

## FEATURED COCKTAILS

- Vrai Parisian Standard** \$12  
*Bombay Gin, St Elderflower, Splash of Fresh Lemon Juice and Fresh Pear Puree topped with Sparkling Rose.*
- Vrai Classy Cocktail** \$11  
*Dry Prosecco Wine with St Elderflower, Fresh Lemon and Splash of Soda.*
- Vrai Cucumber Lemon Martini** \$12  
*Pearl Cucumber Vodka, St Elderflower, Limoncello and a Splash of Fresh Lemon Juice.*
- Vrai Peach Bourbon Thyme Smash** \$12  
*Makers Mark Bourbon, Peach Puree, Jalapeno, Sweetener Served on the Rocks.*
- Vrai Orange Maple Old Fashion** \$12  
*Bulleit Rye Whiskey, Orange Bitters, Local Maple Syrup, and Splash Of Soda.*
- Vrai Kombucha Bourbon Sour** \$12  
*Makers Mark Bourbon with a unique blend of Strawberry Ginger Kombucha, Fresh Lemon Juice and Splash of Grenadine.*
- Vrai Blue Cheese Martini** \$12  
*Grey Goose Vodka, Splash of Dry Vermouth, Splash of Tabasco Served Very Cold with Blue Cheese Stuffed Olives.*
- Vrai Gin Ricky** \$10  
*Bombay Gin, Fresh Lime Juice, Splash of Organic Sweetener and topped with Soda.*
- Vrai Down Under Fizz** \$10  
*Ketel One Vodka with Fresh Lemon and Orange Juice, Splash of Grenadine and Topped with Soda.*
- Vrai Grapefruit Brown Derby** \$11  
*Bulleit Bourbon, Honey Syrup and Fresh Grapefruit Juice. Served on the Rocks.*
- Vrai Lady Grey** \$11  
*Prairie Organic Vodka with Earl Grey Tea and Blueberry Lavender Simple Syrup .*
- Vrai Bourbon 'n' Booch** \$10  
*Jack Daniels on the Rocks with Strawberry Ginger Kombucha, finished with Fresh Ginger and Lemon.*
- Vrai Vesper James Bond Martini** \$12  
*A Classic with Grey Goose Vodka and Orange Lillet, finished with a twist of Lemon.*
- Vrai Gin Sling Cooler** \$11  
*Bombay Gin, Cherry Brandy, Fresh Lemon Juice topped with Soda. Served on the Rocks.*
- Vrai Sea Breeze** \$11  
*Bombay Gin and Dry Vermouth, with Grapefruit and Cranberry Juice. Make it a Vodka drink by substituting Bombay for Ketel One.*
- Vrai Bluebird** \$10  
*Ketel One Vodka with Muddled Blueberries and Mint, topped with Soda.*
- Vrai's Cleanse** \$10  
*Prairie Organic Vodka with Thyme Cucumber Water and Fresh Lemon Juice. Served on the Rocks in a Pint Glass*
- Vrai Elderflower Martini** \$12  
*Hendricks Gin and Dry Vermouth with St. Elderflower and a Splash of Fresh Lime Juice.*
- Vrai Marmalade Sky** \$10  
*Bacardi Rum, Orange Juice, Peach Puree, Green Tea and Apricot Syrup. Served on the Rocks.*

## DRAFT BEER

Troegs Dream Weaver \$ 5 Leinenkugels Lemon Shandy \$4

## BOTTLED BEER

Yuengling Lager	\$3	Miller Lite	\$ 3
Budweiser	\$3	Mich Ultra	\$3.25
Crabbies Ginger	\$6	Peroni	\$ 5
Samuel Smith Pale Ale	\$6	Samuel Smith IPA	\$ 6
New Belgium Fat Tire	\$6	Anchor Steam	\$4.50
Sierra Nevada Pale Ale	\$4.50	Stella Artois	\$4.50
Goose Island IPA	\$5	Angry Orchard	\$5
Sweet Water Blueberry	\$5	St. Paulie (N/A)	\$3.25
Sweet Water Dry IPA	\$5	Dos Equis Amber	\$3

Mikes Cherry Lemonade \$4.50

## NATALIES CRAFT KOMBUCHA

Strawberry Basil on Draft \$4.50

## WHITE WINES

**Purato Pinot Grigio, Sicily, Italy** \$9/34  
*Catarratto/Pinot Grigio Blend; Fresh, Balanced Organic and Vegan*

**Elk Cove Pinot Gris, Willamette Valley, OR** \$47  
*Expressive and Complex; Bright and Tangy*

**Jean Luc Colombo "Les Abeilles", Rhone, FR** \$9/34  
*A blend of Clairette/Roussanne; Floral and Fruity, Hints of Honey, Melon and Pear*

