

# SIGNATURE WINGS & STARTERS

10 PIECE 15<sup>95</sup> GF

20 PIECE 28<sup>95</sup> GF

celery, carrots, choice of roasted garlic ranch or bleu cheese dressing

## OUR SIGNATURE WING SAUCES

GARLIC PARMESAN ~ THAI-CHILI ~ KANSAS CITY BBQ ~ TERIYAKI ~ LEMON PEPPER DRY RUB

PHOENIX DRY RUB ~ OLD BAY ~ HONEY OLD BAY ~ SPICY RANCH 🌶️ ~ BUFFALO BAY 🌶️

HOUSE MILD 🌶️ ~ HONEY WILD 🌶️ ~ HABANERO BBQ 🌶️ ~ BUNGALOW CHIPOTLE 🌶️🌶️

MANGO HABANERO 🌶️🌶️🌶️ ~ THREE MILE ISLAND 🌶️🌶️🌶️

\*all of our wing sauces are gluten free\*

**BUFFALO CHICKEN DIP 15<sup>95</sup> GF**  
 topped with bleu cheese crumbles,  
 tortilla chips & celery sticks

**SPINACH & 🌿 GF  
 ARTICHOKE DIP 13<sup>95</sup>**  
 spinach, artichoke, onions, parmesan  
 cheese, tortilla chips & a side of salsa

**CHESAPEAKE CRAB DIP 16<sup>95</sup>**  
 toasted baguettes & tortilla chips  
 sub carrots & celery upon request GF

**FRIED PICKLES 11<sup>95</sup>**  
 battered and fried chipped pickles  
 side car of chipotle ranch

**PAN FRIED CALAMARI 14<sup>95</sup>**  
 lightly fried sweet cherry peppers &  
 banana peppers, roasted garlic  
 butter, over marinara &  
 lemon butter sauce

**CHARDONNAY GF  
 STEAMED MUSSELS 14<sup>95</sup>**  
 tomatoes, spinach, shallots and garlic,  
 in a mussel cream white wine sauce,  
 served with mussel bread

**MEDITERRANEAN 16<sup>95</sup>**  
 herb roasted chicken, parmesan sauce,  
 feta crumbles, artichoke, baby spinach,  
 red onions, roma tomatoes, kalamata olives

**VEGETARIAN 14<sup>95</sup> 🌿**  
 mozzarella, caramelized onions, tomatoes,  
 roasted garlic, olives, mushrooms,  
 arugula, rustic tomato sauce

**SPICED STEAMED SHRIMP GF**  
 1/2 LB 13<sup>95</sup> - 1 LB 19<sup>95</sup>  
 classic cocktail sauce

**VEGGIE QUESADILLA 12<sup>95</sup> 🌿 GF**  
 red peppers, zucchini, yellow squash,  
 mushrooms, red onion, olive oil,  
 eggplant, spinach tortilla,  
 & shredded mozzarella

**LOADED HUMMUS 11<sup>95</sup> 🌿**  
 roasted garlic hummus, kalamata olive  
 olives, campari tomatoes, chickpeas,  
 snipped chives, ratatouille, feta  
 cheese, served with pita bread  
 sub carrots & celery upon request GF

**TEXAS CHILI NACHOS GF**  
 HALF 12<sup>95</sup> - FULL 17<sup>95</sup>  
 terlingua chili, our signature queso,  
 pico de gallo, scallions, black beans,  
 house pickled jalapeños, shaved  
 lettuce, sour cream, guacamole  
 & charred tomato salsa

**PHILLY SPRING ROLLS 12<sup>95</sup>**  
 shaved prime rib cheese steak,  
 served with spicy sriracha  
 dipping sauce & queso

