



City Point Kitchen  
Wine

<b>Bin</b>	<b>Sparkling &amp; Champagne</b>	<b><u>Glass</u></b>	<b><u>Bottle</u></b>
S1	Adami Prosecco Brut "Garbel" NV, Prosecco DOC Treviso, Italy	\$8.00	\$18.00
S2	Vollereaux NV Reserve Brut Champagne, France		\$42.00
<b>White</b>			
W1	2014 Chateau Bouyere Bordeaux Blanc Bordeaux, France	\$6.00	\$18.00
W2	2014 Jean-Marc Bernhard Pinot Blanc, Alsace, France	\$9.00	\$27.00
W3	2014 Grayson Cellars Chardonnay St. Helena, California	\$7.00	\$20.00
<b>Rosé</b>			
B1	2014 Terres de St. Louis, Coteaux Varois en Provence, France	\$6.00	\$18.00
<b>Red</b>			
R1	2014 Jean-Paul Brun Beaujolais "L'Ancien" Beaujolais, France	\$9.00	\$27.00
R2	2013 Texier Cotes du Rhone "Chat Fou" Rhône Valley, France	\$7.00	\$21.00
R3	NV "Old Vine Red" Marietta Cellars Geyserville, California	\$9.00	\$27.00
R4	2014 Cabrini Malbec, Mendoza, Argentina	\$7.00	\$21.00
<b>Mimosa</b> - Prosecco and orange juice			\$6.00



City Point Kitchen  
Cocktails

Enhance your creativity, and enjoy your lunch  
All cocktails \$10

- Bloody Mary – Our own concoction, with vodka
- Daiquiri – Dark rum, lime juice, simple syrup
- Dark and Stormy – Dark rum, ginger beer, lime
- Gimlet – Gin, Rose's lime juice
- Manhattan – Bourbon style whiskey, sweet vermouth, bitters
- Margarita – Blanco tequila, lime juice, triple sec
- Martini – Gin (or vodka), dry vermouth
- Moscow Mule – Vodka, ginger beer, lime
- Negroni – Gin, Luxardo, sweet vermouth
- Pimm's Cup – Pimm's #1 and hand-squeezed lemonade, tonic splash
- Caife Gaelach – Glendalough, Amaro, Demerara syrup, in coffee

**Our Spirits**

- Bourbon-style whiskey – High West, Park City, Utah
- Gin – Perry's Tot Navy strength, New York Distilling Company, Brooklyn, NY
- Rum – Ron Barcelo Gran Anejo, Dominican Republic
- Tequila – Lunazul Blanco
- Vodka – Rime, West Hill Distillers, Ashford, Connecticut

**Our Vermouths** – Maison Dolin, Chambéry, France

**Our Mixers** – Ginger beer and tonic water by Fever Tree