

# ALEX LOUNGE

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## BAR & GRILL

213 EAST POST ROAD  
WHITE PLAINS, NY 10601  
(914) 358-9227

[WWW.ALEXLOUNGENY.COM](http://WWW.ALEXLOUNGENY.COM)

HOURS: 11AM – 3AM  
7 DAYS A WEEK



# JUICY BURGERS

ALL BURGERS SERVED ON BRIOCHE ROLL

SERVED WITH FRENCH FRIES, SWEET POTATO (+\$1), WAFFLE FRIES (+\$2.50), CURLY FRIES (+\$2.50), OR SIDE SALAD CHOICES OF CHEESE ARE CHEDDAR, FRESH MOZZARELLA, AMERICAN, SWISS, OR FRESH TROPICANA

<b>Kobe Burger</b> Premium beef, topped with chipotle BBQ onions, cheddar cheese & lettuce	\$18.95
<b>The Boss Burger</b> Pastrami, Beef, Swiss cheese, onion straws, tomatoes, caraway slaw, pickles & Dijon mustard piled high on a garlic butter pretzel bun	\$15.95
<b>The Fierce Habanero Burger</b> our homemade habanero sauce, fresh mozzarella, bacon, caraway slaw & tomatoes	\$13.95
<b>Chipotle Chiles Burger</b> Buffalo meat & beef blended together with chipotle Chiles. Topped with fresh mozzarella, lettuce, tomatoes & onions rings. Served with sweet potato fries	\$17.95
<b>Arugula Blue Burger</b> Bleu cheese, chipotle BBQ onions & chopped crispy bacon	\$13.95
<b>Adobo Pork Burger</b> topped with adobo pulled pork, Oaxaca cheese, lettuce, and avocado	\$15.95
<b>Pollo Burger</b> Bacon, avocado, fresh mozzarella, lettuce, fresh radish & chorizo bacon aioli	\$13.95
<b>House Burger</b> Swiss cheese, mushrooms & chipotle sauce	\$12.95
<b>The Classic</b> Lettuce, tomatoes, onions & American cheese	\$12.95
<b>Turkey Burger</b> Swiss cheese, lettuce, tomatoes & avocado	\$13.95
<b>Veggie Burger</b> Avocado, American cheese, lettuce & tomatoes	\$11.95
<b>Build Your Own Burger</b> Add anything you like for extra\$	\$10.50

## ENTREES

<b>T-Bone Steak</b> 16oz T-Bone marinated in house spices, topped with onion straw & cooked to your liking. Served with a side of mashed potatoes and garlic sautéed broccoli.	\$35.99
<b>Burrito</b> Rice, black beans, avocado, jalapenos & mole sauce rolled in a large flour tortilla, topped with cheddar cheese. Served with sour cream. Choice of chicken or steak (+\$3.95)	\$14.95
<b>Chipotle Bowl</b> Rice, beans, crispy romaine, avocado, sweet corn, tomatoes, onions, sweet plantains & sour cream. Choice of chicken or steak (+\$3.95) Shrimp or Salmon (+\$6.95)	\$15.95
<b>Penne Vodka</b> Served with a side of garlic bread {Add chicken - +\$2.50 or shrimp - +\$5.95}	\$16.95
<b>Skirt Steak</b> IPA marinated skirt steak topped with onion straws. Served with spinach & rice	\$27.95
<b>Tepe's Tacos (3)</b> Lettuce, Pico de Gallo, & choice of filling on a blue corn tortilla. Choose between chicken, pork, shrimp, steak (+\$2), Short Rib (+\$2.75). Served with yellow rice. <i>INDIVIDUAL TACO - \$4.50</i>	\$17.95
<b>Mahi Mahi Taco (3)</b> Fresh herbs, lettuce, Pico de Gallo & crema chipotle sauce on a blue corn tortilla. Served with yellow rice	\$12.95
<b>Lomo Saltado</b> Steak sautéed with onions, tomatoes & a light red sauce tossed together with French fries & avocado. Served with yellow rice	\$18.95
<b>Down to the Bone Pork Chop</b> Bone in pork chop breaded and fried to perfection finished with a chunky chorizo sauce. Served with garlic sautéed broccoli & waffle fries	\$21.95
<b>Rosita's Enchiladas</b> Shredded chicken rolled in warm corn tortillas. Dipped in homemade red or mole sauce & topped with lettuce, red onions, radish, avocado, drizzled with cream sauce, & sprinkled with Cotija cheese	\$20.95
<b>Honey Jack BBQ Ribs</b> Slow cooked pork ribs smothered in a honey jack BBQ sauce. Served with mixed vegetables & mashed potatoes	\$17.95
<b>The Grande Pernil</b> Bone-in slow roasted marinated pork. Served with mixed vegetables and mashed potatoes	\$20.95
	\$24.95

