

# Half Moon Wine & Drink List Updated: June 11<sup>th</sup>, 2018

## White Wine

Carl Reh, Riesling `NV Landwein Rhein, Germany	12/46
Ponticello, Pinot Grigio `16 Sicilia, Italy	11/42
Katlyn Vineyards, Sauvignon Blanc `17 Chile	10/38
Rockbrook, Chardonnay `15 Sonoma County, California	10/38
Louis de Camponac, Rose `17 Bordeaux, France	12/46

## Red Wine

Black Ridge, Pinot Noir `17 Lodi, California	12/46
Hacienda, Merlot `15 Napa Valley, California	10/38
Bodega Dante Robino, Malbec `17 Argentina	12/46
Vina Requiringua, Cabernet Sauvignon `16 Chile	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

### “John Daly’s Back Nine!” 13

Smirnoff Peach, Veev Acai, fresh brewed ice tea  
House fresh lemonade

### “The Original Italian Spritzer” 13

Prosecco, Aperol, spritz & orange slice

### “The Adult Float” 11

Aged Marc brandy, vanilla ice cream  
“Not Your Father’s Root Beer”

### HM Mai Tai 12

Captain Morgan Spiced Rum, Conch Republic Light Rum  
Crème de Noyaux, fresh muddled citrus fruits, o.j. & spritz

### Spicy & Beefed Up! 13

Beefeater London Dry Gin, muddled jalapeño & cucumber  
fresh Lime juice & simple syrup, cucumber slice & ½ salt rim

### “Uptown Rye Manhattan” 14

Redemption Rye Whiskey  
Antico Rosso Vermouth, orange bitters & brandied cherries

### Champagne Dreams 13

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

### Ginger Fused! 15

Absolut Vodka, muddled fresh ginger & citrus fruits  
fresh lime juice & Gosling’s Ginger Beer

### “Fallen Pear” 13

Absolut Pears, Pama Liqueur, simple syrup  
Fresh lemon juice, pomegranates, ½ chili & brown sugar spiced rim

## Sparkling Wine & Champagne

#001 Veuve Clicquot Yellow Brut NV ( <i>½ Bt</i> ), 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

## 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 Rei `NV <i>Riesling</i> Landwein Rhein, Germany
#202 Kaytlyn `17 <i>Sauvignon Blanc</i> Central Valley, Chile
#203 Ponticello `16 <i>Pinot Grigio</i> Venetie, Italy
#212 Rockbrook `16 <i>Chardonnay</i> , Sonoma County, California

### Red Wine

#210 Black Ridge `NV <i>Pinot Noir</i> , Lodi, California
#207 Hacienda `16 <i>Merlot</i> Central Coast, California
#213 Bodega Dante Robino `17 <i>Malbec</i> Mendonza, Argentina
#209 Vina Requiringua `16 <i>Cabernet Sauvignon</i> , Chile
#211 KWV `16 <i>Cabernet Sauvignon</i> , South Africa
#206 Reserve de Bonpas `15 <i>Grenache, Syrah</i> , France

## Draft & Bottled Beer

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

Smart Beer “Organic Ale”, Hudson Valley, NY 9
Harpoon “English” IPA, Massachusetts 9
Sam Adams Boston Lager, Massachusetts 8
Killian’s Irish Red Lager, Colorado 7
Brooklyn Brewery “Local 1” (LB) Belgium Pale Ale, NY 27
Brooklyn Brewery “Sorachi Ace” Saison, NY 8
“Not your Father’s Root Beer” Ale, IL 8
Strongbow, * <i>Gluten Free</i> Dry Cider, England 7
Magners, * <i>Gluten Free</i> Irish Cider, Ireland 7
Chimay Ale Rouge, Trappistes, Belgium 15
Palm Amber Ale, Belgium 8
Heineken Lager, Holland 8
Amstel Light Lager, Holland 8
Red Stripe Lager, Jamaica 8
Corona Extra Lager, Mexico 8
Stella Artois Lager, Belgium 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 Lager, Missouri 6
Bud Light Lager, Missouri 6
Coors Light Lager, Colorado 6
Pabst Blue Ribbon Lager Wisconsin 5
Schaefer Lager, (Can) Wisconsin 5
Kaliber Ale, Dublin Ireland 6
Peroni Lager, Italy 8

## Worldly White Wines

\*Fruity, Floral & Spiced with a Hint of Sweetness

### **Rose**

- #435 Sables d'Azur '15, (Grenache) Cotes Provence, France 46  
 #423 Miraval '17, Cotes de Provence, France 55

### **Riesling**

- #420 Dr. Konstantin Frank "Semi Dry" '16, New York 36  
 #441 Villa Maria "Dry" '11, New Zealand 39  
 #405 Piesporter Michels. Graff, (Spatlese) '16, Germany 35

