



We are very proud to announce that **Wine Enthusiast Magazine** has recognized the **Peekamoose Restaurant** as having one of the nation's top wine lists.

Our philosophy is simple: To showcase a menu that offers accessible, hand-crafted wines that possess amazing quality at tremendous values. After all, it's easy to find a good expensive bottle of wine; it's much harder to find a reasonably priced great wine. We feel we've done the work for you (and tasting all that wine was SUCH hard work!); this beverage menu is the fruit of our labors.

Sure, we may never achieve awards for the country's largest list, or the most exclusive wine cellar, but we prefer it that way. We offer our deepest apologies to any wine snobs whom we may have offended in our quest for value and fun. Please feel free to ask our assistance in guiding you with your selection.

For those of you who prefer 'Cliff Notes' - there's a description for each wine at the back of this beverage journal.

Apertif

	<i>glass</i>
<i>Lillet Blanc</i>	7.
<i>Lillet Rouge</i>	7.
<i>Dubonnet Blanc</i>	6.
<i>Dubonnet Rouge</i>	6.
<i>Quady, Vya, Dry Vermouth</i>	8.
<i>Quady, Vya, Sweet Vermouth</i>	8.
<i>Campari</i>	6.50
<i>Ricard</i>	7.25
<i>Pernod</i>	7.
<i>Meadow of Love (locally crafted absinthe)</i>	12.
<i>Walton Waters (locally crafted absinthe)</i>	12.

Bubbly

	<i>bottle</i>
Domaine Chandon, Brut Classic, California (187 ml)	12.
Veuve Cliquot, Yellow Label, NV France (375 ml)	38.
La Riva dei Frati, Prosecco di Valdobbia, Italy	56.
Scharffenberger, Brut, California	35.
Gruet, Gold Label, Brut, New Mexico	40.
Domaine Ste Michelle, Blanc de Blancs, California	26.

White

rieslings and such

- \$39 Dr. Konstantin Frank, Dry Riesling, Finger Lakes, NY '10
- \$25 Pierre Sparr, Alsace One, Alsace, France '08
- \$26 Saint M, Riesling, Pfalz, Germany '10
- \$41 Selbach-Oster, Zeltinger Sonnenuhr, Riesling Kabinett, Germany '08
- \$35 Domaine Paul Blanck, Riesling 'Classique', Alsace, France '07
- \$40 Schlumberger, Gewurtztraminer, 'Fleur' Alsace, France '04

crisp and light

- \$22 Poggio Stella, Toscano Bianco, Italy '08
- \$25 Antinori, Santa Cristina, Orvieto Classico ' Campogrande', Italy '09
- \$28 Ferrari Carano, Fume Blanc, Sonoma, California '09
- \$22 Anakena, Sauvignon Blanc, Rapel Valley, Chile '08
- \$27 Neil Ellis, 'Sincerely' Sauvignon Blanc, South Africa '09
- \$44 Domaine Jean Paul Balland, Sancerre, Loire Valley, France '08
- \$19 Simone, Sauvignon Blanc, Maipo Valley, Chile '09

creamy and complex

- \$29 Anselmi, 'San Vincenzo', Veneto, Italy '07
- \$24 Domaine La Fage, Cote Est Blanc, Cotes Catalanes, France '09
- \$34 Cantina Terlano, Alto Adige, Pinot Bianco, Italy '09
- \$35 Pieropan, Soave Classico Superiore, Italy '08
- \$35 Pertinace, Roero Arneis, Italy '06
- \$33 Tenuta Maiolo, 'Lugana', Italy '10

🍷 \$35 Sergio Mottura, 'Poggio della Costa', Grechetto, Italy, '07

bold and beautiful chardonnays

\$60 Domaine Louis Michel, Chablis Premier Cru, 'Forêts', France '05

\$85 Yves Boyer-Martenot, Meursault, 'Narvaux' Burgundy, France '07

\$33 Rivera, Preludio No. 1, Chardonnay, Apulia, Italy '08

🍷 \$45 Dureuil-Janthial, Rully Blanc, France '08

\$38 Pascal Matrot, Bourgogne, Chardonnay, France '08

\$40 Cambria, Chardonnay 'Bench Break Vineyard', Santa Maria Valley, California '09