## STARTERS

<b>Beer Crafted Mussels</b> Tomatoes, onions & celery steamed with fresh mussels in Allagash White beer	\$1
<b>Chicken Fingers</b> Chicken breast breaded & lightly fried. <i>ADD FRIES - +\$1.50</i>	882.95
<b>Fried Calamari</b> Served with marinara sauce	\$10.95
<b>Tropicana Sticks</b> Breaded Tropicana cheese lightly fried served with marinara sauce	\$13.95
<b>Yucca Sticks</b> Plain or with ham. Served with cilantro crema sauce	\$10.95
<b>The Jumbo Quesadilla</b> Melted mozzarella & Oaxaca cheese folded in a flour tortilla and grilled	\$9.95
<b>Chicken +\$2.50</b> <b>Pulled Pork+\$4.95</b> <b>Shrimp or steak +\$5.99</b>	\$12.95
<b>Crab Meat Quesadilla</b> Melted mozzarella & Oaxaca cheese, plum tomatoes, sweet corn & avocado	\$13.95
<b>Sliders (3)</b> Choice of Beef (cheddar & bacon), BBQ Pork, or Buffalo Chicken (Bleu cheese & tomatoes) on mini brioche bun. Served with French fries	\$12.95
<b>Blackened Salmon Sliders</b> Pan seared salmon dusted in Cajun spices topped with fresh mozzarella, plum tomatoes & avocado on mini brioche buns. Served with sweet potato fries	\$15.95
<b>Tepe's Mac &amp; Cheese</b> Penne pasta blended in our homemade four-cheese sauce & topped with breadcrumbs	\$11.95
<b>Tepe's Nachos</b> Crisp tortilla chips topped with melted mozzarella & Oaxaca cheese, tomatoes, onions, jalapenos & sliced avocado. Served with a side of sour cream	\$12.95
<b>Chili , Pork +\$1.00</b> <b>Chicken +\$1.50</b> <b>Steak +\$2.50</b>	
<b>Tony's Chili</b> Ground beef lightly spiced & topped with onions & melted cheddar cheese. Served with freshly made tortilla chips	\$10.50
<b>Chicken Tamale</b> Cornmeal stuffed with chicken & mole sauce wrapped in a corn husk topped with Cojita cheese, sweet corn & Pico de Gallo	\$10.50
<b>Coconut Shrimp</b> Served with Thai chili sauce	\$10.00
<b>Cheddar Poppers</b> Panko breaded jalapenos stuffed with cheddar cheese & lightly fried	\$8.00
<b>White Truffle Tostones</b> Double fried plantains topped with chicken, Pico de Gallo, melted Oaxaca & mozzarella cheese & red lime red onions. Served with cilantro crema sauce	\$10.95
<b>Creamy Spinach &amp; Artichoke Dip</b> Served with freshly made pita chips	
<b>Potato Skins</b> Hollowed potato halves topped with cheddar & choice of bacon or chili	\$10.00
<b>Empanaditas</b> Freshly made pastries stuffed with your choice of chicken, Cheese, Beef or chorizo. Served with a cilantro crema sauce	\$11.00
<b>Shrimp Empanaditas</b> Freshly made pastries stuffed with house seasoned shrimp & fresh vegetables. Served with a cilantro crema sauce	\$10.95
<b>Molcajete Guacamole</b> Fresh crushed avocado mixed together with Pico de Gallo. Served with freshly made tortilla chips	\$11.95
<b>In-House Crab Cakes</b> Lumps of crab meat & vegetables lightly breaded & pan seared, drizzled with cilantro chipotle crema sauce. Served over baby arugula & chunky mango salsa	\$13.95
<b>Tepe's Shrimp</b> Pan seared blackened tiger shrimp. Served with chunky guacamole	\$14.95
<b>Honey Corn Nuggets</b> Clusters of sweet corn lightly battered and fried	\$10.95
<b>Bar &amp; Grill Carnitas-</b> Chunks of fried pork & tostones tossed with garlic & lime juice with a touch of cilantro and red onions. Served with slices of steamed sweet potatoes.	\$12.95