### **Gewurztraminer**

- #427 Franz Keller, Schwarzer Adler "Dry" '10, Germany 55  
 \*Refreshing, Dry, Crisp & Tangy Wines

### **Gruner Veltliner, Cortese di Gavi**

- #422 Grooner '16, Austria 34  
 #440 La Scolca Gavi dei Gavi, Black Label '15, Italy 80

### **Sauvignon Blanc**

- #410 Chateau de Sancerre '16, Loire, France 60  
 #407 Brancott Estate '17 New Zealand 49  
 #430 Cloudy Bay '16 New Zealand 65

### **Pinot Grigio / Pinot Gris**

- #404 Via Stato '16, Alto Adige, Italy 39  
 #442 Livio Felluga '16, Friuli, Italy 56  
 #439 Santa Margherita '16, Alto Adige, Italy 58  
 #418 Kings Ridge '15, (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 '15, Hudson River, New York 40  
 #400 Vincent, Pouilly-Fuisse '14, France 58  
 #403 Sonoma Cutrer '16, Sonoma County, California 52  
 #443 Jordan '1, Sonoma County, California 70

### **Viogner**

- #401 Cambria "Tepusquet Vineyard" '16, Oakv., California 35

## Worldly Red Wine

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

### **Nero d'Avola**

- #127 Tenuta Rapitala "C.Realle" '16 Sicily, Italy 40

### **Pinot Noir**

- #136 Chateau de Sancerre '13 Sancerre, Loire, France 60  
 #149 Millbrook '16 Hudson Valley, New York 40

- #115 Patz & Hall '14, California 78  
 #124 Patz & Hall '13 (1/2 Bottle) California 49  
 #140 Joseph Stewart "Reserve" '16, Sonoma, California 38  
 #105 Hook & Ladder '14 Russian R., California 58  
 \*Medium Bodied, Fruit Forward Food Friendly Wines

### **Sangiovese**

- #126 Carpazo, Brunello di Montalcino '12 Italy 85  
 #151 Col d'Orcia, Rosso di Montalcino '14 Italy 58  
 #111 Rocca delle Macie, Chianti Classico Riserva '13 Italy 52

### **Corvina, Rondinella & Molinara**

- #106 Stefano A. Valpolicella "Ripasso" '15, Italy 45  
 #129 Famiglia P., Amarone della Valpolicella '12 Italy 90

### **Merlot & Merlot Blends**

- #155 Frei Brothers "Reserve" '14 California 42  
 #144 Hahn Winery '16 California 38  
 #122 Pico & Vine '14 (Meritage), California 39

### **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 Ataíde" Reserva '11 Douro, Portugal 60

### **Grenache/ Shiraz / Syrah / Petite Sirah**

- #113 Reserve de Bonpas '15 Southern France 38  
 #102 Vidal-Fleury '13, Cotes Du Rhone, France 35

### **Zinfandel**

- #109 Tormaresca T. "Unfiltered" Primitivo '13, Italy 42  
 #135 Ridge Three Valleys '15 Sonoma County, California 75

\*Big, Robust & Juicy Full Bodied Red Wines

### **Cabernet Sauvignon & Cabernet Blends**

- #145 Allston Estates '15 Paso Robles, California 52  
 #150 Jordan '13 Alexander Valley, California 105  
 #131 Silver Oak '13 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 '15 Alexander Valley, California 48  
 #163 Franciscan Estate "Magnificat" '14 California 85  
 #142 Newton "Claret" '16 Sonoma County, California 62  
 #119 Vina Requiringua '16 Colchagua, Chile 38

### Cognac

- Courvoissier VSOP 15  
 Hennessy VSOP 15  
 Martell Cordon Bleu 35  
 Pierre Ferrand "Ambre" 18  
 Hennessy XO 45  
 Remy Martin VSOP 15

### Tequila

- Giro Sauza 12  
 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

### Grappa

- Berta Grappa di Barolo 15  
 Berta Grappa di Brunello 15

### 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

(Warm, sweet & spicy tropical fruit)

- 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  
 Michter's US1 14

\*Manhattan's served straight up add 2

### Irish Whiskey

- Jameson IPA  
 Caskmates 15  
 Jameson 11  
 Irish Mist 11

### Blended Scotch

- Chivas 12 14 / Dewars 11  
 Johnny Walker Black 14  
 Johnny Walker 18yr 20  
 Johnny Walker Blue 55  
 Johnny Walker Red 11

### Vodka \*

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

### Gin \*

- Hendricks 13  
 Beefeater 11  
 Bombay Sapphire 13  
 Bombay 11  
 Tangueray 11

\*Martinis 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

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!