\$35 Rancho Sisquoc, Chardonnay, California '07

🍷 certified organic

Rose

\$35 Ambra, Rosata, Toscana, Italy '07

\$40 Domaine Bruno Clair, Marsannay Rose, Burgundy, France '06

\$29 La Vieille Ferme, Rose, Rhone '10

Reds

lovely and versatile pinot noir

\$30 Main Street Winery, Pinot Noir, California '09

🍷 \$60 Sergio Mottura, 'Magone', Organic Pinot Noir, Lazio, Italy '06

\$79 Penner-Ash, Pinot Noir, Willamette Valley, Oregon '07

🍷 \$40 Paul Dolan, Pinor Noir, Mendocino, California '07

\$36 Thomas Morey, Bourgogne, France '08

\$39 Argyle, Pinot Noir, Willamette Valley, Oregon '09

\$32 August Kessler, 'Pinot N', Spatburgunder, Rheingau, Germany '08

light & medium bodied beauties

- \$29 Georges Duboeuf, Gamay, 'Julienas', France '09
- \$25 Knapp Winery, Cabernet Franc, "Estate Grown", Cayuga Lake, New York '09
- \$27 Chaminé, Alentejo, Portugal '08
- \$39 Ruffino, Chianti Classico, 'Il Ducale', Tuscany, Italy '08
- \$20 Pont du Rhone, Cotes du Rhone, France '09
- \$44 Buondonno, Chianti Classico, Casavecchia alla Piazza, Tuscany, Italy '06
- \$25 Poggiano, Chianti, Tuscany, '08
- \$35 Redi Vineyards, Sangiovese, IGT, Umbria, Italy '07
- \$31 Rivera, Nero di Troia, 'Violante', Apulia, Italy '06
- \$22 Domaine Conte, Carmenere, Reserva, Rapel Valley, Chile '07
- \$42 Terlato & Chapoutier Vineyards, Shiraz-Viognier, Australia '09
- \$26 Jose Maria da Fonseca, Periquita Classico, Portugal '06 /'07
- \$35 St. Francis, Merlot, Sonoma, California '06
- \$30 Petit Chapeau, Bordeaux, France '09
- \$33 Chateau Briot, Bordeaux, France '07

nice with spice

- \$38 Prospero Winery, Zinfandel, California '09
- \$56 Joel Gott, Zinfandel, Lodi, California '08
- \$37 Francis Ford Coppola, 'Directors Cut', Zinfandel, California '07
- \$40 Monferrato Rosso, 'La Guardia', Piedmont, Italy '03
- \$25 Casa Santos Lima, 'Lab', Lisbon, Portugal, '09
- \$20 Areo, Malbec, Argentina '09
- \$68 Ojai Vineyard, Syrah, Santa Barbara, California '06
- \$40 Spice Route, 'Chakalaka', South Africa '09
- \$44 26 Brix, Petit Verdot, Central Coast, California '06
- \$70 Dutschke, St. Jakobi, Single Vineyard Shiraz, Barossa Valley, Australia '03

Reds (continued)

king of all grapes: cabernet

- \$49 Molly Dooker, 'Maitre'D", Cabernet Sauvignon, Australia '08.
- \$37 Ex Libris, Cabernet Sauvignon, Columbia Valley, Washington '08
- \$44 Simi, Cabernet Sauvignon, Alexander Valley, California '06
- \$59 Tenuta Ribaldaccio, 'Le Bronche' Cabernet Sauvignon, Tuscany, Italy '03
- \$18 Tall Poppy, Cabernet Sauvignon, Australia '09
- \$36 Joseph Carr, Cabernet Sauvignon, Napa Valley, California '09
- \$24 Tres Palacios, Cabernet Sauvignon, Reserve, Maipo Valley, Chile '08

big and beautiful blends

- \$49 Domaine La Bouissiere, Vacqueyras, 'Bel-Air', Rhone, France '06
- \$109 Chateau Laroque, Saint Emilion, Grand Cru Classe, France '05
- \$40 Chateau Saint-Dominique, Puisseguin St. Emilion, Bordeaux, France '07
- \$95 Furlan, Castelcosa, Sole Terra Vite, Venezia, Italy '04
- \$54 Rivera, Castel del Monte, Il Falcone, Riserva, Apulia, Italy '05
- \$145 Chateau Beaucastel, Chateauneuf du Papes, Rhone, France '05
- \$38 Andre Lurton, Chateau de Cruzeau, Bordeaux, France '05
- \$38 Provolo, Cruina, Rosso Veronese, Veneto, Italy '05
- \$78 Kiame Kuvée, Paso Robles, California '05
- \$33 Vina Palaciega, Rioja, Reserva, Spain '06
- \$88 Castel del Monte, Puer Apuliae, Nero di Troia, Riserva, Apulia, Italy '03

- 🍷 \$105 Justin Winery, Isosceles, Paso Robles, California '04
- \$85 Impero, Amarone della Valpolicella, Classico, Veneto, Italy '06
- \$79 Boekenhoutskloof, 'The Chocolate Block', South Africa '06

🍷 certified organic

WINE TASTING NOTES

Whites

- \$39 **Dr. Konstantin Frank, Dry Riesling, Finger Lakes, NY '10** *Riesling enjoys the cool climate of upper New York; this particular wine is our driest white, with green apple aromas and an almost 'sweet-tart' finish.*
- \$25 **Pierre Sparr, Alsace One, Alsace, France '08** *Pierre Sparr has been creating wines in this region since 1680, yet this example represents their 'nouveau' style of winemaking by blending Riesling, Gewurtztraminer, Muscat and Pinot Gris. Floral nose with hints of white cranberry, crushed almonds and ripe green apples.*
- \$26 **Saint M, Riesling, Pfalz, Germany '10** *A great German Riesling for every occasion. Fresh and fruit-driven, this wine has notes of apricot. Medium dry in style with crisp acidity making it a "slam-dunk" for pairing with food.*
- \$41 **Selbach-Oster, Zeltinger Sonnenuhr, Riesling Kabinett, Germany '08** *Winemaking at this Mosel estate can be traced back to 1660. Old vine plantings produce concentrated fruit from small berries here – refreshing notes of lime, green apple and peach abound. Robert Parker gives this wine a rating of excellence with 92 points. Try it and see why.*
- \$24 **Domaine La Fage, Cote Est Blanc, Cotes Catalanes, France '09** *this racy white is bursting with citrus, white flowers and minerals. An organic blend of grenache, chardonnay, and marsanne provides this wine with it's juicy palate. Dry, but a finish of apricot and peach.*
- \$35 **Domaine Paul Blanck, Riesling 'Classique', Alsace, France '07** *Clean and streamlined Riesling with penetrating flavors of flowers and white fruits arriving on the palate with a subtle finesse. Crisp with a lemony finale.*
- \$40 **Schlumberger, Gewurtztraminer, 'Fleur' Alsace, France '04** *pleasant, distinctive and expressive -this wine also possesses a floral dominant nose of rose and peony, which is followed by a calvacade of ginger, honey and litchi on the tongue.*
- \$22 **Poggio Stella, Toscano Bianco, Italy '08** *Crisp and light, this wine tastes like the ocean - Minerals and wet stones are secondary only to the bright citrus aromas. A logical evolution from the often-predictable pinot grigio.*
- \$25 **Antinori, Santa Cristina, Orvieto Classico ' Campogrande', Italy '09** *From a world-class producer comes this perfect summer wine with tropical aromas and floral nuances. Elegant and refined, but oh so approachable on its own.*
- \$29 **Anselmi, 'San Vincenzo', Veneto, Italy '07** *A renegade pioneer producer, Roberto Anselmi has earned an incredible reputation for creating some of the region's finest white wines. This blend breaks from the traditional Soave - Garganega, Chardonnay and Trebbiano...A fruity, youthful wine with nuances of marzipan and peaches, but still possessing that trademark Anselmi complexity.*

