

## Wine by the glass

Toad Hollow Chardonnay, Mendocino County, California , 9  
 Toasted Head Chardonnay, Dunnigan, California, 8.5  
 Sterling Vineyards Chardonnay, Napa Valley, California, 9  
 Babich Sauv. Blanc, Marlborough, New Zealand, 7  
 Villa Maria Sauvignon Blanc, Marlborough, New Zealand , 9  
 Torra Sella Pinot Grigio, Tre Venezie, Italy, 6  
 Cavit Pinot Grigio, Adige River Valley, Italy , 7  
 Johann Klauss Piesporter, Germany , 7  
 Chateau Grand Traverse Riesling, Old Peninsula, MI, 7  
 Cristalino Champagne, Spain , 5.75

Mark West Winery Pinot Noir, Central Coast, California , 8.5  
 Row 11 Pinot Noir, Three Vineyards, California , 10  
 Beaulieu Vineyards Cabernet, Napa Valley, California, 9  
 Hess Cabernet, North Coast, California, 12  
 Liberty School Cabernet, Paso Robles, CA , 8  
 Clos Du Bois Merlot, Sonoma Valley, California , 9  
 Angeline Merlot, Russian River Valley, 8  
 Penfold's Koonunga Hill Shiraz, South Eastern Australia , 8  
 Temptation Zinfandel, Alexander Valley California, 10  
 Westside Troublemaker Red Blend, Paso Robles, CA , 11

## White

Toasted Head Chardonnay	36
<i>Dunnigan Hills, California</i>	
Chalone Chardonnay	40
<i>North Coast, California</i>	
Sterling Vineyards Chardonnay	35
<i>Napa Valley, California</i>	
Toad Hollow Chardonnay	37
<i>Mendocino County, California</i>	
Groth Chardonnay	60
<i>Napa Valley, California</i>	
Chalk Hill Chardonnay	80
<i>Sonoma County, California</i>	
Chateau Ste. Michelle Sauv. Blanc	26
<i>Columbia Valley, Washington</i>	
Villa Maria Sauvignon Blanc	38
<i>Marlborough, New Zealand</i>	
Infamous Sauv. Blanc	42
<i>Marlborough, New Zealand</i>	
Babich Sauv Blanc	35
<i>Marlborough, New Zealand</i>	
Armador Sauvignon Blanc	30
<i>Casablanca Valley, Chili</i>	
Torra Sello Pinot Grigio	26
<i>Tre Venezie, Italy</i>	
A Mano Pinot Grigio	25
<i>Veneto, Italy</i>	
Cavit Pinot Grigio	29
<i>Adige River Valley, Italy</i>	
Bel Lago Pinot Grigio/Chardonnay	32
<i>Leelanau Peninsula, MI</i>	
Johann Klauss Piesporter	21
<i>Germany</i>	
Chateau Grand Traverse Riesling	26
<i>Old Peninsula, MI</i>	
Black Star Late Harvest Riesling	45
<i>Suttons Bay, MI</i>	
Flor Prosecco	40
<i>Veneto, Italy</i>	
M. Lawrence 'US' Brut	30
<i>Leelanau Peninsula, MI</i>	
Duval-Leroy	70
Veuve Clicquot La Grande Dame	175

## Red

Mark West Pinot Noir Winery	35
<i>Central Coast, California</i>	
A to Z Pinot Noir	43
<i>Oregon</i>	
Row 11 Pinot Noir	42
<i>Three Vineyards, California</i>	
Beaulieu Vineyards Cabernet	40
<i>Napa Valley, California</i>	
Hess Cabernet	45
<i>North Coast, California</i>	
Smith & Hook Cabernet	55
<i>Central Coast, California</i>	
Stags Leap Cabernet	90
<i>Napa Valley, California</i>	
Liberty School Cabernet	34
<i>Paso Robles, CA</i>	
Folie A'Duex Merlot	38
<i>Napa Valley, California</i>	
Clos Du Bois Merlot	41
<i>Sonoma Valley, California</i>	
Angeline Merlot	34
<i>Sonoma Valley, California</i>	
Rutherford Merlot	48
<i>Napa Valley, California</i>	
Westside Troublemaker Red Blend	40
<i>Paso Robles, CA</i>	
Penfold's Koonunga Hills Shiraz	32
<i>South Eastern Australia</i>	
Straccalli Chianti Classico	42
<i>Tuscany, Italy</i>	
Armador Carmenere	32
<i>Central Valley, Chile</i>	
Temptation Zinfandel	42
<i>Alexander Valley, California</i>	
Conn Creek Anthology	90
<i>Napa Valley, California</i>	
Treana Red	80
<i>Paso Robles, California</i>	
Sasyr, Sangiovese and Syrah Blend	42
<i>Toscana, Italy</i>	
Molto Malbec	40
<i>Mendoza, Argentina</i>	
Opus One	225
<i>Napa Valley, California</i>	

### Cocktails

#### Black Cherry Cosmo

*Effen Black Cherry Vodka, cranberry, orange liqueur and a twist of fresh lemon*

#### Top Shelf Margarita Martini

*Patron Silver, Gran Marnier, and sour mix. Garnished with a salt rim and fresh lime*

#### Black Raspberry Margarita

*Jack Daniels, chambord, cranberry juice, sour mix and splash of sprite Garnished with fresh lime*

#### Gilberts Bloody Mary

*Absolute vodka, Guinness, homemade bloody mary mix and tomato juice Garnished with lemon, lime and olive*

#### French Martini

*Grey Goose Vodka, chambord and pineapple juice*

#### Chocolate Martini

*Stoli Vanilla, White and dark Godiva liqueur, and Kahlua and drizzled with chocolate*

#### Raspberry Mocha 'Tini

*Espresso, Stoli Raspberry, crème de cacao and chambord*

#### Parrot Cider

*Parrot Bay Rum, hot apple cider topped with whipped cream*

#### Jack-O-Latte

*Pumpkin flavored latte with Captain Morgon Rum*

#### Vanilla White Russian

*Stoli Vanilla, Kahlua and cream*

## Happy Hour

Monday - Friday

4-6pm

\$2 Domestic Drafts, \$3 Microbrew & Import Drafts,

\$3 Well Cocktails, Half off Appetizers

\*only valid at the bar

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