

WINES BY THE GLASS

Whites	6oz	9oz	Reds	6oz	9oz
Frontera Chardonnay	7.75	10.75	Estrella Cabernet Sauvignon	7.75	10.75
Z Alexander Brown Chardonnay	9.25	12.75	Fourteen Hands Cabernet Sauvignon	8.50	11.50
Kendall Jackson Chardonnay	11.50	16.75	Josh Cellars Cabernet Sauvignon	10.95	15.75
Frontera Pinot Grigio	7.95	11.25	Canyon Road Merlot	7.99	10.99
Cavit Pinot Grigio	8.99	12.75	Mirassou Pinot Noir	8.95	12.99
Giesen Estate Sauvignon Blanc - <i>New Zealand</i>	8.99	12.95	Mac Murray Pinot Noir	11.75	16.75
Chateau St. Michelle Riesling	8.75	12.75	Finca El Origin Malbec - <i>Argentina</i>	9.50	13.50
Fourteen Hands Rose	8.50	12.25	Silk and Spice Red Blend - <i>Portugal</i>	7.99	11.25
Lunetta Prosecco (individual) - <i>Italy</i>	9.50				

ICE COLD BEER

Fresh from the Tap

COORS LIGHT	5.50
GUINNESS STOUT	8.50
STELLA ARTOIS	7.95
KANE HEAD HIGH IPA	8.50
YUENGLING	5.50
SAM ADAMS SEASONAL	8.50

Non-Alcoholic

HEINEKEN ZERO	4.50
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Bottled

CORONA	6.95
BUDWEISER	4.95
HEINEKEN	6.95
CORONA LIGHT	6.95
BUD LIGHT	4.95
HEINEKEN LIGHT	6.95
MILLER LITE	5.25

Ask for our specialty beer list featuring many local craft selections...

MONDAY

Buy One Entrée, Get One Free!

*Dinner Specials Menu Only

TUESDAY

Redwoods Favorites Day!

Filet Mignon - \$32.99
Glazed Salmon - \$23.99

WEDNESDAY

Half Price Bottles of Wine at Dinner

*Up to \$40 Savings

THURSDAY

Dinner Tasting Menu

a 3 course meal of smaller portions for \$26.99

COCKTAILS

Redwoods Rum Punch

take a mental trip to a tropical paradise with this lively blend of mango and coconut rums, fruit juices and a Meyer's Dark Rum floater 12.50

"Lazy" Lavender Martini

not the usual martini...Hendrick's Gin, lemon juice, and lavender simple syrup shaken and served in a lavender-sugar rimmed martini glass with a lemon twist...

...relax and enjoy! 12.00

Ruby Bowler

we use Buffalo Trace bourbon and Rittenhouse rye for this unique cocktail, accented with ruby red grapefruit juice and coconut honey syrup...then finished with house made lemongrass foam 12.50

Sparkling Infused Cranberry Cosmo

the perfect variation of the standard cosmo...crafted with house infused cranberry vodka, Cointreau, fresh lime juice, cranberry juice, and a splash of Prosecco 12.00

**all juices are fresh squeezed and all syrups are made in-house!*

Too Close to the Sunset

Beefeater gin highlights this beautiful cocktail. Shaken with ruby red grapefruit juice, fresh lemon, a touch of Aperol, and IPA syrup...strained over a large ice cube and topped with an IPA floater...a must try! 12.50

Chester Collins

a perfectly balanced combination of Empress gin, St Germain, cucumber simple syrup, and fresh lemon...a simple but incredible gin cocktail 13.00

Zanahoria

house infused Espolon reposado raisin tequila mixed with cinnamon agave syrup and our own carrot cordial...finished with a squeeze of lemon and served over ice. Out of the box and out of this world! 12.50

The Anejo Old Fashioned

we've taken the classic old fashioned and switched it up...Espolon Anejo tequila with orange bitters, chocolate bitters, and brown sugar syrup. Garnished with an orange peel and served over ice 12.50

HOUSE INFUSED

Redwoods' Barrel Aged Bourbon

we infuse Old Forrester Bourbon with the season's finest ingredients...