**JAMAICAN JERK  
 SPRING ROLLS 12<sup>95</sup>**  
 chipotle mango dipping sauce

**SOUTHWEST  
 SPRING ROLLS 12<sup>95</sup>**  
 chicken, black beans, corn, chilis,  
 chipotle ranch dipping sauce

**BAVARIAN 🌿  
 PRETZEL STICKS 11<sup>95</sup>**  
 served with our signature  
 queso & spicy mustard

**- QUESADILLAS -  
 CHEESE 11<sup>95</sup> 🌿 - CHICKEN 13<sup>95</sup>  
 STEAK 16<sup>95</sup> - SHRIMP 17<sup>95</sup>**  
 sofrito, monterey jack, cheddar,  
 cilantro sour cream, tomatoes,  
 green onion, house salsa  
 & guacamole

## FLATBREADS

**PEPPERONI 15<sup>95</sup>**  
 tuscan pepperoni, fontina, mozzarella,  
 parmesan, rustic tomato sauce

**MARGHERITA 14<sup>95</sup> 🌿**  
 sliced plum tomatoes, fresh mozzarella,  
 fresh basil, rustic tomato sauce

**FARMERS CHOICE 14<sup>95</sup> 🌿**  
 olive oil, chopped pear, caramelized onions,  
 brie cheese, goat cheese, arugula, walnuts,  
 drizzled honey & balsamic reduction

**FOUR CHEESE 12<sup>95</sup> 🌿**  
 pecorino romano, mozzarella,  
 parmigiano-reggiano, ricotta cheese  
 add prosciutto 5 ~ garlic shrimp 8

## SALADS

**FRUIT & GREENS 17<sup>95</sup> GF**  
 mixed greens, arugula, grilled chicken, golden raisins,  
 dried cranberries, chopped pear, goat cheese,  
walnuts & blackberry vinaigrette

**\*CHIMICHURRI STEAK 19<sup>95</sup> GF**  
 grilled steak, mixed greens, kalamata olives, tomato,  
 avocado, yellow peppers, bleu cheese crumbles,  
 balsamic vinaigrette & chimichurri sauce

**\*ASIAN MARKET 22<sup>95</sup> GF**  
 seared sashimi tuna, crispy napa cabbage,  
 carrots, cilantro, green onions, sweet red peppers,  
 wasabi mayo, seaweed salad, crumbled peanuts,  
 seedless cucumber & creamy ginger dressing

**\*HONEY GRILLED SALMON 20<sup>95</sup> GF**  
 baby spinach, shaved bermuda onion, avocados, campari  
 tomatoes, spiced pecans & chile-lemon dressing

**LAKEHOUSE COBB SALAD 18<sup>95</sup> GF**  
 grilled chicken breast, chopped market greens, bacon, egg, avocado, tomatoes,  
 cucumbers, cheddar-jack cheese, bleu cheese crumbles, & your choice of dressing

**HOUSE SALAD 9 🌿 CAESAR SALAD 10 BABY SPINACH SALAD 11 🌿**  
 add \*salmon, \*steak, or shrimp 8 add chicken 5

### LAKEHOUSE CRAFT DRESSINGS

CHAMPAGNE VINAIGRETTE - CHILE-LEMON - HONEY MUSTARD - BLEU CHEESE  
 ROASTED GARLIC RANCH - \*CAESAR DRESSING - THOUSAND ISLAND  
 BALSAMIC VINAIGRETTE - BLACKBERRY VINAIGRETTE

THANK YOU FOR SUPPORTING LOCAL, INDEPENDENT RESTAURANTS!  
 For parties of 8 persons or more, a 20% gratuity will be added to the check.

Consuming raw or undercooked items may cause foodborne illness. Items marked with an \* may contain raw or undercooked ingredients.

