





























Reserve Wines

- Cakebread *Chard.* - \$65 | Cakebread *Cab. Sauv.* - \$99 | Silver Oak *Cab. Sauv.* - \$85 
 Caymus *Cab. Sauv.* - \$99 | Faust *Cab. Sauv.* - \$75 | Rubicon "Cask" *Cab. Sauv.* - \$99 
 Peter Michael *Cab. Sauv.* - \$275 | Husic *Cab. Sauv.* - \$149 | David Arthur *Cab. Sauv.* - \$275 
 Shafer "Hillside Select" *Cab. Sauv.* - \$350 | Duckhorn *Merlot* - \$79 
 Cakebread *Merlot* - \$99 | Penner Ash *Pinot Noir* - \$79 | Ponzi *Pinot Noir* - \$65 
 Phelps Insignia *Red Blend* - \$220 | Paraduxx *Red Blend* - \$69 
 Henschke "Hill of Grace" *Shiraz* - \$750 | Two Hands *Shiraz* - \$95 
 Ca' Bertoldi *Amarone* - \$69 | Marchesi *Barolo* - \$69 | Col d' Orcia *Brunello* - \$79 
 La Gardine *Chateauneuf-du-Pape* - \$59 | Bodegas Roda Reserva *Tempranillo* - \$65 

Chardonnay





Brand		Year	Body	Btl	Gls
Coppola "Votre Sante" <i>Sonoma Coast - California</i>	 USA	2007	 Rich creaminess. Lightly buttery. Floral aspects. Melon. Subtle oak.		
Cakebread Cellars <i>Napa Valley - California</i>	 USA	2007	 Creamy, rich zest. Melon, white peach & vanilla. Refreshing minerality. Hint of oak.		
Champy "Signature" <i>Burgundy - France</i>	 FRA	2006	 Rich creaminess. Hint of stone fruit & toastiness. Subtle vanilla. White Burgundy.		
Glen Carlou <i>South Africa</i>	 S.Af	2007	 Creamy with light oak. Mild butterscotch. Hint of nuttiness. Long finish.		
Hess - "Shirtail Vineyard" <i>Monterey - California</i>	 USA	2008	 Unoaked. Vibrant tropical fruits. Easy drinking. Mouthwatering acidity.		
Indian Wells by Ste. Michelle <i>Columbia Valley - Washington</i>	 USA	2007	 Rich honeysuckle & vanilla creaminess. Hint of pineapple & light nuttiness.		
Kenwood Yulupa <i>Sonoma County - California</i>	 USA	2008	 Hint of creaminess. Slight oak & lemon. Light & crisp. Slightly buttery.		
Matchbook <i>Dunnigan Hills - California</i>	 USA	2007	 Creamy with light oak & butter. Hint of apple. Crisp acidity. Well balanced.		
Mossback <i>Russian River - California</i>	 USA	2006	 Unoaked. Light creaminess. Crisp acidity. Hint of apple & citrus.		
Windsor Sonoma <i>Russian River - California</i>	 USA	2007	 Light butter & oak. Melon. Creamy vanilla honeysuckle. Easy finish.		

Pinot Grigio/Gris







Brand		Year	Body	Btl	Gls
Clear Bottle Bay <i>California</i>	 USA	2008	 Tropical fruits. Hint of melon dew & pineapple. Easy drinking.		
Conte Brandolini <i>Friuli-Venezia Giulia - Italy</i>	 ITA	2007	 Dry. Light creaminess. Citrus zest. Crisp minerality. Refreshing finish.		
Folonari <i>Delle Venezie - Italy</i>	 ITA	2005	 Lightly sweet. "Pink Pinot Grigio". Hint of strawberry. Balanced acidity.		
Ponzi <i>Willamette Valley - Oregon</i>	 USA	2007	 Refreshing creaminess. Hint of pear, green apple, and lemon zest.		

****Take-home pricing is discounted****









Take-home pricing is discounted

A-Mano <i>Puglia - Italy</i>	 ITA 2007		Tropical fruit. Fruity citrus. Hint of pear & green apple. Slight melon. Refreshing.
Salmon Creek <i>California</i>	 USA 2008		Dry. Crisp. Refreshing & clean. Hints of peach, lemon, & mineral.

