- \$34 **Cantina Terlano, Alto Adige, Pinot Bianco, Italy '09** *a bright wine with gentle fruit character..yet the winemakers here are superstars in their field, producing wines with precise, mineral-driven profiles that make this a versatile match for so many foods.*
- \$35 **Pieropan, Soave Classico Superiore, Italy '08** *extraordinarily appealing, dry without being acidic, this full bodied white from the Verona region brings a wonderful elegance with buttery, almond notes and delicate tropical aromas.*
- \$29 **Domaine Pichot, Vouvray, Loire Valley, France '09** *one terrific summer sipper! Wonderfully refreshing with aromas of peach and honeyed pear... nuances of tangy lemon citrus for those lazy, hazy days...*
- \$35 **Pertinace, Roero Arneis, Italy '06** *Initial aromas of licorice and herbs were almost enchanting - combined with a creamy mouth-feel and a refined acidity make this wine so easy to drink, you'll reach for a straw...*
- \$33 **Tenuta Maiolo, 'Lugana', Italy '10** *delicate bouquet of almonds and apple, well-balanced and bright wine with a fresh minerality. Lovely summer sipping*
- \$28 **Ferrari Carano, Fume Blanc, Sonoma, California '09** *A 91 point winner from Wine Spectator Magazine – hints of citrus, kiwi, mango, guava, grapefruit, vanilla, honeydew melon...need I go on?*
- \$22 **Anakena, Sauvignon Blanc, Rapel Valley, Chile '08** *golden pale, crisp with notes of passionfruit & pineapple - as well as some herbal tones. Enjoy with our chicken dish or with seafood for a terrific pairing of flavors.*
- \$19 **Simone, Sauvignon Blanc, Maipo Valley, Chile '09** *flavors of exotic fruits with citrus and hints of grapefruit .The acidity is well intergrated with long lingering finish."*
- \$44 **Domaine Jean Paul Balland, Sancerre, Loire Valley, France '08** *elegant, structured, balanced...this crisp sauvignon blanc has subtle notes of melon and citrus.*
- \$27 **Neil Ellis, 'Sincerely' Sauvignon Blanc, South Africa '09** *lush, tropical fruit with herbaceous overtones. Elegance and delicacy with a long, flavorful finish*
- \$35 **Sergio Mottura, 'Poggio della Costa', Grechetto, Italy, '07** *100% Grechetto from the certified organic vineyards of Sergio Mottura. The wine spends its first six months resting on its own lees, bringing a wonderful creamy and dreamy quality to this lovely wine. Stainless steel fermentation yields tremendous tropical fruits on the palate.*
- \$60 **Domaine Louis Michel, Chablis Premier Cru, 'Forêts', France '05** *from the sleepy village of Chablis, this crisp, fresh, almost tart chardonnay possesses a clean dryness. Aromas of fresh cut hay, apples and a subtle minerality.*
- \$85 **Yves Boyer-Martenot, Meursault, 'Narvaux' Burgundy, France '07** *wonderfully fruity, spicy nose, showing notes of lemongrass, apricots and peaches layered with hints of white pepper. Great on the palate with lots of energy.*

- \$30 **Petit Chapeau, Macon Villages, Burgundy, France '09** *lemony with supporting acidity..Lean and racy with a roundness that is sure to please.*
- \$33 **Rivera, Preludio No. 1, Chardonnay, Apulia, Italy '08** *approachable and lovely, this light chardonnay yields amazing hints of fresh green apple, melon and a nuance of oak. A brilliant alternative to those chardonnay drinkers who seek elegance over decadence.*
- \$45 **Dureuil-Janthial, Rully Blanc, France '08** *Some wine enthusiasts see this producer on the list and order it, assured from the winemakers' exceptional reputation that something stellar is about to unfold. From organic vineyards, using organic practices, this single vineyard from Cote Chalonnaise, has hints of lemon, white peaches and lime. Delicate and superb.*
- \$38 **Pascal Matrot, Bourgogne, Chardonnay, France '08** *intense citrus on the nose with a creamy depth for rounding out. A strong mineral backbone, combined with a nuance of pear and fresh herbs, makes this wine a terrific value.*
- \$40 **Cambria, Chardonnay 'Bench Break Vineyard', Santa Maria Valley, California '09** *these grapes, picked from the steepest and coolest vineyard on this family-owned estate yield a steely and complex wine. Sophisticated and opulent - a premium cuvee from one of California's most prestigious wineries.*
- \$35 **Rancho Sisquoc, Chardonnay, California '07** *a very balanced wine with stone and island fruits and a lively acid to lift the fruit above the oak structure...gives this Chardonnay a crisp and tangy finish*

