




### HOURS

Friday ~ Saturday 4pm ~ 2am  
Monday ~ Thursday 4pm ~ 11pm

Find us on 

[www.bancroftwinebar.com](http://www.bancroftwinebar.com)

*Once there was a time when people understood and appreciated the art of a cocktail and a good bottle of wine. A cocktail was not just a drink. It was a statement, a mood, a place. It was a declaration of character to walk into a bar and order the drink or wine that defined your inner soul.*

*That era has returned to a place where it all started in 1916 in the historic Bancroft Hotel. Please be assured we are the protectors of history, torchbearers of tradition, we promise to serve you the best cocktail and most enjoyable bottle of wine from a time in history when life wasn't so hectic and stressful.*

*Our signature cocktails, wines and culinary creations are meant to warm your inner soul in the tradition of a long forgotten era before chain restaurants and processed food dominated the landscape. If you're ready to reinvigorate your spirit and slow things down just a little we're ready to make your evening an enjoyable experience.*

### HAVE FUN

That's the whole point of our bar. We created a casual, laid back place where you can relax, kick back, and rekindle old friendships and meet interesting new people, all while creating new memories.

### TRUST NO ONE

The best bottle of wine is the one you enjoy the most. Follow your instincts, you know what you like. To hell with the critics and the wine snobs. We make up our own minds around here.

### DON'T TAKE THINGS TOO SERIOUSLY

Life is too serious, the bar you hang out in shouldn't be. It does not matter what you do for a living, whether you are a student, retired or somewhere in between. It doesn't matter where you came from or where you are going. If you are ready to have fun, relax and enjoy the atmosphere come on in and experience a handcrafted Martini or your Favorite Wine.

# BANCROFT WINES BY THE GLASS

Full Wine List Available In Back Of Menu

		Glass	Bottle
<b><u>SPARKLING/CHAMPAGNE</u></b>			
201	Freixenet Cordon Negro Brut, Penedes, <i>Catalonia, Spain</i>	8	30
801	LaMarca Prosecco, <i>Veneto, Italy</i>	7	34
<b><u>MOSCATO</u></b>			
802	Canyon Road, <i>California</i>	6	24
<b><u>RIESLING</u></b>			
803	Blufeld, Mosel, <i>Germany</i>	7	27
805	Chateau Grand Traverse "Late Harvest" Riesling, <i>Michigan</i>	8	31
<b><u>PINOT GRIGIO</u></b>			
806	Canyon Road, <i>California</i>	7	24
<b><u>SAUVIGNON BLANC</u></b>			
807	Nobilo, <i>Marlborough</i>	7	24
808	Edna Valley, Sonoma, <i>California</i>	8	30
<b><u>CHARDONNAY</u></b>			
810	La Terre, <i>California</i>	6	24
811	Hidden Crush, <i>Central Coast, California</i>	8	30
812	Estancia (Unoaked), <i>Central Coast, California</i>	9	32
<b><u>INTRIGUING WHITES</u></b>			
815	La Terre White Zinfandel, <i>California</i>	6	24
817	Dreaming Tree Every Day White, <i>California</i>	9	32
<b><u>PINOT NOIR</u></b>			
415	Canyon Road, <i>California</i>	6	24
818	Mark West, <i>California</i>	8	28
<b><u>MERLOT/BLENDS</u></b>			
820	La Terre, <i>California</i>	6	24
637	William Hill, <i>Central Coast, California</i>	10	36
<b><u>MALBEC</u></b>			
822	Montes, Colchagua, <i>Chile</i>	7	27
823	Diseño, <i>Mendoza</i>	8	30
<b><u>CABERENT SAUVIGNON</u></b>			
824	La Terre, <i>California</i>	6	24
825	Louis M. Martini, <i>Sonoma</i>	8	30
<b><u>SHIRAZ/SYRAH &amp; GRENACHE</u></b>			
826	Rosemont Shiraz, <i>Australia</i>	7	26
<b><u>TEMPRANILLO</u></b>			
827	2 Copas Red Blend, <i>Spain</i>	8	29
<b><u>ZINFANDEL</u></b>			
828	7Deadly Zins, <i>California</i>	9	34
<b><u>INTERESTING REDS</u></b>			
831	Straccali Chianti, <i>Tuscany, Italy</i>	7	28
832	Apothic Red Blend, <i>California</i>	7	28
<b><u>PORTS</u> (3oz) <u>ICE WINE</u> (3oz)</b>			
	Dow's White Port, <i>Douro Valley</i>	6	32
	Warre's Heritage Ruby Port, <i>Douro Valley</i>	7	38
	Taylor Fladgate 10 year Port, <i>Douro Valley</i>	8	54

## PROHIBITION-ERA COCKTAILS CLASSIC COCKTAILS

Handcrafted. Historic. Meaningful.

