**White**

Toasted Head Chardonnay 9 32

Yolo Valley, California

Santa Margherita Pinot Grigio 14 52

Trentino, Italy

Campanille Pinot Grigio 7 24

Friuli, Italy

Oyster Bay Sauvignon Blanc 9 32

Malborough, New Zealand

Dr. Loosen Riesling 8 28

Mosel Valley, Germany

Lunetta Prosecco 9 32

Veneto, Italy

Woodbridge White Zinfandel 6 18

California

Caymus Conundrum 12 44

Napa Valley, California

Grangia (Moscato Blend) 7 24

*Mongo, Italy*

Girl Go Lightly Moscato 7 24

California

**Red**

Ruffino Aziano Chianti Riserva 9 32

Tuscany, Italy

Estancia Pinot Noir 8 28

Monteray, California

J. Lohr Cabernet Sauvignon 9 32

Paso Robles, California

Joseph Carr Cabernet 14 47

*Napa Valley, California*

Spellbound Merlot 9 32

California

Masciarelli Montepulciano 8 28

Tuscany, Italy

Durigutti Malbec 10 36

Mendoza, Argentina

Tre Monte Campo Di Mezzo

sangiovese 12 44

Emilia-Romagna, Italy

Tenuta Poggio ai Ginepri 12 44

**MArtini**

D’Vine Martini

Our signature weekly creation in our D’Vine martini glass.

Ask your server for this week’s recipe!

Downright Dirty

Your choice of Gin or Vodka served shaken over crushed ice, washed in pepperoncini juice & served slightly dirty. Garnished with a blue cheese stuffed olive & pepperoncini

5th Avenue Peartini

Grey Goose La Poire Vodka, a splash of St. Germain Elderflower Liqueur & fresh pear nectar, topped with splash of moscato

Sex on the Piano

Stoli Strasberi Vodka muddled with fresh berries & lemon juice.

Finished with sparkling champagne infused strawberry puree

Espresso Martini

Stoli Vanil Vodka, Kahlua, Bailey’s Irish Cream,

fresh espresso, & splash of Frangelico

St. Tropez

*Circoc Coconut & Stoli Vanil Vodka, Malibu Rum, & splash of Frangelico shaken with crushed ice. Topped with roasted coconut flakes*

Cucumber & Mint Cooler

*Absolut Vodka infused with fresh mint, cucumbers & agave nectar. Topped with fresh lime juice & 7-up over crushed ice*

Caribbean Sunsetini

*Jamaican & Dominican Rums infused with fresh pineapple, blended with tropical juices. Served in personal punch bowl over crushed ice & topped with fresh fruit & splash of grenadine*

Kiwi & Lychee Sparkler

*Stoli Vodka muddled with fresh kiwi & Soho Lychee liquor. Topped with splash of ginger & lychee fruit.*

Grape Goddess

*Three Olives Grape Vodka, fresh lemon & white cranberry juice. Shaken over crushed ice, served straight up with frozen grapes & splash of champagne.*

Hampton Punch

*Cherry Noir Grey Goose Vodka, fresh squeezed white grapefruit juice, fresh strawberries & basil simple syrup. Served on the rocks in punch bowl.*

Boston Tea Punch

*Absolut Citron Vodka & Earl Grey Black Tea shaken with fresh lemons & sugar in the raw.*

Draught Beer

Peroni Nastro Azzurro

Samuel Adams Seasonal

\*\*Local Seasonal Craft\*\*