## WARMERS

**TERLINGUA TEXAS CHILI**  
 CUP 7<sup>95</sup> - BOWL 9<sup>95</sup>  
 side cars of black beans, cheddar  
 cheese, onions & sour cream

**FRENCH ONION SOUP** 9<sup>95</sup>  
 toasted baguette, gruyere cheese,  
 parmesan cheese

**LOUISIANA GUMBO CUP**  
 CUP 7<sup>95</sup> - BOWL 9<sup>95</sup>  
 andouille sausage, crawfish,  
 chicken & basmati rice

*Please ask your server about our Soup of the Week!*

## BUNGALOW BURGERS & HAND-HELDS

*All hand-helds are served with hand cut fries unless otherwise noted!*

**\*BACON CHEESE BURGER** 16<sup>95</sup>  
 angus burger, apple-wood smoked bacon,  
 vermont white cheddar, canadian cheddar,  
 sliced tomato & crispy leaf lettuce

**\*CALIFORNIA BURGER** 16<sup>95</sup>  
 angus burger, house pickled jalapenos,  
 chile-jack cheese, guacamole, pico de gallo,  
 sliced tomato & crispy leaf lettuce

**WEST COAST BLACK BEAN BURGER** 15<sup>95</sup> 🌿  
 five star black bean burger, avocado, onion,  
 pepper jack cheese, sliced tomato, crispy  
 leaf lettuce & sweet potato fries

**VAQUERO BURGER** 16<sup>95</sup>  
 angus burger topped with pepperjack cheese, an onion  
 ring, and crispy onions, drizzled with habanero BBQ

**GREEK TURKEY BURGER** 16<sup>95</sup>  
 ground white turkey burger, mediterranean salad  
 (kalamata olive, feta cheese, red onions, crushed red  
 pepper flakes, roasted tomatoes) & tzatziki sauce

**\*BLACK JACK BURGER** 16<sup>95</sup>  
 blackened angus burger, apple-wood smoked bacon,  
 chile-jack cheese, side of habanero BBQ sauce,  
 sliced tomato & crispy leaf lettuce

**SOUTHERN STYLE FISH PO'BOY** 19<sup>95</sup>  
 spicy buttermilk battered catch of the day, crispy  
 leaf lettuce, sliced tomato, sriracha mayo,  
 toasted hoagie roll & boardwalk fries

**CHICKEN PESTO CIABATTA** 16<sup>95</sup>  
 thinly sliced chicken tossed in pesto aioli,  
 arugula, tomato, on ciabatta bread,  
 with a side of onion rings

**BUNGALOWS BIRRIA TACOS** 19<sup>95</sup> GF  
 three double stacked corn tortillas, melted cheese,  
 tender slow-cooked birria beef, onions, cilantro,  
 limes, served with birria consomé & spanish rice

**MEDITERRANEAN WRAP** 14<sup>95</sup> 🌿 GF  
 cucumbers, diced tomato, red onion, green pepper, olives,  
 chickpeas, lettuce, garlic puree, lemon juice, feta cheese,  
 sundried tomato tortilla, served with sweet potato fries  
 add chicken \$4

**BULGOGI BEEF STREET TACOS** 17<sup>95</sup>  
 seared korean BBQ beef, sriracha mayo slaw, chopped  
peanuts, green onion, served with crispy potstickers

**LAKEHOUSE CLUB** 15<sup>95</sup>  
 country white toast, roasted turkey, bourbon  
 ridge ham, apple-wood smoked bacon,  
 cheddar cheese, mayo, lettuce, tomato

**POW-POW SHRIMP TACOS** 16<sup>95</sup>  
 tempura shrimp tossed in pow-pow sauce, lime  
 dressed slaw, served with black beans & rice

**PRIME RIB GRILLED CHEESE** 19<sup>95</sup>  
 griddled sour dough, roasted sliced prime rib,  
 white cheddar cheese, horseradish-garlic mayo,  
 caramelized onions & sliced mushroom

**AUSTIN'S PULLED PORK** 15<sup>95</sup>  
 low and slow cooked BBQ'd pulled pork, habanero BBQ,  
 sautéed onions, crispy onions, on a brioche bun,  
 with a side car of champagne coleslaw

**CORNED BEEF REUBEN** 16<sup>95</sup>  
 sliced corned beef, swiss cheese, sauerkraut,  
 russian dressing, on marbled rye