### OLD FASHIONED 9

Buffalo Trace Bourbon, Angostura bitters, simple sugars and orange peel garnish

### 12-MILE LIMIT 13

Bacardi light rum, Templeton rye whiskey, brandy and a hint of cherry with a lemon twist

### SIDECAR 12

Cognac, and rich orange Cointreau with a fresh lemon twist

### MARY PICKFORD 11

Bacardi light rum, brightened with fresh pineapple juice, maraschino liqueur and grenadine

### BETWEEN THE SHEETS 12

Bacardi light rum against dark brandy and Cointreau with fresh lemon juice

### WARD 8 11

Templeton rye whiskey with lemon juice, orange juice and grenadine

### FRENCH 75 12

Beefeater light gin, lemon juice, and agave syrup topped with Californian champagne

### TUXEDO #2 11

Sweet Maraschino liqueur balanced by Beefeater gin, vermouth, bitters and dose of absinthe

### BEE'S KNEES 12

A spoonful of honey swirled in with Tanqueray gin, fresh lemon and orange juice

### MOSCOW MULE 9

Abolut vodka, lime juice and ginger beer

### MANHATTAN 9

Maker's Mark bourbon, sweet vermouth and Michigan sweet cherry

### SEELBACH 12

Cointreau, Maker's Mark bourbon and Angostura bitters, topped with Californian champagne

### GIN RICKEY 9

Tanqueray gin, the juice of one fresh lime, and a splash of soda

### LONG ISLAND ICED TEA 14

A very very strong, refreshing and sweet mix of all the basics, Grey Goose vodka, Tanqueray gin, Bacardi light rum, Jose Cuervo Gold tequila, Triple Sec, fresh squeezed lime and cola.

### MOJITO 8

Bacardi light rum, fresh lime, fresh mint, cane sugar and club soda

## MARTINIS

### THE BANCROFT 10

Stoli Peach, peach schnapps, OJ, splash of Champagne

### THE EDDY 11

Buffalo Trace Bourbon, 1/2 oz Michigan Maple Syrup, lemon peel, cherry wood chips for smoke infusion

### BELVEDERE/WALKER 9

Belvedere vodka, Johnnie Walker rinse, olive juice splash, with blue cheese stuffed olive

### ORANGE AND GINGER COCKTAIL 9

Whiskey, Orange liquor, ginger syrup, fresh lime juice and a cinnamon sugar rim

### FIRE IN THE CITY 8

Fireball Whisky, sweet and dry vermouth, bitters

### COSMOPOLITAN 7

Lemon vodka, Triple Sec, cranberry, lime juice

### GINGER INFUSION 9

Ginger-infused vodka, Triple Sec, pomegranate juice

### LEMON DROP 7

Lemon vodka, sweet & sour, sugar rim

### 57 CHEVY 8

Southern Comfort, Triple Sec, pineapple

### PINEAPPLE UPSIDE DOWN CAKE 9

Vanilla Vodka, Malibu rum, a splash of Frangelico, pineapple

### BIKINI MARTINI 9

Malibu rum, vodka, pineapple, grenadine

### POMEGRANATE 8

Light rum, pomegranate, pomegranate juice

### SOUR APPLE 7

Apple vodka, Apple Pucker, sweet & sour

### WASHINGTON APPLE 8

Whiskey, Apple Pucker, cranberry

### PEAR-TINI 8

Pear vodka, Midori, sweet & sour

### ESPRESSO MARTINI 10

Shot of espresso, Vanilla vodka, Bailey's, Kahlua

*Prohibition cocktails and Martini's are handcrafted to perfection and require a minimum of 10 minutes to construct the perfect cocktail during peak hours. Your patience is appreciated.*

## APPETIZERS

### BAKED BRIE 8

Double cream French Brie nestled and baked in a pastry until golden brown on the outside with a creamy center.  
Try it one of three ways; traditional, sweet or savory.  
Add Bacon for \$2

### TIGER SHRIMP COCKTAIL 9

5 Jumbo shrimp served chilled, paired with our cocktail sauce

### GREEK FETISH 7

5 Spanakopita stuffed pastries with chopped spinach, feta cheese, scallions and seasonings cooked golden brown served with hummus and sprinkled feta

### CRAB CAKES 12

Two succulent, premium Maryland crab cakes served with remoulade and tartar sauce

### MEDITERRANEAN DIP PLATTER 9

Our Mediterranean inspired plate includes a seasonal olive medley, feta cheese crumbles served with our house tahini hummus and zatziki spreads accompanied with local toasted crostini

