

# SIGNATURE WINGS & STARTERS

10 PIECE 16<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

CHEF'S SIGNATURE SAUCE ~ THREE MILE ISLAND

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

### SHRIMP PLATTER 16<sup>95</sup>

house seasoned fried shrimp, served with old bay waffle fries, and cajun horseradish sauce

### SPINACH & 🌿 GF ARTICHOKE DIP 13<sup>95</sup>

spinach, artichoke, onions, parmesan cheese, tortilla chips and a side of salsa

### CHESAPEAKE CRAB DIP 17<sup>95</sup>

toasted baguettes, and tortilla chips sub carrots & celery upon request GF

### FRIED PICKLES 12<sup>95</sup>

battered and fried chipped pickles side car of chipotle ranch

### PAN FRIED CALAMARI 15<sup>95</sup>

lightly fried with sweet cherry peppers, banana peppers, and onions, served with marinara, and lemon butter sauce

### BIRRIA QUESADILLA 19<sup>95</sup>

mozzarella cheese, birria beef, topped with onions, and cilantro, with a side of birria sauce

### SPICED STEAMED SHRIMP GF

1/2 LB 14<sup>95</sup> - 1 LB 19<sup>95</sup>  
classic cocktail sauce

### LOADED HUMMUS 14<sup>95</sup> 🌿

roasted garlic hummus, kalamata olives, campari tomatoes, chickpeas, snipped chives, ratatouille, feta cheese, served with pita bread sub carrots & celery upon request GF

### TEXAS CHILI NACHOS GF

HALF 13<sup>95</sup> - FULL 18<sup>95</sup>

terlingua chili, our signature queso, pico de gallo, scallions, black beans, house pickled jalapeños, shaved lettuce, sour cream, guacamole, and charred tomato salsa

### PHILLY SPRING ROLLS 13<sup>95</sup>

shaved prime rib cheese steak, served with spicy sriracha dipping sauce, and queso

### JAMAICAN JERK SPRING ROLLS 13<sup>95</sup>

chipotle mango dipping sauce

### SOUTHWEST SPRING ROLLS 13<sup>95</sup>

chicken, black beans, corn, chilis, chipotle ranch dipping sauce

### BAVARIAN 🌿 PRETZEL STICKS 12<sup>95</sup>

served with our signature queso, and spicy mustard

### -QUESADILLAS- CHEESE 12<sup>95</sup> 🌿 - CHICKEN 14<sup>95</sup> STEAK 17<sup>95</sup> - SHRIMP 18<sup>95</sup>

sofrito, monterey jack, cheddar, cilantro sour cream, tomatoes, green onion, house salsa, and guacamole

## FLATBREADS

### PESTO CHICKEN 16<sup>95</sup>

parmesan sauce, mozzarella, pesto chicken, red pepper flakes, and parmesan cheese, garnished with fresh basil

### VEGETARIAN 15<sup>95</sup> 🌿

mozzarella, caramelized onions, tomatoes, roasted garlic, olives, mushrooms, arugula, rustic tomato sauce

### PEPPERONI 16<sup>95</sup>

tuscan pepperoni, fontina, mozzarella, parmesan, rustic tomato sauce

### MARGHERITA 15<sup>95</sup> 🌿

sliced plum tomatoes, fresh mozzarella, fresh basil, rustic tomato sauce

### FARMERS CHOICE 15<sup>95</sup> 🌿

olive oil, chopped pear, caramelized onions, brie cheese, goat cheese, arugula, walnuts, drizzled honey, and balsamic reduction

### MEDITERRANEAN 17<sup>95</sup>

herb roasted chicken, parmesan sauce, feta crumbles, artichoke, baby spinach, red onions, roma tomatoes, kalamata olives

## SALADS

### SANTE FE CRISPY CHICKEN 17<sup>95</sup>

mixed greens, tossed in chipotle ranch, topped with black bean corn salsa, pico de gallo, cheddar-jack cheese, avocado, and crispy tortilla strips

### \*CHIMICHURRI STEAK 20<sup>95</sup> GF

grilled steak, mixed greens, kalamata olives, tomato, avocado, yellow peppers, bleu cheese crumbles, balsamic vinaigrette, and chimichurri sauce

