~ \$85

Blackberry pâté de fruit, sun-dried cherry, licorice and ganache flavors herald this medium- to full-bodied red, but rich notes of wood smoke, grilled herb and spice box build mid-palate through to the muscular finish.

Heitz Cabernet Sauvignon, Napa Valley Co., CA ~ \$94

Firm mix of dried dark berry, crushed rock, dried herb and cedary cigar box notes, eventually turning to a pleasing, chocolate-covered cherry and dried herb complexity.

Prisoner Blend, Napa Valley Co., CA ~ \$90

Features enticing aromas of Bing cherry, dark chocolate, clove, & roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, & vanilla linger harmoniously, for a smooth and luscious finish.

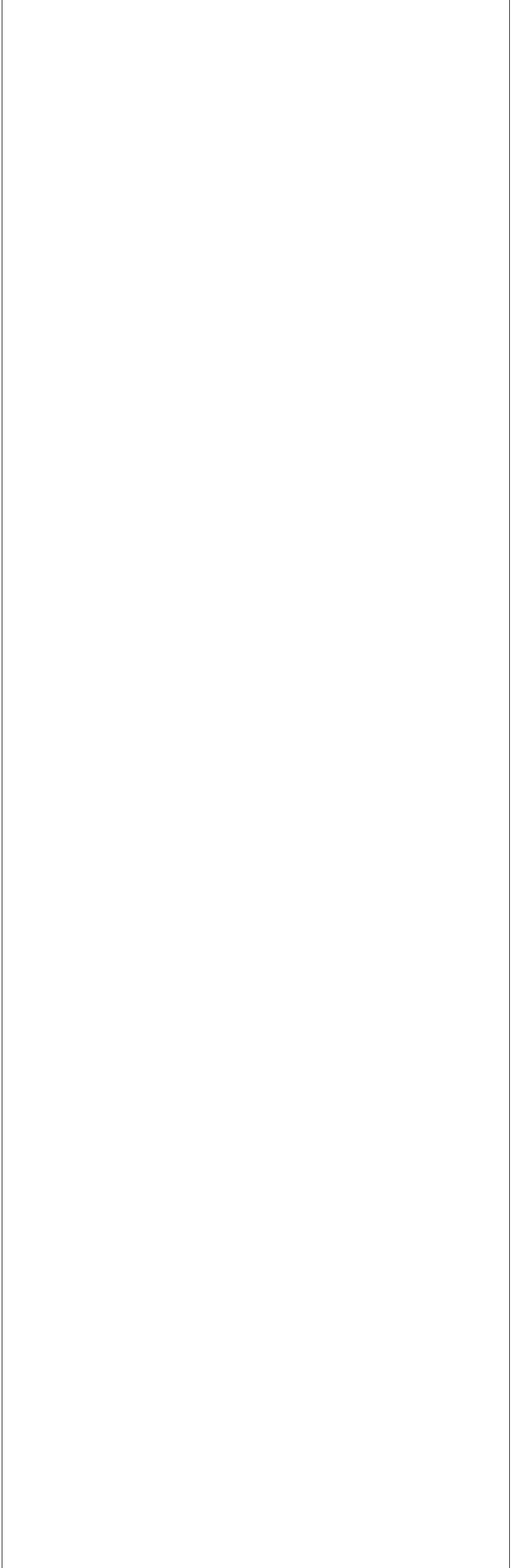
*Conn Creek Anthology Cabernet Sauvignon,
Napa Valley Co., CA ~ \$106*

Dark fruits of cherry, plum and cassis. Spices, chocolate, and almonds wrap around a bright beam of rich fruit.

Danenberger Carmin Reserve Cabernet Franc ~ \$84

Local wine with nose of red fruits, mahogany, black pepper and an earthy spice flavor with hints of sage and mushrooms finishing with dark chocolate, mineral, and leather.