### SMOKED SALMON 13

Premium smoked thinly sliced salmon served with capers, Carr's table water crackers and creamy garlic Neufchatel spread served with fresh lemon garnish. 4.5 oz. serving

### SPINACH AND ARTICHOKE DIP 8

Baby spinach and artichoke heart blended with bourain cheese sauce and our special blend of seasonings served piping hot with our freshly made crispy parmesan flatbread chips

## FLATBREADS

Served on a light, crispy Michigan Made Flatbread

### PESTO AND FRESH BASIL 7

Pine nut pesto, mozzarella, vine ripe tomatoes topped with chiffonade basil, fresh grated Parmesan and our house balsamic reduction

### FEISTY FETA CHICKEN 8

Oven roasted white meat chicken, feisty feta spread, kalamata olives, sun-dried tomato, fresh green onions, feta cheese crumbles and mozzarella

### SPINACH & BEEF 9

Asada style beef, garlic spread, button mushrooms, red onion, fresh baby spinach, mozzarella and fresh grated parmesan

### MEDITERRANEAN 9

House zatziki sauce, white meat chicken, kalamata olives, vine ripened tomato topped with fresh baby spinach, feta cheese crumbles with mozzarella

## BANCROFT BOARDS

### ARTISAN CHEESE BOARD 11

Choose any 3 of our chef-selected artisan cheeses from the list below accompanied with fresh grapes and seasonal fruit, roasted pecans, Traverse Bay Cherry Marmalade and warm bread

<b>Smoked Gouda</b> <i>Holland</i>	<b>Mild Semi-Soft Swiss</b> <i>Norway</i>
<b>Creamy Full Flavored Cheddar</b> <i>Ireland</i>	<b>Danish Havarti</b> <i>Denmark</i>
<b>Danish Blue</b> <i>Denmark</i>	<b>Goats Milk</b> <i>United States</i>
<b>Swedish Fontina</b> <i>Denmark</i>	<b>Extra Extra Sharp Cheddar</b> <i>United States (Aged 4 years)</i>

### SOLOME AND ARTISAN CHEESE BOARD 15

Choose 3 artisan's cheeses from list above in addition to our chef's selection of three imported meats served with fresh ground mustard and toasted crostini

Prosciutto, Italy    Salame, Italy    Capocola, Italy

## SALADS

Served with 100% Fresh Spring Mix Greens

### BANCROFT HOUSE 7

Mixed greens with cranberry's, crumbled Danish blue, and candied walnuts served with balsamic vinegar honey dressing.  
Add chicken \$3

## DESSERTS

### CHOCOLATE ERUPTION 8

Rich decadent double chocolate cake with molten center served with raspberry sauce, whipped cream and vanilla bean ice cream

### CHEESECAKE 6

Rich, creamy vanilla cheesecake with choice of caramel, raspberry or chocolate sauces

### HEAVENLY COOKIE SUNDAE 6

Warm cookie (chocolate chip or oatmeal raisin) topped with vanilla bean ice cream, chocolate or caramel sauce and whipped cream

### ICE CREAM DREAM 6

Our delicious vanilla bean ice cream with your choice of chambord, frangelico, bailey's or kahlua and topped with whipped cream

# BEER

## DRAUGHT

Selection changes monthly, ask your server for current list

## BOTTLES

### DOMESTIC

Bud Light, Anheuser-Busch, <i>Missouri</i> 4.2%	3.5
Miller Lite, Miller Brewing Co., <i>Wisconsin</i> 4.2%	3.5
Coors Light, Coors Brewing Co., <i>Colorado</i> 4.2%	3.5
Budweiser, <i>Missouri</i> 5.0%	3.5
Pabst Blue Ribbon, <i>Milwaukee, Wisconsin</i> 16 oz 4.7%	4
Blue Moon, Blue Moon Brewing Company, <i>Colorado</i> 5.4%	4.5

### CRAFT

New Belgium Rampant, Ipa, <i>Colorado</i> 8.5%	4.5
Frankenmuth Hefeweizen, <i>Michigan</i> 5.2%	4.5
Sam Adams Boston Lager, <i>Boston</i> 4.9%	4.5
Dirty Bastard, Founders Brewing, <i>Michigan</i> 8.5%	5
Hobo Brown Ale Mountain Town Brewing Co., <i>Michigan</i> 6.0%	5
Wild Blue, <i>Missouri</i> 8.0%	5
Eliot Ness, Great Lakes Brewing Co., <i>Ohio</i> 6.2%	5