## DRINKS

<b>Coke, Ginger Ale, Orange Soda, Diet Coke, Sprite, Cranberry Juice</b>	
<b>Jarritos Mandarin, Tamarind, Fruit Punch or Lime</b>	\$3.00
<b>Snapple Lemon or Peach,</b>	\$4.00
<b>Orange Juice, Apple Juice, Pineapple Juice</b>	\$4.00
	\$4.00

## SANDWICHES

ALL SANDWICH CAN BE MADE INTO A WRAP

SERVED WITH FRENCH FRIES, SWEET POTATO (+\$2), WAFFLE FRIES (+\$3.50), CURLY FRIES (+\$3), OR SIDE SALAD

<b>Buffalo Chicken Sandwich</b>	Buffalo chicken, lettuce, tomatoes & bacon drizzled with bleu cheese dressing. Served on a French garlic wedge	\$12.95
<b>A.T. Wrap</b>	Crispy romaine lettuce grilled chicken tossed in chipotle mayo & fresh mozzarella	\$11.95
<b>Chipotle Sandwich</b>	Chipotle chicken, avocado, lettuce, bacon & Oaxaca cheese. Served on a French garlic wedge	\$13.95
<b>Cilantro Chicken Sandwich</b>	Cilantro marinated chicken, Tropicana & cheddar cheese, lettuce, bacon & avocado. Served on a garlic brioche bun	\$13.95
<b>Salmon Sandwich</b>	Pacific salmon filet rubbed with lemon herb & grilled topped with Tropicana cheese, lettuce, onion straws, avocado & drizzled with cilantro crema. Served on a garlic brioche bun	\$18.95
<b>Porky Sandwich</b>	Slow roasted braised tenderloin topped with coleslaw. Served on a garlic brioche bun	\$11.95
<b>Ultimate Veggie Wrap</b>	Mixed greens, tomatoes, avocado & grilled Mixed vegetables	\$11.95
<b>IPA Skirt Steak Sandwich</b>	Oaxaca cheese, onion straws & avocado. Served on a French garlic wedge	\$22.95
<b>The Rancher</b>	Grilled chicken, cheddar cheese, lettuce, tomatoes, ranch dressing & bacon. Served on a French wedge	\$12.95
<b>The Mexican Torta</b>	Breaded chicken topped with beans, mayonnaise, Tropicana cheese, lettuce, tomatoes, avocado & Jalapenos La Morena. Served on a Portuguese roll	\$14.95
<b>213 Chicken Sandwich</b>	Lightly breaded chicken, cheddar cheese, plum tomatoes, sautéed fresh jalapenos & onions. Served on a garlic wedge	\$11.95
<b>Beef Cemitita</b>	Choice of beef or chicken lightly fried topped with chipotle peppers, avocado, Oaxaca cheese & fresh papalo. Served on a sesame seed roll	\$12.95
<b>Granny Smith Chicken Wrap</b>	Grilled chicken breast, granny smith apple slices, fresh arugula, chipotle BBQ onions & goat cheese	\$11.95
<b>C.B.A. Chicken Sandwich</b>	Breaded chicken drizzled with chorizo bacon aioli topped with fresh mozzarella cheese, onion straws, lettuce & tomatoes. Served on a garlic wedge	\$12.95
<b>Royalty Sandwich</b>	Breaded chicken drizzled with chipotle sauce topped with mozzarella cheese, bacon, lettuce, sweet plantains & avocado	\$14.95
<b>The Cuban Twist</b>	Slow roasted braised pork, ham, Swiss cheese, pickles, lettuce, avocado & jalapenos. Served on a Portuguese brushed with garlic butter mustard	\$14.95
<b>The Ruben</b>	Corned beef, swiss cheese, sauerkraut, 1000 island dressing served on marble Rye.	\$12.95
<b>J.T. Pork Sandwich</b>	Slow roasted braised tenderloin tossed in a spicy abodo sauce topped with Oaxaca cheese, avocado & red onions. Served on a cibatta roll	\$12.95

## PIZZAS

<b>Margarita Pizza</b>	Marinara Sauce topped with mozzarella & Oaxaca cheese & fresh basil	\$1.95
<b>Buffalo Chicken Ranch Pizza</b>	Breaded chicken tossed in buffalo sauce, mozzarella & Oaxaca cheese & drizzled with ranch	\$12.95
<b>Chunky Pork Pizza</b>	Brushed with garlic oil and topped with broccoli, slow roasted braised pork, bacon, cheddar & mozzarella cheese & crushed pepper	\$12.95

IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET YOUR SERVER KNOW.