ask about our seasonal flavor 13.00

Infused Vodka

fresh hand-selected produce and spices are the secret behind our infusion projects... try one of our special 'house infused' cocktails 13.00



WHITE WINES

Chardonnay

Bin #	Bottle
100 Cuvaison, <i>Napa</i>	51
101 Deloach, <i>Oakville</i>	38
102 Ferrari Carano, <i>Alexander Valley</i>	49
103 Stag's Leap Cellars, <i>Karia, Napa</i>	68
104 Hanna, <i>Russian River</i>	59
105 La Crema, <i>Sonoma</i>	49
106 Frei Brothers, <i>Russian River</i>	39
108 ZD, <i>Napa</i>	68
109 Cakebread Cellars, <i>Napa</i>	87

Unique White Wine Selections

Bin #	Bottle
115 Lucien Albrecht Cremant d'Alsace Brut Rose, <i>France</i>	43
116 Dr. Konstantine Frank Dry Riesling, <i>New York</i>	36
117 Paco & Lola Albarino, <i>Spain</i>	38

Pinot Grigio

Bin #	Bottle
128 Estancia, <i>California</i>	29
129 Santa Cristina, <i>Italy</i>	28
130 Santa Margarita, <i>Italy</i>	49

Sauvignon Blanc / Fume Blanc

Bin #	Bottle
133 Brancott Reserve Sauvignon Blanc, <i>NZ</i>	36
134 Duckhorn Sauvignon Blanc, <i>Napa</i>	49
135 White Haven Sauvignon Blanc, <i>NZ</i>	36
136 Ferrari Carano Fume Blanc, <i>Sonoma</i>	36
137 Chateau St. Michelle Horse Heaven Sauvignon Blanc, <i>Washington State</i>	38

Sparkling Wines

Bin #	Bottle
146 Wycliff Brut, <i>California</i>	25
147 Veuve Cliquot Yellow N/V, <i>France</i>	125
148 Korbel Brut N/V, <i>Napa</i>	35

RED WINES

United States

Bin #	Bottle
155 Chateau St. Michelle Merlot <i>Washington State</i>	37
156 Columbia Crest Merlot, <i>Washington State</i>	28
161 Domaine Drouhin, Pinot Noir <i>Oregon</i> ,	79
162 Willamette Valley Pinot Noir, <i>Oregon</i>	44
163 La Crema Pinot Noir, <i>Sonoma</i>	47
171 St. Francis 'Old Vines' Zinfandel <i>Sonoma</i>	46
183 Simi Cabernet Sauvignon, <i>Sonoma</i>	45
184 Chappellet Cabernet Sauvignon Signature, <i>Napa</i>	120
185 Chimney Rock Cabernet Sauvignon, Stags Leap District <i>Napa</i>	185
188 Freemark Abbey Cabernet Sauvignon, <i>Napa</i>	105
193 Columbia Crest Cabernet Sauvignon, <i>Columbia Valley</i>	28
194 Legend Cabernet Sauvignon, <i>Paso Robles</i>	35
195 Chateau St. Jean Cinq Cepages, <i>Sonoma</i>	140
196 Caymus Cabernet Sauvignon, <i>Napa</i>	165
197 Stags Leap Artemis Cabernet Sauvignon, <i>Napa</i>	125
198 Mt. Veeder Cabernet Sauvignon, <i>Napa</i>	98
199 Chateau St. Michelle Cabernet Sauvignon, <i>Washington State</i>	39

International

Bin #	Bottle
172 Cusumano Nero D'Avola, <i>Sicily</i>	33
173 Marc Bredif Chinon, <i>France</i>	44
174 Chateau Haut Tour de Coutelin, <i>France</i>	54
175 Beronia Reserva Rioja, <i>Spain</i>	39
176 Vietti Barbera D'Alba, <i>Italy</i>	49
177 Il Fauno di Arcanum, <i>Italy</i>	74
178 Amancaya Red Blend, <i>Argentina</i>	46
180 Michele Chiarlo Barolo, <i>Italy</i>	90
181 Carpineto Chianti Classico Riserva, <i>Italy</i>	36