**GRILLED CHICKEN SANDWICH** 15<sup>95</sup>  
 grilled marinated chicken breast, apple-wood smoked  
 bacon, avocado, chipotle ranch, chili-jack cheese,  
 lettuce, tomato, on brioche bun

**ORIGINAL STEAK 'N CHEESE** 16<sup>95</sup>  
 caramelized onions & mushrooms, lettuce, tomato,  
 mayo, crispy onions, provolone, toasted hoagie roll

**CHESAPEAKE CRAB CAKE SANDWICH** \$MRKT  
 jumbo lump blue crab meat, spicy tomato chutney,  
 crispy leaf lettuce, sliced tomato, toasted  
 brioche bun, champagne coleslaw,  
 peppadew aioli & boardwalk fries

*Try any of our hand-helds with a bibb lettuce wrap!*

## DESSERTS

**GHIRARDELLI BROWNIE SUNDAE** 8<sup>95</sup>  
**CRÈME BRULEE OF THE DAY** 9<sup>95</sup> GF  
**BANANA BREAD PUDDING** 8<sup>95</sup>  
**STRAWBERRY SHORTCAKE** 8<sup>95</sup>  
**KEY LIME CHEESECAKE** 9<sup>95</sup>  
**BROWNIE ICE CREAM** 8<sup>95</sup>  
**APPLE STRUDEL** 9<sup>95</sup>

## SIDE ORDERS

**SWEET POTATO FRIES** 5<sup>95</sup> GF    **CHAMPAGNE 'SLAW** 5<sup>95</sup> GF  
**BOARDWALK FRIES** 5<sup>95</sup> GF    **SWEET POTATO MASH** 5<sup>95</sup> GF  
**SIGNATURE FRIES** 5<sup>95</sup> GF    **STEAMED BROCCOLI** 5<sup>95</sup> GF  
**BRUSSEL SPROUTS** 6<sup>95</sup> GF    **GRILLED VEGETABLES** 5<sup>95</sup> GF  
     SAUTEED W/  
     BACON & ONIONS                      **ONION RINGS** 6<sup>95</sup>  
**MAC & CHEESE** 6<sup>95</sup>    **BAKED SWEET POTATO** 7<sup>95</sup> GF  
     W/ BACON 7<sup>95</sup>                      **LOADED POTATO** 7<sup>95</sup> GF

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## ENTREES

**\*STOUT RIBEYE 35<sup>95</sup> GF**

12 oz of stout-marinated ribeye steak, campari tomatoes, green beans, & roasted fingerling potatoes

**\*CATCH OF THE DAY \$MRKT**

served with our chef's signature sides please ask your server for more details

**TEQUILA PASTA 19<sup>95</sup>**

seared steak tips, three color peppers, onions, cavatappi pasta, tequila cream sauce, spring cilantro & lime garnish

**\*GRILLED ATLANTIC SALMON 27<sup>95</sup>**

garlic mashed potatoes, seasoned broccoli topped with lemon butter sauce

**CHICKEN PICCATA 19<sup>95</sup>**

shaved parmesan, your choice of pasta marinara or fontina cheese risotto, sautéed spinach, & lemon-caper butter sauce

**CHESAPEAKE CRAB CAKES \$MRKT (SINGLE OR DOUBLE)**

jumbo lump blue crab cake, side of coleslaw, peppadew aioli, old bay boardwalk fries, garnished with arugula

**\*BRAISED LAMB SHANK 37<sup>95</sup> GF**

slow cooked lamb shank, garlic mashed potatoes, seasonal vegetables, smothered in lamb gravy

**\*SEARED SCALLOPS 32<sup>95</sup> GF**

cast iron seared nantucket sea scallops, garden risotto, grilled vegetables, pineapple rum butter sauce

**\*BOURBON GLAZED PORK CHOP 28<sup>95</sup> GF**

grilled 14oz pork chop, served over sweet potato mash, and a side of seared brussel sprouts, with bacon & onion