## WINGS

### REGULAR OR BONELESS

ORDER OF 10 FOR \$14.95

ORDER OF 20 FOR \$24.95

-Tepe's Habanero \*for spicy lovers\*

- Garlic Parmesan
- Kickin' Jerk
- Cinnamon Fireball Whiskey
- Cilantro Lime
- Traditional Buffalo with bleu cheese and celery
- ~Add a side of French fries or Toss wings with French fries for \$4.00 more~
- Honey Sriracha
- Honey Jack
- Honey BBQ
- Thai Peanut

## SOUPS

French Onion Soup \$5.90

New England Clam Chowder \$6.90

### HOMEMADE DRESSINGS:

MANGO VINAIGRETTE, CHAMPAGNE VINAIGRETTE, CILANTRO VINAIGRETTE, RASPBERRY VINAIGRETTE, RANCH, BLEU CHEESE, BALSAMIC VINAIGRETTE, HONEY MUSTARD, OIL & VINEGAR

## SALADS

- Caesar Salad** Crispy romaine lettuce tossed with parmesan cheese & croutons \$11.95
- California Avocado Salad** Harvest blend with honey walnuts, avocado, granny smith apple slices, Oaxaca cheese & bacon. Served with raspberry vinaigrette \$13.95
- Beets Salad** Harvest blend tossed with honey vinaigrette topped with roasted beets & almonds, sweet corn & crumbled goat cheese \$12.95
- Strawberry Arugula Salad** Grilled chicken, honey walnuts, strawberries, dried cranberries & crumbled goat cheese. Served with balsamic vinaigrette \$13.95
- Taco Salad** Crispy romaine, tomatoes, avocado, sweet corn, Oaxaca cheese, red lime onions & marinated grilled chicken drizzled with chipotle sauce. Served in a homemade crispy tortilla bowl \$13.95
- Cobb Salad** Iceberg lettuce tossed with champagne vinaigrette & topped with red onions, tomatoes, sweet corn, gorgonzola cheese, a boiled egg, bacon & avocado \$15.95
- Asian Chicken Salad** Sautéed chicken breast, white onions, broccoli, carrots, baby corn & flat green beans tossed with Thai peanut dressing served over ice burg lettuce \$14.95
- Salmon Pear Goat Cheese Salad** Baby arugula tossed with homemade champagne vinaigrette & topped with grilled salmon, cherry tomatoes, crumbed goat cheese, roasted almonds & pears \$18.95
- Mango Shrimp Salad** Baby spinach tossed with mango vinaigrette topped with sweet corn, boiled egg, cherry tomatoes, honey walnuts, fried Tropicana cheese, and grilled shrimp \$18.95

{ADD TO ANY SALAD: STEAK - +\$5.95, CHICKEN +\$3.95, SHRIMP OR SALMON - +\$6.95}

## KIDS

ALL KID ORDERS INCLUDE A DRINK

- |                                   |        |                         |        |
|-----------------------------------|--------|-------------------------|--------|
| Mini Cheeseburgers (2) with Fries | \$6.00 | Mac & Cheese            | \$5.00 |
| Chicken Fingers with Fries        | \$6.00 | Plain Cheese Quesadilla | \$5.00 |
| Grilled Cheese with Fries         | \$6.00 | Fresh Fruit             | \$5.00 |

## SIDES

- |                    |        |               |        |
|--------------------|--------|---------------|--------|
| French Fries       | \$8.00 | Side Salad    | \$5.95 |
| Sweet Potato Fries | \$9.00 | Chips & Salsa | \$6.95 |
| Waffle Fries       | \$9.00 | Bacon         | \$1.50 |
| Onion Rings        | \$9.00 | Rice          | \$3.95 |
| Curly Fries        | \$8.50 | Coleslaw      | \$3.00 |

## LUNCH SPECIALS

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**Adobo Pulled Pork Sandwich:** Oaxaca cheese on garlic brioche bun. Served with French fries