New Belgium Fat Tire, Belgium, <i>Colorado</i> 5.2%	5
Bells Amber Ale, <i>Michigan</i> 5.8%	5
Bells Brewery, Two Hearted Ale, <i>Michigan</i> 7.0%	5
Will Power, Right Brain Brewery, <i>Michigan</i> 4.2%	6

### IMPORTED

Corona, <i>Mexico</i> 4.6%	4
Heineken, <i>Holland</i> 5.0%	4.5
St. Pauli N/A, <i>Germany</i> 4.9%	4.5
Stella Artois, <i>Belgium</i> 5.10%	5
Innis And Gunn, <i>United Kingdom</i> 6.6%	5
Stella Artois Cidre, <i>Belgium</i> 4.5%	6
Chimay Red, <i>Belgium</i> 7.0%	8
Chimay Blue, <i>Belgium</i> 9.0%	8
Chimay Blue, <i>Belgium</i> 25oz 9.0%	15

# LIQUOR

## SCOTCH

Johnnie Walker Red	7
Dewar's White Label	7
Glenfiddich 12 year	10
Glenlivet 12 year	10
Johnnie Walker Black	10
Highland Park 12 year	12
Bunnahabhain Single Malt	12
Macallan 12 year	13
Glenmorangie 12 year	13
Chivas Royal Salute	30
Johnnie Walker Blue	36

## WHISKEY

Seagrams 7	4.5
Canadian Club	5
Fireball Whiskey	5
Classic 12year Canadian Club	6
Jack Daniel's Tennessee Fire	7
Crown Royal	7
Jack Daniel's #7	7
Jameson Irish Whiskey	7
Death's Door White Whiskey	8
Gentleman Jack	9
Journeyman W.R. Whiskey	10
Journeyman Ravenswood Rye	12

## RYE

George Dickel Rye	7
Michter's Straight Rye	9
Templeton Rye	9
Hudson Manhattan Rye	10
Prichard's Rye Whiskey	11

## BOURBON

Jim Beam	5
Buffalo Trace Bourbon	7
Maker's Mark	8
High West Whiskey American Prairie Reserve	9
Woodford Reserve Bourbon	9
Wild Turkey Kentucky Spirit	10
Angel's Envy Bourbon	10
Basil Hayden's Bourbon	10
Bulleit Bourbon 10 yr	10
Knob Creek 9 year	10
Four Roses Small Batch, Breckenridge	10
Russel's Reserve Small Batch	11
Elijah Craig 12 year Small Batch	12

## RUM

Bacardi Superior	5
Malibu Coconut	5
Bacardi Black Razz	6
Bacardi Limon	5
Captain 1671	6
Captain Morgan Spiced	6
Myer's Original Dark	6
Shellbac Rum	6
Mt. Gay Eclipse	6
Captain Morgan Black Spiced	7
Flor de Cana 7 Year	7
Plantation Rum 5 Year	7
Appleton Estate V/X	7
Havana Club	8
Mt. Gay Extra Old	10
10 Cane	7
Sailor Jerry	7

## TEQUILA

Cabresto Silver	6
Jose Cuervo Especial Silver	7
el Mayor Anejo	8
1800 Silver	8
Jose Cuervo Especial Gold	8
Cabo Wabo Blanco	9
Cabo Wabo Reposado	9
El Tesoro Reposado	9
Avion Silver	10
Don Julio Blanco	10
Maestro Dobel Diamond	12
Patron Silver	12

## GIN

Seagrams	4.5
Bombay Gin	7
Tangeray	7
Beefeater	8
Martin Miller's Small batch	8
Beefeater 24	8
Bombay Sapphire	8
Hendrick's Gin	9
Monkey 47 Gin	10
Tanqueray No. 10	10
Two James Old Cockney Gin	10
The Botanist	10

## VODKA

Smirnoff / New Amsterdam	4.5
Smirnoff / New Amsterdam Flavors	4.5
Pucker Sour Apple Sass Vodka	5
Stolichnaya Peachik Vodka	6
Stolichnaya Vodka	6
Tito's Handmade Vodka	6
Stolichnaya Hot	6
Reyka	6
Ketel One	7
Pravda	7
Absolut Black 100	7
Ciroc	8
Absolut Swedish	8
Chopin Rye Vodka	8
Ciroc Snap Frost	8
Grey Goose Vodka	8
Hanger One Vodka	8
Russian Standard Gold	8
Belvedere	8

