

# circle bistro



## BEER

<b>db eight point ipa</b> (draft)	\$ 8
<b>stella artois</b> (draft)	\$ 8
<b>rotating seasonal</b> (draft)	\$ 8
<b>bud light</b>	\$ 7
<b>goose island ipa</b>	\$ 7
<b>db gold leaf lager</b>	\$ 7
<b>bold rock rosé cider</b>	\$ 7
<b>select seasonal bottles</b>	\$ 7

## COCKTAILS

<b>sangria</b>	\$ 9
<b>aperol spritz</b>	\$ 10
<b>jane's manhattan</b>	\$ 12
<b>bistro mule</b>	\$ 12
<b>dark &amp; stormy</b>	\$ 12
<b>classic margarita</b>	\$ 10

## DESSERT

<b>chocolate mousse cup</b>	\$ 6
<b>pecan pie</b>	\$ 6
warm with vanilla ice cream	
<b>pumpkin cheesecake</b>	\$ 6
caramel and whipped cream	
<b>creme brulee</b>	\$ 6
<b>3 scoops</b>	\$ 6
chocolate, vanilla, caramel	

## WHITE WINE

<b>brut cuvee</b>	9 / 36
nv, st. kilda, australia	
<b>pinot grigio</b>	9 / 36
2018, cielo, italy	
<b>chenin blanc</b>	9 / 36
2018, m·a·n family wines, south africa	
<b>riesling</b>	10 / 40
2018, villa wolf, germany	
<b>albarino</b>	10 / 40
2017, burgans, spain	
<b>sauvignon blanc</b>	10 / 40
2018, ponga, new zealand	
<b>chardonnay</b>	12 / 48
2017, martin ray, sonoma, ca	
<b>rosé</b>	9 / 36
2018, demorgenson, south africa	

## RED WINE

<b>cabernet sauvignon</b>	9 / 36
2018, santa julia organica, argentina	
<b>syrah</b>	9 / 36
2016, roblar, arroyo seco valley, ca	
<b>malbec</b>	11 / 44
2017, zuccardi, argentina	
<b>primitivo</b>	11 / 44
2017, masseria li veli, italy	
<b>pinot noir</b>	10 / 40
2017, cielo, italy	
<b>mosaic red blend</b>	9 / 36
2018, indaba, south africa	
<b>granacha</b>	10 / 40
2017, altovinum - evodia, spain	