**\*SEARED TOGARASHI TUNA 24<sup>95</sup>**

seared sashimi grade tuna, stir-fried vegetables green onion, basmati rice, wasabi mayo, crispy wonton strips

**MARGHERITA PASTA 16<sup>95</sup> 🌿**

diced mozzarella, fresh basil, chopped sun dried tomatos, artichoke hearts, black olives, marinara, your choice of pasta, side of baguette

**FISH & CHIPS 19<sup>95</sup>**

fresh battered fish, fried crispy, served with peppadew aioli, boardwalk fries, & champagne coleslaw

## BRUNCH

Saturday 11:30am to 3pm - Sunday 10:30am to 3pm

**BUNGALOW 7<sup>95</sup>**  
**'BELLINI'**  
 prosecco & peach nectar

**CHESAPEAKE 9<sup>95</sup>**  
**BLOODY MARY**  
 absolut peppar vodka, V8, horseradish & worcestershire with an old bay rim

**ABSOLUT 21<sup>95</sup>**  
**MIMOSA FLIGHT**  
 absolut grapefruit & grapefruit absolut mandarin & orange absolut citron & pineapple absolut lime & cranberry

**BLACKBERRY 7<sup>95</sup>**  
**BUBBLY**  
 champagne, pineapple juice and raspberry liqueur with fresh blackberries

**\*THE LAKEHOUSE BREAKFAST 12<sup>95</sup>**

two eggs any style, choice of meat, toast, served with home fries

**WITH PANCAKES 16<sup>95</sup>**  
**WITH BISCUITS & GRAVY 16<sup>95</sup>**

**\*BUNGALOW CUSTOM OMELET 13<sup>95</sup>**

three eggs & THREE choices of your favorite ingredients, served with home fries & choice of toast

**INGREDIENT OPTIONS: SELECT THREE**  
 ham, bacon, Italian sausage, peppers, onions, mushrooms, spinach, cheese, tomatoes, chorizo

**\*STEAK TIPS & EGGS 16<sup>95</sup>**

seared steak tips, drizzled in sweet soy sauce mushrooms, onions, choice of eggs, served with home fries & choice of toast

**CHICKEN & WAFFLES 16<sup>95</sup>**

southern fried chicken, toasted artisan waffles, topped with chicken gravy, white cheddar-apple bacon grits

**\*CALI BREAKFAST PIZZA 14<sup>95</sup>**

scrambled eggs, queso blanco, chorizo, sliced avocado, shredded jack cheese

**CHALLAH FRENCH TOAST 12<sup>95</sup> 🌿**

custard soaked challah, cinnamon brown sugar, berry compote

**AVOCADO TOAST & EGGS 11<sup>95</sup>**

wheat toast topped with homemade avocado mix, olive oil, microgreens, & choice of eggs, served with a strawberry parfait

**\*CLASSIC EGGS BENEDICT 16<sup>95</sup>**

poached eggs, seared canadian bacon, butter toasted english muffin, classic hollandaise, served with home fries & fresh fruit plate

**\*SOUTHERN EGGS BENEDICT 16<sup>95</sup>**

poached eggs, apple wood smoked bacon, toasted english muffin, one with hollandaise, one with sausage gravy, fresh fruit plate & home fries

Lakehouse Home Fries are cooked with onions & bell peppers.

**BISCUITS AND GRAVY 6<sup>95</sup>**  
**SIDE OF SAUSAGE GRAVY 3<sup>95</sup>**  
**SIDE OF HOLLANDAISE 2<sup>95</sup>**  
**1-EGG ANY STYLE 1<sup>95</sup>**

**ADD CHEESE TO EGGS 1**  
**FRESH FRUIT 5<sup>95</sup>**  
**SMOKED BACON 5<sup>95</sup>**  
**VIRGINIA HAM 5<sup>95</sup>**

**PORK SAUSAGE PATTIES 5<sup>95</sup>**  
**CANADIAN BACON 5<sup>95</sup>**  
**BREAD SELECTIONS 2<sup>95</sup>**  
**SIDE PANCAKES 5<sup>95</sup>**

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THE BUNGALOW  
**LAKEHOUSE**

EAT. DRINK. RELAX.

