

The bottles from which we pour our “Wines by the Glass” are preserved on a nitrogen gas system. Every glass is like pouring from a freshly opened bottle.

Wines By The Glass

Listed in order from lightest to fullest bodied

White Wines

	6 oz.	9 oz.
Riesling, J. Lohr “Bay Mist, California	\$9.00	\$12.50
<i>Pale brassy yellow color with fruit aromas of peach and honeydew melon.</i>		
Riesling, Relax, Germany	\$9.00	\$12.50
<i>Fruit forward with aromas of apples, peaches and a hint of citrus.</i>		
Riesling, Chateau Ste. Michelle, Washington	\$10.00	\$13.00
<i>The wine delivers sweet lime and peach character with subtle mineral notes.</i>		
Moscato, Beringer, California	\$9.00	\$12.50
<i>Fresh and spicy with flavors of peach and apricots.</i>		
Pinot Grigio, Dark Horse, California	\$9.00	\$12.50
<i>Fresh, very fruity and complex; reveals notes of golden apple, pear and lemon.</i>		
Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$10.00	\$13.00
<i>Clean, intense aroma and dry flavor with pleasant golden apple aftertaste.</i>		
Sauvignon Blanc, Matua, Marlborough, New Zealand	\$9.00	\$12.50
<i>Vibrant style, exhibiting intense ripe citrus and passion fruit character.</i>		
Sauvignon Blanc, Kendall-Jackson “Vintner’s Reserve”, California	\$9.00	\$12.50
<i>Refreshing, crisp melon and lemon-pear.</i>		
Chardonnay, Francis Ford Coppola “Diamond”, California	\$9.00	\$12.50
<i>Tropical fruit, citrus, apple, pear and vanilla oak.</i>		
Chardonnay, Kendall-Jackson “Vintner’s Reserve”, California	\$9.00	\$12.50
<i>Juicy pear, apple, melon and fig. Lightly oaked.</i>		
Chardonnay, Cupcake, Russian River Valley, California	\$9.00	\$12.50
<i>Flavors reminiscent of citrus, apple and spice.</i>		
Chardonnay, Beringer “Napa”, California	\$9.00	\$12.50
<i>Apple, brown spice, citrus rind and just a touch of toasty oak.</i>		
Chardonnay, Laguna Ranch, California	\$12.00	\$17.00
<i>Creamy and ripe with sweet oak and lush, dense flavors of vanilla and spice.</i>		
Chardonnay, Sonoma Cutrer, Russian River Valley, California	\$10.00	\$13.00
<i>Aromas of honey, pear, nectar and citrus blossom with flavors of pear, apple and clove.</i>		
Chardonnay, Josh Cellars by Joseph Carr, California	\$9.00	\$12.50
<i>Ripe citrus summer fruit, peach, pear, aligned with a touch of vanilla and smoke.</i>		
Chardonnay, Estancia, California	\$10.00	\$13.00
<i>Pineapple and melon fruits, crisp acidity and undisturbed by wood flavors</i>		
White Zinfandel, Beringer California	\$10.00	\$13.00
<i>Fresh red berry, citrus and melon aromas.</i>		
Rosé, Barton & Guestier, Loire Valley, France	\$9.00	\$12.50
<i>Displays a sense of power behind the delicate flavors of dried cherry, licorice, cream and spice.</i>		

