

# WHITES

ITA	RAMBLIN WHITE, house white wine. Placido pinot gris, 06.	5.50	N/A
CA	White Zinfandel, SUTTER HOME, 06 white zinfandel at its finest.	4.75	17
CA	Riesling, HOGUE CELLARS, 06. subtly sweet, with bright peach and apricot notes.	5.50	21
CA	Sauvignon Blanc, GEYSER PEAK, 06. nice & fruity, crisp palate, great lingering finish.	6.50	26
OR	Pinot Gris, AIRLIE, 06. smooth textured, crisp flavors of citrus & pear. long finish.	7.00	26
OR	Blanc, JEZEBEL, 06. gewurztraminer, pinot blanc, pinot gris, riesling and chardonnay.	7.00	28
WA	Viognier, K VINTNERS, 06. rich, ripe & complex. hints of peach and orange blossom.	N/A	39
WA	Viognier, MCCREA, 06 sweet, but light on the palate.	N/A	41
CA	Chardonnay, BONTERRA, 06. (organic) semi-dry, flavors of apple, fig & lemon zest.	6.25	26
CA	Chardonnay, HESS SELECT, 05. firm textured, dry. well-balanced, subtle oak notes.	6.50	24
WA	Chardonnay, BARNARD GRIFFIN, 07. light oak, vanilla, tropical fruits.	6.50	26
OR	Chardonnay, SINEANN, 05 crisp and fruit-driven. offers excellent complexity.	N/A	37

# REDS

CA	RAMBLIN RED, house red wine. Twisted zin, old vine zinfandel, 05.	5.50	N/A
CA	MARIETTA OLD VINE RED intense, spicy aroma, bright fruit. a classic glass pour.	6.50	26
WA	WATERBROOK MELANGE, 05. soft tannins with notes of plum, currant & vanilla.	8.00	31
WA	NW VINE PROJECT HWY 14, 05 dark fruit, smooth & rich. lingers on the palate	9.00	35
OR	Pinot Noir, O'REILLY'S, 05. light bodied, rich notes of currant, herbs & dark cherry.	N/A	29
OR	Pinot Noir, SINEAN PHELPS CREEK, 05. delicious, silky and rich.	N/A	59
CA	Zinfandel, ROSENBLUM. wonderful with muscular notes of spicy & wild berry.	6.75	27
CA	COASTAL RANGE, RIDGE 05. great food wine, classic California zinfandel.	N/A	35
CA	Zinfandel, SEGHESSIO, 06. purity of fruit and a velvety richness rarely found in a zin.	N/A	39
WA	Merlot, SAGELANDS, 05 full bodied, solid tones of berry spice & plum. bbq wine.	6.50	26
WA	Merlot, CANOE RIDGE, 04 rich, juicy and jammy. a great Washington red.	N/A	38
WA	Merlot, L'ECOLE, 03 wonderful, full-bodied. nice hints of black fruit and cherry.	N/A	49
WA	Merlot, JANUIK, 04 well-structured, medium-bodied, vanilla and spice notes.	N/A	49
WA	Cab/Merlot/Syrah, HEDGES, 06 firm black & red berry, long oak notes.	6.75	27
CA	Cabernet, LIBERTY SCHOOL, 05 semi-dry, nice black plum & cherry. lingering finish.	7.00	28
CA	Cabernet, J.LOHR, 05 rustic flavors of dusty berries, plum jam, nice oak tones. long finish.	7.00	28
WA	Cabernet Sauvignon, NOVELTY HILL, 05 big, jammy. small production wine from WA.	N/A	39
WA	Cabernet, OWEN ROE SHARECROPPERS, 06 plush and forward	N/A	41
WA	Cabernet Franc, DISTEFANO, 03 floral nose and supple, elegant feel.	N/A	51
CA	Cab. Sauv., JUSTIN, 04 rich, full-bodied cab with soft, silky tannins. fantastic, long finish.	N/A	52
AUS	Shiraz, ROSEMOUNT, 05 ripe & rich. full of plum & berry notes. nice, jammy flavors.	6.25	24
CA	Syrah, GLADIATOR, 06 fruit-forward. big, delicious wine.	6.50	25
CA	Petit Syrah, BOGLE, 05 supple flavors or ripe cherry, plum & wild berry.	6.50	26
WA	Syrah, SYNCLINE COLUMBIA VALLEY, 05 subtle & smooth with concentrated fruit.	N/A	42
WA	Syrah, K, MILBRANDT, 05 vibrant, meaty and dense black olive & minerals. super silky.	N/A	49

