

Half Moon Wine & Drink List Updated: February 1st, 2019

White Wine

Carl Reh, Riesling `NV Landwein Rhein, Germany	12/46
Ponticello, Pinot Grigio `16 Sicilia, Italy	11/42
Katlyn Vineyards, Sauvignon Blanc `18 Chile	10/38
Rockbrook, Chardonnay `16 Sonoma County, California	10/38
Louis de Camponac, Rose `17 Bordeaux, France	12/46

Red Wine

Labrune Et Fils, Pinot Noir `17 Cote de Beaune, France	12/46
Hacienda, Merlot `15 Napa Valley, California	10/38
Bodega Dante Robino, Malbec `17 Argentina	12/46
Western Cellars, Cabernet Sauvignon `17 California	12/46

Sangria 10/38

White Wine Sangria

Cruzan lite Rum & Stirrings Al Natural Peach

Rose Sangria

Sauza Silver Tequila & Triple Sec

Red Wine Sangria

Tanqueray Gin & Cherry Brandy

Beer Sangria

Ketel One Oranje & Pilsner Beer

Specialty Cocktails

HM Barrel Aged Uptown Rye Manhattan 14

3 week charred oak barrel aged Redemption Rye Whiskey
Antico Rosso Vermouth, orange bitters & brandied cherries

Cider Bourbon Cocktail 13

Jim Beam Kentucky Straight Bourbon
Domain Canton, cold apple cider & fresh lemon juice

Champagne Dreams 13

Amber brandy, Stirrings Al Natural Peach
Beau Rocher Brut & fresh muddled citrus fruits

Ginger Fused! 15

Smirnoff vodka, muddled fresh ginger & citrus fruits
fresh lime juice & Gosling's Ginger Beer

Pumpkin Spice 13

Smirnoff vanilla, Fulton's Harvest Pumpkin Cream Liqueur
Amaretto di Saronno, cinnamon & fresh nutmeg

HM Barrel Aged Negroni 14

Tanqueray 10 Gin, DiPadrino Rosso Vermouth & Aperol
flamed orange rind

"It's Cold Outside"! 11

Jim Beam Kentucky Straight Bourbon, cloves & honey
fresh lemon juice & HOT apple cider

Spiked Green Tea! 12

Fresh brewed Green Tea, Amber Brandy
ginger, fresh lemon juice

"Spicy & Beefed Up" 13

Beefeater London Dry Gin, muddled jalapeno & cucumber
fresh lime juice, simple syrup

Sparkling Wine & Champagne

#001 Veuve Clicquot Yellow Brut NV (½ Bt), France	53
#002 Veuve Clicquot Yellow Brut NV, France	95
#004 Veuve Clicquot, Rose NV, France	100
#005 Veuve Clicquot, Brut `08, France	195
#006 Dom Perignon Champagne, `09 France	245
#007 Beau Rocher, Brut, NV Bordeaux, France	12/48
#008 Via Stato, Prosecco NV Alto-Adige, Italy	12/48
#009 Bottega, Moscato Spumante NV Verona, Italy	12/48
#010 Domaine Chandon, Rose NV California, USA	15/60
#011 Gran Campo Viejo Cava Brut Reserva, Spain	38

Why not? Wine down!

Sunday-Thursday

Lunch/ Dinner

The wines listed below are all \$30.00

These are a few of our favorite picks we would love for you to try & enjoy!

Sparkling & White Wine

#200 Beau Rocher <i>Brut</i> NV, Bordeaux, France
#201 Carl Reh `NV <i>Riesling</i> Landwein Rhein, Germany
#202 Kaytlyn `17 <i>Sauvignon Blanc</i> Central Valley, Chile
#203 Ponticello `16 <i>Pinot Grigio</i> Venezie, Italy
#212 Rockbrook `16 <i>Chardonnay</i> , Sonoma County, California

Red Wine

#207 Hacienda `16 <i>Merlot</i> Central Coast, California
#213 Bodega Dante Robino `17 <i>Malbec</i> Mendoza, Argentina
#209 Toro di Piedra `16 <i>Cabernet Sauvignon</i> , Chile
#211 KWV `16 <i>Pinotage</i> , South Africa
#204 Katlyn Vineyards `17 <i>Cabernet Sauvignon</i> , Chile

Draft & Bottled Beer

Ask your server or bartender about our rotating taps of
new craft & seasonal selections!