Red Wines

Pinot Noir, Hob Nob, France	\$9.00	\$12.50
<i>Fruit forward, brambling strawberry and raspberry finishing with a kiss of oak.</i>		
Pinot Noir, Kendall-Jackson “Vintner’s Reserve”, California	\$9.00	\$12.50
<i>Medium-bodied and silky with red cherry, strawberry and smoky earth tones.</i>		
Pinot Noir, Mark West, California	\$9.00	\$12.50
<i>Luscious red and black cherry flavors with undertones of black pepper and mint.</i>		
Chianti Classico, Ruffino “Aziano”, Italy	\$9.00	\$12.50
<i>Filled with intense ripe fruit and dominated by notes of plums and cherries.</i>		
Zinfandel, Ravenswood “Lodi”, California	\$9.00	\$12.50
<i>Raspberry-and-spice character, backed by enough oak to lend it presence.</i>		
Zinfandel, Rosenblum, Paso Robles, California	\$9.00	\$12.50
<i>Exotic spices and crushed berries throughout the velvety finish.</i>		
Zinfandel, St. Francis “Old Vine”, California	\$10.00	\$13.00
<i>A zesty Zin, offering floral black cherry and toasted sage.</i>		
Zinfandel, Cline Cellars, Lodi, California	\$9.00	\$12.50
<i>Shows medium ruby color; red strawberry and rhubarb aromas.</i>		
Malbec, Diseno, Argentina	\$9.00	\$12.50
<i>Dark berry fruit, licorice, with bittersweet chocolate and bursts of blackberry jam and a cherry finish.</i>		
Malbec, Ruta 22, Argentina	\$9.00	\$12.50
<i>Intriguing bouquet of blackberry, blueberry, violets and ground coffee.</i>		
Merlot, Columbia Crest, Washington	\$9.00	\$12.50
<i>A moderately aromatic wine abundant spicy berries.</i>		
Blass, Shiraz, Australia	\$9.00	\$12.50
<i>Aromas and flavors of mulberry, raspberries and vanilla oak.</i>		
Shiraz/Cabernet, Penfolds “Koonunga Hills”, Australia	\$9.00	\$12.50
<i>A complete bouquet of cherries and black currants.</i>		
Cabernet/Merlot, Greg Norman, Australia	\$10.00	\$13.00
<i>Fine aromatic spice, cedar and cherry aromas.</i>		
Cabernet Sauvignon, Joseph Carr, California	\$9.00	\$12.50
<i>Deep cherry and plum, with a touch of cinnamon on a very long finish.</i>		
Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	\$9.00	\$12.50
<i>Blackberry and cherry fruit with smoky oak.</i>		
Cabernet Sauvignon, Kendall-Jackson “Vintner’s Reserve”, California	\$9.00	\$12.50
<i>Smooth and simple with modest cherry and currant.</i>		
Cabernet Sauvignon, Louis Martini, California	\$9.00	\$12.50
<i>Espress accents around a supple core of cherry and fresh currant fruit.</i>		

Wines By The Bottle

Listed in order from lightest to fullest bodied

Champagne & Sparkling

100 Great Western Extra Dry, New York State	\$25.00
101 Korbel Extra Dry, California	\$27.00
102 Korbel Brut, California	187ml Split \$ 7.00
103 Moët & Chandon “White Star,” France	\$48.00
104 Ruffino Prosecco, Italy	375ml \$14.00