Rose

- \$35 **Ambra, Rosata, Toscana, Italy '07** *The best of Carmignano: sangiovese, canaiolo and a smidgeon of cabernet, this refreshing rose is bright fuschia in color and possesses flavors of lush cherry and raspberry fruits. Perfectly crisp and ready to drink.*
- \$40 **Domaine Bruno Clair, Marsannay Rose, Burgundy, France '06** *Elegant, well-structured pinot noir with enchanting complexity and style - positively delicious!*
- \$29 **La Vieille Ferme, Rose, Rhone '10** *Gorgeous and so versatile. Tart berry fruit with floral overtones. Made by the (dare I say?) genius winemakers who brought us the famed Chateau Beaucastel wines.*

Reds

- \$29 **Georges Duboeuf, Gamay, 'Julienas', France '09** *This wine displays an intense, complex nose offers an array of fruits, from peach to raspberry and black currant, with a subtle touch of cinnamon. Ample structure and excellent balance will allow this wine to age in bottle quite gracefully. Duboeuf (the "King of Beaujolais") declared the 2009 harvest the "vintage of the century".*
- \$30 **Main Street Winery, Pinot Noir, California '09** *accessible and balanced – this fruity (think cherries) expression of pinot noir is perfect for a summer night – with or without food, (but we love it with our burger).*
- \$60 **Sergio Mottura, 'Magone', Organic Pinot Noir, Lazio, Italy '06** *This 100% certified organic pinot noir is an absolute pleasure to drink with silky tree fruits of black cherry and plum. A final maturation in oak barrels for 12 months lends the wine tantalizing aromas of cedar.*
- \$79 **Penner-Ash, Pinot Noir, Willamette Valley, Oregon '07** *Lynn Penner-Ash was the principal winemaker at Stags Leap Winery before branching out on her own. She brings an incredible sense to this delightful pinot and has been gaining awards due to its vibrant palate and notes of red cherry, chocolate and cinnamon. Lush texture – already an amazingly drinkable wine.*
- \$40 **Paul Dolan, Pinot Noir, Mendocino, California '07** *The vineyards that produce this Pinot Noir are located on the remote, southwestern outskirts of the Mendocino National Forest. Here the soils are rich and deep, imparting flavors that hint at the nearby wilderness. Medium-bodied, this wine is a harmonious blend of flavors: wild berries, luscious cherries, and the spicy vanilla of toasted oak.*
- \$36 **Thomas Morey, Bourgogne, France '08** *Thomas Morey belongs to the tenth generation of this Chassagne family. The Morey family in Chassagne-Montrachet dates back to the middle of the 17th century. The wine is deep-coloured, very aromatic, bursting with fruit, and silky in the mouth.*
- \$39 **Argyle, Pinot Noir, Willamette Valley, Oregon '09** *From one of the top producers in the country, this medium bodied red is evocative of cherry, spice and smoke. The grapes are*

'double macerated' for extracting the best flavors. Silky texture.

- \$32 **August Kessler, 'Pinot N', Spatburgunder, Rheingau, Germany '08** *Robert Parker gives it 90 points and has this to say: "Fresh blackberry, red currant, kirsch, soy, pistachio paste, and marzipan lend Kesseler's 2008 Pinot N Spatburgunder a combination of almost confectionary sweetness, saline savor, and sheer refreshment such as, among reds, only Pinot Noir can deliver. An astonishing value."*
- \$25 **Knapp Winery, Cabernet Franc, "Estate Grown", Cayuga Lake, New York '09** *Round, lush blackberries in a medium-bodied red from New York State. When in Rome...*
- \$27 **Chaminé, Alentejo, Portugal '08** *a gorgeous and silky selection from the Alentejo region of Portugal. A blend of syrah and aragonez yields a superbly balanced wine with hints of chocolate covered cherries.*
- \$39 **Ruffino, Chianti Classico, 'Il Ducale', Tuscany, Italy '08** *Made in the traditional methods of Tuscan winemaking, this bright red is totally fruit driven - yet distinctive and elegant.*
- \$20 **Pont du Rhone, Cotes du Rhone, France '09** *light and approachable – this easy sipper from the Rhone region is a perfect choice for our grilled burger, chicken and Hudson Valley Farmer's vegetable plate.*
- \$44 **Buondonno, Chianti Classico, Casavecchia alla Piazza, Tuscany, Italy '06** *a wine that proves itself a consistent favorite throughout several vintages. Raspberry, black currant and spicy oak make this medium-bodied wine oh so drinkable...The staff will gladly finish whatever you don't.*
- \$25 **Poggiano, Chianti, Tuscany, '08** *bright cherries abound in this classic sangiovese from the motherland. Well balanced and easy to drink. For us, it was love at first sip.*
- \$35 **Redi Vineyards, Sangiovese, IGT, Umbria, Italy '07** *love at first sip. Succulent acidity, moderately intense cherry and herb flavors. Stellar wine – terrific with food or on its own.*
- \$49 **Domaine La Bouissiere, Vacqueyras, 'Bel-Air', Rhone, France '06** *Ruby red with highly expressive notes of cherry cola, smoke and minerals. Finely etched berry fruit, with a subtle hint of vanilla on the finish. Great clarity. – A tremendous value.*
- \$35 **St. Francis, Merlot, Sonoma, California '06** *Big, oaky, plums are the trademark of this full-bodied merlot from one of California's top producers*
- \$38 **Prospero Winery, Zinfandel, California '09** *Named after a Shakespearean character, Prospero Winery is owned and operated by a friend of the Mills' family. We tasted their wines and fell in love with the red zinfandel with its peppery black currants, its structure and balance.*
- \$31 **Rivera, Nero di Troia, 'Violante', Apulia, Italy '06** *bouquet of red berries with characteristic violet notes. Full, but fresh and fruity. One of our favorite 'finds' of the year. Go ahead, take a chance...We dare you not to like it.*