**Giesen Sauvignon Blanc, Marlborough, NZ,** \$9/34  
*Crisp and Racy; Tangy Citrus, Minerals and Bright Acidity*

**Rudi Wiest Riesling, Rhein River, Germany** \$9/34

**Santa Tresa "Rina Ianca", Sicily** \$10/36  
*A Blend of Grillo/Viognier; Tropical Fruit and Vanilla with Balanced Acidity; Organic and Vegan*

**Sean Minor Chardonnay, Central Coast, CA** \$10/36  
*Pear and Apple framed by Nice Acidity; Subtle Notes of Toast and Butter*

**Rapido Prosecco, Veneto, Italy** \$9/34  
*Gently Aromatic Sparkling; Crisp and Delicate with Subtle Fresh Apple Flavors*

**Domaine des Rochers, Pouilly Fuisse, France** \$58  
*Complex & Nuanced Chardonnay from the Famous Limestone Region*

**Robert Keenan Chardonnay, Spring Mountain, CA** \$68  
*The climate and soils of this Napa Region produce rich supple Wines that maintain Elegance and Balance. Oak Barrel Aged with Crisp Citrus, Ripe Pear and Green Apple.*

**RESERVE - WHITE**

**DuMol Chardonnay, 2014 Russian River Valley CA** \$112  
*Hand Harvested Grapes. Rich Creamy Layers of Fruit, White Peach, Nectarine and Pear alongside lemongrass, flint and mineral notes.*

**Lucien Crochet Sancerre 2017** \$ 68  
*Reveals Effusively Ripe Pear, Pink Grapefruit, Honeydew Melon and Exceedingly Ripe*

**Vie De Romans Pinot Grigio Friuli, Italy** \$ 78  
*Slightly pink with fine Nose and Crushed Flower, Sweet Berries, Peach And Citrus Fruit*

**Thierry Triolet Champagne** \$ 85  
*French Dry Brut Champagne, Floral yet Richly Textured. Chardonnay & Pinot Noir Blend.*

**Roger Coulon Champagne** \$ 95  
*French Premier Cru Champagne. Bottled Sugar Free with Apricot Plum Jam and Dry Fruits. Authentic & Creamy Yet Powerful. Chardonnay & Pinot Noir Blend.*

## **RED WINES**

**Domaine Martinolles Pinot Noir, Languedoc, Fr** \$10/36  
*Vibrant Black Cherry and subtle Spice*

**Rex Hill Pinot Noir, Willamette Valley, OR** \$64  
*Elegant & Complex, beautifully proportioned Acidity & Mineralogy*

**Cantele Primitivo, Apulia, Italy** \$9/34  
*Ripe Dark Raspberry; Smooth with gentle Tannins*

**“The Crusher” Merlot, Napa California** \$9/34  
*Rich, Seductive, with Aromas of Raspberry, Roasted Poblano Peppers and Dark Cherry Compote*

**Chateau des Leotins, Bordeaux, France** \$9/\$ 34  
*Merlot Blend; Rich Ripe Fruits; Balanced and Round*

**Produttori del Barbaresco, Nebbiolo della Langhe, Piedmont, Italy** \$13/50  
*Red Fruit with Notes of Spices, White Pepper and Anise*

**Damilano “Lecinquevigne” Barolo, Piedmont** \$ 83  
*A Blend of Nebbiolo from Five Distinct Vineyards, Intense Bouquet*

**Chateau Pindefleur St.-Emillion Grand Cru, Bordeaux, France** \$ 70  
*Ripe Fruit, Long and Silky*

**Rios de Tinta, Ribera del Duero, Spain** \$10/36  
*100% Tempranillo; Exotically Perfumed Dark Berries and Spice*

**Portillo Malbec, Mendoza, Argentina** \$9/34  
*Rich with Plums and Blackberries, Notes of Cinnamon and Clove, Ending in a Long Finish*

**Waterbrook Reserve Malbec, Columbia Valley, WA** \$54  
*Silky Spiced Berry; Soft Round Tannins, Long Lingered Finish*

**Torbreck “Woodcutters” Shiraz Barossa Valley WA** \$50  
*Blueberry, Cocoa, Spice and Dark Chocolate*

**Chappellet “Mountain Cuvee”, Napa Valley, CA** \$60  
*Bordeaux Varietal Blend, Complex and Nuanced*

**Project Paso Cabernet Sauvignon Paso Robles CA** \$9/34  
*Black Currants and Fresh Fig with Mocha-Scented Oak*

**Elizabeth Spencer Cabernet Sauvignon, Napa CA** \$68  
*Rich Layered Flavors and Fine-Grained Tannins*

**Gagliole-Rubiolo Chianti Classico, IT** \$43  
*Deep Dry and Rich in Flavors, the Classic Rooster from Italy*