## CORDIALS/BRANDY/LIQUEUR

Midori	4.5
Christian Brothers	5
E & J Superior Reserve VSOP	6
Kahlua	6
Bailey's	6
Rum Chatta	6
Di Saronno Amaretto	8
Courvoisier	8
Hennessey V.S.	10
Remy Martin V.S.O.P.	11
Pallini Limoncello Liqueur	6
Southern Comfort	6
Frangelico	6
Viniq	6
X-Rated	6
Jagermeister	7
Liqor 43	7
Campari	8
St. Germain	9
Cointreau	9
Absinthe	9
Godiva Dark Chocolate	9
Grand Marnier	9
Luxardo Marischino	9
Chambord	10
Drambuie	10

## SPARKLING/CHAMPAGNE

		<u>Glass</u>	<u>Bottle</u>
201	Freixenet Cordon Negro Brut, Penedes, <i>Catalonia, Spain</i>	8	30
801	LaMarca Prosecco, <i>Veneto, Italy</i>	7	34
202	Valdivieso Passion Fruit, <i>Central Valley, Chile</i>		30
203	Taittinger Brut La Francaise, Champagne, <i>France</i>		78
205	Dom Perignon, Champagne, <i>France</i>		205

## MOSCATO

802	Canyon Road, <i>California</i>	6	24
207	Rosatello, <i>Italy</i>		30
206	Ruffino, Moscato D'Asti, <i>Italy</i>		26

## RIESLING

803	Blufeld, Mosel, <i>Germany</i>	7	27
208	Chateau Ste Michelle, <i>Washington</i>		28
209	Fess Parker, Santa Rita, <i>California</i>		30
210	Eroica, <i>Washington</i>		40

## PINOT GRIGIO

806	Canyon Road, <i>California</i>	7	24
212	Willamette Valley, Willamette Valley, <i>Oregon</i>		36
213	Santa Margarita, <i>Italy</i>		43

## SAUVIGNON BLANC

214	Santa Rita 120, <i>Chile</i>		25
807	Nobilo, <i>Marlborough</i>	7	24
808	Edna Valley, Sonoma, <i>California</i>	8	30
217	Infamous Goose, <i>Marlborough, New Zealand</i>		32
219	Sofia Sancerre, <i>Loire Valley, France</i>		39
220	Cloudy Bay, <i>Marlborough, New Zealand</i>		46
809	Cakebread, <i>Napa, California</i>		49

## CHARDONNAY

810	La Terre, <i>California</i>	6	24
226	Kendall Jackson, <i>California</i>		31
811	Hidden Crush, <i>Central Coast, California</i>	8	30
221	14 Hands, <i>Washington</i>		28
223	Los Haroldes, <i>Chile</i>		32
222	Simi, Sonoma, <i>California</i>		32
224	Nozzole Bruniche (unoaked), <i>Tuscany, Italy</i>		34
225	St Francis Sonoma, <i>California</i>		33
812	Estancia (Unoaked), <i>Central Coast, California</i>	9	32
230	Franciscan, <i>Napa, California</i>		38
231	Domaine La Roche Chablis, <i>Burgundy, France</i>		48
813	Cakebread, <i>Napa, California</i>		56

### INTRIGUING WHITES

		<u>Glass</u>	<u>Bottle</u>
816	La Terre White Zinfandel, <i>California</i>	6	24
235	Calamares Vinho Verde, Vinho Verde, <i>Portugal</i>		19
236	Destino White (Viura), <i>La Mancha, Spain</i>		25
234	Caymus Conumdrum, <i>Napa, California</i>		42
237	Las Rocas Rose, <i>Calatayud, Spain</i>		32
238	Bertani Due Uve Bianco (Pinot Grigio/Sauv Blanc), <i>Veneto, Italy</i>		28
817	Dreaming Tree Every Day White, <i>California</i>	9	32
243	Franciscan, Equilibrium, <i>Napa, California</i>		46

### PINOT NOIR

415	Canyon Road, <i>California</i>	6	24
408	Red Diamond, <i>Washington</i>		28
404	Silver Lining, <i>Marlborough, New Zealand</i>		29
818	Mark West, <i>California</i>	8	28
405	Coppola Diamond, <i>California</i>		34
416	MacMurray, <i>Central Coast, California</i>		35
819	Louis Jadot, <i>Burgundy, France</i>		37
640	Hess, <i>Central Coast, California</i>		38
401	Elk Cove, <i>Willamette Valley, Oregon</i>		50
639	Black Stallion, Oak Knoll, <i>Napa, California</i>		43
638	Fess Parker, <i>Santa Lucia, California</i>		45
642	Argyle, <i>Oregon</i>		50
418	Louis Jadot Gevrey Chambertin, <i>Burgundy, France</i>		80

