



Red Wines

	Glass/Bottle
Milbrandt Cabernet <i>California</i> Dense and dark with layers of black fruits and black tea.	36.00
Carta Vieja Cabernet <i>Chile</i> A delicious bouquet of cherry and plum with hints of pepper and vanilla. Luscious black currant fruit complemented by a smooth, silky tannins.	37.00
Stags Leap "Artemis" Cabernet Sauvignon <i>Napa Valley, California</i> Intensely-colored with youthful and bright hues. An abundance of dark cherry, black currant.	90.00
La Terre Merlot <i>California</i> A medium bodied merlot with notes of plum and berry.	7.25/24.00
Columbia Crest "Grand Estate" Merlot <i>Washington State</i> Classic Merlot spice, ripe cherry fruit and cocoa aromatics which persist on the palate.	27.00
Bouchard Aine Pinot Noir <i>France</i> Aroma of cherry and cinnamon, followed by lush flavors of strawberry and cherry with hints of cocoa and plum.	7.25/24.00
Hanging Vines Pinot Noir <i>California</i> Dark berry and cherry fruit.	34.00
Cudgee Creek Shiraz <i>Australia</i> A fruity wine with smoky ripe plum and pepper on the nose. On the palate is rich and full with oak complementing sweet blueberry fruit, with a hint of spice.	8.00/29.00
Taltarni Shiraz <i>Australia</i> A deep purple colour with distinct deep violet edges and a beautiful assortment of chocolate and vanilla aromas supported by big sweet red berries and fresh ripe plums.	35.00
Piccini Chianti "DOCG" <i>Italy</i> Citrus rind and dried fruit aromas, with flavors of strawberry, cherry and a touch of chocolate.	7.50/26.00
Septima Malbec <i>Argentina</i> The nose of this malbec is a bouquet of luscious, ripe fruit: blackberries and black cherries. There is also just a hint of herbs and oak. A very nice aroma!	30.00



White Wines

	Glass/Bottle
3 Blind Moose Chardonnay <i>California</i> Tropical fruit aromas with subtle oak and butter tones that ends as a creamy, rich chardonnay.	7.50/27.00
Santa Julia Chardonnay <i>Argentina</i> Elegant aromas of tropical fruits, green apple, pears, banana and pineapple. A medium- bodied white from organically grown grapes, this one is fresh and crisp with a pleasant, long lasting- finish.	8.00/29.00
Cupcake Chardonnay <i>California</i> This is a soft and creamy Chardonnay with apple, tropical fruits, vanilla and spice.	32.00
Cadonini Pinot Grigio <i>Italy</i> Fruity bouquet with hints of crisp apples. Dry, crisp, and refreshing on the palate.	8.00/29.00
Bertani Pinot Grigio <i>Italy</i> Scents of golden apple, ripe pear and peach. Dry, with a crisp, refreshing acidity.	36.00
Santa Margherita Pinot Grigio <i>Italy</i> Light yellow colored with a fresh, floral aroma of apples and peaches along with a clean and lively finish.	35.00
Glazebrook Sauvignon Blanc <i>New Zealand</i> Clean, crisp and refreshing. Reminiscent of fresh cut grass, with lots of lime and a touch of tea.	34.00
Matua Sauvignon Blanc <i>New Zealand</i> Vibrant fruit aromatics of pink grapefruit, passion fruit and a complex minerality.	8.00/29.00
Chateau Saint Michelle Reisling <i>Washington</i> Rich flavors of ripe pears and peaches. The fresh fruit and decadent character is balanced with crisp acidity to keep the wine in harmony.	7.50/27.00



Specialty Martinis *\$9.00*

Cosmopolitan

Citron Vodka, Triple Sec, lime juice and cranberry juice

Creamsicle

Absolut Mandrin Vodka, Triple Sec, orange juice and cream

Dirty Martini

Absolut Vodka, olives and extra olive juice

Espresso Martini

Van Gogh Double Espresso Vodka, Kahlua, drop of Irish Cream, served very cold

Key Lime Pie

Stoli Vanil Vodka, lime juice, splash of pineapple juice and cream

Lemondrop

Absolut Citron, fresh lemon juice, sugared rim, lemon twist & rock candy stir stick

Sour Apple

Smirnoff, Apple Pucker, Tripe Sec, green apple slice

Peach Dream

Stolichnaya, Peach Schnapps, a splash of pineapple with a lemon twist

Blue Marlin

Absolut, Blue Curaco, Angostura bitters, lemon twist

Caramel Apple Martini

Vodka, Buttershots & Sour Apple Pucker

French Kiss Martini

Vodka, Chambord & splash of cranberry

Apricot Martini

Vodka, apricot brandy, sour mix, splash grenadine

Melon Ball Martini

Midori, vodka, pineapple juice

Blue Cosmo

Citrus vodka, Blue Curacao, Triple Sec, lime juice

Citrus Grove

Citrus vodka, pink lemonade, splash sour mix

Passion Fruit Martini

Malibu Coconut, pineapple and mango rum with pineapple juice

Beer

Bottle

Amstel Light
Becks
Bud Light
Budweiser
Coors Light
Corona
Corona Light
Heineken
Heineken Light
Michelob Ultra
O'douls
Sam Smith's Nut Brown
Twisted Tea

Tap

Blue Moon
Budweiser
Killians
Sam Adams Seasonal
Stella Artois



Cordials & Scotch & Brandies

Amaretto Disarrono
Baileys Irish Cream
Frangelico
Sambucca Romona
B&B
Anisette
Couvoisier VS

Gran Marnier
Glenfiddich
Glenlivet
Balvanie 12yr
Macallan 12yr
Remy Martin VS
Hennessy

Port

Taylor 20
Taylor Tawny

Champagnes

	<i>Glass</i>	<i>Bottle</i>
Korbel Champagne Splits		<i>\$7.00</i>
Moet and Chandon Champagne		<i>\$70.00</i>
Piper Heidsieck Champagne		<i>\$85.00</i>

Private Event

We would be delighted to host your next affair. We offer a private dining room for business or social affairs for parties of 15 to 25.

Catering

Our full service off premises catering team can provide you with an unforgettable home catered event. Our event coordinator will work with you to customize menus, themes and presentations. They will take care of every detail to ensure a successful, stress free entertaining experience.

845.362.1670

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