Smart Beer "Golden Ale", Hudson Valley, NY 9
Sam Adams "Festive Bock Beer" Winter Lager, Massachusetts 8
Sam Adams Boston Lager, Massachusetts 8
Brooklyn Brewery "Local 1" (LB) Belgium Pale Ale, NY 27
Brooklyn Brewery "Sorachi Ace" Saison, NY 8
"Not your Father's Root Beer" Ale, Illinois 8
Magners, *Gluten Free Irish Cider, Ireland 7
Chimay Ale Rouge, Trappistes, Belgium 15
Peroni Lager, Italy 8 / Palm Amber Ale, Belgium 8
Heineken Lager, Holland 8 / Amstel Light Lager, Holland 8
Red Stripe Lager, Jamaica 8
Corona Extra Lager, Mexico 8
Pilsner Urquell, Czech Republic 8
Samuel Smith's Nut Brown Ale, England 9
"The Trooper" Iron Maiden ESB, (Can), UK 12
Guinness Draught 14.9oz (Can), Ireland 9
Budweiser or Bud Light 16oz Alum. Bot Lager, Missouri 7
Coors Light Lager, Colorado 6
Pabst Blue Ribbon Lager Wisconsin 5
Schaefer Lager, (Can) Wisconsin 5
Magic Hat #9 Ale, Vermont 9
Kaliber Ale, Dublin Ireland 6
Presidente Pilsner, Dominican Republic 8
Sam Adams "Cold Snap" White Ale, Massachusetts 8

Worldly White Wines

*Fruity, Floral & Spiced with a Hint of Sweetness

Rose

- #435 Sables d'Azur '17, (Grenache) Cotes Provence, France 46
#423 Miraval '17, Cotes de Provence, France 55

Riesling

- #420 Dr. Konstantin Frank "Semi Dry" '17, New York 36
#441 Famille Hugel "Dry" '15, Alsace, France 52
#445 Piesporter Michels. Graff, (Spatlese) '16, Germany 35

Gewurztraminer

- #427 Fitz- Ritter, (Spatlese) '16, Pfalz, Germany 55

*Refreshing, Dry, Crisp & Tangy Wines

Gruener Veltliner, Cortese di Gavi

- #422 Grooner '17, Austria 34
#440 La Scolca Gavi dei Gavi, Black Label '17, Italy 80

Sauvignon Blanc

- #410 Chateau de Sancerre '17, Loire, France 60
#407 Brancott Estate '17 New Zealand 49
#430 Cloudy Bay '17 New Zealand 65

Pinot Grigio / Pinot Gris

- #442 Livio Felluga '16, Friuli, Italy 56
#439 Santa Margherita '17, Alto Adige, Italy 58
#418 Kings Ridge '16, (Pinot Gris) Willamette, Oregon 38

*Fruity, Buttery, Full Bodied Wines with a Touch of Oak

Chardonnay

- #425 Sonoma Cutrer '16, (1/2 Bottle) R. River, California 28
#419 Millbrook '16, Hudson River, New York 40
#400 Vincent, Pouilly-Fuisse '16, France 58
#403 Sonoma Cutrer '16, Sonoma County, California 52
#443 Jordan '16, Sonoma County, California 70

Encruzado & Cerceal Branco, Muscatel, Viogner

- #405 Pocas '17 (Codega, Gouveio, Muscatel & Rabigato) Douro, Portugal 40
#436 Casa de Santar '17 Dao, Portugal 34
#401 Cambria "Tepusquet Vineyard" '17, Oakv., California 35

Worldly Red Wine

*Light, Fruity & Earthy Wines...Even with Fish!

Nero d'Avola

- #415 Adega Ponte de Lima '17 (Borracal, Espadeiro, Vinhao) Chilled! 30
#127 Tenuta Rapitala "C.Realle" '17 Sicily, Italy 40

Pinot Noir

- #136 Chateau de Sancerre '13 Sancerre, Loire, France 60
#149 Millbrook '16 Hudson Valley, New York 40
#105 Hook & Ladder '16 Russian River, California 58

*Medium Bodied, Fruit Forward Food Friendly Wines

Sangiovese

- #126 Carpazo, Brunello di Montalcino '13 Italy 85
#140 Col d'Orcia, Brunello di Montalcino '13 Italy 90
#151 Col d'Orcia, Rosso di Montalcino '15 Italy 58
#111 Rocca delle Macie, Chianti Classico Riserva '15 Italy 52

Corvina, Rondinella & Molinara

- #106 Stefano A. Valpolicella "Ripasso" '16, Italy 45
#129 Famiglia P., Amarone della Valpolicella '12 Italy 90

Merlot & Merlot Blends

- #155 Frei Brothers "Reserve" '16 California 42
#144 Hahn Winery '16 California 38

Malbec & Malbec Blends

- #118 Cuvelier Los Andes Coleccion '13 Argentina 48
#110 Antigal Estates "UNO" '14 Argentina 48

*Robust Red Wines with a Hint of Spice

Tempranillo/ Touriga Nacional/ Tinto Roriz

- #130 Campo Viejo Rioja Gran Reserva '11 Rioja, Spain 56
#162 Altano "Quinta do Ataide" Reserva '11 Douro, Portugal 60

