



Wines

White Wines

- **Slatestone Riesling** (Germany) – Wonderfully fruity, soft-sipping wine that is perfect with salads and spicy dishes. **\$8/32**
- **Domaine De Pouy,06** (France) – Aromas of green apple and floral, with a fresh, crisp, fruity flavor. Very easy drinking wine. **\$8/32**
- **Santa di Terrossa Pinot Grigio** (Italy) – Bright fruit nose of pear and citrus, and great balance with a finish that is clean and crisp. **\$7/28**
- **Alexander Valley Chardonnay** (California) – The nose is filled with green apple, citrus and ripe pear framed ever so slightly by creamy oak. On the palette, the fruit is vibrant and rich. **\$8/32**
- **Verdillac White Bordeaux, 06** (Bordeaux, France) A brilliant white wine, fresh to the palate, possessing good fruit and balance. **\$7/28**
- **Veramonte Reserva Savignon Blanc, 06** (California) – Cooling Coastal influences produce light floral notes, crisp fruit flavors and a well balanced acidity **\$8/32**

Medium-bodied, Versatile Red Wines

- **Vina Borgia-** (Spain) – Fresh bright red fruit balanced by a fine structure and ample bouquet. Made from 100% Grenach grapes. **\$5/20**
- **Tolosa Pinot Noir** (California) – Bright, fresh cherry aromas, with juicy, crisp, red berry fruit in the mouth. **\$8/32**
- **Cosumano Nero D'Avola 06** (Sicily, Italy) Delightful wine that is fruit driven offering a light spice and creaminess on the finish. Its unique personality is a combination of black cherry, strawberry preserves and juniper berry. **\$9/36**

Full-bodied Red Wines

- **Bulletin Place Shiraz** (Australia) – Dark color, soft and spicy aromas, and flavors of dark chocolate, cherries and plums. **\$6/24**
- **Pierre Amadieu, Cotes Du Rhone, 05** (France) Grenach and Syrah grapes blend to produce a wine that is fresh and ripe with dark cherry, licorice and graphite flavors which race through the medium bodied finish **\$9/36**
- **Cellar #8 Cabernet Sauvignon 05** (California) Crafted at the historic Asti Winery in Sonoma County, founder Andrea Sbaroboro and a group of Italian immigrants formed an entire community around the art of wine making. Cellar #8 delivers rich flavors of cigar, spice, leather, earth and chocolate. **\$7/28**
- **Rosenblum Vintners Cuvee Syrah** (California) – Dark and rich, with elements of ripe black cherry and currants, and a hint of smoked bacon and chocolate. **\$8/32**
- **Cono Sur Merlot** (Chile) – Savor the fruits of plum and blackberry, mingled with smokey, chocolate notes. Smooth yet structured. **\$6/24**
- **Norton White Label, Malbec 05** (Argentina) Rich and earthy this full bodied wine offers currant and blackberry flavors. **\$7/28**

Appetizers- Available after 4:00 pm.

- **Italian Trio-** French bread served with olive tapenade, basil garlic olive oil and pine nut parmesan pesto. **\$8**
- **Gourmet Chips-** Gourmet blue corn chips served with a pico de gallo. **\$5**
- **Bread Basket-** Our famous Ciabatta bread served with Garlic dipping oil. **\$6**
- **Trio de Mexicanos-** Gourmet corn chips served with a trio of mango lime salsa, garlic salsa and corn relish salsa. **\$6**
- **World Tour-** Various specialty cheeses from around the world served with Granny Smith apples and gourmet crackers. **\$11**
- **Cranberry Brie-** A portion of baked brie topped with cranberry kiwi relish and pecans, served with gourmet crackers. **\$9**
- **Bruschetta-** Diced Roma tomatoes marinated with olive oil, red onion, garlic and parsley, topped with parmesan cheese and served on toasted French baguette slices. **\$9**
- **Spinach Artichoke Dip-** Celery, cucumber, carrots and French bread surround a warm, spinach artichoke dip. **\$10**
- **Gourmet Italian Pizza-**All fresh ingredients on top of a grilled flour tortilla. Start with our garlic/basil oil, top with fresh tomatoes, pepperoni, red pepper and cheese. Outstanding! **\$8**

Beer Selections

- **Summit Pilsner-** (Minnesota) **\$3.50**
- **Stella Artois-** Lager (Belgium) **\$4**
- **Pyramid Hefeweizen-** Wheat (Washington) **\$4**
- **Goose Island Honkers Pale Ale** (Illinois) **\$4**
- **Amstel Light** (Holland) **\$4**
- **James Page Burly Brown Ale** (Wisconsin) **\$4**
- **Ayinger Celebrator-** Bock (Bavaria) **\$8**
- **Clausthaler-** Non-alcoholic Amber (Germany) **\$4**

Ask us about reserving the HideAway for your next corporate event.