

WINES

SPARKLING and CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Freixenet Blanc de Blanc - Cava, Spain	<i>split</i> \$7.00	\$26.00
<i>A tropical blend of pineapple, citrus and apple flavors finishing dry and firm</i>		
M&R Asti Spumante - Italy		\$29.00
<i>Fresh, fruity and highly aromatic with lively tropical fruit flavors</i>		
Chandon Brut – Napa		\$40.00
<i>Complex pear and apple characteristics accented by citrus spice and nutty aromas</i>		
Moet & Chandon White Star – France		\$65.00
<i>Fruit driven, with creamy aromas with soft palate of vanilla and toast</i>		

WHITE WINES

Mezza Corona Pinot Grigio – Italy	\$6.50	\$26.00
<i>Orchard fruit flavors with a touch of almond and spice</i>		
Santa Margherita Pinot Grigio – Italy		\$45.00
<i>Fresh, crisp, great character with versatility and a golden apple aftertaste</i>		
Sycamore Lane Pinot Grigio – California	\$6.00	\$23.00
<i>Sweet aromas of pears, melon, and tropical fruits are accented with a pleasant floral note. Light-to-medium bodied, and round in texture</i>		
Brancott Sauvignon Blanc – New Zealand		\$40.00
<i>Ripe flavors of gooseberry and grapefruit supported by mango and passion fruit flavors</i>		
Giesen Sauvignon Blanc - New Zealand	\$7.00	\$30.00
<i>Intense tropical fruit flavors combined with classic nettle and gooseberry flavors on a medium bodied, textural palate</i>		
Sycamore Lane Chardonnay – California	\$6.00	\$23.00
<i>Flavors of fresh apple and citrus fruity aromas with a rich, lightly buttery flavor</i>		
14 Hands Chardonnay – Washington State	\$7.00	\$27.00
<i>Ripe aromas of pears and apples with a touch of sweet oak</i>		
Clos Du Bois Chardonnay – Sonoma County	\$8.00	\$31.00
<i>Ripe fruity flavors with toasty caramel and vanilla notes</i>		
Villa Mt Eden Chardonnay – Napa Valley		\$42.00
<i>Sweet honeyed pear and floral apple aromas finishing with a lingering crispness</i>		
Chateau St. Michelle Riesling – Washington State	\$7.00	\$27.00
<i>Sweet lime and peach character delivering a slightly sweet refreshing style of wine</i>		
Sycamore Lane White Zinfandel – California	\$6.00	\$23.00
<i>A classic white zinfandel, boasting attractive aromas of strawberries and watermelon; with light fruity flavors and a touch of cream</i>		

WINES

RED WINES

	<i>Glass</i>	<i>Bottle</i>
LaCrema Sonoma Pinot Noir – Sonoma County <i>Black berry fruit with herbal notes on the nose and a focused finish</i>	\$10.00	\$38.00
Jargon Pinot Noir – California <i>Bright and seductive flavors of black cherry and hints of strawberries</i>	\$8.00	\$31.00
Sycamore Lane Merlot – California <i>Smooth and subtle with notes of black cherry, blueberry and plum notes</i>	\$6.00	\$23.00
Columbia Crest “Two Vines” Merlot – Washington State <i>Aromas and flavors of raspberry and blackberry with xpressions of coffee and cocoa frame the mid-palate, and spice round out the soft velvety finish.</i>	\$7.00	\$27.00
Rutherford Hill Merlot – Napa Valley <i>Firm in structure, fresh berry flavors and good tannins</i>	\$8.00	\$31.00
Wyndham Shiraz – Australia <i>Round and velvety with a touch of tobacco and berry overtones</i>	\$7.00	\$27.00
Jacobs Creek Reserve Shiraz – Australia <i>A rich berry palate with refined notes of baking spices and cherry notes</i>		\$40.00
Haras Carmenere – Chile <i>Deeply colored, gently herbaceous with cedary notes and smokey dark fruit flavors</i>	\$8.00	\$31.00
Sycamore Lane Cabernet Sauvignon – California <i>Bright, fresh, exuberant with focused vivid currant and spice</i>	\$6.00	\$23.00
Clois Du Bois Cabernet Sauvignon – Sonoma County <i>Vibrant aromas of ripe blackberry, spice and cassis mingled with a velvety finish</i>	\$8.00	\$31.00
Montevina Zinfandel – Amador County <i>Appealing wild berry aromas with pepper and bold tannins</i>	\$8.00	\$31.00

SPIRITS

VODKA

Absolut
Absolut Citron
Absolut Kurant
Absolut Level
Absolut Mandrin
Absolut Pears
Absolut Peppar
Ciroc
Effen
Effen Black Cherry
Grey Goose
Grey Goose Citron
Grey Goose La Poire
Grey Goose L'orange
Ketel One
Ketel One Citroen
Pearl
Pearl Cucumber
Pearl Pomegranate
Skyy
Skyy Infusions Cherry
Skyy Infusion Grape
Skyy Infusions Raspberry
Stoli

BOURBON

Bakers 7yr
Basil Haydens 8yr
Bookers 8yr
Jim Beam
Jim Beam Devil's Cut
Jim Beam Red Stag
Knob Creek 9yr
Woodford Reserve

TEQUILA

Cazadores Anejo
Jose Cuervo Gold
Patron Anejo
Patron Citronge
Patron Silver
Patron XO Café
Sauza Hornitos Reposado

