

SUZIE'S SELECT

Champagnes & Sparkling

Prosecco, Lunetta, <i>Italy</i>	9
Sparkling Wine, Blanc de Blanc, Brut, J.P. Chenet, <i>France</i>	9
Champagne, Piper-Heidsieck, <i>France</i>	55
Champagne, Laurent-Perrier Brut La Cuvee, <i>France</i>	65
Champagne, Veuve Clicquot Rich, <i>France</i>	85
Prosecco, LaMarca, <i>Italy</i>	25

White Wines

CHARDONNAY, The Grille's House Selection	9	32
CHARDONNAY, Talbott, Kali Hart, <i>Monterey</i>	11	40
CHARDONNAY, Chalk Hill, <i>Sonoma</i>	13	48
CHARDONNAY, Stags Leap, <i>Napa Valley</i>	15	56
CHARDONNAY, Rombauer, <i>Carneros</i>	17	64
PINOT GRIGIO, Citra, <i>Abruzzo, Italy</i>	10	36
PINOT GRIGIO, Santa Margherita, <i>Alto Adige, Italy</i>	14	52
SAUVIGNON BLANC, Slingshot, <i>Napa Valley</i>	10	36
SAUVIGNON BLANC, Kim Crawford, <i>Marlborough, New Zealand</i>	12	44
CHENIN BLANC/VIOGNIER, Pine Ridge, <i>Napa Valley</i>	10	36
RIESLING, Dr. Loosen, <i>Germany</i>	9	32
MOSCATO, Ceretto, <i>Piedmont</i>	13	48

Rosé Wines

ROSÉ, Bieler Pere & Fils, <i>Provence, France</i>	9	32
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Red Wines

CABERNET SAUVIGNON, The Grille's House Selection	9	32
CABERNET SAUVIGNON, Silver Palm, <i>Mendocino County</i>	11	40
CABERNET SAUVIGNON, B.R. Cohn, <i>Sonoma</i>	12	44
CABERNET SAUVIGNON, Bellacosa, by Daniel Cohn, <i>North Coast</i>	12	44
CABERNET SAUVIGNON, Penfolds, <i>South Australia</i>	14	52
CABERNET SAUVIGNON, Sequoia Grove, <i>Napa Valley</i>	17	64
CABERNET SAUVIGNON, ZD, <i>Napa Valley</i>	68	
CABERNET SAUVIGNON, Faust, <i>Napa Valley</i>	70	
CABERNET SAUVIGNON, Pine Ridge, <i>Napa Valley</i>	85	
MERLOT, Milbrandt, <i>Columbia Valley, Washington</i>	10	36
MERLOT, Markham, <i>Napa Valley</i>	14	52
PINOT NOIR, Lyric by Etude, <i>Carneros</i>	11	40
PINOT NOIR, Meiomi, <i>Monterey County</i>	12	44
PINOT NOIR, Cherry Pie, "Stanly Ranch", <i>Carneros</i>	72	
MALBEC, Pulenta 'La Flor' by Paul Hobbs, <i>Mendoza</i>	10	36
RED BLEND, Mt. Cuvee, Chappellet, <i>Napa Valley</i>	15	56
RED BLEND, 8 Years in the Desert, <i>Napa Valley</i>	19	69
RED BLEND, The Prisoner, <i>Napa Valley</i>	60	
ZINFANDEL, Rombauer, <i>Napa Valley</i>	15	56

corkage fee \$22 per bottle

Please drink responsibly.

BAR MENU

ARTISANAL CHEESE BOARD 12

CHICKEN SKEWERS 10
with a peanut dipping sauce

CRAB & SHRIMP COCKTAIL 16
lemon dijon • cocktail sauce

**VEGETABLE & PORK
EGG ROLLS 10**
sweet chili dipping sauce

**ROASTED CHICKEN
QUESADILLA 12**
*mushrooms • onions • jack cheese
cilantro cream • salsa*

FLASH FRIED CALAMARI 13
parmesan • tomato basil

CHEESE & ARTICHOKE DIP 11
warm tortilla chips • spinach • artichokes

SESAME SEARED TUNA 16
wasabi • pickled ginger • soy sauce

10OZ ANGUS BURGER 14
saratoga chips • add cheese 2

**MARYLAND STYLE
CRAB CAKE 15**
lemon dijon sauce

**BARBEQUE BABY
BACK RIBS 13**
a teaser portion of our dinner

HAPPIER HOURS

Monday thru Saturday until 7pm

HALF PRICE DRAFT BEER

HALF PRICE COCKTAILS

(sorry... no martinis or super premium brands)

\$5 WINES BY THE GLASS

House Selections:

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CABERNET SAUVIGNON

MERLOT

PINOT NOIR

FEATURED APPETIZERS

EDAMAME 6

CHIPS & SALSA 7

FRIED CALAMARI 8

ROASTED CHICKEN

QUESADILLA 8

VEGETABLE & PORK

EGG ROLLS 8

SARATOGA CHIPS

WITH HOMEMADE ONION DIP 7

SWEET & SPICY SHRIMP 7

NACHOS 8

\$6 MARTINIS APPLETINI OR COSMOPOLITAN

Please drink responsibly.