- \$56 **Joel Gott, Zinfandel, Lodi, California '08** *This outstanding producer makes wines from old, gnarly vines, which yield a wine with concentrated fruit. This peppery wine possesses vibrant aromas of raspberry, plum, cola and spicy oak. Assertive, yet soft tannins.*
- \$37 **Francis Ford Coppola, 'Directors Cut', Zinfandel, California '07** *Robust flavors of berries and white peppercorn - tightly constructed and compact fruit flavors make this a fiery match for so many of our dishes..*
- \$40 **Monferrato Rosso, 'La Guardia', Piedmont, Italy '03** *With a blend of Barbera, Syrah and Cabernet Sauvignon this deep garnet wine evokes notes of ripe berries, vanilla and cedar. Well-balanced - a sheer pleasure to drink*
- \$25 **Casa Santos Lima, 'Lab', Lisbon, Portugal, '09** *A beautiful blend of Castelao, Tinto Roriz, Syrah and Touriga Nacional – combined with a long maceration makes this wine wonderfully extracted and abundant with ripe dark fruits. Yumminess in a bottle.*
- \$20 **Areo, Malbec, Argentina '09** *deep extracted dark fruits with a hint of spice – terrific harmony of flavors.*
- \$68 **Ojai Vineyard, Syrah, Santa Barbara, California '06** *Everything you'd want from a Central Coast syrah – dark juicy berries with a hint of smoke. Aromatic, powerful and engaging. One of the original Rhone Rangers – blended with a touch of Mouvedre. A great match for steak off the grill.*
- \$30 **Petit Chapeau, Bordeaux, France '09** *Daniel Johnnes, who made his name as a top New York restaurant wine director, importer and expert on Burgundy, also has a flair for finding and marketing good, inexpensive French wines. Take an accomplished wine enthusiast and marry it with the "vintage of the century" and you've got some terrific juice.*
- \$42 **Terlato & Chapoutier Vineyards, Shiraz-Viognier, Australia '09** *deep garnet wine with aromas of fresh berries and black pepper. These two power-house producers, Anthony Terlato from California and Michel Chapoutier from the Rhone Valley, collaborated on this amazingly easy to drink red wine from down under. Exotic fruits abound - with a brief, but satisfying finish. That next sip can't come fast enough...*
- \$109 **Chateau Laroque, Saint Emilion, Grand Cru Classe, France '05** *Powerful, rich nose of blackberry, cassis, plum, chocolate, tobacco, and wet soil. On the palate, somewhat restrained flavors of dark fruit and baking spices. Medium-bodied, nicely layered acidity, mild tannins. Incredibly long and delicious finish...cinnamon, nutmeg, cherry, and cedar notes linger on your tongue. The complexity throughout makes it very nice.*
- \$40 **Chateau Saint-Dominique, Puisseguin St. Emilion, Bordeaux, France '07** *The Compagnie Edmond de Rothschild took over this estate in 2000. Puisseguin-Saint-Emilion AOC: A satellite appellation of Saint-Emilion in Bordeaux, this appellation is distinguished by its elevation - the highest in the Saint Emilion region - and its little-known wines with great character. The blend remains faithful to traditional Saint-Emilion wines with Merlot dominating.*
- \$70 **Dutschke, St. Jakobi, Single Vineyard Shiraz, Barossa Valley, Australia '03** *Quite surprisingly supple for such a 'big wine' - flavors of blackberry and plum intermingled with*

caramel and spice characteristics. Aged in French and American oak - Given 91 points from Wine Spectator - personally, we think it should be higher...