### BLACKENED CHICKEN CAESAR 17<sup>95</sup>

blackened chicken breast, chopped romaine hearts, caesar dressing, garlic croutons, shaved parmesan

### ORIENTAL CHICKEN 18<sup>95</sup>

chopped romaine, green cabbage, red cabbage, carrots, tossed in homemade oriental dressing, topped with crunchy noodles, and almonds, served with signature breadsticks

### \*HONEY GRILLED SALMON 21<sup>95</sup> GF

baby spinach, shaved bermuda onion, avocados, campari tomatoes, spiced pecans, and chile-lemon dressing

### LAKEHOUSE COBB 19<sup>95</sup> GF

grilled chicken breast, chopped market greens, bacon, egg, avocado, tomatoes, cucumbers, cheddar-jack cheese, bleu cheese crumbles, and your choice of dressing

HOUSE SALAD 9 - BABY SPINACH SALAD 11

add \*salmon, \*steak, or shrimp 8 - add chicken 5

SALADS CAN BE PREPARED AS A WRAP UPON REQUEST

### LAKEHOUSE CRAFT DRESSINGS

CHAMPAGNE VINAIGRETTE - CHILE-LEMON - HONEY MUSTARD

BLEU CHEESE - ROASTED GARLIC RANCH - \*CAESAR DRESSING

THOUSAND ISLAND - BALSAMIC VINAIGRETTE - ORIENTAL

THANK YOU FOR SUPPORTING LOCAL, INDEPENDENT RESTAURANTS!

For parties of 8 persons or more, a 20% gratuity will be added to the check.

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## 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

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

**\*GHOST BURGER** 17<sup>95</sup>  
angus burger, apple-wood smoked bacon,  
american cheese, arugula, sliced tomato, and  
red onion, topped with melted mozzarella

**\*MONTEREY BURGER** 18<sup>95</sup>  
angus burger, jalapeño aioli, and sliced  
avocado, topped with chori-queso,  
garnished with grilled jalapeño

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

**\*CALIFORNIA BURGER** 18<sup>95</sup>  
angus burger, house pickled jalapeños,  
chile-jack cheese, guacamole, pico de gallo,  
sliced tomato, and crispy leaf lettuce

**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), and tzatziki sauce

**BUNGALOW FRENCH DIP** 18<sup>95</sup>  
toasted hoagie roll, topped with shaved prime rib,  
and provolone, served with a side of au jus

**BUNGALOW BIRRIA TACOS** 19<sup>95</sup> GF  
three double stacked corn tortillas, stuffed with  
melted cheese, and slow-cooked birria beef,  
topped with onions, and cilantro, served  
with birria consomé, and spanish rice

**BULGOGI BEEF STREET TACOS** 18<sup>95</sup>  
seared korean BBQ beef, sriracha mayo slaw, chopped  
peanuts, green onion, served with crispy potstickers

**POW-POW SHRIMP TACOS** 17<sup>95</sup>  
tempura shrimp tossed in pow-pow sauce, lime  
dressed slaw, served with black beans, and rice

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

**ORIGINAL STEAK 'N CHEESE** 17<sup>95</sup>  
caramelized onions & mushrooms, lettuce, tomato,  
mayo, crispy onions, provolone, toasted hoagie roll

**CHICKEN PESTO CIABATTA** 17<sup>95</sup>  
thinly sliced chicken tossed in pesto aioli,  
arugula, tomato, on ciabatta bread,  
served with a side of onion rings

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

**CORNED BEEF REUBEN** 17<sup>95</sup>  
sliced corned beef, swiss cheese, sauerkraut,  
russian dressing, on marbled rye

**AEGEAN CHICKEN WRAP** 19<sup>95</sup> GF  
grilled chicken breast, cucumbers, diced tomato,  
red onion, green pepper, olives, chickpeas,  
crispy leaf lettuce, tzatziki sauce, feta  
cheese, sundried tomato tortilla,  
served with sweet potato fries

**LAKEHOUSE CLUB** 16<sup>95</sup>  
country white toast, roasted turkey, bourbon  
ridge ham, apple-wood smoked bacon,  
cheddar cheese, mayo, lettuce, tomato