**DRAFT BEER**

<b>NARRAGANSET</b> PROVIDENCE, RH/5%	5 <sup>35</sup> / 7 <sup>35</sup>	<b>DB VIENNA LAGER</b> ROSELAND, VA/5.2%	7 <sup>95</sup> / 9 <sup>65</sup>	<b>PARTLY CLOUDY IPA</b> SOLACE/DULLES, VA/7.5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>MILLER LITE</b> MILWAUKEE, WI/4.2%	5 <sup>35</sup> / 7 <sup>35</sup>	<b>BLUE MOON</b> SHENANDOAH, VA/5.8%	7 <sup>95</sup> / 9 <sup>65</sup>	<b>FACEPLANT IPA</b> LOST RHINO/ASHBURN, VA/6.8%	7 <sup>35</sup> / 8 <sup>95</sup>
<b>YUENGLING LAGER</b> POTTSVILLE, PA/4.4%	5 <sup>35</sup> / 7 <sup>35</sup>	<b>OPTIMAL WIT</b> PORT CITY/ALEXANDRIA, VA/5%	7 <sup>35</sup> / 8 <sup>95</sup>	<b>TWO HEARTED IPA</b> BELLS/KALAMAZOO, MI/7%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>STELLA ARTOIS</b> LEUVEN, BE/5%	8 <sup>35</sup> / 9 <sup>95</sup>	<b>SUMMER SHANDY</b> LIENENKUGEL/CHIPPEWA FALLS, WI/4.2%	7 <sup>35</sup> / 8 <sup>95</sup>	<b>JUICY HAZE IPA</b> NEW BELGIUM/FT COLLINS, CO/7.5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>GREAT LAKES PORTER</b> CLEVELAND, OH/5.2%	7 <sup>35</sup> / 8 <sup>95</sup>	<b>GUINNESS STOUT</b> DUBLIN, IR /4.5%	8 <sup>35</sup> / 9 <sup>95</sup>	<b>LAGUNITAS IPA</b> PETALUMA, CA/6.2%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>MODELO ESPECIAL</b> MEXICO CITY, MX/4.4%	7 <sup>95</sup> / 9 <sup>65</sup>	<b>ELIOT NESS AMBER</b> GREAT LAKES/CLEVELAND, OH/6.2	7 <sup>35</sup> / 9 <sup>95</sup>	<b>ANGRY ORCHARD</b> WALDEN, NY 5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>CORONA PREMIER</b> MEXICO CITY, MX/4%	7 <sup>95</sup> / 9 <sup>65</sup>			<b>ARTICLE ONE LAGER</b> MUSTANG SALLY/CHANTILLY, VA/5.5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>SAM ADAMS</b> SEASONAL/BOSTON, MA	7 <sup>95</sup> / 9 <sup>65</sup>			<b>BLONDE LAGER</b> OLD BUST HEAD/WARRENTON, VA/4.7%	7 <sup>95</sup> / 9 <sup>65</sup>

**BEER FLIGHT 9<sup>95</sup>**

4 DIFFERENT 5 oz POURS OF YOUR CHOICE

**LOOKING TO PLAN A BIRTHDAY OR YOUR NEXT COMPANY HAPPY HOUR?**

We would be happy to host you! Reach out to [haley@bungalow4u.com](mailto:haley@bungalow4u.com) for more info!