- \$79 **Boekenhoutskloof, 'The Chocolate Block', South Africa '06** *Distinctive nose showing roast coffee beans, toast and rich, dark fruit. There's a toasty, spicy edge to the richly fruited palate. Quite elegant and nicely structured.*
- \$26 **Jose Maria da Fonseca, Periquita Classico, Portugal '07** *revealing hints of smoke, earth, and rich ripe fruit, this wine is both concentrated and fiery with mature black berries*
- \$22 **Domaine Conte, Carmenere, Reserva, Rapel Valley, Chile '07** *deep flavors of blackcurrants...Concentrated fruit with hints of sweet red pepper and vanilla. Good body with round, soft tannins. This variety is one of our summer favorites for red wines.*
- \$33 **Chateau Briot, Bordeaux, France '07** *Berry and lead pencil aromas follow through to a medium-bodied palate, with fine tannins and a fruity, vanilla aftertaste. Great drinking now.*
- \$38 **Provolo, Cruina, Rosso Veronese, Veneto, Italy '05** *100% Corvina grapes made in the traditional 'ripasso' method, allowing the grapes to air dry on straw mats prior to macerating. This gives this "Baby Amarone" plenty notes of raisin, cocoa, anisette and finishes with smooth tannins of new oak.*
- \$78 **Kiame Kuvée, Paso Robles, California '05** *60% Cabernet Sauvignon, 15% Merlot, 12% Syrah, 8% Malbec and 5% Zinfandel – this wine emphasizes neither it's Bordeaux styles nor its Rhone, but rather reflects the balance and synergy of all its elements. We think it's perfection in a bottle.*
- \$33 **Vina Palaciega, Rioja, Reserva, Spain '06** *rich aromas of herb, spice and leather. Full-bodied and well-balanced with a long, elegant finish. Great depth of character – just order up some braised short ribs, pour a glass and prepare for a life-altering experience.*
- \$54 **Rivera, Castel del Monte, Il Falcone, Riserva, Apulia, Italy '05** *With 70% Nero di Troia and 30% Montepulciano - truly traditional representation of these ancient vines. The innovative winemaker allows the great expressions of sour cherry, raspberry with a hint of tar combined with well-integrated tannins. A remarkable value for a stellar wine.*
- \$49 **Molly Dooker, 'Maitre'D", Cabernet Sauvignon, Australia '08.** *A Cabernet-lover's dream with layers of dark fruit, dark chocolate and spice with silky tannins. Classic Cabernet characteristics of dark berry combined with plush fruit, liquorice, oak vanilla and spice. It's a joy to drink from the first glass to the last. See a revolutionary new way to open a bottle of their wine – called the "Molly Dooker Shake"..*
- \$37 **Ex Libris, Cabernet Sauvignon, Columbia Valley, Washington '08** *this fruity cabernet has rich chocolate aromas and even a hint of licorice as well. Terrific balance with intense fruits (plums!). Medium tannins for a softer finish. Yummy.*

- \$44 **Simi, Cabernet Sauvignon, Alexander Valley, California '06** *blackberry and plums are enhanced with a hint of spice - a hallmark of the Alexander Valley. Rich, ripe tannins.*
- \$59 **Tenuta Ribaldaccio, 'Le Bronche' Cabernet Sauvignon, Tuscany, Italy '03** *ripe berries and soft, subtle tannins – a well balanced wine with hints of spice and dark chocolate. Never disappoints.*
- \$44 **26 Brix, Petit Verdot, Central Coast, California '06** *The Petit Verdot grape has a high sugar content of 26-degrees which lends itself to produce a powerful wine with rich dark fruits and a viscous mouthfeel. Recommendation: A big wine for steaks and braised meats.*
- \$38 **Andre Lurton, Chateau de Cruzeau, Bordeaux, France '05** *this wine from a stellar vintage, shows crushed berry on the nose with hints of sweet tobacco and cedar. Medium to full-bodied with soft tannins, coffee, toasty oak and ripe fruit finish.*
- \$145 **Chateau Beaucastel, Chateauneuf du Papes, Rhone, France '05** *From the famed Perrin Brothers, this big, dark, inky red has nuances of red fruits, leather, truffles with hints of spice and licorice. An outstanding producer and an outstanding vintage.*
- \$40 **Spice Route, 'Chakalaka', South Africa '09** *Vibrant red colour. Ripe, dark fruit aromas with cloves coming through on the nose. Medium to full bodied with ripe spicy plums and dark cherry fruit flavors. Oak is restrained, but provides structure to back up the ripe flavors.*
- \$88 **Castel del Monte, Puer Apuliae, Nero di Troia, Riserva, Apulia, Italy '03** *if you haven't heard of this grape, you're not alone. The uva di troia grape was brought to Italy by the ancient Greeks more than 3,000 years ago and named for the city of Troy. In the exceptional climate of Apulia, this extremely rare grape flourishes and yields rich aromas of violet and star anise.*
- \$105 **Justin Winery, Isosceles, Paso Robles, California '04** *An organically cultivated wine with amazing complexity. Aromas of blackberry, vanilla and smoke and met with flavors of cassis, plum and mocha. An award-winning wine that sure to please.*
- \$85 **Impero, Amarone della Valpolicella, Classico, Veneto, Italy '06** *Grapes are harvested and allowed to 'raisinate' in the sun, thereby concentrating the flavors. This wine is deep garnet with fantastic density. Concentrated cinnamon, cherry and nutty bouquet. In the mouth, incredibly full-bodied with berry flavor, spice and leather notes.*
- \$95 **Furlan, Castelcosa, Sole Terra Vite, Venezia, Italy '04** *Made up of 80% merlot and 20% Refosco, this wine is made with intense care. Packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure. Its velvety texture makes Merlot instantly appealing and an obvious alternative to similar, more tannic Bordeaux varieties.*
- \$18 **Tall Poppy, Cabernet Sauvignon, Australia '09** *don't let the price fool you! 'Tall Poppy' is an Australian slang term for "one that stands out in a crowd"..This wine is intensely flavored and fruit driven with ripe blackberry laced with toasted vanilla nuances. One sip and you'll see why it is appropriately named.*

- \$36 **Joseph Carr, Cabernet Sauvignon, Napa Valley, California '09** *This wine displays a deep purple hue, and has great clarity for wine that is traditionally unfiltered. The bouquet offers scents of ripe black currant, smoke and saddle. Flavors include dark cherry and ripe plum flavors with a hint of vanilla and cocoa dust. Firm but approachable tannin structure accents a balanced and long finish. 75% Cabernet Sauvignon, 15% Merlot, 10% Cabernet Franc*
- \$24 **Tres Palacios, Cabernet Sauvignon, Reserve, Maipo Valley, Chile '08** *This is a cold weather cabernet, both fresh and elegant, with an aroma of red fruits such as raspberry and strawberry. The wood notes from the French cask are well integrated. It is a unique wine, mellow but also complex in flavours and aromas, easy to drink.*

by the glass

Bubbly

\$12. Domaine Chandon, Brut Classic, California NV (187 ml)