### MERLOT/MERLOT BLENDS

820	La Terre, <i>California</i>	6	24
413	Chat la Loge Bordeaux, <i>Bordeaux, France</i>		29
635	Barone, <i>Italy</i>		32
637	William Hill, <i>Central Coast, California</i>	10	36
634	Chat Ste Michelle Indian Wells, <i>Washington</i>		38
417	Trivento "Golden Reserve", <i>Mendoza</i>		43
636	Decoy, <i>Napa, California</i>		45

### MALBEC

822	Montes, <i>Colchagua, Chile</i>	7	27
823	Diseno, <i>Mendoza</i>	8	30
617	Don Gascon Colossal Blend, <i>Mendoza</i>		32
616	Gran Reserva, <i>Rapel, Chile</i>		34
618	Ruta 22, <i>Mendoza/Uco Valley</i>		32

## CABERNET SAUVIGNON

		<u>Glass</u>	<u>Bottle</u>
824	La Terre, <i>California</i>	6	24
619	Alta Vista Classic, <i>Mendoza, Argentina</i>		32
825	Louis M. Martini, <i>Sonoma</i>	8	30
625	Rietvallei, Robertson, <i>South Africa</i>		33
420	Haras, <i>Central Valley, Chile</i>		33
615	Irony, <i>North Coast, California</i>		33
421	Dreaming Tree, <i>North Coast, California</i>		34
422	Clos Du Bois <i>Alexander Valley, California</i>		38
630	Casillero Diablo Reserva Privada, <i>Maipo Valley, Chile</i>		43
623	Treasure Hunters Troubadour, <i>Mendocino, California</i>		43
423	Robert Mondavi, <i>Napa</i>		45
622	Sterling, <i>Napa, California</i>		46
620	Brady, Paso Robles, <i>California</i>		47
607	Oberon, <i>Napa, California</i>		52
633	Franciscan, <i>Napa, California</i>		49
621	Chat Ste Michelle <i>Canoe Ridge, Washington</i>		59
624	St Supery, <i>Napa, California</i>		59
604	Mount Veeder, <i>Napa, California</i>		62
605	Turnbull, <i>Napa, California</i>		69
612	Stags Leap Artemis, <i>Napa, California</i>		75
611	Groth, <i>California</i>		83
424	Duckhorn, <i>Napa, California</i>		95
601	Cakebread, <i>Napa, California</i>		108
603	Don Melchor, <i>Maipo Valley, Chile</i>		130
610	Far Niente, <i>Napa, California</i>		159
609	HL (Herb Lamb), <i>Napa, California</i>		200
425	Joseph Phelps Insignia 06, <i>Napa, California</i>		250

## SHIRAZ/SYRAH & GRENACHE

826	Rosemont Shiraz, <i>Australia</i>	7	26
614	Greg Norman Shiraz/Cabernet, <i>Australia</i>		33
626	6th Sense Syrah, <i>Lodi</i>		35
407	Les Clos de Saumanes CDRV, <i>Cote du Rhone, France</i>		39
613	Penfolds Lux Bin 128 Shiraz, <i>South Australia</i>		53
627	Dead Letter Office Shiraz, <i>Australia</i>		62

## TEMPRANILLO

606	Evodia Garnacha, <i>Calatayud, Spain</i>		27
631	Don Ramon (Grenache/Tempranillo), <i>Campo de Borja, Aragon</i>		29
608	Marques de Caceres Rioja Tinto Crianza, <i>Rioja, Spain</i>		35
827	2 Copas Red Blend, <i>Spain</i>	8	29



## ZINFANDEL

		<u>Glass</u>	<u>Bottle</u>
828	7 Deadly Zins, <i>California</i>	9	34
426	Ravenswood, <i>Lodi</i>		32
829	Rodney Strong Knotty Vines, <i>N. Sonoma, California</i>		39
628	Arrowhead Mountain Zinfandel, <i>California</i>		65

## INTERESTING REDS

412	MAN Pinotage, <i>South Africa</i>		26
414	Caviccholi Lambrusco, <i>Italy</i>		25
831	Straccali Chianti, <i>Tuscany, Italy</i>	7	28
832	Apothic Red Blend, <i>California</i>	7	28
402	Casillero del Diablo Carmenere, <i>Chile</i>		29
427	Villa Pozzi Nero d'Avola, <i>Sicily, Italy</i>		34
428	Rosatello Rosso, <i>Italy</i>		35
629	Rocca Macie Sasyr, <i>Tuscany, Italy</i>		41
429	Brancia Tre Red Blend, <i>Tuscany, Italy</i>		41
415	Banfi Chianti Classico Riserva, <i>Tuscany, Italy</i>		52
432	Ruffino Chianti Classico Riserva Ducale, <i>Tuscany, Italy</i>		65
430	Virno Barolo, <i>Piedmont, Italy</i>		75