Riesling

Brand		Body	Btl	Gls
Rudolf Muller - "Rabbit" <i>Pfalz - Germany</i>	 GER 2008			
Wakefield <i>Clare Valley - South Australia</i>	 AUS 2005			
Kung Fu Girl <i>Columbia Valley - Washington</i>	 USA 2008			

Sauvignon Blanc

Brand		Body	Btl	Gls
Babich <i>Marlborough - New Zealand</i>	 NZ 2008			
Long Boat <i>Marlborough - New Zealand</i>	 NZ 2008			
Snowden <i>Napa Valley - California</i>	 USA 2006			
Sauvignon Republic <i>Russian River - California</i>	 USA 2007			

Other Whites















Brand		Body	Btl	Gls
Bridlewood Reserve <i>Central Coast - California</i>	 USA 2007			
Messina Hof <i>Bryan - Texas</i>	 USA 2007			
Firehose <i>California</i>	 USA 2007			
First Love <i>Barossa Valley - Australia</i>	 AUS 2007			
Luna - "Freakout" <i>Napa Valley - California</i>	 USA 2007			
Hopler <i>Austria</i>	 AST 2007			
Gramona Gessami Blanco <i>Penedes - Spain</i>	 SPA 2006			
Paco & Lola <i>Rias Baixas - Spain</i>	 SPA 2007			

Serving Domestic & Imported Beer

Cabernet Sauvignon

Brand		Year	Body	Btl	Gls
Becker - "Iconoclast" <i>Fredericksburg - Texas</i>	 USA	2007			
Ben Marco <i>Mendoza - Argentina</i>	 ARG	2007			
Black Ridge <i>Lodi - California</i>	 USA	2005			
Cedar Knoll <i>Napa Valley - California</i>	 USA	2005			
Chateau Larose-Trintaudon <i>Haut-Medoc - Bordeaux - France</i>	 FRA	2004			
Hess - "Allomi" Estate <i>Napa Valley - California</i>	 USA	2005			
Haras Estate <i>Maipo Valley - Chile</i>	 CHI	2006			
Goldschmidt - Single Vnyd. <i>Alexander Valley - California</i>	 USA	2005			
Kelly Fleming <i>Napa Valley - California</i>	 USA	2005			
Longview - Devil's Elbow <i>Adelaide Hills - South Australia</i>	 AUS	2006			
Palmaz <i>Napa Valley - California</i>	 USA	2004			
Rutherford Ranch <i>Napa Valley - California</i>	 USA	2006			
Tortoise Creek - Vin de Pays <i>Languedoc-Roussillon - France</i>	 FRA	2006			
Sequoia Grove <i>Napa Valley - California</i>	 USA	2005			
Veraison "Stagecoach Vnyd" <i>Napa Valley - California</i>	 USA	2005			

Merlot

















Chateau Puyhormond <i>Montagne-St. Emilion - France</i>	 FRA	2005			
Chateau Doyac <i>Haut-Medoc - Bordeaux</i>	 FRA	2005			
De Bortoli <i>South Eastern Australia</i>	 AUS	2006			
Estacion <i>Colchagua - Chile</i>	 CHI	2007			
Napa Cellars <i>Napa Valley - California</i>	 USA	2005			
Gordon Brothers <i>Columbia Valley - Washington</i>	 USA	2007			
Veraison "Krupp Vnyrd" <i>Napa Valley - California</i>	 USA	2004			