Whites

\$7.50 Lamoureux Landing, Dry Riesling, Finger Lakes, NY '09
\$8. Selle e Mosca, 'La Cala', Vermentino, Sardegna, Italy '09
\$7. Anakena, Sauvignon Blanc, Chile, '10
\$10. Butterfield Station Winery, Chardonnay, California '08

Rose

\$9.50 La Vieille Ferme, Rose, Rhone, France '10

Reds

\$6. Pont du Rhone, Cote du Rhone, France '08
\$7.50 Poggiano, Chianti, Tuscany, Italy '09
\$9.50 Prospero Winery, Zinfandel, California '09
\$8. Main Street Winery, Pinot Noir, California '09
\$10. Russell Family Vineyards, Cabernet Sauvignon, California '09

Apertif

Lillet Blanc
Lillet Rouge
Dubonnet Blanc
Dubonnet Rouge
Campari
Delaware Phoenix Absinthe
Ricard
Pernod

Gin

Seagrams
Citadelle
Hendricks
Beefeater
Tanqueray
Tanqueray Ten
Bombay
Bombay Sapphire

Tequila

Jose Cuervo Gold
Jose Cuervo Silver
1800 Anejo
Patron Silver
Centenario Reposado
Sauza Conmemorativo

Vodka

Absolut (Mandarin, Citron, Pear)
Grey Goose
Stolichnaya (Razberi, Ohranj, Vanilla)
Belvedere
Ketel One
Citadelle Apple
Smirnoff
Ciroc
Charbay (Blood Orange, Ruby Red Grapefruit)
Prairie (organic)

Rum

Goslings Black Seal
Meyers
Captain Morgan
Bacardi Silver
Mount Gay
Appleton Special Reserve

Bourbon

Blantons
Caribou Crossing
W.L. Weller Reserve
Wild Turkey
Makers Mark
Basil Hayden, single batch
Buffalo Trace
Eagle Rare

LIQUID DESSERTS

Sweet Wines

	<i>glass</i>
Prospero Winery, 'Orange Muscat', California '09	6.
Michele Chiarlo "Nivole", Moscato d'Asti, Tuscany '03	8.
Oremus, Tokaji Aszu, 6 Puttonyos, Hungary '00	14.
Harvest Moon, Late Harvest Zinfandel, California '02	16.
Fattorie Parri, Vin Santo del Chianti Montespertoli, Riserva '98	15.
Peller Estates, 'Signature Series', Cabernet Franc Icewine, Niagara, Canada '04	23.
Boutari, Mavrodaphne of Patras, Greece	7.
Convento Cappuccini, Brachetto d'Aqui, Italy '06	32. (bottle)

Fortified Wines

Taylor, 10 Year Old Tawny Port	10.
Warre's, Vintage Porto '03	30.
Roxo, Barbera Port, Chenega Valley, California '06	14.
Sandeman's 30 Year Old Tawny	20.
E. Lustau, Pedro Ximenez Sherry, 'San Emilio'	9.
Osbourne, Amontillado Sherry	7.
Harvey's Bristol Cream Sherry	6.

Grappa

Nonino Vigneti, Grappa di Chardonnay, Italy	16.
Jacopo Poli, Grappa di Sassicaia, Italy	23.
Michele Chiarlo, Grappa di Moscato	17.

Cognac, Armagnac and Calvados

Saint Vivant, Armagnac VS	15.
Busnel Calvados VSOP	12.
Domaine Dupont, Calvados, Vieille Reserve	16.
Massenez, Poire William	11.
Hennessy VS Cognac	12.
Hennessy Privilege VSOP Cognac	14.
Hine Rare VSOP Cognac	15.
Remy Martin, VS	11.

Cordials

Grand Marnier	9.
Sambuca Romana	7.50
Tuaca, vanilla liqueur, Tuscany	7.
Cointreau	7.
Frangelico, B&B, Benedictine, Drambuie, Baileys, Kahlua	7.50
Limoncino	6.

Single Malt Scotch

Lagavulin, 16 year	16.
Glenlivet 18 year	19.
Scapa, 16 year	15.
Balvenie 'Doublewood' 12 year	16.
Glenfiddich, 12 year / 18 year	12. / 16.
Laphroaig, 10 year	11.
Macallan, 12 year	10.
Glenmorangie, 10 year	12.

