Papapavlo's Lodi Wine Selections

Lodi Wines

Alicante Bouschet, Jessie's Grove - 32

Assyrtiko, Perlegos – 10/38

Cabernet Franc, Stama – 26

Cabernet Sauvignon, Oak Farm Tievoli – 12/46

Chardonnay, Van Ruiten – 9/34

Chardonnay, Oak Farm – 11/42

Grenache, Rippey Family Vineyards - 30

Petite Sirah, M2 - 36

Petite Sirah, Intercoastal – 52

Pinot Grigio, Van Ruiten – 11/42

Red Blend, Mettler 'Copacetic' - 13/50

Rosé, Bokisch *(organic)* – 10/38

Sauvignon Blanc, Michael David – 12/46

Vicious Delicious, Fields Family Wines - 42

Zinfandel, Macchia 'Mischievous' Old Vine– 12/46

Zinfandel, Oakridge Winery 'OZV' Old Vine – 38

Zinfandel, Burlington Chandler Old Vine - 38

Zinfandel, Klinker Brick 'Old Ghost' - 60

Sparkling

La Marca Prosecco, *Italy* – 10/38

Domaine Chandon, *Napa Valley (split)* – 12

Tott's Brut, *California* – 24

J Cuvée Brut, *Sonoma* – 44

Veuve Clicquot Brut, *France* – 97

Martinelli's Sparkling Cider (0%) - 12

Dessert Wine

Far Niente Dolce *Napa Valley* – 16 *(4oz) / 62 (375ml)*

Red Wines

Cabernet Sauvignon, William Hill *Central Coast* – 9/34

Cabernet Sauvignon, Duckhorn *Napa Valley* – 21/82

Cabernet Sauvignon, Rodney Strong *Alexander Valley* – 46

Cabernet Sauvignon, ZD *Napa Valley* – 72

Cabernet Sauvignon, Frank Family *Napa Valley* – 75

Cabernet Sauvignon, Honig *Napa Valley* – 75

Cabernet Sauvignon, Faust *Napa Valley* - 80

Cabernet Sauvignon, Silver Oak *Alexander Valley* – 125

Cabernet Sauvignon, Caymus Vineyards *Napa Valley* –140

Cabernet Sauvignon, Chimney Rock *Stags Leap* – 170

Cabernet Sauvignon, Far Niente *Napa Valley* -182

Cabernet Sauvignon, BV Georges de Latour Private Reserve *Napa Valley*-270

Merlot, William Hill *Central Coast* – 9/34

Pinot Noir, J *California* – 12/46

Pinot Noir, Belle Glos *'*Dairyman*' Russian River* – 16/62

Pinot Noir, Acacia *Carneros* - 42

Pinot Noir, Roserock 'Drouhin' *Eola-Amity Hills, Oregon* - 56

Red Blend, The Prisoner *Napa Valley* – 19/74

Red Blend, Joseph Phelps Insignia *Napa Valley* – 377

Zinfandel, Rombauer *California* – 15/58

White Wines

Moscato, Canyon Road *California* – 9/34

Sauvignon Blanc, Duckhorn *Sonoma County* – 16/62

Chardonnay, Ferrari Carano *Sonoma County* – 16/62

Chardonnay, Rombauer *Napa Valley* – 18/70

Chardonnay, Wente *Morning Fog Central Coast* -30

Chardonnay, Frank Family *Carneros* – 62

Chardonnay, Far Niente Reserve *Napa Valley* – 90

Vintage Ports

St. Amant Winery Vintage Port, *Lodi* – 10

Dow's 20 Yr Tawny Porto, *Portugal* – 13

Corkage Fee $20 | 1 Fee Waived Per Bottle Purchased

Papapavlo's Lodi Beer & Craft Cocktails

Draft Beers

Altamont Beer Works Maui Waui IPA (6.5%) - 9

Calicraft Brewing Company Kolsch (4.8%) - 9

Coors Light (4.2%) - 8

Firestone Cali Squeeze Blood Orange Hefeweizen (5.4%) - 9

Morgan Territory Moon Time Hazy (6.9%) - 9

Sierra Nevada Brewing Pale Ale (5.6%) – 9

Lagunitas Brewing DIPA - (8%) – 9

2 Towns Ciderhouse – 9

Other Beers

Blue Moon (5.4%) – 7

Bud Light (4.2%) – 6

Corona (4.6%) – 7

Firestone 805 Blonde Ale (4.7%) – 7

Guinness (4.2%) - 7

Heineken (5%)– 7

Michelob Ultra (4.2%) – 6

Modelo Especial (4.4%) – 7

Mythos Greek Lager (5%) – 8

Pacifico (4.5%) – 7

Stella Artois (4.5%) – 7

High Noon Seltzer - Vodka or Tequila (4.5%) – 8

Non Alcoholic (0%) *ask server* – 7

Craft Mocktails $10

BASIL SPRITZ
Club Soda, Basil, Blueberry, Cranberry, Orange & Lime

MERRY MOCKTAIL
Cranberry Juice, Grenadine, Fresh Lime, Club Soda, Dehydrated Orange Wheel, Rosemary Sprig

Seasonal Craft Cocktails $15

AUTUMN PEAR MARTINI
crisp, classy & slightly sassy
Pear Vodka, Fresh Lime, Pear Puree, Sweet & Sour, Dehydrated Pear Slice

FIRESIDE MULE
baby, it's cold outside
Jameson Orange, Fresh Lime, Ginger Beer, Dehydrated Orange Wheel & Rosemary

SNOWFALL PALOMA
just a little winter magic
Tequila, Coconut Cream, Fresh Lime, Vanilla Extract, Club Soda, Coconut Rim & Lime Wheel

PISTACHIO MARTINI
nut your average martini
Hazelnut Liqueur, Amaretto, Blue Curacao, Bourbon Cream, Pistachio Nut Rim

CARAMEL APPLE SPRITZ
fizzy, festive & just a little fancy
Vanilla Vodka, Caramel Simple Syrup, Apple Cider, Champagne, Caramel Sugar Rim, Apple & Cinnamon Stick

THE PULSE
savory, sophisticated & unapologetically dirty
Hendrick's Gin, Olive Brine, Served Up with Olives & Torched Rosemary

Classic Craft Cocktails $15

ESPRESSO PAPATINI
Vanilla Vodka, Coffee, Cream & Hazelnut Liqueurs, Espresso

TEQUILA ESPRESSO PAPATINI
Reposado, Coffee Liqueur, Vanilla Spice Liqueur, Cinnamon Rum Cream Liqueur, Espresso

SMOKED OLD FASHIONED
Buffalo Trace, Cardamom Bitters, Italian Cherry, Smoked, Club Soda

PAPATINI
Grey Goose Vodka or Bombay Sapphire Gin Served Up or On the Rocks with a Papas Bleu Cheese Olive

PAPARITA
Reposado or Blanco Tequila, Grand Marnier Floater