****Take-home bottles are discounted****


Pinot Noir

Brand		Year	Body		Btl	Gls
Faiveley <i>Bourgogne - France</i>	 FRA	2006		Creamy raspberry & cherry fruit. Hint of vanilla finish. Herbal nuances.		
Fess Parker <i>Santa Barbara Cnty - California</i>	 USA	2007		Complex strawberry. Hint of cherry spice. Light currant & cranberry. Smooth tannins.		
Foris <i>Rogue Valley - Oregon</i>	 USA	2007		Dark cherry. Hint of spice and blackberry. Chocolate tones. Medium tannins.		
Goldeneye (By Duckhorn) <i>Anderson Valley - California</i>	 USA	2005		Velvety cherry & soft berry. Hints of clove, cocoa, & vanilla. Lingering finish.		
Jeriko - 100% Organic <i>Mendocino - California</i>	 USA	2006		Balanced dark fruit. Hint of plum. Light vanilla oak. Smooth tannins.		
Rex Hill <i>Willamette Valley - Oregon</i>	 USA	2006		Dark cherry. Hint of strawberry. Leathery tobacco finish. Mild tannins.		
Siduri <i>Santa Rita Hills</i>	 USA	2006		Ripe plum & black cherry. Slight oakiness. Hint of spice. Medium tannins.		
Tortoise Creek <i>France</i>	 FRA	2007		Nice creamy vanilla but not sweet. Bright cherry fruit. Soft tannins.		
Trinchero - Vista Montone <i>Napa Valley - California</i>	 USA	2006		Hint of strawberry, blueberry, & red cherry. Smooth tannins.		
Trinity Oaks <i>California</i>	 USA	2007		Light cherry fruit. Mild oak characteristics. Smooth tannins.		

Shiraz/Syrah

Grant Burge <i>Barossa Valley - Australia</i>	 AUS	2006		Blackberry. Dark cherry. Hint of spice & pepper. Medium tannins.		
Matchbook <i>California</i>	 USA	2005		Hint of blackberry & blueberry. Currant & dark cherry middle. Lingering finish.		
Montes Alpha <i>Colchagua - Chile</i>	 CHI	2006		Ripe violet, blackberry & plum. Hint of oak. Light meaty nuance. Medium tannins.		
Nugan Estate <i>Australia</i>	 AUS	2006		Elegant blackberry. Black pepper. Light clove. Hint of cinnamon spice.		
Penascal <i>Castilla y Leon - Spain</i>	 SPA	2004		Ripe, blackberry & blueberry fruit. Hint of pepper. Smooth tannins.		
Red Belly Black <i>South Australia</i>	 AUS	2007		Plum & berry fruit. Hint of pepper. Subtle eucalyptus. Medium tannins.		
Yangarra Estate <i>Mclaren Vale - Australia</i>	 AUS	2006		Concentrated lush black fruits. Spicy dark chocolate. Hint of vanilla. Blackberry.		
Wyndham - Show Reserve <i>South Eastern Australia</i>	 AUS	2004		Abundant dark cherry & berry fruit. Hint of vanilla & white pepper. Firm tannins.		

Zinfandel

Burgess <i>Lake County - California</i>	 USA	2003		Smooth dark fruit. Hint of pepper. Medium tannins.		
Montevina "TDO" <i>Amador County - California</i>	 USA	2006		Abundant ripe fruit. Hint of peppery spice. Strong tannins.		

****Serving Domestic & Imported Beer****

Take-home bottles are discounted

Napa Cellars

Napa Valley - California



2006



Ripe berry fruit. Hint of cinnamon. Black pepper spice. Medium tannins.

Artezin (By Hess Estate)

Mendocino - California



2007















Herbal spice. Dark jammy fruit. Raspberry & pepper. Hint of oak on finish.