**Caesar Salad:** Classic Caesar topped with grilled chicken

**Pernil:** Roasted marinated pork. Served with rice and black beans

**Classic Burger:** American chesse,lettuce & tomatoon a brioche bun Served

With French Fries

**Crema Cilantro Chicken Wrap:**Iceberg lettuce, Tomato and Oaxaca cheese, served with French fries

**Honey Sriracha grilled Chicken:** Served with side Salad

**Bacon Sausage penne Pasta:**Served with creamy red sauce

**Thai Peanut grilled Chicken:** Served with side of French fries

**Chicken Parmesan Sandwich:** Topped with mozzarella. Served with French fries

**All Specials \$9.95 +tax Form 11:30 AM -\$ 4 :00 PM**

## DESSERTS

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**Vannilla Cheesecake \$4.95**

Classic creamy cheesecake with a Graham cracker crust

**Tiramimsu \$6.95**

Twist on the classic! An oreo crust layered with mascarpone cheese and Espresso soaked genoise

**Carrot Cake \$5.95**

Made with carrots, Pecans raisins and Spices topped with creamy cream cheese Buttercream iging

**Chocolate Mousse \$5.95**

Served with fresh strawberries,and whipped cream

**Brownie \$3.95**

Served with scoop of ice cream

**Bowl of Ice Cream \$3.95**

Choice of chocolate, vanilla or Strawberry

**Tuxedo Bomb Tartufo \$4.95**

Chocolate cake layered with white and milk chocolate mousse covered in a chocolate casing

**Cheesecake Chan-Go \$7.95**

Cheesecake, Banana and caramel rolled in a Pastry and lightly fried. Served whith a Scoop of Ice cream

**Apple Tart \$5.95**

Chisp Pastry filled with caramelized apples and sprinkled with Sugar. Served whith a Scoop of ice Cream

**The Ultimate Ice Cream Cone \$5.95**

A Waffle Cone piled high with Vanilla ice cream fresh Strawberries chocolate and caramel syrup.topped with whipped cream



# Cocktails & Wines

<b>TEPE'S SIGNATURE</b> .....	<b>\$14</b>
Malibu Rum, Rumchata, Pineapple Juice and Blue curacao liqueur	
<b>PREMIUM LIQUOR MARGARITA</b> .....	<b>\$18</b>
Casamigos Tequila Silver, Cointreau Triple Sec, Orange Juice, Fresh Lime Juice	
<b>BLUE HAWAIIAN</b> .....	<b>\$13</b>
Malibu Rum, Blue Curacao, Pineapple Juice, Orange Slice	
<b>FRESH MOJITOS</b> .....	<b>\$13</b>
Caribbean white Rum, Lime and orange slices, Fresh Mint Leaves on your choice of: Strawberry, Blueberry, Watermelon, Mango Passion Fruit, Coconut, Cherry	
<b>THE MEXICAN MOSCOW MULE</b> .....	<b>\$14</b>
Tequila, Citrus lime and Ginger Beer	
<b>JAMESON GREE TEA</b> .....	<b>\$14</b>
Jameson Whiskey, Peach Schnapps, Sour Mix, Fresh Lime and orange squeezed	
<b>PASSION FRUIT PISCO SOUR</b> .....	<b>\$14.50</b>
Pisco Porton Mosto Verde, Sweet & Sour Mix with Fresh Lime and Orange Squeezed	
<b>LIQUID MARIJUANA</b> .....	<b>\$14.95</b>
Captain Morgan Spiced Rum, Malibu Rum, Midori Melon Liqueur, Blue Curacao, Splash Sweet & Sour Mix	
<b>PINK OCEAN</b> .....	<b>\$14.50</b>
Titos Vodka, Triple Sec, Peach Schnapps, Pineapple Juice and a Splash of Cranberry Juice	
<b>FRUITY PUNCH</b> .....	<b>\$14</b>
Ketel One Vodka, Triple Sec, Coconut Rum, Lemonade, Pineapple Juice, Club Soda and a Splash of Cranberry Juice	
<b>ALEX'S JUNGLE JUICE</b> .....	<b>\$14</b>
Ketel One Vodka, Peach Schnapps, Melon Liqueur, Passionfruit, Mango and Peach juices with a Tajin Rim	
<b>THE ULTIMATE NEGRONI</b> .....	<b>\$14</b>
Tanqueray Sevilla Gin, Italian Apertif Bitters, Campari	
<b>MEXICAN MICHELADA</b> .....	<b>\$9.75</b>
<b>SANGRIA</b> .....	<b>Red or White \$13</b>

