

Vino

<i>By the Glass</i>		
Chardonnay	<i>Heron, CA</i>	\$8.00
Pinot Grigio	<i>Caposaldo, Italy</i>	\$8.00
Riesling	<i>Barnard Griffin, WA</i>	\$7.00
Rose	<i>A to Z, Oregon</i>	\$8.00
Merlot	<i>McGavick, WA</i>	\$8.00
Sangiovese	<i>Donna Laura, Italy</i>	\$8.00
Cabernet	<i>Powers, WA</i>	\$8.00
Cabernet	<i>Whitehall Lane "Bommarito" CA</i>	\$11.00
Pinot Noir	<i>Wallace Brook, OR</i>	\$9.00

Beer

Draft	\$5.00
Ask about our rotating selections	

Bottles

Corona	\$3.75
KaliberNA	\$4.00
Guinness	\$5.00
Bud Lite	\$3.50
Inversion IPA	\$5.00
Pilsner Urquell	\$5.00

Cocktails

Classic Mojito	\$8.50
<i>Refreshing & herbal with fresh mint, Primo fresh limeade, & rum. With local seasonal berries \$9</i>	
Charlie's Crankin' Sidecar	\$9.00
<i>Makers Mark Bourbon, Fresh squeezed orange juice and Cointreau served up in a sugar rimmed martini glass.</i>	
Primo Blue Note	\$8.75
<i>This sexy glacier-blue martini combines Bombay Sapphire Gin & Absolut Vodka with a trace of Blue Curacao.</i>	
El Diabolo	\$8.75
<i>Italian coffee, Frangelico, Grand Marnier, Baileys & Kahlua finished with orange peel and a dollop of fresh whip cream.</i>	
Mocha Martini	\$8.25
<i>This very naughty glass of chocolate milk is made with Godiva Chocolate Liqueur and Stoli Vanilla Vodka.</i>	
Primo Sweet Tart	\$8.50
<i>A citrus kiss with an Absolut twist.</i>	
Primo Rocky Rita	\$9.25
<i>A scratch maggie with Hornitos Tequila, fresh Primo limeade and Cointreau. Muddled with fresh rosemary \$9.50 Served up, with Heradura Tequila \$9.75</i>	
Bramble Cocktail	\$9.00
<i>Tanqueray Gin, Chambord and Primo fresh limeade muddled with seasonal berries. Served on the rocks.</i>	
La Bellissima Prima	\$8.00
<i>Spanish sparkling wine served in a champagne flute with aromatic bitters, a French sugar cube and garnished with a lemon twist.</i>	
Primo Berry Basil Martini	\$9.00
<i>Vox Vodka, Grand Marnier, Chambord, fresh basil muddled with seasonal berries.</i>	

