

COVEY LOUNGE

Bubbles

	Glass	Bottle
Perrier Jouet Grand Brut, Champagne Fresh and lively with spiraling bubbles, delicate bouquet and a subtle complex flavor	\$25	\$100
Roederer Estate Brut Sparkling Wine, Anderson Valley Rich, toasty aroma, with a fine blend of citrus, hazelnut, spice and green apple flavors	\$14	\$54

White

2008 Chalone Vineyards Sauvignon Blanc, Monterey Tropical fruits, guava and passionfruit with a hint of lemon and grapefruit	\$8	\$30
2007 Ventana Vineyards "Gold Stripe" Chardonnay, Monterey Pineapple and mango on the nose, apple, pear and lemon flavors, with a light vanilla finish	\$9	\$36
2007 McIntyre Vineyards Chardonnay, Santa Lucia Highlands, Monterey Lemongrass, pear and citrus aromas with a silky palate leading to a long mineral finish	\$15	\$58
2006 Les Vigernons d'Ige Maconnais, Burgundy A light, dry-style chardonnay of stone fruits with lemon zest aromas	\$11	\$42
2007 Loosen Bros. "Dr. L" Riesling, Mosel, Germany An elegant and piquant Riesling from a world class producer	\$9	\$34

Red

2006 Tolosa Pinot Noir, Edna Ranch, Edna Valley Cherry and raspberry fruit with aromas of black tea, violets and cedar create a soft mid-palate with generous fruit and a hint of dry mint on the finish	\$12	\$46
2006 Samantha Starr Pinot Noir, Monterey Bright notes of Bing cherry, fresh red raspberries with smooth light tannins, caramel notes with a hint of vanilla and very light black pepper	\$15	\$58
2004 Bridlewood "Reserve" Syrah, Central Coast Blackberry jam, violets and plum produce a full-bodied wine with firm tannins and a clean, lingering finish	\$10	\$38
2005 Beaulieu Vineyards Cabernet Sauvignon, Napa Velvety layers of cherry, plum, rose and chocolate, finish with smooth, mature tannins	\$11	\$42
2005 Parsonage Cabernet Sauvignon, Carmel Valley Mixed black and red berry, plum, currants, cassis and chewy tannins with hints of licorice, vanilla and cranberry lead to a rich and full finish	\$15	\$58
2006 Newton Vineyard Claret, Napa Flavors of blueberry, black plum and black cherry with a cream mid-palate and silky tannins	\$13	\$50
2005 Guigal Cotes du Rhone, France A 50/50 blend of Syrah and Grenache offering a nice weight with dark plum and berry notes, dense and chewy with a little spice, round tanins and a velvety texture	\$12	\$46

Imported Beer

Amstel Light	\$5.50
Corona	\$5.50
Heineken	\$5.50
Franziskaner Hefe-weiss	\$5.50
Stella Artois	\$5.50
Warsteiner Fresh (n/a)	\$5.50
Guinness Draught (can)	\$6
Chimay Blue	\$10

Domestic Beer

Coors Light	\$4.50
Budweiser	\$4.50
Miller Genuine Draft	\$4.50
Alaskan Amber Ale	\$5
Sierra Nevada Pale Ale	\$5
Untouchables IPA	\$5

Beverages

Soft Drinks	\$3
Coke, Diet Coke, Sprite, Ginger Ale	
Juice	\$4.50
Orange, grapefruit, cranberry, pineapple	
Pelligrino Sparkling Water	\$4/\$6
Small or Large	
Fiji Still Water	\$4/\$6
Small or Large	
Republic of Tea (Iced)	\$4
16 oz Darjeeling or Pomegranate Green	