

Refreshments

House Cocktails

Bacchus White Linen

*Hendricks Gin, St. Germain,
Sliced Cucumber, Sugar in the Raw,
Freshly Squeezed Lemon Juice,
Shaken over Rocks*

Aphrodite

*Raspberry Vodka, Chambord,
Freshly Squeezed Lemon Juice,
Raspberry Garnish with Half Sugar Rim,
Served as a Martini*

Moscow Mule

*Russian Standard Vodka,
Cock & Bull Ginger Beer,
Freshly Squeezed Lime Juice*

Bacchus House Infusion

*Maker's Mark Infused with Vanilla Bean,
Fresh Clementines, & Clover Honey
On the Rocks*

Chocolate Martini

*Vodka, Godiva Chocolate Liqueur, &
Splash of Baileys Cream*

Bacchus Chariot Margarita

*Tequila Lemon, Lime Agave Nectar,
Cointreau*

Wines By The Glass

White Wines

Chandon Brut Sparkling Wine *N.V.* 10
Cline Pinot Gris *Sonoma Coast* 8
Landmark Overlook Chardonnay *Sonoma* 11
Merlo Family Chardonnay *Trinity County* 8
Murphy-Goode Sauvignon Blanc *North Coast* 8
SIP Moscato *Sonoma* 9
Sobon Estate Rose *Amador County* 8
Sobon Viognier *Amador County* 9
Talbott Sleepy Hollow Chardonnay
Santa Lucia Highlands 15

Red Wine

Arrowood Cabernet *Sonoma County* 15
Bedrock Old Vines Zinfandel *Sonoma* 12
Belle Glos Pinot Noir *Santa Lucia Highlands* 18
Brassfield Red Blend *High Valley Appellation* 12
Magnolia Court Cabernet *Paso Robles* 8
Mount St Joseph Tempranillo *CA* 12
Prisoner Red Wine *Napa Valley* 20
Seven Falls Merlot *Washington* 10
Sobon Estate Barbera *Amador County* 9
Sobon Old Vines Zinfandel *Amador County* 9

Beer

Auburn Ale House Fools Gold Pale Ale 6 *Corona* 4
Auburn Ale House Gold Country Pilsner 6 *Coors Light* 4
Auburn Ale House Imperial IPA 7 *Guinness* 5
Blue Moon 5 *Heineken* 5
Bud 4 *Sierra Nevada* 5
Bud Light 4 *O'Doul's Premium (non-alcoholic)* 4

Further Refreshment

S. Pellegrino Sparkling Water 5 *S. Pellegrino Italian Lemon Soda* 3
Iced Tea 3 *S. Pellegrino Italian Orange Soda* 3
Lemonade 3 *Soft Drinks* 3