

Wine by the Glass

2020 Dr. Loosen Riesling

Mosel, Germany

11 40

Food Pairing: Duck & Game Bird, Cheese

2021 Whitehaven Sauvignon Blanc

Marlborough, New Zealand

16 59

Food Pairing: Cheese, Shellfish, Vegetarian

2020 Kendall Jackson Chardonnay

California

13 48

Food Pairing: Pasta, Shellfish

2020 William Hill Chardonnay

North Coast, California

13 53

Food Pairing: Fish, Turkey

2021 Santa Margarita Pinot Grigio

Trentino Alto Adige, Italy

17 72

Food Pairing: Shellfish, Salads & Greens

2017 Black Elk Moscato

Castilla –La Mancha, Spain

10 35

Food Pairing: Spicy Foods

NV Korbel Brut

California

11 48

Food Pairing: Shellfish, Lean Fish

2020 Avincis Cuvee Alexis Rose

Dragsani, Romania

13 59

Food Pairing: Cheese, Chicken, Cured Meats

2018 Talbott Estate Grown Pinot Noir

Monterey, Pinot Noir

17 70

Food Pairing: Poultry

2014 Nipozzano Chianti Rufina Reserva

Tuscany, Italy

16 65

Food Pairing: Beef, Veal, Poultry

2018 Columbia Estates Merlot Columbia Valley, Washington

13 45

Food Pairing: Beef & Venison

2016 Clos du Bois Old Vine Zinfandel Alexander Valley, California

11 44

Food Pairing: Lamb

2020 Don Miguel Gascon Malbec Mendoza, Argentina

13 55

Food Pairing: Beef, Venison

2019 Josh Cellars Cabernet Sauvignon California

15 58

Food Pairing: Beef, Lamb, Venison, Poultry

2018 E Guigal Cote du Rhone Villages Rhône Valley, France

13 56

Food Pairing: Beef, Pork, Chicken

Signature Cocktails

The Cedarbrook Nongroni

Courvoisier Cognac, Campari, Sweet Vermouth,
Maraschino Cherry

16

The Pink Whitney

New Amsterdam Pink Whitney Vodka, Lemonade, Sprite

13

The Stateside Caipiroscka

Stateside Vodka, Fresh Lime, Simple Syrup

14

El Presidente

Bacardi White Rum, Grand Marnier,
Dry Vermouth, Grenadine

14

Gin Rickey

Cedarbrook House Infused Gin, Fresh Lime, Club Soda

14

*List Curated By Sommelier Andrew Capone
Ask about our Cedarbrook Cellars Wine List*