RESERVE WINES



~ WINE FLIGHTS ~

Red Flight ~ \$10

*Parducci Pinot Noir ~ Slow Press Cabernet ~
Helena Ranch Merlot ~ Proximo by Marqués de Riscal*

White Flight ~ \$10

*Toad Hollow Unoaked Chardonnay ~ Hogue Riesling ~ Haras
De Pirque Albalara Sauvignon Blanc ~ Principato Pinot Grigio*

Sweet Flight~ \$10

*Carletto Ricco Dulce ~ Sandeman Fine Tawny Port ~ Cavicchioli
Lambrusco ~ Stemmari Moscato*

Italian Flight~ \$10

*Principato Pinot Grigio ~ Cavicchioli Lambrusco ~ Querceto
Chianti Classico ~ Stemmari Moscato*

California Flight ~ \$10

*Glass Mountain Chardonnay ~ Sledgehammer ~
OZV Zinfandel ~ Pomelo Sauvignon Blanc*

~ COCKTAILS ~

3Sixteen Red Sangria ~ \$8

Spanish red wine ~ fresh fruit ~ club soda

La Mojita ~\$9

Bacardi Limon rum ~ mint ~ simple syrup ~ club soda ~ raspberries

Limoncello-tini ~ \$11

Limoncello ~ Belvedere vodka ~ sweet and sour ~ splash Prosecco

3Sixteen Mule ~ \$10

Grey Goose vodka ~ ginger beer ~ lime juice

Mango-Basil Margarita ~ \$10

Patron ~ triple sec ~ mango puree ~ with a touch of basil

Cucumber Tom Collins ~ \$9

Hendricks gin ~ cucumbers ~ mint ~ club soda

Charcuterie Bloody Mary ~ \$10

Chopin vodka ~ meat and cheese skewer, zing-zang

Chocolate Martini ~\$11

Baileys ~ Stoli vanilla vodka ~ Kahlua ~ Godiva chocolate liqueur

The Dude ~ \$9

Stoli vanilla vodka ~ Kahlua ~ Rumchata ~ half and half ~ on the rocks

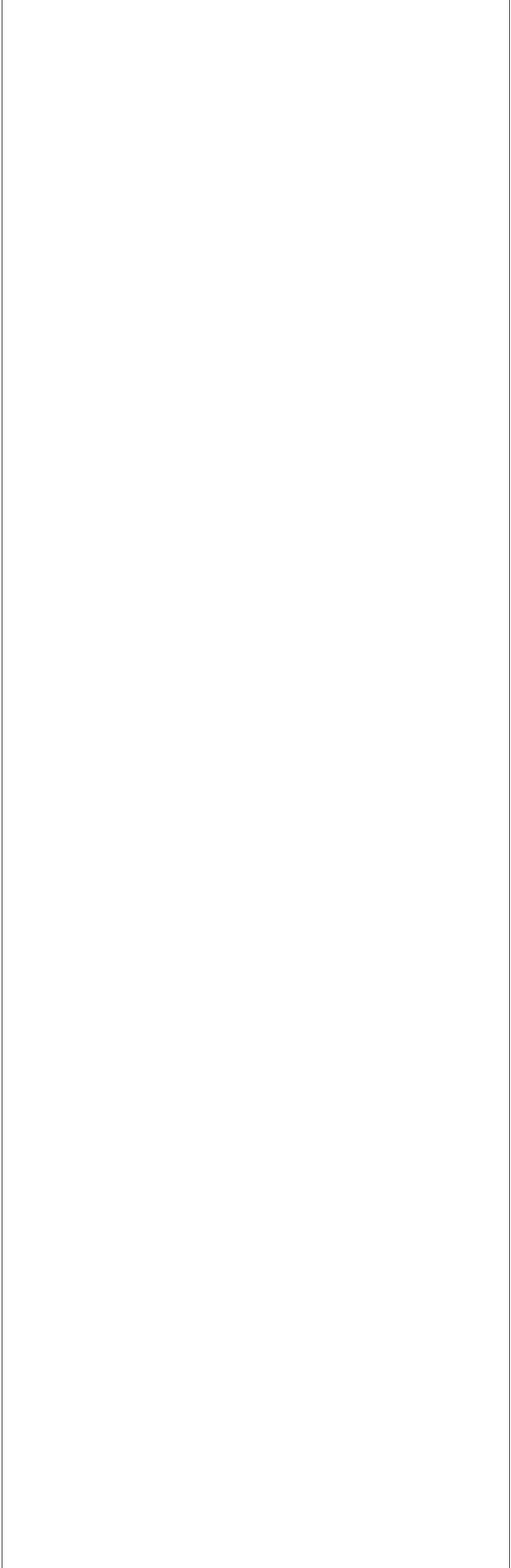
3Sixteen Sour ~ \$11

Makers Mark ~ simple syrup ~ club soda ~ Slow Press Cabernet float

~ NONALCOHOLIC BEVERAGES ~

*Pepsi ~ Diet Pepsi ~ Sierra Mist ~ Iced Tea/Coffee ~ \$2
Ginger Ale ~ Juice (orange, cranberry and pineapple)*

