

WHITE

Prosecco: Avissi, Italy Fruity scents of pear and green apples with a lightly floral and citrus note.	8	26
Sauvignon Blanc: Tarrica, California, US Citrus and stone fruit flavors followed by flint notes and a refreshing fruit finish.	9	30
Chardonnay: Four Vines Naked, California, US Crisp apple, white peach and pear finishing long with hints of citrus and mineral.	8	26
Chardonnay: Cartlidge & Browne, California, US Aromas of tropical fruit and pear with a softened palate of creamy quality enhanced by spicy oak.	9	30
Pinot Grigio: Il Cantico, Italy Dry and crisp with lively fruit flavors and a smooth finish.	7	22
White Blend: Borealis, Oregon, US Aromas of tropical flowers, ripe kiwi and melon with a silky soft palate brimming with mango and white nectarine.	8	26
Moscato: La Perlina, Italy A hint of pear and zesty tangerine with stone fruit and honey.	8	26
Riesling: Boundary Break "Medium Dry," NY Honeysuckle flower aromas and flavors with a hint of honey.	8	26
Vinho Verde: Encostas Do Lima, Portugal Fresh, crisp and lively with stone fruit and lime.	8	26





ROSE

Rose: Flying Solo Rose Blend, France Light-bodied with red fruit flavors and refreshing acidity.	7	22
Rose: Encostas do Lima Vinho Verde, Portugal Fresh aromas of strawberry and raspberry with notes of citrus.	7	22
RED		
Malbec: Maipe, Argentina Complex plum, fig, strawberry and spice aromas with velvety tannins and excellent length.	8	26
Cabernet Sauvignon: Poppy, California, US Black cherry, boysenberry and spicy cinnamon aromas with black currant and plum flavors.	9	30
Pinot Noir: Noah River, France Aromas of spiced plums and raspberry with core fruit flavors and moderate tannins.	9	30
Merlot: Black Ridge, California, US Youthful aromatics of fresh plum, blueberries and hints of caram and violet with flavors of black cherry and other dark fruits.	7 nel	22
Red Blend: The Boatman, California, US Fragrant nose of rhubarb, blackberry and peppercorns with a voluptuous palate of black cherry and violet.	8	26



SAKE

HOT SAKE

\$8 10oz Carafe



ASK ABOUT OUR MONTHLY COCKTAIL SPECIAL

CHEERS !

IMPORTED BEER

4

STELLA ARTOIS ORION KIRIN ICHIBAN ASAHI

6

SAPPORO (ON DRAFT!)

Ask About Our Rotating Tap Selections Featuring Local Breweries!



AND BAR AND BAR

DOMESTIC BEER

3

PABST BLUE RIBBON MILLER HIGH LIFE COORS BANQUET BUDWEISER MILLER LIGHT MICHELOB ULTRA BLUE MOON

5

BELL'S TWO HEARTED IPA NEW BELGIUM FAT TIRE SIERRA NEVADA PALE ALE HIGHLAND GAELIC ALE WHITE CLAW HARD SELTZER FOOTHILLS JADE IPA STONE IPA

6

FOUNDERS BREAKFAST STOUT NOBLE CIDER D9 SOUR

COCKTAILS \$13

BLACKBERRY MOJITO

Rum, Lime, Blackberry Simple Syrup, Mint

COBO MARGARITA

Tequila, Triple Sec, Lime, Simple, Jalapeno, Wasabi

WILDWOOD FLOWER

Vodka, Elderflower Liqueur, Honey Syrup, Lime, Lavender Bitters

MALLENGATOR #3

Gin, Elderflower, Lime, Cucumber, Mint, Lavender Bitters

THAI ME OVER

Vodka, Basil, Lemon, Honey, Orange Bitters

NINTH WARD

Whiskey, Lime, Elderflower, Peychaud's Bitters

COBO PEACH TEA

Japanese Whiskey, Peach Schnapps, Lemon, Ginger Ale, Cardamom Bitters

GRAPEFRUIT GIMLET

Vodka, Grapefruit, Lime, Elderflower Liqueur

SMOKEY PALOMA

Tequila, Triple Sec, Grapefruit, Lime, Mezcal Spritz, Salted Rim

SAK-TAILS

SAKE CHOP

Coconut Sake, White Rum, Pineapple-Mango, Pomegranate

TOKYO DRIFTER

Gin, Maraschino Cherry Liqueur, Lemon, Strawberry or Mango Sake

BLEU SPIRIT

Gin or Vodka, Butterfly Pea Flower-Infused Sake, Orange Bitters