RUM

Appleton Estates
Bacardi Big Apple
Bacardi Light
Bacardi Limon
Bacardi O
Captain Morgan
Kraken
Malibu
Malibu Banana
Malibu Passion Fruit
10 Cane

BRANDY/ COGNAC

Courvoisier VS
Courvoisier VSOP
Hennessy VS
Hennessy VSOP
Korbel
Martell Cognac VS
Martell Cognac VSOP

SCOTCH

Balvenie
Chivas
Dewars White Label
Glengoyne 10 yr
Glenlivet
Glenlivet 15 yr
Glenlivet Archive 21
Glenmorangie 10 yr
Glenmorangie 18 yr
J&B Scotch
Johnny Walker Black
Johnny Walker Blue
Johnny Walker Red
Laphroaig 10 yr
Macallan 18 yr
Oban
Talisker

WHISKEY

Bushmills
Canadian Club
Crown Royal
Crown Royal Black
Early Times
Gentleman Jack
Jack Daniels Single Barrel
Jameson
Kessler
Powers
RI 1
Seagrams 7
The Knot
Tullamore Dew
VO
Windsor

GIN

Beefeaters
Bombay Sapphire
Tanqueray
Tanqueray 10

CORDIALS/ SPECIALTY

B & B
Bailey's Irish Cream
Campari
Chambord
Disaronno Amaretto
Dr. McGillicuddy's
Drambuie
Galliano
Godiva Chocolate
Goldschläger
Grand Marnier
Jägermeister
Kahlua
Midori Melon
Rumpleminze
Sambuca
Tequila Rose

APPETIZERS

Crisp Fried Calamari *with pickled peppers, spicy remoulade* - 8

Beef and Blue – *Petite filet, grilled sourdough bread, calamata olives, tomato, caper, garlic, gorgonzola, crisp leeks* – 13

Twin Maryland Crab Cakes *with marinated peppers, and roasted garlic basil mayo* – 12

Warm Eggplant & Portabella Bruschetta *with roasted red peppers, toasted baguette* – 8

Chipotle Roasted Chicken Quesadilla
with grilled vegetable pico de gallo, cilantro lime crema – 11

Pound Of Jumbo Buffalo Wings *with chunky bleu cheese, celery sticks* – 9

Wisconsin Beer Battered Cheese Curds *with poblano ranch, pickled vegetables* - 8

SOUP and SALADS

Today's Soup - 4

French Onion – *Asiago croutons, Swiss and Provolone* - 5

Allgauer's Salad - *Mixed greens, apple, spiced walnuts, goat cheese crostini and balsamic vinaigrette* - 7

Caprese – *Vine ripened tomatoes, fresh mozzarella and balsamic vinaigrette* – 7

Chopped Salad- *grilled chicken breast, field greens, bacon, tomato, onion, cucumber, bleu cheese and lemon herb vinaigrette* - 14

Traditional Caesar Salad, *parmesan shavings, herb foccacia croutons and house made Caesar dressing* - 9

Add Grilled Chicken or Portabella - 12

Add Shrimp - 14

Grilled Tenderloin – 16



COCKTAILS

GREEN and YELLOW

Absolut Mandrin Vodka,
Grand Marnier, Midori and
orange juice shaken over ice
and served straight up
with an orange slice - 8

RAZZATINI

Skyy Raspberry Vodka,
Chambord , lemonade and
Sprite shaken over ice and
served straight up - 8

COOL CUCUMBER

Pearl Cucumber Vodka,
triple sec and club soda with a
squeeze of fresh lime - 8

CHOCOLATE MARTINI

Baileys, Godiva Vodka, and
Frangelico shaken and served
straight up - 10

PEAR APPLETINI

Absolut Pears, DeKuyper™
Pucker™ Sour Apple Schnapps,
lemonade and sour shaken and
served straight up - 10

HAZELNUT

EXPRESSOTINI

Espresso Vodka, Patron XO Tequila
and Frangelico shaken and
served straight up - 10

KEY LIME PIE-TINI

Absolut Vanilia Vodka, triple sec,
pineapple juice, and lime juice
served straight up and
garnished with graham
cracker crumbs - 8

SWEET TART

Skyy Infusions Cherry Vodka,
Peach Schnapps, triple sec and
cranberry juice shaken over ice
and served straight up - 8



SANDWICHES

All sandwiches served with choice of seasoned fries, chips or coleslaw.

Virginia Ham & Swiss - *Dijon mayonnaise, lettuce,
and tomato on a soft pretzel roll - 8*

Tuscan Grilled Chicken Sandwich - *Chicken breast, pancetta,
roasted tomato, fresh mozzarella and basil mayonnaise on a toasted ciabatta - 9*

Grilled Cheeses - *Cheddar, provolone, garlic-chive schmear on griddled sourdough - 7*
Add pancetta and roasted tomatoes - 9

Rachael Sandwich - *turkey pastrami, Russian dressing, house coleslaw and
Swiss cheese on griddled caraway rye - 9*

Allgauer's Half Pound Cheeseburger - *Certified Angus beef,
and choice of sliced cheese on a soft butter top bun - 9*

12 INCH PIZZA

Homemade Pizza with choice of tomato sauce, or oil and garlic - 9

Allgauer's selection of fresh toppings and blend of cheeses - 8

*Sausage, pepperoni, bacon, ham, onion, tomato, mushrooms,
olives, spinach, artichoke, garlic, jalapenos, peppers*

Add \$1 for each additional topping

