

house wines

		GLASS	BOTTLE
fruity to dry <i>California</i>	Moscato	6.50	24
	White Zinfandel	6.50	24
	Pinot Grigio	6.50	24
	Chardonnay	6.50	24
	Pinot Noir	6.50	24
	Merlot	6.50	24
	Cabernet Sauvignon	6.50	24

premium whites

		GLASS	BOTTLE
semi-sweet	Chateau Grand Traverse Riesling, <i>Michigan</i>	7	26
dry	Chateau Grand Traverse, Dry Riesling, <i>Michigan</i>	7	26
sweet	Chardonnay, Kendall Jackson, <i>California</i>	11	42
citrus	Nobilo, Sauvignon Blanc, <i>Marlborough, New Zealand</i>	7	26
dry	La Marca Prosecco, <i>Italy</i>	7	26

premium reds

		GLASS	BOTTLE
sweet red	Grand Traverse, <i>Michigan</i>	7	26
spicy fruit	Dona Paula, Malbec, <i>Argentina</i>	7	26
dry/cherry	Rodney Strong, Merlot, <i>California</i>	8	30
jammy	Joel Gott, Red Zinfandel, <i>California</i>	11	42
dry/full	Hess, Cabernet Sauvignon, <i>California</i>	9	34
dry/fruity	Placido Chianti, <i>Tuscany, Italy</i>	7	26
dry/jammy	Sella Mosca, Cannonau Di Sardegna, <i>Sardinia</i>	18	70
jammy/ toasty oak	Meiomi Pinot Noir, <i>California</i>	16	62

sangrias

Housemade Red, White, Strawberry & Blackberry	7
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beer

DRAFT

Ask server for
rotating selection

BOTTLES

Bud Light • Budweiser
Michelob ULTRA • Corona
Labatt • Busch N/A
Coors Light • Miller Light

Sidelines ITALIAN GRILLE

Cocktail List

Classics

Old Fashioned (<i>Bulleit, recommended</i>)	\$12
Manhattan (<i>Makers Mark, recommended</i>)	\$12.25
Absolut Bloody Mary	\$6
Long Island	\$8.50
Moscow Mule	\$7.50

Sig Favorites

SIG Punch	\$8
Peach Bellini	\$7
Bedford Mule	\$6.50
Italian Margarita	\$8
Peach Luna	\$5.25

Martinis

Pomegranate Martini	\$9
Room for Dessert	\$8
S'mores Martini	\$9
Cosmopolitan	\$8
Espresso Martini	\$9
Lemon Drop	\$9