White Wines

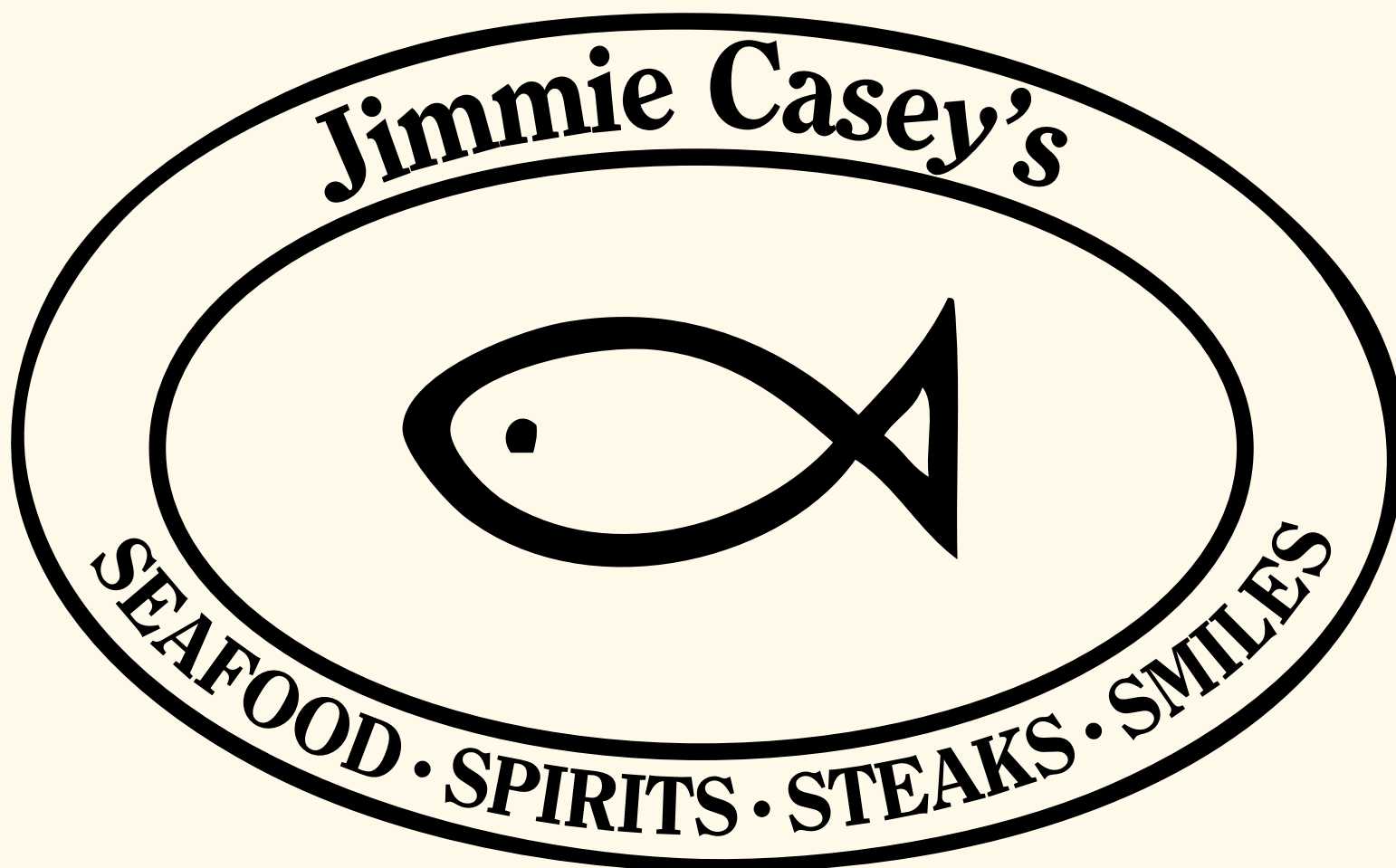
199 Kung Fu Riesling, Charles Smith, Washington	\$28.00
200 Riesling, J. Lohr “Bay Mist, California	\$29.00
201 Riesling, Chateau Ste. Michelle, Washington	\$28.00
202 Riesling, Relax, Germany	\$26.00
203 Sauvignon Blanc, Kim Crawford, New Zealand	\$24.00
204 Moscato, Beringer, California	\$25.00
205 Pinot Grigio, Ruffino “Lumina”, Italy	\$25.00
206 Pinot Grigio, Dark Horse, California	\$24.00
207 Pinot Grigio, Blackstone, California	\$26.00
208 Pinot Grigio, Clos du Bois, California	\$23.00
209 Pinot Grigio, Estancia, California	\$24.00
210 Pinot Grigio, Santa Margherita, Italy	\$34.00
211 Sauvignon Blanc, Matua, New Zealand	\$30.00
212 Sauvignon Blanc, Kendall-Jackson “Vintner’s Reserve”, California	\$28.00
213 Sauvignon Blanc, Nobilo, New Zealand	\$25.00
214 Chardonnay, Josh Cellars by Joseph Carr, Carneros, California	\$28.00
215 Chardonnay, Joseph Carr, California	\$34.00
216 Chardonnay, Simi, Sonoma, California	\$30.00
217 Chardonnay, J. Rohr “Riverstone”, California	\$25.00
218 Chardonnay, Francis Ford Coppola “Diamond”, California	\$28.00
219 Chardonnay, Kendall-Jackson “Vintner’s Reserve”, California	\$24.00
220 Chardonnay, Beringer “Napa”, California	\$30.00
221 Chardonnay, Sonoma Cutrer, California	\$34.00
222 Chardonnay, Franciscan “Oakville Estate, California	\$28.00
223 Chardonnay, Estancia “Unoaked”, California	\$25.00
224 Chardonnay, Laguna Ranch, California	\$40.00
225 Chardonnay, Cupcake, California	\$28.00
226 White Blend, Franciscan, California	\$32.00
227 Chardonnay Bourbon Barrel Aged, Robert Mondavi, PS	\$24.00