**AUSTIN'S PULLED PORK** 16<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

**GRILLED CHICKEN SANDWICH** 16<sup>95</sup>  
grilled marinated chicken breast, apple-wood smoked  
bacon, avocado, chipotle ranch, chili-jack cheese,  
lettuce, tomato, on brioche bun

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

## DESSERTS

**GHIRARDELLI BROWNIE SUNDAE** 8<sup>95</sup>  
**CRÈME BRULÉE 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

**SIGNATURE FRIES** 5<sup>95</sup> GF  
**SWEET POTATO FRIES** 5<sup>95</sup> GF  
**BOARDWALK FRIES** 5<sup>95</sup> GF  
**WAFFLE FRIES** 5<sup>95</sup> GF  
**CHAMPAGNE 'SLAW** 5<sup>95</sup> GF  
**SAUTÉED CORN** 5<sup>95</sup> GF  
**STEAMED BROCCOLI** 5<sup>95</sup> GF  
**GRILLED VEGETABLES** 5<sup>95</sup> GF  
**ONION RINGS** 6<sup>95</sup>  
**BAKED SWEET POTATO** 7<sup>95</sup> GF  
**LOADED POTATO** 7<sup>95</sup> GF  
**BRUSSEL SPROUTS** 6<sup>95</sup>  
sautéed with bacon and onions  
**MAC & CHEESE** 6<sup>95</sup>  
WITH BACON 7<sup>95</sup>

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## ENTREES

**\*CAJUN RIBEYE 38<sup>95</sup> GF**

12oz ribeye, marinated in cajun seasonings, served with steamed broccoli, and sautéed corn in butter

**\*FILET MIGNON 39<sup>95</sup> GF**

7oz grilled filet mignon, served with garlic mashed potatoes, and grilled broccolini, garnished with a red wine reduction

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

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

**OLD FASHIONED POT ROAST 24<sup>95</sup>**

slow cooked pot-roast, with yukon potatoes, pearl onions, sliced carrots, and a side of cornbread, garnished with crispy onions

**\*BUNGALOW FAJITAS 29<sup>95</sup>**

steak, and chicken, with sautéed vegetables, served with lettuce, pico de gallo, cheddar-jack cheese, guacamole, refried beans, spanish rice, and flour tortillas add shrimp for \$4

**\*CLASSIC OR TERIYAKI SALMON 29<sup>95</sup>**

grilled atlantic salmon, garlic mashed potatoes, seasoned broccoli, topped with lemon butter sauce, or teriyaki style with basmati rice, and stir-fried vegetables

**TEQUILA PASTA 21<sup>95</sup>**

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

**CHESAPEAKE CRAB CAKES \$MRKT**

single or double, jumbo lump blue crab cakes, side of coleslaw, peppadew aioli, and old bay boardwalk fries, garnished with arugula

**\*SEAFOOD FETTUCCINE 24<sup>95</sup>**

bay scallops, shrimp, crawfish, mussels, tricolor peppers, and fettuccine, tossed in vodka cream sauce, served with a side of garlic bread

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

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

**CHICKEN PICCATA 21<sup>95</sup>**

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

**FISH & CHIPS 21<sup>95</sup>**

fresh battered fish, fried crispy, served with a side of boardwalk fries, champagne coleslaw, and peppadew aioli

## 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

**BRUNCH 24<sup>95</sup>**

**BUBBLES**

prosecco bottle & orange juice carafe

**\*THE LAKEHOUSE BREAKFAST 13<sup>95</sup>**

two eggs any style, choice of meat, toast, served with brunch potatoes

**WITH PANCAKES 16<sup>95</sup>**

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

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

three egg omelet, filled with your choice of three of your favorite ingredients, served with brunch potatoes, and choice of toast

**INGREDIENT OPTIONS: SELECT THREE**

ham, bacon, italian sausage, peppers, onions, mushrooms, spinach, cheese, tomatoes, chorizo

**\*CHEF'S OMELET 19<sup>95</sup>**

whole egg omelet, with mexican chorizo, spinach, green onions, and goat cheese, covered with melted mozzarella, topped with a sliced 4oz sirloin, with a sunny side up egg, and grilled jalapeño, served with brunch potatoes and choice of toast

