

State Café & Grill

Wine List

House Wines By Barefoot Cellars

California

*CHARD*CAB*MERLOT*PINOT NOIR*

*PINOT GRIGIO*WHITE ZINFANDEL*SHIRAZ*

Whites

Kendall Jackson Vintners Reserve Chardonnay

California

William Hill Chardonnay

Central Coast, California

Fire Road Sauvignon Blanc

Marlborough, New Zealand

Maso Canali Pinot Grigio

Italy

J Lohr Riesling

Monterey, California

Reds

Bridlewood Pinot Noir

California

Alamos Malbec

Argentina

McWilliams Shiraz

Australia

Red Rock Merlot

California

Frei Bros Merlot

Dry Creek, California

J Lohr Old Vine Zinfandel

Paso Robles, California

Louis Martini Cabernet Sauvignon

Sonoma, California

Martin Ray Cabernet Sauvignon

North Coast, California

Root 1 Carmenere

Chile

Sparkling Wines

Martini & Rossi Asti Spumante

Italy

Piper Sonoma Brut Cuvee

Sonoma California

Piper Heidsieck Brut Cuvee

Champagne, France

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Cocktails

State Mojito- BACARDI Superior rum, simple syrup, mint leaves, lime, and club soda.

Stoli Honey Bee- Stolichnaya Vodka, honey syrup, lemon juice.

State Martini- Stolichnaya Razberi Vodka, schnapps, and splash of sour mix.

Blue Martini- Bombay Sapphire Gin, blue curacao, twist of lemon.

Chocolate Martini- stoli vodka, crème de cacao.

Filthy Dirty Martini- Stolichnaya Vodka, olive juice.

Vanilla Mosquito- Stolichnaya Vanil Vodka, vanilla liqueur, pineapple juice, lime juice, simple syrup, mint leaves.

Ultimate Margarita- 1800 Reposado Tequila, Grand Marnier, fresh lime juice.

Lemon Drop- ABSOLUT CITRON, lemon juice.

Caipirinha- Leblon Cachaca Rum, sugar, lime wedges.

State Cosmo- Ketel One Vodka, Grand Manier, fresh lime, and a splash of cranberry juice.

State Long Island- Sobieski vodka, BACARDI Superior rum, Sauza Gold Tequila, Beefeater Gin, triple sec, sour mix, and a splash of cola.

Sunday Bloody Sunday- Your choice of vodka or gin and a secret bloody mary mix that is exclusive to the State Café and grill.

Beer

ON DRAFT

COORS LIGHT.....	COLORADO
GUINNES	IRELAND
MILLER LITE	MILWAUKEE
STELLA ARTOIS	BELGIUM
YUENGLING	POTTSVILLE.....
WEYERBACHER	EASTON

BOTTLED

AMSTEL LIGHT	HOLLAND
BASS ALE	ENGLAND
BECKS	GERMANY
BUDLIGHT	ST. LOUIS
BUDLIGHT LIME.....	ST. LOUIS
COORS LITE	COLORADO
CORONA.....	MEXICO
CORONA LIGHT	MEXICO
HEINEKEN	HOLLAND
HEINEKEN LIGHT	HOLLAND
HOEGAARDEN	BELGIUM
MICHELOB ULTRA LIGHT	ST. LOUIS
MILLER LITE	MILWAUKEE
PERONI.....	ITALY
SAM ADAMS.....	BOSTON
WOODCHUCK CIDER.....	VERMONT
YUENGLING LAGER	POTTSVILLE.....

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Wines By The Glass

House Wines by Barefoot Cellars

*CHARDONNAY*CABERNET*

*SAUVIGNON*MERLOT*PINOT GRIGIO*

*PINOT NOIR*SHIRAZ*WHITE ZINFANDEL*

Whites

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Monterey, CA

Maso Canali Pinot Grigio

Italy

Fire Road Sauvignon Blanc

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William Hill Chardonnay

Central Coast, CA

Reds

Bridlewood Pinot Noir

California

McWilliams Shiraz

Australia

Alamos Malbec

Mendoza, Argentina

Red Rock Merlot

California

Root One Carmenere

Chile

Louis Martini Cabernet Sauvignon

Sonoma, CA

BAR RULES:

- LEGAL DRINKING BEGINS AT 21 YEARS OF AGE.
- NO SMOKING INDOORS. OUTDOORS? OK.
- FEEL FREE TO TALK TO STRANGERS.
- INTOXICATED? WE'LL CALL YOU A CAB.
- IF YOU SAY "I LOVE YOU," MEAN IT.
- NO COVER CHARGE.