PREMIUM HAND-BLENDED, ORGANIC LOOSE TEAS

pot of tea (serves 1-2 people) \$3.50

Certified Biodynamic Green Tea with Ginger

a perfect little lift with the addition of organic ginger root

Certified Organic Earl Grey

a blended organic black tea scented with bergamot oils

Hot Cinnamon

a blended organic black tea with intense cinnamon – perfect after dinner

Organic Honeydew Melon White Tea

Pai Mu Tan white tea with a touch of honeydew melon

Organic Vanilla Chai

fully fermented black tea, spices, whole bean vanilla

Assam - Banaspaty Estate

bold, black and beautiful. Single estate tea with a rich taste- medium bodied

Organic Dark Chocolate Tea

rich flavors of dark chocolate co-mingled with premium black tea

DECAFFEINATED TEAS

Dutchess' First Love*

perfect for a cool Catskill night – earl grey blended with roobois and bits of caramel

“Madeline’s Blend” *

a sinfully delicious roobois blend with bits of Belgian chocolate and peppermint

Certified Biodynamic Chamomile

floral, herbal and naturally caffeine-free; helps calm and soothe the soul

Sage Wisdom

red raspberry leaf, clover, rosehips, licorice, chamomile, sage, roobois

Honeybush

South African red thistle, naturally fermented in the sun with honey aromas

Organic Egyptian Peppermint

the Nile meets the Catskills in this mild and fragrant tea, naturally caffeine free

A Day in Provence

a floral and fruity roobois with lavender, rose petals, currants and rose hips

** lower caffeine*

FROSTY BREWS

New York

Ommegang Brewery, Hennepin Ale (Cooperstown) <i>golden notes of orange peel, ginger & hops</i>	6.50
Ommegang Brewery, Three Philosophers (Cooperstown) <i>a 'quadrupel' Belgian- cherries & cocoa</i>	7.75
Ommegang Brewery, Abbey Ale (Cooperstown) <i>medium-bodied, yet packed with cherry/caramel</i>	7.75
Saranac Black and Tan (Adirondacks) <i>pleasantly bitter, complex with hints of chocolate & coffee</i>	4.75
Saranac Pale Ale (Adirondacks) <i>aggressively hopped, fruity bouquet, crisp finish</i>	4.75
Ithaca Brewing Co., 'Cascazilla' (Ithaca) <i>hoppy American red ale with piney, citrus notes</i>	5.50
Southern Tier, IPA (Lakewood) <i>wonderful hop structure with malt backbone- notes of pine and citrus</i>	5.25
Keegan Ales, 'Old Capital' (Kingston) <i>crisp refreshing pale ale from only 30 minutes away!</i>	5.50 draft
Keegan Ales, 'Mother's Milk' (Kingston) <i>creamy & balanced stout from down the road...</i>	5.50 draft
Butternuts Brewery, Pork Slap Farmhouse Ale (Garrattsville) <i>toasty with a buzz of herbal spice</i>	4.25 can
Blue Point, Toasted Head Lager (Long Island) <i>roasted grain with hints of pear and honey</i>	5.25

Domestic

Otter Creek, 'Summer Ale' (Vermont) <i>American wheat beer with hints of lemongrass and yeast</i>	5.50 draft
Wolavers, 'Certified Organic Wheat (Vermont) <i>brewed with chamomile, honey and wildflowers</i>	6.50 draft
Coors Light (Colorado) <i>C'mon - do you really need a description?</i>	4.50
Victory Prima Pilsner (Pennsylvania) <i>aromatic nose infused with herb, nicely hopped and crisp</i>	5.50
Magic Hat, #9 (Vermont) <i>mildly fruity with notes of apricot & honeyed pears, mild finish</i>	5.50
Otter Creek, Stovepipe Porter (Vermont) <i>dark chocolate notes abound with mild peppery finish</i>	5.75
Weyerbacher Brewing Co., 'Blithering Idiot' (Pennsylvania) <i>caramel-y Barleywine style of beer with notes of dates and figs. Made in the English tradition of balanced hearty ales</i>	7.

Imported

Corona (Mexico) <i>like a trip to Cabo, without the tourists</i>	4.
Heineken (Holland) <i>no wonder it's so popular when a beer is this easy to drink</i>	5.
Samuel Smith's Nut Brown Ale (England) <i>reddish hues, hints of roasted coffee, biscuits & almond</i>	8.
Orval Trappist Ale (Belguim) <i>the champagne of Belgian brews - made by monks for centuries</i>	12.
Duvel (Belguim) <i>strong golden ale, nutty with a light hoppy finish - the quintessential Belgian brew</i>	9.
Hacker Pschorr Hefe-Weisse (Germany) <i>creamy and dreamy wheat beer with hints of banana & clove</i>	7.
Old Speckled Hen (England) <i>amber with pear fruitiness and toasty malts, wonderfully bitter</i>	5.50
Ayinger Brewery, 'Celebrator' DoppleBock (Germany) <i>soft, peppery nose with sweet malty flavor</i>	9.

Non Alcoholic

St. Pauli Girl, (Germany)	4.
Paulaner Thomasbrau (Germany)	4.50
Reeds, Ginger Brew 'Extra' (New York)	4.25

SPECIALTY COCKTAILS

***Prickly Pear Martini* \$10.**

Absolut Pear vodka, fresh pear juice, star anise, vanilla and orange peel

***The Dude Abides* \$9.75**

Stoli vanilla vodka, Gran Sasso espresso liqueur, fresh cream

***Peekamoose Martini* \$10.**

very chilled Ciroc vodka, Stock dry vermouth, garnished with a caperberry

***Ward Eight* \$9.75**

Maker's Mark bourbon, orange juice, fresh lemon juice, dash grenadine, cherry

***Saint Bohemia* \$14.**

st. germain elderflower liqueur, chilled prosecco, fresh lemon

***Blood Orange Margarita* \$12**

Sauza Conmemorativo tequila, Grand Marnier, fresh blood orange juice, lemon & lime

***Bloody Mary* \$9.**

smirnoff vodka, v-8 vegetable juice, horseradish, pepper, pickled ramps, lemon

***Bee's Knees* \$9.50**

Hendrick's gin, honey syrup, fresh lemon juice