White
Sparkling  Toso, Argentina  $10
Prosecco  La Gioiosa, DOC, Italy  $13
Champagne  Piper Heidsieck, Reims, Champagne, France  $40
Champagne  Veuve Clicquot Brut Yellow Label, Champagne, France  $70
* Champagne  Ruinart Blanc de Blanc, Champagne, France  $95
Rose  Whispering Angel, Cotes de Provence, France ‘16  $22
Riesling  Trimbach, France ‘17  $23
Riesling  Wente, California ‘17  $12
Pinot Grigio  Vigneti del Sole Delle Venezie, Veneto, Italy ‘18  $13
Pinot Gris  Hugel, Alsace, France ‘17  $24
Pinot Gris  Anne Amie, Willamette Valley, Oregon ‘17  $12
* Sauvignon Blanc  Riverdell, Marlborough, New Zealand ‘17  $15
Chardonnay  Raeburn, Russian River, California ‘16  $17
Chardonnay  Liočio, Sonoma, California ‘16  $30
Chardonnay  Rombauer, Carneros, California ‘17  $42
* Chardonnay  Albert Bichot Puligny Montrachet, Cote de Beaune, Cote d’Or, Burgundy, France ‘14  $80
* Bordeux  Chateau Graville-Lacoste, Bordeaux, France ‘16  $22

Red
Pinot Noir  Leon Beyer, Alsace, France ‘16  $24
Pinot Noir  Kings Estate, Oregon ‘16  $24
Pinot Noir  Presqu’ile, Santa Barbara, California ‘17  $30
Pinot Noir  Belle Glos, Clark and Telephone Vineyards, Santa Maria Valley, California ‘17  $45
* Pinot Noir  The Eyrie Vineyards, Willamette Valley, Oregon, ‘14  $40
* Pinot Noir  Premiere Cru, Morey St Denis, “Clos Sorbee”, Burgundy, France ‘14  $100
Cabernet  Wines of Substance CS, Columbia Valley, Washington ‘17  $15
Cabernet  Cold Creek Vineyards, Columbia Valley, Washington ‘16  $25
* Cabernet  Elyse, Holbrook Mitchell Vineyard, Yountville, Napa Valley, California ‘15  $50
Cabernet  Round Pond Estate Cabernet, Rutherford, Napa Valley, California ‘16  $30
Merlot  Trefethen, Oak Knoll District, Napa, California ‘14  $23
Merlot  Emmolo, Napa, California ‘14  $30
Merlot  Northstar, Columbia Valley, Washington ‘15  $20
* Blend  Bogle Phantom, California ‘15  $21
Zinfandel  Green and Red, Tip Top Vineyard, Napa, California, ‘14  $35
Malbec  Felino by Paul Hobbs, Vina Cobos, Argentina, ‘16  $22
Cab Franc  Marquis, Colchagua Valley, Chile ‘14  $21
Bordeaux  Chateau Petit Sicard ‘14  $22
* Syrah  Red Mountain, Cuvee Marcel Dupont, Washington ‘14  $30

House Chardonnay, Pinot Grigio, Merlot, and Cabernet  $9.50

* Sommelier Favorites by Thomas Spencer
Vintages are subject to change.
New York Sour $5
Lemon Juice, Simple Syrup, Red Wine Float
combine in glass with 2 oz Rye or Bourbon and stir with straw

Old Fashioned $5
Muddled Orange, Cherry, and Sugar Cube with a Dash of Bitters
add 2 oz Rye or Bourbon and ice, shake in bag, then pour into glass

Raspberry Lemon Drop $5
Muddled Raspberry and Simple Syrup with Fresh Squeezed Lemon Juice
add 2 oz Vodka, shake in bag, then pour into glass

Paloma $5
Grapefruit, Lime, Simple Syrup, Soda
combine in glass with 2 oz Tequila and ice then stir with straw
# Beer to Go

<table>
<thead>
<tr>
<th>Beer Type</th>
<th>Single</th>
<th>6-Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>$1.25</td>
<td>$8</td>
</tr>
<tr>
<td>Budweiser</td>
<td>$1.25</td>
<td>$8</td>
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<tr>
<td>Michelob Ultra</td>
<td>$2</td>
<td>$10</td>
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<tr>
<td>Miller Lite</td>
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<tr>
<td>Blue Moon</td>
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<tr>
<td>Shiner Bock</td>
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<td>$10</td>
</tr>
<tr>
<td>Yuengling Pilsner</td>
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<td>$10</td>
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<tr>
<td>Heineken</td>
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<td>Corona</td>
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<tr>
<td>Negro Modelo</td>
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<td>$10</td>
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<tr>
<td>Ozark IPA</td>
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</tr>
<tr>
<td>Ozark Pale Ale</td>
<td>$0.25</td>
<td></td>
</tr>
</tbody>
</table>

All wine and beer purchases must be accompanied by a food purchase in accordance with ABC rules.

**Place your order and pay at 42barandtable.org or by calling (501) 537-0042.**