**BOTTLE BEER**

5<sup>35</sup>

BUD LITE / MILLER LITE / COORS LITE  
WHITE CLAW SELTZER  
MANGO / BLACK CHERRY / RASPBERRY  
HIGH NOON SELTZER  
LIME / GRAPEFRUIT / PINEAPPLE

6<sup>65</sup>

AMSTEL LIGHT / CORONA / BOSTON LAGER  
MICHELOB ULTRA / MODELO ESPECIAL / PACIFICO  
HEINEKEN / STRONG BOW CIDER

BUCKLER (N/A) / HEINEKEN O.O. (N/A) / STELLA LIBERTE (N/A)  
GUINNESS O (N/A) / JUST THE HAZE IPA (N/A)

18

DRAGONS MILK IMPERIAL STOUT

FOLLOW US  
ONLINE AND  
STAY UP TO  
DATE WITH  
EVERYTHING  
BUNGALOW



**EXECUTIVE CHEF**  
ALVARO ELIAS  
**GENERAL MANAGER**  
JR VALADEZ

**WINE LIST**

HOUSE WINES 7<sup>95</sup>

PINOT GRIGIO, CHARDONNAY, SAUV BLANC, PINOT NOIR, CAB SAUV

<b>FRANCOIS MONTAND BRUT SPARKLING ROSE</b> JURA, FR (187ML)	11 GL ***	<b>BANSHEE PINOT NOIR SONOMA, CA</b>	14 GL 56 BTL
<b>TIAMO PROSECCO VENETO, IT (187ML)</b>	10 GL ***	<b>WILLAMETTE VALLEY "WHOLE CLUSTER"</b>	*** 68 BTL
<b>BLANCHARD PEREZ CAVA BRUT CATALONIA, SP</b>	*** 38 BTL	<b>PINOT NOIR WILLAMETTE VALLEY, OR</b>	
<b>GOOSENECK PROSECCO VENETO, IT</b>	*** 32 BTL	<b>BELLE GLOS "CLARK &amp; TELEPHONE" PINOT NOIR</b> SANTA BARBARA, CA	*** 90 BTL
<b>TAITTINGER BRUT RESERVE CHAMPAGNE, FR</b>	*** 120 BTL	<b>HONORO VERA TEMPRANILLO RIOJA, SP</b>	9 GL 34 BTL
<b>BARONE FINI PINOT GRIGIO VALDADIGE, IT</b>	10 GL 38 BTL	<b>CARTLIDGE &amp; BROWNE CABERNET SAUVIGNON</b> NORTH COAST, CA	9 GL 34 BTL
<b>JERMANN PINOT GRIGIO</b> FRUILI-VENEZIE GUILA, IT	*** 56 BTL	<b>MATCHBOOK CABERNET SAUVIGNON</b> DUNNIGAN HILLS, CA	11 GL 44 BTL
<b>FERNLANDS SAUVIGNON BLANC</b> MARLBOROUGH, NZ	10 GL 38 BTL	<b>ROTH CABERNET SAUVIGNON</b> ALEXANDER VALLEY, CA	14 GL 56 BTL
<b>RAPAURA SPRINGS SAUVIGNON BLANC</b> MARLBOROUGH, NZ	12 GL 48 BTL	<b>JORDAN CABERNET SAUVIGNON</b> ALEXANDER VALLEY, CA	*** 120 BTL
<b>SEAGLASS RIESLING CENTRAL COAST, CA</b>	10 GL 38 BTL	<b>GRAN PASSIONE ROSSO RED BLEND VENETO, IT</b>	*** 38 BTL
<b>DRUMHELLER CHARDONNAY COLUMBIA VALLEY, WA</b>	9 GL 34 BTL	<b>PADRILLOS MALBEC MENDOZA, AR</b>	9 GL 38 BTL
<b>SEGHEISIO CHARDONNAY SONOMA, CA</b>	14 GL 56 BTL		
<b>CAKEBREAD CHARDONNAY RUTHERFORD, CA</b>	*** 76BTL		
<b>PLACIDO MOSCATO D'ASTI PIEDMONT, IT</b>	8 GL 30 BTL		
<b>FIGUIERE ROSE PROVENCE, FR</b>	10 GL 38 BTL		

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