

## **Garmisch House Wines**

*By the Glass .... By the Bottle ....*

### **Trinity Oaks**

*\$7.00 ~ Cabernet Sauvignon ~ \$25.00*

*\$7.00 ~ Merlot ~ \$25.00*

*\$7.00 ~ Chardonnay ~ \$25.00*

*\$7.00 ~ Pinot Noir ~ \$25.00*

*\$7.00 ~ Pinot Grigio ~ \$25.00*

### **Montevina**

*\$7.00 ~ White Zinfandel ~ \$25.00*

### **Columbia Crest**

*\$7.00 ~ Riesling ~ \$25.00*

### **Cupcake**

*\$7.00 ~ Sauvignon Blanc ~ \$25.00*

### **Champagnes**

*Korbel Brut ~ \$25.00*

*Asti Spumante ~ \$25.00*

*Cooks Individual Champagne ~ \$5.00*

*Lunetta Prosecco split ~\$5.00*

### **Our Beer Selection**

*(Domestic)*

*Miller Genuine Draft*

*Miller Genuine Draft 64*

*Miller Lite*

*Miller High Life*

*Busch Light*

*Budweiser*

*Bud Light*

*Budweiser Select 55*

*Leinenkugel Regular*

*Leinenkugel Honeyweiss*

*Coor's Light*

*Michelob Golden Draft Light*

*Kaliber NA*

*Bud Light Lime*

*Angry Orchard*

*(Imports & Specialty)*

*Heineken*

*Paulaner Hefe-weizen*

*Corona*

*Summit Pale Ale*

*(On Tap)*

*Garmisch Pils*

*Esser's Best (Bavarian Style Lager)*

*Esser's Golden Ale*

*Berghoff (Bavarian Style Dark Beer)*

## **Red Wines**

### **Cabernet Sauvignon**

*Dry, full-bodied, black currants, full oak, pepper & spice*

*Robert Mondavi Oakville ~ \$66.00*

*Rawsons Retreat ~ \$23.00*

*Slow Press ~ \$33.00*

### **Merlot**

*Dry, full-bodied, raspberries, plum,*

*cherry, mellow oak*

*Columbia Crest Grand Estate ~ \$35.00*

*Red Diamond ~ \$23.00*

*Clos Du Bois ~ \$40.00*

### **Meritage**

*Blends of different reds*

*Kendall Jackson Summation ~ \$28.00*

*Ménage a Trois ~ \$35.00*

### **Malbec**

*Medium-bodied, touch of smoke & vanilla*

*Trapiche Oak Cask ~ \$32.00*

*Caymas Red Schooner ~ \$75.00*

### **Pinot Noir**

*Dry, medium-bodied, earthy currants*

*La Crème ~ \$35.00*

### **Shiraz**

*Full-bodied, dark red & black fruit, hint of spice*

*Kendall Jackson Syrah ~ \$28.00*

*Black Opal ~ \$25.00*

**OPUS ~ \$285.00**

## **White Wines**

### **Chardonnay**

*Dry, medium-bodied, citrus, oak,*

*butter and apples*

*Kendall Jackson ~ \$28.00*

*Greg Norman ~ \$30.00*

*Cakebread ~ \$75.00*

### **Pinot Grigio**

*Mildly perfumed, light-bodied, dry,*

*crisp & refreshing*

*Chateau St. Michelle Gris ~ \$30.00*

*Bottega Vinia ~ \$36.00*

### **Sauvignon Blanc**

*Dry, light-bodied, hints of citrus*

*& tropical fruits*

*Monkey Bay ~ \$28.00*

*Cloudy Bay ~ \$55.00*

### **German (and other) Rieslings**

*Medium-dry, peaches, apples,*

*pears & melon.*

*Rieslings Schlink Haus ~ \$23.00*

*Spatlese Schlink Haus ~ \$26.00*