## MARTINI'S

<b>APPLE MARTINI</b> .....	<b>\$ 17</b>
Ketel One Vodka, Apple liqueur and lemon juice peach schnapps. Garnish with green apples slice's	
<b>BIKINI MARTINI</b> .....	<b>\$17</b> Coconut rum, Ketel One Vodka pineapple juice splash of cranberry juice with a cherry and orange garnish.
<b>TITO'S MARTINI</b> .....	<b>\$18</b>
Llords melon Vodka , lime juice, peach schnapps	
<b>CANTALOUPE MARTINI</b> .....	<b>\$ 17</b>
Llords melon Vodka , lime juice, peach schnapps	<b>CARIBBEAN</b>
<b>SPIRIT MARTINI</b> .....	<b>\$ 17</b>
Malibu rum, rumchata, splash of pineapple juice, and touch of blue curacao with squeezed orange slice	
<b>TIRAMISU MARTINI</b> .....	<b>\$ 16</b>
Van gogh coffee, Ketel One vodka , kahlua , chocolate syrup	
<b>ICE COLD FOAM CAPPUCCINO</b> .....	<b>\$14</b>

## WHTTF WTNF

<b>ALTOS DEL PLATA CHARDONNAY</b> .....	<b>\$9</b>
Mendoza Argentina oak notes butter, Vanilla	
<b>BERINGER WHITE ZINFANDEL</b> .....	<b>\$9</b>
Aromas and flavors of melon, strawberry and citrus	
<b>FRONTERA SAUVIGNON BLANC</b> .....	<b>\$9</b>
Easy to peg in a blind tasting of dry white wines. The wine's green, herbaceous and fruity scents	
<b>BARTENURA MOSCATO</b> .....	<b>\$9</b>
Crisp and refreshing. Semi-sweet with lingering pear, tangerine, nectar and melon flavors rounding out the finish.	
<b>STELLINA DI NOTTE PROSECCO</b> .....	<b>\$9.50</b>
Fresh citrus and green pear, graced with white floral notes.	
<b>SANTA MARINA PINO GRIGIO</b> .....	<b>\$9.50</b>
Delicious and refreshing with distinctive fruit upfront, beautifully balanced with a crisp. Exceptionally clean finish.	
<b>SONOROSO SWEET ROSE</b> .....	<b>\$9.50</b>
Fragrant aromas of raspberry, blueberry & red currant.	
Fresh, fruity & vibrant with a soft, refreshing finish & a touch of sweetness.	

## RED WINE

<b>ALTOS DEL PLATA MALBEC</b> .....	<b>\$9.50</b>
Aromas of raspberry, strawberry marmalade and cassis.	
<b>ALTOS DE PLATA CABERNET SAUVIGNON</b> .....	<b>\$9.50</b>
Typical varietal fruit aromas of raspberry, strawberry marmalade and cassis.	
<b>CASILLERO DEL DIABLO PINOT NOIR</b> .....	<b>\$9</b>
Aromas of ripe red fruits with notes of strawberry, raspberry and subtle hints of spice and toasted French oak	
<b>FRONTERA MERLOT</b> .....	<b>\$9</b>
This merlot reveals hints of chocolate and spice, while intergrating perfectly with the dark fruit flavors.	
<b>RUFFINO CHLANTI</b> .....	<b>\$9.99</b>
A not-too-dry, medium-bodied juicy red wine with fresh raspberry, cherry and a hint of rose petal	
<b>SIN COMPLEJOS TEMPRANILLO ORG.</b> .....	<b>\$9</b>
This white has a candied quality and a lingering flavor of sour lemon. Stainless-steel fermented and aged, it finishes in a crisp last note of green apple	

## WINF BTTLFS

<b>DAOU VINEYARDS CARBENET SAUVIGNON</b> .....	<b>\$38</b>
Notes of pencil lead crushed rock mingle with subtle nuances of sage and menthol. Bold and full bodied, this wine is structured firmly around a solid core of boysenberry and cherry fruit.	
<b>LAETITIA PINOT NOIR 2017</b> .....	<b>\$37</b>
A seductive nose reminiscent of ripe plum and blackberry, with layered components of earth, violets and five spice.	
<b>CLARENDELLE BORDEAUX MEDOC 2016</b> .....	<b>\$45</b>
Generous blackberries and some nice, moderately dry tannins, give this fresh, medium-bodied Médoc plenty of character. Nice length, thanks to the powdery finish.	
<b>SONOROSO DARK RED BLEND</b> .....	<b>\$37</b>
Merlot grapes that have high sugar content & are rich in	