

## MARTINIS

The Warehouse – Stolichnaya Vodka, Mixed Fruit Lemonade (House Made Lemonade of the Week) – 13

Bourbon Martini – Woodford Reserve, Sweet Vermouth, Dash of Bitters, Cherry Garnish – 14

Larry's Espresso – Espresso Vodka, Godiva Chocolate Liqueur, Grand Marnier, Cointreau – 14

V's Flirtini – Stolichnaya Vodka, Brut, Pineapple Juice – 13.5

Banana Bread Martini – RumChata, Frangelico, Banana Liqueur – 14

Pomegranate Martini – Stolichnaya Citrus, PAMA, Triple Sec, Splash of Lime Juice – 14

T's Tini – Grey Goose, Sour Apple Pucker, Cointreau, Cherry Garnish – 13.5

Bartender's Drink of the Week – Ask your server or bartender for more information – 10

## DRAFT BEER

Bud Light – 4.25

Michelob Ultra – 4.25

Yuengling – 4.25

Stella - 6

Blue Moon – 6

Guinness – 7

Ask about our Local Rotating Crafts – 7

## BOTTLE BEER

PBR – 3

Bud Light – 4.25

Coors Light – 4.25

Budweiser – 4.25

Miller Light – 4.25

Buckler – 5

Corona – 5

Corona Light – 5

Heineken – 5

Fat Tire – 7

Sam Adams (Seasonal) – 7

Lagunitas – 7

Local Craft (Rotating) – 7

Angry Orchard – 6



# THE WAREHOUSE

## CUISINE AND COCKTAILS™

### SIGNATURE COCKTAILS

Old Man's Margarita – Jose Cuervo Gold, Amaretto, Sour Mix, Orange Juice – 12

The "Naples" – Tanqueray Gin, Splash Black Berry Brandy, Fresh Squeezed Lemon, Topped with Club Soda, Pineapple Garnish – 13

Ginger-Pineapple Mojito – Rum, Splash of Ginger Simple Syrup, Muddled Mint Leaves, Pineapple Puree, Club Soda, Pineapple Garnish – 13

The Godfather – Bulleit Rye Whiskey, Amaretto – 13

Mai Tai IPA – Jai Alai IPA, Rum, Grand Marnier, Splash of Lime Juice, Cherry Garnish – 13

Sweet Tea Sangria – White Wine, Sweet Tea Vodka, Triple Sec, Mixed Fruit, Sweet Tea – 12

### NON-ALCOHOLIC

Coca-Cola Products – 3

Gold Peak Sweet & Unsweet Iced Tea – 3

Lemonade – 3 Milk – 3

Locally Roasted and Ground Coffee – 3.5

Lavazza Cappuccino – 5 Lavazza Espresso – 4.5

## WINES BY THE GLASS

HOUSE WINES – Canyon Road – 8.5

Zonin – Proseco Split – 9.5

Oppenheimer Krottenbrunnen – German Riesling – 12.5/39

Masciarelli Rose – Italian Rose – 12.5/39

Stoneburn – New Zealand Sauvignon Blanc – 12.5/39

Astoria – Italian Pinot Grigio – 12.5/39

Kim Crawford – New Zealand Pinot Gris – 13.5/39

Sonoma Cutrer – California Sonoma County Chardonnay – 13.5/39

Kendall Jackson Estate Pinot Noir – California Pinot Noir – 12.5/39

Yorkville Hi-Rollr Red – California Organic Red Blend – 12.5/39

Ernesto Catena Tahuan – Argentina Malbec – 12.5/39

Joel Gott 815 – California Cabernet Sauvignon – 13.5/39

## WINES BY THE BOTTLE

### SPARKLING

Domaine Chandon Blanc de Noirs – California Sparkling Wine – 49

Schramsberg Blanc de Blanc – California Sparkling Wine – 79

Veuve Clicquot Yellow Label Brut – French Champagne – 99

### WHITES

Mellusat White Pinotage – South African White Pinotage – 39

Ponzi – Willamette Valley Oregon Pinot Gris – 39

Honig – Napa Valley Sauvignon Blanc – 49

Cakebread Cellars – Napa Valley Sauvignon Blanc – 59

Banfi "Principessa Gavia" Gavi – Italian White Wine – 39

Robert August – California Central Coast Chardonnay – 29

Jadot Macon Villages – Burgundy France Chardonnay – 39

Cakebread Cellars – Napa Valley Chardonnay – 79

Patz & Hall – Dutton Ranch California Chardonnay – 79

### REDS

Ponzi – Willamette Valley Oregon Pinot Noir – 49

The Prisoner – California Red Blend – 69

Pascual Toso – Argentina Malbec – 39

Miro Reserve – California Sonoma County Petit Shiraz – 49

Penfolds Bin 128 – Australia Shiraz – 59

Rosso Del Cerro – Italian Super Tuscan – 39

Argiano Brunello di Mantalcino – Italian Brunello – 89

Frescobaldi Nipozzano – Italian Chianti – 39

The Hess Collection – Napa Valley Cabernet Sauvignon – 49

Conn Creek – Napa Valley Cabernet Sauvignon – 59

Honig – Napa Valley Cabernet Sauvignon – 69

Caymus Vineyards – Napa Valley Cabernet Sauvignon – 119

Silver Oak – Napa Valley Cabernet Sauvignon – 169