

# LIA'S

## SEASONAL SANGRIA

### Peachy Keen Sangria

white wine, apricot brandy, peach schnapps,  
peach bitters, peach nectar, orange juice  
9/glass 32/carafe

## COCKTAILS

### Thyme For Bubbles

hendrick's gin, grapefruit juice, simple syrup,  
sparkling wine, thyme 10

### Passion Mule

vodka, passion fruit purée,  
simple syrup, ginger beer 10

### Lia's Tea

gosling's rum, vodka, cointreau, peach nectar,  
lemon juice, simple syrup 11

### Cherry To My Almond

maker's mark bourbon, amaretto disaronno,  
lime juice, cherry almond syrup, amarena cherry 11

### Wydler Brothers Margarita

el jimador blanco, lime juice, simple syrup,  
cucumber, basil 10

### Limoncello Raspberry Martini

tito's vodka, limoncello,  
lemon juice, raspberry coulis 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

Seasonal, 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 "frizzante"

Dal Maso, Veneto, Italy nv  
*crackling fresh apple, peach, and pear flavors  
with a touch of citrus and a delightful dose of fizz*  
9/13<sup>50</sup>/36

## 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 blanc 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 '17 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 †

The Ned, Marlborough, New Zealand '17 10/15/40

### sauvignon blanc †

Allan Scott, Marlborough, New Zealand '17 11/16<sup>50</sup>/44

### falanghina

Salvatore Martusciello, Beneventano, Italy '16 45

### sauvignon blanc

Fire Road, Marlborough, New Zealand '17 55

### gavi di gavi (cortese)

Broglia La Meirana, Piedmont, Italy 55

## full

### riesling †

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

### chardonnay †

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

### riesling blend riesling, muscat, pinot blanc, gewürztraminer

Brooks *Amycas*, Willamette Valley, Oregon '16 48

### riesling

Hexamer *Quarzit*, Nahe, Germany '16 52

### chardonnay

Martin Ray, Sonoma, California '16 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

### rosé

Alexander Valley Vineyards, California '17  
*well known for the vibrant color, enticing nose and bright fruit flavors  
with aromas of guava, strawberry, watermelon, raspberry, and mint*  
12/18/48

## pinks

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

Klinker Brick, Lodi, California '17 9<sup>50</sup>/13<sup>75</sup>/38

### rosé

Fabre *Côtes de Provence*, Provence, France '17 48

## light

### chianti †

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

### barbera †

Terre D'Aleramo, Piedmont, Italy '15 9/13<sup>50</sup>/36

### rhône blend grenach-syrah-mourvedre †

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

### pinot noir †

Erath, Oregon '15 12/18/48

### montepulciano d'abruzzo †

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

### chianti

Renzo Masi *Riserva*, Tuscany, Italy '16 45

### 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, Wahluke 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 '15 59

### cabernet sauvignon

Sean Minor, Napa Valley, California '15 65

## reserves not included in half price wine

### pinot noir

Penner Ash, Willamette Valley, Oregon '15 75

### cabernet sauvignon

Caymus, Napa Valley, California '15 75

### super tuscan

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

## HALF PRICE WINE NIGHT

Every Wednesday! So Many Bottles!

BEVERAGE MANAGER Eileen Vaughn

BEVERAGE DIRECTOR Kristin Hopkins