Other Reds











Brand		Body	Btl	Gls
BenMarco <i>Mendoza - Argentina</i>	ARG	2007		Grape: <i>Malbec</i> . Blackcurrant. Light vanilla oak. Bright cherry nuance. Smooth tannins.
Telteca Anta Reserve <i>Mendoza - Argentina</i>	ARG	2004		Grape: <i>Malbec</i> . Bright, fresh fruit. Dark cherry, blackberry, & mocha character.
Uma Coleccion <i>Mendoza - Argentina</i>	ARG	2007		Grape: <i>Malbec</i> .Dark vanilla cherry. Light smoke & herb. Hint of plum.
Ironberry - CSM <i>Margaret River - Australia</i>	AUS	2006		Grapes: <i>Cabernet</i> (51%), <i>Shiraz</i> (24%), <i>Merlot</i> (20%). Fruit. Spice. Plum. Smooth.
Fools Bay "Dirty Bliss" <i>Barossa Valley - Australia</i>	AUS	2006		Grapes: <i>Grenache</i> , <i>Shiraz</i> .Cherry vanilla. Raspberry. Blackberry. Herbal notes.
Tres Valles - Estate <i>Colchagua Valley - Chile</i>	CHI	2006		Grapes: <i>Carmenere</i> . Velvety plum & berry fruit. Hint of warm chocolate.
Rocca Delle Macie 'Rubizzo' <i>Chianti - Italy</i>	ITA	2007		Grape: <i>Sangiovese</i> . Ripe berry fruit. Hint of spice. Slight dried fruits.
Bertani "Catullo" <i>Italy</i>	ITA	2004		Grapes: <i>Cab. Sauv</i> , <i>Corvina</i> . Dried dark cherry. Musty. Light white pepper. Medium.
Mazzoni <i>Tuscany - Italy</i>	ITA	2006		Grape: <i>Sangiovese</i> (72%) . "Super Tuscan." Toasted oak. Luscious berry & cherry.
Chateau Pesquie <i>Rhone Valley - France</i>	FRA	2007		Grapes: <i>Grenache/Syrah</i> . Bright cherry & berry. Plum. Slight currant & berry finish.
Domaine des Fortieres <i>Beaujolais Villages - France</i>	FRA	2006		Grape: <i>Gamay</i> . Earthy berry fruit. Hint of spice. Smooth tannins.
Castillo D Montblanc <i>Conca de Barbera - Spain</i>	SPA	2006		Grape: <i>Tempranillo</i> . Light vanilla. Dark cherry. Hint of cedary oak.
Tempra Tantrum <i>Spain</i>	SPA	2003		Grape: <i>Tempranillo/Shiraz</i> . Full berry fruit. Ripe cherries. Easy tannins.
Epiphany - Petite Sirah <i>Santa Barbara - California</i>	USA	2004		Grape: <i>Petite Sirah</i> . Dark cherry, berry, & deep plum. Vanilla & spice. Firm tannins.
Rubicon - Cab. Franc <i>Napa Valley - California</i>	USA	2005		Grapes: <i>Cab. Franc</i> . Rich, ripe blackberry. Clove spice. Silky, cherry tobacco.
Hey Mambo <i>California</i>	USA	2007		Grapes: <i>Sultry Red - 5 grapes</i> . Black cherry. Berry fruit.Slight smoky currant.
La Storia - Cuvée 32 Tuscan <i>Alexander Valley - California</i>	USA	2004		Grapes: <i>Sangiovese, Merlot, Cabernet S</i> . Tuscan style. Hints of dark fruit & vanilla.
O'Brien - "Seduction" <i>Napa Valley - California</i>	USA	2005		Grapes: <i>Cab Sauv, Cab Franc, Merlot</i> . Bordeaux style.Dark cherry & currant spice.
Spring Mountain - Elivette <i>Napa Valley - California</i>	USA	2003		Grapes: <i>Cabernet, Merlot, Petit Verdot</i> . Bordeaux style. Succulent dark, musty fruit.

Take home bottles are Discounted

Champagne/Sparkling

Brand		Body	Btl	Gls
Carpe Diem - Muscat <i>Hudson River - New York</i>	 USA	NV 		
		Sweet sparkling from white Muscat grapes. Asti Spumante Italian style. Fruity.		
Carousel Classique <i>France</i>	 FRA	NV 		
		Brut Sparkling. Well balanced fruit & effervescence.		
Schramsberg Blanc de Blancs <i>California</i>	 USA	2005 		
		Brut Sparkling. 100% Chard. Vibrant toasted apple & pineapple. Hint of hazelnut. Crisp.		
Borgo Magredo Prosecco <i>Italy</i>	 ITA	NV 		
		Light Italian Sparkling. Creamy peach & melon. Off-dry fruit.		
G.H. Mumm <i>Champagne - France</i>	 FRA	NV 		
		Brut Champagne. Toasty with a rich creaminess. Medium fruit. Balanced bubbles.		
Piper-Heidsieck <i>Champagne - France</i>	 FRA	NV 		
		Brut Champagne. Firm structure. Toasty notes. Fresh, light fruit.		

Dessert Wines

Brand		Body	Btl	Gls
EOS - 'Tears of Dew' <i>Paso Robles - California</i>	 USA	2007 		
		Grape: Muscat Canelli. Crisp sweetness. Subtle hints of peach nectar. Floral essence.		
Barros - 10 Year Tawny Port <i>Portugal</i>	 PRT	NV 		
		Sweet. Nutty pecan. Notes of toffee & butterscotch. Smooth. Lighter than ruby.		
Croft Distinction - Port <i>Portugal</i>	 PRT	NV 		
		Sweet & rich. Light tannins. Hint of plum. Smooth dark fruit.		
Hopler - Icewine "Eiswein" <i>Austria</i>	 AST	2004 		
		Grape: Gruner Veltliner. Mouthwatering sweetness. Hint of honey & nectar.		
Trentadue Chocolate Amore <i>Alexander Valley - California</i>	 USA	NV 		
		Grape: Merlot. Rich chocolate aroma & taste. Dessert in a glass!		