# SPARKLING WINES

MARCHESE Moscato D'Asti, 03. 375 ml.	18
CHANDON champagne	29
FREXINET brut 175 ml	5

# DESSERT WINES

Port, GRAHAM SIX GRAPES	6.25
Port, SANDEMAN	5.50

# ON TAP

FISH TALE	wild salmon
MAC & JACKS	african amber
WIDMER	hefeweizen
DESCHUTES	mirror pond pale ale
DESCHUTES	black butte porter
DICK'S	danger ale
NEW BELGIUM	fat tire amber
MARITIME PACIFIC	IPA
GEORGETOWN	Manny's pale

PINTS 4.25      SCHOONER 3.00  
ask your server about our three other drafts....  
they change!

# IN THE BOTTLE

STELLA ARTOIS	3.99
CORONA	3.75
AMSTEL LIGHT	3.99
MGD	2.95
MILLER LIGHT	2.95
COORS LIGHT	2.95
SPIRE PEAR CIDER	3.50
SHARPS (N/A Beer)	2.95
BUCKLER (N/A Heineken)	3.25
OLYMPIA (in the can)	2.00
BUD LIGHT	2.95



# COCKTAILS

RASPBERRY LIMEADE	stoli razberi, fresh lime juice, sugar and soda shaken with a raspberry puree.	7.25
ORANGE CRUSH	stoli ohranj, splash of grand marnier, orange juice and 7up.	6.75
PINK LEMONADE	absolut citron, chambord, and fresh squeezed lemonade served with a sugared rim.	7.25
GINGER LEMONADE	yazi ginger infused vodka and fresh squeezed lemonade served with a sugared rim.	7.25
HPNOTIQ BREEZE	malibu rum, hpnotiq and pineapple juice garnished with an orange slice.	7.25
JACK'S BLOODY	absolut peppar and ramblin jack's signature mary mix. served with pickled okra, pickled bean, olives, celery stalk and a lime.	7.50
MANGO FIZZ	malibu mango rum, pineapple juice, and 7up garnished with an orange slice.	6.25
SPARKLING BLUE	champagne, hypnotiq and pineapple juice served over ice with a lemon twist.	7.25
POMEGRANATE SPRITZ	absolut ruby red vodka, pomegranate juice and 7up.	7.25

# MARTINIS

RAMBLIN' RITA	herradura anejo muddled with fresh lime and orange, cointreau and a float of grand marnier.	7.75
RAMBLIN' ROSE	strasberi stoli muddled with lemon, triple sec, splash of cranberry juice and a hint of rose water. served with a sugared rim.	6.75
MANDARIN COSMO	absolut mandarin muddled with fresh lime, triple sec, and a splash of cranberry juice.	6.75
LAVENDER COSMO	stoli ohranj, parfait amour, white cranberry juice, & a splash of lime juice, served with a lavender sugar rim.	7.25
POMEGRANATE DROP	skyy vodka, triple sec, and pomegranate juice served with a sugared rim.	7.25
GINGER DROP	yazi ginger infused vodka and triple sec muddled with lemons. served with a raw sugar rim.	7.25
KEY LIME MARTINI	stoli vanil muddled with limes, triple sec, and a splash of pineapple juice.	6.75
HPNOTIQ COSMO	absolut citron, hpnotiq and white cranberry juice, served with a lemon twist.	7.25
MAKERS MARK MANHATTAN	makers mark, sweet vermouh and a dash of bitters, served with a cherry.	6.75

# DESSERT BEVERAGES

HEAVENLY CHOCOLATE	godiva chocolate liqueur, stoli vanil, a splash of cream shaken and served up with chocolate shavings.	7.00
NUTS AND BERRIES	frangelico liqueur, chambord, and a splash of cream, shaken and served up.	6.50
SPANISH COFFEE	christian brothers brandy, tia maria, and hot coffee topped with whipped cream and a sprinkle of nutmeg and a cinnamon stick.	6.00
CHAMBORD AND COGNAC	chambord and hennessy v.s. served in a heated snifter.	6.50
CHOCOLATE VICE	meyers dark rum, bourbon, creme de cacao and hot chocolate topped with whipped cream.	6.00
CHOCOLATE STRAWBERRY	stoli strasberi, kahlua and cream served on the rocks.	6.50
COFFEE NUDGE	brandy, kahlua, dark creme de cacao and hot coffee, topped with whipped cream.	6.00