WINE FLIGHTS ~ COCKTAILS



~ DOMESTIC BEERS ~

Budweiser ~ Bud Light ~ Miller Lite ~ Coors Lite ~ Michelob Ultra
\$3

~ CRAFT BEERS ~

Goose Island Sofie ~ \$6

Aged in wine barrels with orange peel, tart, dry with a creamy vanilla finish
ABV ~ 6.5 ❖ IBU ~ 20 ❖ UNTAPPD ~ 3.78

Stella Artois ~ \$4

Classic Belgian lager, golden in color with exceptional clarity
ABV ~ 5.0 ❖ IBU ~ 24 ❖ UNTAPPD ~ 3.26

Lagunitas Dog Town Pale Ale ~ \$5

Big, malty pale ale with a crisp clean finish.
ABV ~ 5.9 ❖ IBU ~ 62 ❖ UNTAPPD ~ 3.67

Lagunitas Sucks IPA ~ \$5

Complex from the 4 grains, 7.85% abv, dry-hopped for
big aroma and hop flavor
ABV ~ 8.0 ❖ IBU ~ 63 ❖ UNTAPPD ~ 3.99

Bell's Two Hearted Ale ~ \$5

Perfectly balanced with a malt fruity aromas of Bell's house yeast
ABV ~ 7.0 ❖ IBU ~ 55 ❖ UNTAPPD ~ 3.99

Bell's Kalamazoo Stout ~ \$7⁵⁰

Smooth, full-bodied with aromas and flavors of dark chocolate
and freshly roasted coffee
ABV ~ 6.0 ❖ IBU ~ 35 ❖ UNTAPPD ~ 3.76

Breckenridge Vanilla Porter ~ \$5

Chocolate and roasted nut flavor with an enigmatic surprise
thrown in for good measure
ABV ~ 5.4 ❖ IBU ~ 16 ❖ UNTAPPD ~ 3.79

Steven's Point Nude Beach ~ \$5

Unmalted red wheat imparts a slight sweetness, and the ale yeast
adds a subtle citrus character.
ABV ~ 5.2 ❖ UNTAPPD ~ 3.35

Steven's Point Whole Hog Espresso Stout ~ \$5

Roasted malts aged on espresso coffee beans: smooth and full.
ABV ~ 6.5 ❖ IBU ~ 17 ❖ UNTAPPD ~ 3.76

Samuel Smith Nut Brown Ale ~ \$10

Dry, medium-bodied; dark malts provide walnut or hazelnut notes
with the Sam Smith ale yeast strain giving a fruity finish.
ABV ~ 5.0 ❖ IBU ~ 30 ❖ UNTAPPD ~ 3.62

Samuel Smith Organic Chocolate Stout ~ \$10

Full body; roasted barley flavor; chocolate aroma, taste & finish.
ABV ~ 5.0 ❖ IBU ~ 28 ❖ UNTAPPD ~ 4.09

Samuel Smith Stingo ~ \$10

Rich, deep, flavors of toffee, raisin, dried fruit, caramel.
ABV ~ 8.0 ❖ IBU ~ 35 ❖ UNTAPPD ~ 3.86

Scharfly Grapefruit IPA ~ \$5

Dry-hopped IPA with 3 American hops providing distinct
citrus and floral attributes
ABV ~ 5.0 ❖ IBU ~ 40 ❖ UNTAPPD ~ 3.56

Westmalle Trappist Tripel ~ \$7

Herbal aroma, complex flavors: rich malt sweetness,
warmth, hops, and powerful drinkability
ABV ~ 9.5 ❖ IBU ~ 36 ❖ UNTAPPD ~ 3.89

Lost Coast Fog Cutter ~ \$7

Double IPA with 80 IBUs, bitterness balanced with malt flavors
and aroma; extra dry-hopping
ABV ~ 8.7 ❖ IBU ~ 80 ❖ UNTAPPD ~ 3.81