Blush Wines

001 White Zinfandel, Beringer California	\$28.00
002 Rosé, Barton & Guestier, Loire Valley, France	\$30.00

Red Wines

300 Pinot Noir, Hob Nob, France	\$27.00
301 Pinot Noir, Kendall-Jackson “Vintner’s Reserve”, California	\$30.00
302 Pinot Noir, Robert Mondavi “Private Selections”, California	\$25.00
303 Pinot Noir, Mark West, California	\$28.00
304 Pinot Noir, Meiomi, California	\$30.00
305 Chianti Classico, Ruffino “Aziano”, Italy	\$28.00
306 Merlot, Francis Ford Coppola “Diamond”, California	\$34.00
307 Merlot, J. Lohr, “Los Osos”, Paso Robles, California	\$29.00
308 Syrah Charles Smith, Boom Boom, Washington	\$25.00
309 Merlot, Columbia Crest “Two Vines”, Washington	\$29.00
310 Merlot/Syrah/Zinfandel, Primal Roots “Red Blend”, California	\$24.00
311 Malbec, Diseno, Mendoza, Argentina	\$24.00
312 Malbec, Ruta 22, Argentina	\$24.00
313 Zinfandel, Cline Cellars, Lodi, California	\$35.00
314 Zinfandel, Ravenswood “Lodi”, California	\$28.00
315 Zinfandel, Rosenblum, Paso Robles, California	\$30.00
316 Zinfandel/Syrah/Cabernet Rosso, Francis Ford Coppola, California	\$25.00
317 Zinfandel, St. Francis “Old Vine”, California	\$34.00
318 Blass, Shiraz, Australia	\$25.00
319 Shiraz/Cabernet, Penfolds “Koonunga Hills”, Australia	\$28.00
320 Shiraz, Ravenswood, California	\$24.00
321 Cabernet/Merlot, Greg Norman, Australia	\$34.00
322 Meritage, Kendall-Jackson, California	\$27.00
323 Meritage, Estancia, Alexander Valley, California	\$40.00
325 Cabernet Sauvignon, Joseph Carr, California	\$28.00
326 Cabernet Sauvignon, Louis Martini, California	\$28.00
327 Cabernet Sauvignon, The Dreaming Tree, California	\$25.00
328 Red Blend, 7 Moons, California	\$27.00
329 Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	\$28.00
330 Cabernet Sauvignon, Kendall-Jackson “Vintner’s Reserve”, California	\$30.00
331 Cabernet Sauvignon, Estancia “Paso Robles”, California	\$28.00
332 Cabernet Sauvignon, Penfolds	\$25.00
333 Cabernet Sauvignon, Silver Oak, Alexander Valley, California	\$90.00
334 Cabernet Sauvignon, Geyser Peak, California	\$29.00
335 Cabernet Sauvignon, Simi, California	\$26.00
336 Chateau Smith, Cabernet Sauvignon, Washington	\$28.00
337 Amarone, Masi “Costasera, Italy	\$65.00



Draft Beer

Bud Lite	\$5.00
Coors Lite	\$5.00
Blue Moon	\$5.00
Sam Seasonal	\$6.00
Guinness	\$6.00
Fat Tire	\$6.00
Founders All Day IPA	\$6.00
Dogfish 60 IPA	\$6.00
Farmers Daughter	\$6.00
Sloop Juice Bomb	\$6.00
Druthers	\$6.00
Stella	\$6.00

Bottle Beer

Coors Lite	\$4.25
Bud	\$4.25
Bud Lite	\$4.25
Miller Lite	\$4.25
Mirch Ultra	\$4.25
Labatts	\$4.25
Heiniken	\$4.25
Heiniken Lite	\$4.25
Corona	\$4.50
Corona Lite	\$4.50
Amstel Lite	\$4.25
Franziskaner	\$4.75
Clausthaler N/A	\$4.25
Angry Orchard	\$7.25
Nine Pin	\$6.00

Casey's Cocktails & Martinis

- Casey's Punch - ABSOLUT Raspberry Vodka, White Rum, Cranberry and Pineapple Juice, Mango Nectar and a splash of soda, served on the rocks.
- Sangria - White & Red
- Pomegranate Martini - ABSOLUT Citron Vodka, Pama Pomegranate Liqueur and Cranberry Juice
- Chocolate Martini - ABSOLUT Vodka, White Crème de Cacao and Godiva Chocolate Liqueur
- Lemon Drop Martini - ABSOLUT Citron Vodka, Triple Sec and Sour Mix served with a sugar rim
- Casey's "Make Your Own" Cosmopolitan - ABSOLUT, Citron, Mango, Raspberri or Peach Vodka, Cointreau, Cranberry Juice, and a splash of lime.