Grenache/ Shiraz / Syrah / Petite Sirah

- #102 Famille Perrin "Reserve" '16, Cotes Du Rhone, France 35

Zinfandel

- #109 Tormaresca T. "Unfiltered" Primitivo '14, Italy 42
#135 Ridge Three Valleys '15 Sonoma County, California 75

*Big, Robust & Juicy Full Bodied Red Wines

Cabernet Sauvignon & Cabernet Blends

- #133 Bodega Dante Robino '17 (Cabernet S.) Mendonza, Argentina 38
#150 Jordan '15 Alexander Valley, California 105
#131 Silver Oak '14 Alexander Valley, California 130
#132 Chateau de Marsan '13 Bordeaux Superieur, France 40
#120 Beaulieu V. '13 "Tapestry" N.Valley, California 110
#160 Chateau St. Jean '16 Alexander Valley, California 48
#163 Estancia, Meritage "Reserve" '14 Paso Robles, California 75
#142 Newton "Claret" '16 Sonoma County, California 62
#119 Vina Requiringua '16 Colchagua, Chile 38

Wines We Love...

*listed below are only a few of our favorite picks we would love for you to try & enjoy

- #436 Casa de Santar '17 Dao, Portugal (White Blend) 34
#104 Bacci, Regina di Renieri '09 (Syrah) Toscana, Italy 80
#116 Withers "Bel Canto" '14 (Grenache, Syrah) S.Rosa., California 95
#107 Ravenswood "Vintners Blend" '16 (Merlot) 40
#154 Arzezin, "Old Vine" *Certified Sustainable '15 (Zinfandel) 40

Cognac

- Courvoissier VSOP 15
Hennessy VSOP 15
Martell Cordon Bleu 35
Pierre Ferrand "Ambre" 18
Hennessy XO 45
Remy Martin VSOP 15
D'Usse XO 55
Ciroc VS 15

Tequila

- Giro Sauza 12
Casamigos Mezcal Joven 16
Casamigos Anejo 16
Casamigos Reposado 15
Casamigos Silver 14
Patron Silver 14
Don Julio Anejo 16
Don Julio Silver 14
Don Julio Reposado 15
Don Julio 1942 40

Single Malt Scotch

Speyside

(Elegant, complex & floral)

- Glenlivet 18 38
Glenlivet 12 15
Macallan 12 22
Macallan 18 38

Highland

(Warm, sweet with spicy rich fruit)

- Oban 14 22
Glenmorangie '10 15

Lowland

(Gentle & sweet)

- Glenkinchie 12 15

Skye

(Spicy smoke & peaty)

- Talisker 10 15

Islay

(Deep smoke & very peaty)

- Lagavulin 16 28

Japanese Whiskey

- Suntory Toki 15

Small Batch Bourbon*

- Bakers 13 / Bulleit 14
Basil Hayden 13
Knob Creek 13
Makers Mark 13

Rye & Sour Mash*

- Redemption Rye 13
Jack Daniels 12
Montauk
"Hard Label" (100% corn) 12
Michter's US1 14
*Manhattan served straight up add 2

Irish Whiskey

- Jameson 11

Blended Scotch

- Chivas 12 14 / Dewars 11
Johnny Walker Black 15
Johnny Walker Gold 20
Johnny Walker Blue 55
Johnny Walker Red 11

Vodka*

- Absolut 11
Titos 12
Anestasia (Grain) 12
Grey Goose, France 13
Ketel One, Holland 13
Stolichnaya, Russia 13

Gin*

- Hendricks 13
Beefeater 11
Bombay Sapphire 13
Bombay 11
Tangeray 11
*Martini served straight up add 2

Rum & Cachaca

- Gosling Black Seal 11
Bacardi, Puerto Rico 11
Malibu, Barbados 11
Mount Gay, Barbados 11
Sagativa, Brazil 11

Port Wine

- Taylor Fladgate 10year 18
Taylor Fladgate 20year 25
Sandeman Porto '11 18
Graham's Six Grapes 15

Dessert Wine

- Castello di Querceto '11
Vino Santo, Italy 15/78
Inniskillin "Visal" '14
Icewine, Canada 25/90
Planeta Passito di Noto
Moscato Bianco '16 15/100

Bottega Moscato

- Spumante NV, Italy 12/55

Grappa

- Berta Grappa di Barolo 15
Berta Grappa di Brunello 15

WINTER 2019

Sommelier/ Maitre'D Fernando Oliveira

From all of us here at Half Moon, please do feel free to request a manager or the sommelier for suggestions of a cocktail or wine to be paired with your lunch or dinner experience. Enjoy!