## MICHIGAN

215	Leelanau Tall Ship Moscato, <i>Leelanau Peninsula</i>		27
805	Chateau Grand Traverse "Late Harvest" Riesling, <i>Michigan</i>	8	31
246	Black Star Riesling, <i>Michigan</i>		29

## MICHIGAN RED WINES

411	St Julian Cock of the Walk, <i>Paw Paw, Michigan</i>		29
410	Pennisula Cellars Hot Rod Cherry, <i>Michigan</i>		31
431	Bel Lago Pinot Noir, <i>Lake Michigan Shore, Michigan</i>		42

## PORT 3oz) DESSERT WINES 3oz)

	Dow's White Port, <i>Douro Valley</i>	6	32
	Warre's Heritage Ruby Port, <i>Douro Valley</i>	7	38
	Taylor Fladgate 10 year Port, <i>Douro Valley</i>	8	54
	Dow's 20 year Tawny Port, <i>Douro Valley</i>		105

## DID YOU KNOW....

### OREGON

**Did you know...** Oregon's vineyards are primarily located in the valley of the Willamette River between the Coast Range & Cascades, allowing for cooler climates & long growing seasons. How do you pronounce "WILLAMETTE"?

### WASHINGTON

**Did you know...** Washington is America's primary site for Riesling\*, but most vineyards are Chardonnay & Cabernet Sauvignon and Merlot draws the highest acclaim. Columbia Valley AVA is the largest appellation in WA.

### NEW YORK

**Did you know...** Concord grapes are the predominant grape variety. Finger Lakes AVA is its primary wine region. NY is 2nd in total volume of wine production after California, but is less than 5 percent of the national total

### NEW ZEALAND

**Did you know...** New Zealand, comprised of 2 main islands, North and South islands and is about 1,200 miles east of Australia. Its cooler climates are ideal for white varieties and Pinot noir, and the islands are primarily made up of high volcanic mountains.

### AUSTRALIA

**Did you know...** Australia is known for its high alcohol, fruit driven, full bodied wines. Most wines come from the southern part of the country within 4 main regions...Western Australia, South Australia, New South Wales & Victoria.

### CHILE

**Did you know...** Chile is the 2nd largest wine producer in S. America. The Central Valley encompasses more than 80% of its winegrowing areas with 3/4's of wine acreage Cabernet Sauvignon.

### ARGENTINA

**Did you know...** Argentina is the world's 5th largest wine producing country. Its signature red grape variety is Malbec, a French grape from Bordeaux & 70% comes from the Mendoza region. The greatest threat that Argentina faces each year is the hailstorms which cause severe damage to the vineyards.

### FRANCE

**Did you know...** France has one of the largest wine industries in the world and the longest histories of exporting wines. Many new world grape varieties originated and were refined in France.

### ITALY

**Did you know...** Italy is the 3rd largest wine producing country in the world. Known for its old world style Amarones, Barolos and Brunellos, while also mastering the Moscato and Pinot Grigio, for an every day drinking wine.

### GERMANY

**Did you know...** Germany & Riesling are two names that are inseparable. Riesling is one of the most cold-hardy grapes & Germany has the world's coldest wine regions.

### SPAIN

**Did you know...** Spain is the 3rd largest producer of wine after Italy and France. It is primarily known for 3 classic wines- a red, rioja, fortified sherry and a sparkling Cava. Tempranillo and Garnacha are Spain's main red varieties and Viura, also called Macabeo, for whites.

### SOUTH AFRICA

**Did you know...** Chenin Blanc has been adopted by wine growers and often called its old name "Steen", and is its most planted wine variety. Pinotage, indigenous to S. Africa is a cross between Cabernet Sauvignon and Cinsaut.

### CANADA

**Did you know...** 85% of all of Ontario's vineyards lie in the Niagara Peninsula. With winters playing a huge role in the wine growing process, they are known for their ice wines- grapes are harvested after they are frozen on the vines allowing for max sugar levels in the grapes.

### PORTUGAL

**Did you know...** Portugal is primarily known for its fortified wines from the region of Douro Valley. There are several grape varieties grown here – Touriga Nacional, Touriga Franca, Tinto Roriz and Tinto Barroca, also called Tempranillo.

### MICHIGAN

**Did you know...** Michigan is well known for its Riesling grapes, due to its short growing season. But over the years, winemakers have begun to master many of the red varieties. What's your favorite Michigan winery?

