

# LIA'S

## SEASONAL SANGRIA

### Apple Sangria

red wine, tuaca, apple cider, orange juice,  
lemon juice, vanilla simple syrup  
9/glass 32/carafe

## COCKTAILS

### Sage Sling

bombay sapphire gin, sweet vermouth,  
simple syrup, lemon juice, sage 10

### Cranberry Pear Mule

pear vodka, cranberry juice,  
lime juice, ginger beer 10

### Captain's Sidecar

knob creek bourbon, captain morgan spiced rum,  
cointreau, lemon juice, simple syrup 11

### Maple Old Fashioned

bulleit bourbon, orange bitters, peychauds bitters,  
angostura bitters, maple foam, orange peel 11

### Wydler Brothers Margarita

el jimador blanco, amaretto disaronno,  
orange juice, simple syrup 10

### Crimson Crush

tito's vodka, st. germain, grapefruit juice,  
pomegranate juice 11

### Lia's Manhattan

bulleit bourbon, carpano antica vermouth,  
angostura bitters, amarena cherry 12

## BEERS

### DRAFTS

16oz/23oz/33oz

Chef Geoff's *Starr IPA*, Starr Hill Brewery 7<sup>50</sup>/9<sup>50</sup>/13

New Belgium *Fat Tire Amber Ale* 7<sup>75</sup>/9<sup>75</sup>/13<sup>25</sup>

Devil's Backbone Vienna Lager 7<sup>50</sup>/9<sup>50</sup>/13

Grateful Pale, Starr Hill Brewery 7<sup>50</sup>/9<sup>50</sup>/13

Big Red Norm, Denizen's 7<sup>50</sup>/9<sup>50</sup>/13

Miller Lite 5<sup>75</sup>/7<sup>75</sup>/11<sup>25</sup>

Stella Artois 8/10/13<sup>50</sup>

Shock Top Belgian White 7<sup>50</sup>/9<sup>50</sup>/13

Port City *Optimal Wit* 7<sup>75</sup>/9<sup>75</sup>/13<sup>25</sup>

Guinness Stout 8/10/13<sup>50</sup>

## BOTTLES & CANS

Moretti 6<sup>50</sup>

Pabst Blue Ribbon (16 oz) 4<sup>50</sup>

Heineken 6

Omission Pale Ale\* 6<sup>50</sup>

Crispin Cider\* 7<sup>75</sup>

Amstel Light 6<sup>50</sup>

St. Pauli's Girl Non-Alcoholic 5<sup>75</sup>

# LIA'S

libations

## HAPPY HOUR!

DAILY 3 UNTIL 7 IN THE BAR AREA ...

ALL DAY MONDAY & TUESDAY

# WHITES

6oz/9oz/Bottle (‡ = Offered by the Glass)

## seasonal white

### chardonnay

St. Francis, Sonoma County, California '15  
*bright and crisp, with honeydew melon,  
juicy apple flavors, and toasty notes on the smooth finish*  
12/18/48

## bubbles

### cava †

Chef Geoff's Private Label, Penedes, Spain nv 8<sup>50</sup>/12<sup>75</sup>/29

### brut

Roederer Estate, Anderson Valley, California nv 65

### blanc de blancs brut

Pierre Moncuit, Champagne, France nv 95

## crisp

### chardonnay †

Chef Geoff's Private Label, Thracian Valley '15 8<sup>50</sup>/12<sup>75</sup>/29

### verdejo †

Chef Geoff's Private Label, Spain '14 8<sup>50</sup>/12<sup>75</sup>/29

### pinot grigio †

Di Lenardo, Venetie, Italy '16 9<sup>50</sup>/13<sup>75</sup>/36

### sauvignon blanc †

Allan Scott, Marlborough, New Zealand '17 10/15/40

### falanghina

Salvatore Martusciello, Beneventano, Italy '16 45

### sauvignon blanc

Fire Road, Marlborough, New Zealand '16 55

### gavi di gavi (cortese)

Brogli La Meirana, Piedmont, Italy 55

## full

### torrontes †

Susana Balbo *Crios*, Mendoza, Argentina '16 9/13<sup>50</sup>/36

### riesling †

Dr. Heyden *Kabinett*, Rheinhessen, Germany '16 10/15/40

### gruner veltliner †

Laurenz V. *Und Sophie*, Kremstal, Austria '15 10/15/40

### chardonnay †

Michael Pozzan, Russian River, California '16 12/18/48

### riesling

Hexamer *Quarzit*, Nahe, Germany '12 52

### chardonnay †

Martin Ray, Sonoma, California '16 13/19<sup>50</sup>/52

### chardonnay

La Crema *Appellation Series*, Los Carneros, Ca '16 69

*reserves not included in half price wine*

### sauvignon blanc

Merry Edwards, Russian River Valley, California '16 75

### chardonnay

Paul Hobbs Crossbarn, Sonoma Coast, California '16 85

### chardonnay

Cakebread, Napa Valley, California '15 90

# REDS

6oz/9oz/Bottle (‡ = Offered by the Glass)

## seasonal red

### pinot noir

Cambria *Benchbreak Vineyard*, California '14  
*abundant red fruit, dark berry aromas and flavors,  
with solid tannin flavors and a long fruity finish*  
12/18/48

## pinks

### rosé *grenache, syrah, mourvedre, carignan* †

Klinker Brick, Lodi, California '16 9<sup>50</sup>/13<sup>75</sup>/38

### rosé

M Minuty, Provence, France '16 55

## light

### chianti †

Poggio Vignoso, Tuscany, Italy '16 9/13<sup>50</sup>/36

### rhône blend *grenach-syrah-mourvedre* †

Cline Cashmere, Sonoma, California '16 11/16<sup>50</sup>/44

### pinot noir †

Annabella, Napa, California '15 12/18/48

### pinot noir †

Erath, Oregon '15 13/19<sup>50</sup>/52

### chianti †

Buondonno, Tuscany, Italy '15 13/19<sup>50</sup>/52

### montepulciano d'abruzzo †

Filari Galasso, Aburzzo, Italy '16 13/19<sup>50</sup>/52

### pinot noir

Argyle, Willamette Valley, Oregon '16 65

## big

### cabernet sauvignon †

Chef Geoff's Private Label, Thracian Valley '12 8<sup>50</sup>/12<sup>75</sup>/29

### malbec

Padrillos, Mendoza, Argentina '16 10/15/40

### malbec

Zuccardi *Serie A*, Mendoza, Argentina '16 49

### sangiovese

Massi Di Mandorlaia, Tuscany, Italy '14 56

### merlot †

Seven Falls, Whaluke Slope, Washington '13 10/15/40

### cabernet sauvignon †

Ross Andrew "*Huntsman*", Washington '15 13/19<sup>50</sup>/52

### merlot

Novelty Hill, Columbia Valley, Washington '13 59

### cabernet sauvignon

Sean Minor, Napa Valley, California '14 65

*reserves not included in half price wine*

### pinot noir

Penner Ash, Willamette Valley, Oregon '15 75

### super tuscan

Rosso Toscano "*La Historia*", Italy '13 85

### cabernet sauvignon

Jordan, Alexander Valley, Sonoma, California '13 95

## HALF PRICE WINE NIGHT

Every Wednesday! So Many Bottles!

BEVERAGE MANAGER Joshua Lo

BEVERAGE DIRECTOR Kristin Hopkins