Red Wines

	Vintage	Price
Sangiovese		
<i>Donna Laura "Ali", Italy</i>	07	28
Valpolicella	<i>Zenato, Italy</i>	07 29
Chianti	<i>Farnetella, Italy</i>	06 33
Barbera	<i>Renato Ratti, Italy</i>	08 34
Sangiovese	<i>Yellowhawk, WA</i>	06 38
Chianti Classico		
<i>Felsina "Berardegna" IT</i>	06	45
Valpolicella		
<i>Zenato "Ripassa" Italy</i>	07	49
Rioja R	<i>Vina Alberdi, Spain</i>	02 55
Super Tuscan		
<i>Poggio Al Tesoro</i>	07	56
Barbaresco		
<i>Cantina del Pino, Italy</i>	04	79
Cabernet	<i>Powers, WA</i>	07 29
Cabernet Franc		
<i>Willow Crest, WA</i>	07	32
Cabernet Blend		
<i>O S Winery, WA</i>	06	37
Red Blend		
<i>Turnbull "Old Bull" CA</i>	07	39
Cabernet	<i>Bommarito, CA</i>	06 47
Cabernet	<i>Novelty Hill, WA</i>	07 48
Cabernet Blend		
<i>GraEagle "Red Wing" WA</i>	06	54
Cabernet	<i>Forgeron, WA</i>	05 55
Cabernet	<i>L'Ecole #41, WA</i>	06 56
Cabernet		
<i>Powers "Cham Polh WA</i>	06	57
Cabernet		
<i>Merryvale "Starmont" CA</i>	07	59
Cabernet	<i>Hightower, WA</i>	05 78
Cabernet Blend		
<i>Delille "D2" WA</i>	07	85
Cabernet Blend		
<i>O S Winery "R3" WA</i>	05	88
Cab Syrah Blend		
<i>Buty, "Redviva" WA</i>	05	89
Merlot	<i>McGavick, WA</i>	04 29
Merlot	<i>Tamarack Cellars, WA</i>	06 46
Merlot	<i>Januik, WA</i>	05 51
Merlot	<i>L'Ecole #41, WA</i>	06 55
Merlot	<i>Reininger, WA</i>	05 56
Merlot	<i>Whitehall Lane, CA</i>	06 56
Merlot-Cab Franc	<i>Buty, WA</i>	08 76
Pinot Noir	<i>A to Z, OR</i>	06 41
Pinot Noir		
<i>Cambria "Katherine's" CA</i>	07	43
Pinot Noir	<i>Lazy River OR</i>	06 56
Pinot Noir	<i>Sinskey, CA</i>	07 85
Pinot Noir		
<i>Domaine Drouhin, OR</i>	07	89
Zinfandel Blend		
<i>Ridge "Three Valleys" CA</i>	08	45
Zinfandel		
<i>Ridge "York Creek" CA</i>	07	59
Syrah	<i>Three Saints, CA</i>	06 38
Syrah Blend		
<i>Helix "Pomatia" WA</i>	06	42
Syrah		
<i>Rulo, WA</i>	08	44
Grenache	<i>Tir Na Nog, AUS</i>	06 53
Syrah	<i>McCrea, WA</i>	06 53
Syrah	<i>Reininger, WA</i>	06 69

White Wine

	Vintage	Price
Pinot Grigio	<i>Caposaldo, Italy</i>	08 32
Pinot Gris	<i>Cooper Hill, OR</i>	07 33
Chard-Voignier		
<i>Helix, "Aspersa"</i>	07	42
Sauvignon Blanc		
<i>Morgan, CA</i>	08	28
Sauvignon Blanc		
<i>Oyster Bay, NZ</i>	09	33
Sauvignon Blanc	<i>Simi, CA</i>	08 36
Sauvignon Blanc		
<i>O S Winery, WA</i>	07	42
Semillon	<i>L'Ecole 41, WA</i>	07 33
Albarino		
<i>Lagar de Cervera, Spain</i>	08	40
Viognier	<i>McCrea, WA</i>	08 48
Chardonnay	<i>Heron, CA</i>	07 31
Chardonnay		
<i>J Drouhin, "Rully" FR</i>	07	33
Chardonnay		
<i>Talbott "Kali Hart" CA</i>	08	37
Chardonnay	<i>St Innocent, OR</i>	07 50
Chardonnay	<i>L'Ecole #41, WA</i>	08 42
Chardonnay		
<i>Sonoma Cutrer, CA</i>	08	49
Chardonnay		
<i>Buty "Connor Lee" WA</i>	08	75
Chardonnay		
<i>Ridge "Home Ranch" CA</i>	06	82

Bubbly

Gruet Blanc de Blanc	NV	35
Roederer Brut	NV	60
Veuve Clicquot Yellow Brut	NV	89
Argyle Brut Rose	07	78
Laurent Perrier Brut	NV	75

After Dinner Drinks

Port	
Niepoort Ruby	\$8.00
Warre's LBV '95	\$11.00
Warre's Otima 10 yr tawny	\$8.50
Niepoort Vintage LBV '99	\$14.00
Niepoort 10 Year Tawny	\$12.00
Muscat	
Yalumba	\$7.25
Cognac	
Courvoisier	\$8.00
Hennessy VS	\$9.00
Remy Martin VSOP	\$8.50
Hennessy XO	\$19.00
Single Malt Scotch	
Glenlivet 12 Year	\$9.00
Dalwhinnie 15 Year	\$10.00
Cragganmore 12 Year	\$11.00
Oban 10 Year	\$14.00
Macallan 12 Year	\$15.00
Talisker 10 Year	\$13.00
Lagavulin 16 Year	\$14.00
Macallan 18 year	\$22.00

Reserve List Available Upon Request