Beers & Beverages

Regular - \$3	Premium - \$4	Select - \$6
<ul style="list-style-type: none"> - Bud Light - Miller Lite - Michelob Ultra 	<ul style="list-style-type: none"> - Session Lager - Heineken - Quilmes - Guinness Stout - St. Arnold Amber - Shiner Bock - Shiner Black - Corona Extra - Broken Halo IPA - Spaten Oktoberfest - Franziskaner Hefe-Weisse - ShockTop 	<ul style="list-style-type: none"> - Chimay Blue - Duvel - Dogfishhead 90min IPA - Samuel Smith Oatmeal Stout

Fiji Bottled Water	\$2.00
Soda	\$1.50
Republic of Tea (Raspberry, Peach, Pomegranate, Darjeeling)	Iced \$3.50

****Newk's Sandwiches, Salads, & Pizzas Available****

Appetizers

Bread & Oil Plate: French Bread, Olive Oil, Dried Garlic, Balsamic Vinegar, & Olive Paste	\$7
Texas Spicy Red Pepper Humus: Mild Spice. Served with water crackers.	\$7
Cheese Plate - Choose two(2):	\$14
Choose four(4):	\$26
<i>with Grapes & Water Crackers</i>	
Manchego: Manchega sheep's milk from Spain. Mild flavor. Semi-hard.	
Cheddar with Claret Wine: Mild to lightly sharp cheddar flavor. Semi-soft.	
Goat Gouda: Goat's milk. Mild goat cheese flavors. Semi-soft.	
18 Month Gouda: Cow's milk from Holland. Rich, lightly sharp flavor. Semi-hard.	
White Stilton with Apricot: Very rich, sweet, creamy flavor. Soft.	
Brie: Creamy texture. Light buttery flavor. Very soft.	
Sage Derby: Light pesto & herbal flavor. Semi-soft.	
Jarlsburg: Cow's milk from Norway. Light swiss-style & flavor. Semi-soft.	
Yellow Bleu: Cow's milk. Strong, pungent flavors. Love it or hate it! Semi-Soft.	
Sticky Toffee: Rich, toffee flavor with raisins. Semi-soft.	
Coastal Cheddar: Rich, sharp cheddar flavor. Semi-soft.	
Garlic Herb: Rich garlic and herb. Semi-soft.	
Cheddar with Blue Stilton: Mild cheddar with a hint of bleu cheese. Semi-soft.	
**Add Extra Cheese	\$6
Salami or Proscuitto	\$5
Mixed Greek Olives	\$5

Desserts

Truffles: Wild Woman, Love Potion, or Raspberry Champagne	\$3 (2)	\$5 (4)
Cheesecake Snacks (Mixed): New York, Raspberry, Strawberry, & Chocolate Turtle	\$8	
Cheesecake Slice: New York, Amaretto, Crème Brulee or Chocolate Turtle	\$6	
Grand Teton: Chocolate Shell Outside, Chocolate Mousse Inside, & Cake Bottom	\$8	
Triple Mousse: Layered Dark Chocolate, Milk Chocolate, & White Chocolate	\$8	

Coffee & Tea

	<u>12 oz</u>	<u>16 oz</u>	<u>20 oz</u>
Republic of Tea (Raspberry, Peach, Pomegranate, Black)	-	Iced 3.50	-
Regular or Decaf Coffee	\$1.50	1.75	1.95
Cappuccino or Latte	\$2.50	3.00	3.50
Flavored Latte or Mocha	\$2.75	3.25	3.75
<i>*Vanilla, Sugar-free Vanilla or Mocha, Caramel, White Chocolate, Amaretto, Irish Cream, Cinnamon, Hazelnut</i>			
	<u>Single</u>	<u>Double</u>	<u>Triple</u>
Americano or Espresso	\$1.75	2.00	2.25