

# WINE

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## **ZONIN | PROSECCO SPLIT ... 8**

*Italy*

\* Dry sparkling wine. Light bodied with a palate featuring green melon apple. Pairs well with desserts and poultry. \*

## **CAPOSALDO | MOSCATO ... 9 | 34**

*Italy*

\* Assertive bouquet of exotic fruit and spice. Complements cheese and fruit dishes. \*

## **FILADONNA | PINOT GRIGIO ... 9 | 34**

*Italy 2020*

\* Delicate pear and floral hints with a zesty citrus background. Drier wine recommended to be served with seafood or salads. \*

## **KUNG FU GIRL | RIESLING ... 9 | 34**

*Washington 2020*

\* Notes of white peach and citrus blossom create a mouthwatering vintage that pairs well with pork entrées. \*

## **EVE | CHARDONNAY ... 9 | 34**

*Washington 2019*

\* Wickedly good combination of Asian pears and Washington apples. Crisp mouth feel pairs well with salmon. \*

## **BOUGIE | SAUVIGNON BLANC ... 9 | 34**

*Lodi California 2019*

\* Kiwi and citrus mix for a juicy finish. Try with salads and poultry. \*

## **MARIANA | ROSÉ ... 10 | 38**

*Portugal 2020*

\* Bright red berries and elderflower mix to create a great sipping wine, perfect with pizza. \*

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## **GREYSTONE | MERLOT ... 8 | 32**

*California 2018*

\* Lush flavor of plum with blackberry briar aromas and backed by a rich tannin structure. Ruby red wine pairs with red meats. \*

## **ALTA VISTA | MALBEC ... 8 | 32**

*Argentina 2020*

\* Intense flavor from exotic spices, coffee, vanilla, and black cherry. Full structure fits well with burgers and sandwiches. \*

## **THE SEEKER | PINOT NOIR ... 9 | 34**

*France 2019*

\* Signature silky texture with smooth finish. General food-friendliness, but primarily with pastas. \*

## **UPSHOT | RED BLEND ... 10 | 38**

*Sonoma 2018*

\* Merlot, Zinfandel, and Malbec create a bold blend. BBQ Ribs make the perfect pairing. \*

## **CHIANTI COLLI SENESI ... 10 | 38**

*Italy 2019*

\* Sangiovese with berry and chocolate undertones. Pairing recommendations include lasagna or twisty rolls. \*

## **J LOHR SEVEN OAKS | CABERNET SAUVIGNON ... 11 | 40**

*Paso Robles 2018*

\* Dense structure of layered currant, lilac, and peppercorn. Perfect pairing for a perfectly prepared steak. \*

# SPECIALTY

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# COCKTAILS

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## **ACE ... 15**

\* Pinnacle's Watershed Bourbon Old Fashioned made with muddled candied orange, maple syrup, and bitters. Served on the rocks with a cherry garish. \*

## **SMOKE SHOW ... 15**

\* Pinnacle member creation of Hurradura Anejo tequila, simple syrup, and fresh lime juice. Served on the rocks and smoke infused with cherry wood chips. \*

## **MIDNIGHT MANHATTAN ... 14**

\* Featuring High Bank's Midnight Cask, a perfect blend of Whiskey War and Port Wine, served up or on the rocks with a Dirty Sue Whiskey Cherry.

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## **FUSION MARTINI ... 12**

\* Pear infused OYO Vodka and Elderflower Liqueur mixed with house made sour mix. Topped with sparkling Brut. \*

## **OSTRUZINA MULE ... 12**

\* Becherovka Czech Herbal liqueur, muddled blackberry, and lemon simple syrup. \*

## **FALL FIZ ... 12**

\* Watershed Gin, house made spiced apple simple syrup, apple cider, and soda. Served with cinnamon apple chips. \*

## **CRANBERRY MOJITO ... 12**

\* Local made Echo Rum mixed with house made rosemary and cranberry simple syrup, topped with soda. \*

# BOTTLED BEER

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## **DOMESTICS ... 3.75**

*Budweiser, Bud Light, Coors Lite, Mich Ultra,  
Miller Lite, Yuengling, Yuengling Lite*

## **NON-ALCOHOLIC ... 4.25**

*St. Pauli NA*

## **IMPORTS ... 5.00**

*Corona, Corona Light, Heineken, Modelo  
Negra, Stella*

# DRAFTS

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## **LAND GRANT LEMON GLOW ... 3**

## **BUD LIGHT CHERRY SELTZER ... 3**

## **BUD LIGHT ... 3.50**

## **MILLER LITE ... 3.50**

## **GUINNESS ... 5**

## **BLUE MOON ... 6**

## **CBC IPA ... 6**

## **OUTERBELT GRAVEL DONUTS ... 6**

# CANS

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## **SELTZERS ... 6**

*White Claw & High Noon*

## **LOCAL CRAFT ... 6**

*CBC IPA, CBC Bodhi, Homestead Sun-Kissed  
Wheat, Rhinegeist Cloud Harvest IPA*

## **CRAFT ... 6**

*Avery White Rascal Belgian Wheat, Bell's  
Oberon Wheat, Bells No Yeah Golden Ale,  
Brew Dog Elvis Juice IPA, Brew Dog Hazy  
Jane IPA, Brew Dog Punk IPA, Lost Coast  
Tangerine Wheat Ale*

## **CIDERS ... 5**

*Downeast Cider*

## DAILY SPECIALS

### HAPPY HOUR

*Tuesday through Thursday*

4:00 PM - 6:00 PM

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\$4 Select Craft Cans

\$5 Wells (\$7.50 Doubles)

\$2 off Wine by the glass

\$1 off Draft Beer

\$2 off Apps \*

### WINE WEDNESDAYS

*\$15 off all bottles of wine*

### SUNDAY BRUNCH

*\$5 Mimosas and Bloody Marys*

*\$20 Bottomless Mimosas*

## DESSERTS

**CREME BRULEE ... 6**

**TIRAMISU ... 8**

**CHOCOLATE CAKE ... 8**

*ala mode +1*

**PINEAPPLE UPSIDE DOWN CAKE ... 6**

**CHEESECAKE ... 8**

**ICE CREAM SUNDAE ... 5**

**BIRTHDAY BROWNIE SUNDAE ... 5**

*Free for those celebrating!*

## CAPTAIN'S LIST WINES

**CAKEBREAD | SAUVIGNON BLANC ... 70**

*\* Napa 2019 \**

**BELLE GLOS DAIRYMAN | PINOT NOIR ... 70**

*\* California 2018 \**

**QUILT | CABERNET SAUVIGNON ... 72**

*\* Napa 2018 \**

**CHÂTEAUNEUF-DU-PAPE | RED BLEND ... 120**

*\* Rhône Valley \**

**MARGAUX CRU BOURGEOIS | BORDEAUX ... 140**

*\* France 2018 \**

**HALF MILE RED HILLS LAKE COUNTY | CABERNET ...  
200**

*\* California 2019 \**