## *Prohibition Cocktails Handcrafted, Historic, Meaningful How They Came to Be*

**12-Mile Limit:** Imagine you're a rum runner during Prohibition. You're bringing a load of rum up from the islands. How close can you get to the US coast before you have to start worrying about the revenuers? Well, if it's early in prohibition, you can get to about 3 miles out and you're good to go. Since it wasn't illegal to own the hooch, only to sell it in the US, people could simply cruise out and pick up whatever they like for personal consumption. Well, not surprisingly, those in power didn't much like this so they pushed the limit on territorial waters out to one hour's "steaming distance", generally 12 miles. This, clearly, made it a lot more difficult for those without serious boats to get out to the liquor sellers. As a result, the Twelve Mile Limit was concocted as a jab at the rule makers.

**Sidecar:** This one's a stiff one. It was first introduced in London by MacGarry, the celebrated bar-tender of Buck's Club. It was invented in honor of an American Army captain in Paris during World War I and "named after the motorcycle sidecar in which the good captain was driven to and from the little bistro where the drink was born and christened".

**Mary Pickford:** In 1927 the Hollywood Roosevelt Hotel was opened with the help of investors Mary Pickford, her second husband, Douglas Fairbanks & Louis B. Mayer. Mary Pickford was 'the' star of silent films, one of the first female media celebrities and an early power player in the Hollywood machine.

**Between the Sheets:** The Sidecar might have started as equal parts brandy, cointreau and lemon, but today you'll find it with a heavier dose of cognac. During Prohibition, bartenders went even farther and split the cognac with rum, dubbing this concoction "Between the Sheets," which perhaps hinted not so subtly at its effectiveness.

**Ward 8:** In a strange twist of fate, this cocktail helped spur the closure of the bar where it was created. In 1898 politician Martin Lomasney was running to be Boston's Ward Eight representative. The day before the election, his supporters clamored into the Locke-Ober Café and convinced the barman to create a new cocktail in support of Lomasney. He won the election and then fought for prohibition in Ward Eight, causing the Locke-Ober to close its bar.

**French 75:** Named after a hard hitting World War One artillery piece, this drink was created in 1915 at the New York Bar in Paris, (latter named Harry's New York Bar) by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun, also called a "75 Cocktail", or "Soixante Quinze" in French.

**Tuxedo #2:** During prohibition, Barkeeps had limited access to good booze, so they used sweeteners & juices to cover up the taste of the rough hooch. Tuxedo the drink & tuxedo the apparel are just the thing for a proper Gatsby bash.

**Bee's Knees:** Gin is said to have been Fitzgerald's drink of choice; he was under the impression that its scent could not be detected on his breath. This concoction was born during the years of Prohibition, when most liquor was low-quality bathtub gin that needed plenty of masking with other flavors. The cocktail is called "The Bee's Knees," a cute name and a popular phrase during the 1920s; to call something the "bee's knees" is to say that it's top notch and grand.

**Seelbach:** In the 1920s, Prohibition contributed to the wealth of underworld kingpins who were drawn to the most glamorous spots for cards and leisure. The Seelbach, was named after the grandest hotel in Louisville and the center of Kentucky's bourbon and whiskey country which attracted some of the most famous gangsters. Notorious figures included Lucky Luciano and Dutch Schultz – known as the "Beer Baron of the Bronx."

**Gin Rickey:** With hot, muggy weather around the corner, bartender Williamson concocted a summertime cooler. Democratic Lobbyist, "Colonel Joe" Rickey had one in a Washington, D.C., bar and called for another, whereupon the bartender named the drink for him.

**Long Island Ice Tea:** Long Island Iced Tea isn't from New York at all. It is claimed to have been invented in the 1920s during Prohibition, by an "Old Man Bishop" in a local community named Long Island in Kingsport, Tennessee.

**Mojito:** Don't worry about prohibition ever again; rum runners are always around to save us. It has been said that Hemingway made the bar called La Bodeguita del Medio famous as he became one of its regulars and wrote "My mojito in La Bodeguita, My daiquiri in El Floridita." This expression in English can be read on the wall of the bar today, handwritten & signed in his name.

## *Classic Cocktails – How They Got Their Names*

**Manhattan:** Popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Lady Randolph Churchill, (Winston's mother). The success of the banquet made the drink fashionable, later prompting several people to request the drink by referring to the name of the club where it originated—"the Manhattan cocktail".

**Moscow Mule:** In 1941 a vodka distributor for Smirnoff in the USA was having a rough go at competing with the extreme popularity of whiskey. Meanwhile, a ginger beer manufacturer in Hollywood was having the same problem competing against the much more common ginger ale & root beer drinks. Someone suggested combining the two along with some lemon juice. Ice was brought, drinks poured - after several rounds, the drink was christened the "Moscow Mule" in reference to vodka's association with Russia.