**CHALLAH FRENCH TOAST 13<sup>95</sup> 🌿**

custard soaked challah, cinnamon brown sugar, berry compote

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

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

**\*STEAK TIPS & EGGS 17<sup>95</sup>**

seared steak tips, drizzled in sweet soy sauce mushrooms, onions, choice of eggs, served with brunch potatoes, and choice of toast

**AVOCADO TOAST & EGGS 13<sup>95</sup>**

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

**\*CLASSIC EGGS BENEDICT 17<sup>95</sup>**

toasted english muffins, topped with poached eggs, seared canadian bacon, and classic hollandaise, served with brunch potatoes, and fresh fruit

**\*STEAK & EGGS BENEDICT 18<sup>95</sup>**

toasted english muffins, topped with poached eggs, grilled steak, and finished with bordelaise sauce, served with brunch potatoes, and fresh fruit

Lakehouse brunch potatoes are roasted red potatoes cooked with onions, and 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 5<sup>95</sup>**

**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 1<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%	4 <sup>95</sup> / 6 <sup>95</sup>
<b>MILLER LITE</b> MILWAUKEE, WI/4.2%	5 <sup>65</sup> / 7 <sup>65</sup>
<b>YUENGLING LAGER</b> POTTSVILLE, PA/4.4%	5 <sup>65</sup> / 7 <sup>65</sup>
<b>CRAZY PILS</b> SOLACE/STERLING, VA/5.2%	7 <sup>65</sup> / 8 <sup>95</sup>
<b>MODELO NEGRA</b> MEXICO CITY, MX/5.4%	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>CORONA PREMIER</b> MEXICO CITY, MX/4%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>STELLA ARTOIS</b> LEUVEN, BE/5%	8 <sup>35</sup> / 9 <sup>95</sup>

<b>DALE'S PALE ALE</b> OSKAR BLUES/LYONS, CO/6.5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>DB VIENNA LAGER</b> ROSELAND, VA/5.2%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>SAM ADAMS</b> SEASONAL/BOSTON, MA	7 <sup>95</sup> / 9 <sup>65</sup>
<b>ELIOT NESS AMBER</b> GREAT LAKES/CLEVELAND, OH/6.2%	7 <sup>65</sup> / 8 <sup>95</sup>
<b>BLUE MOON</b> SHENANDOAH, VA/5.8%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>OPTIMAL WIT</b> PORT CITY/ALEXANDRIA, VA/5%	7 <sup>95</sup> / 9 <sup>65</sup>

<b>HOPPY PLACE IPA</b> OLD OX/ASHBURN, VA /6.5%	7 <sup>65</sup> / 8 <sup>95</sup>
<b>ALL DAY SESSION IPA</b> FOUNDERS/GRAND RAPIDS, MI/4.7%	7 <sup>65</sup> / 8 <sup>95</sup>
<b>HAZY LITTLE THING IPA</b> SIERRA NEVADA/CHICO, CA/6.7%	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>FACEPLANT IPA</b> LOST RHINO/ASHBURN, VA/6.8%	7 <sup>65</sup> / 8 <sup>95</sup>
<b>TWO HEARTED IPA</b> BELLS/KALAMAZOO, MI/7%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>ANGRY ORCHARD</b> WALDEN, NY 5%	7 <sup>95</sup> / 9 <sup>65</sup>
<b>GUINNESS STOUT</b> DUBLIN, IR /4.5%	8 <sup>35</sup> / 9 <sup>95</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>65</sup>

BUD LITE / MILLER LITE / COORS LITE

WHITE CLAW SELTZER  
MANGO / BLACK CHERRY

6<sup>95</sup>

SURF SIDE VODKA SELTZER  
STRAWBERRY LEMONADE / ICED TEA

HIGH NOON SELTZER  
GRAPEFRUIT / PINEAPPLE

AMSTEL LIGHT / MICHELOB ULTRA  
CORONA / MODELO ESPECIAL / HEINEKEN  
HEINEKEN O.O. (N/A) / STELLA LIBERTE (N/A)  
GUINNESS O (N/A) / JUST THE HAZE IPA (N/A)

9<sup>35</sup>

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

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