

Papapavlo's Stockton Wine Selections

White Wines

Chardonnay, William Hill *Central Coast* – 9/34
Chardonnay, Oak Farm *Lodi* – 11/42
Chardonnay, Ferrari Carano *Sonoma County* – 16/62
Chardonnay, Rombauer *Napa Valley* – 18/70
Chardonnay, Frank Family *Carneros* – 62
Moscato, Canyon Road *California* – 9/34
Pinot Grigio, Van Ruiten *Lodi* – 11/42
Rosé, Bokisch (*organic*) *Lodi* – 10/38
Sauvignon Blanc, Michael David *Lodi* – 12/46
Sauvignon Blanc, Duckhorn *Sonoma County* – 16/62
Sauvignon Blanc, Honig Reserve *Rutherford* – 48

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 Wines

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

Red Wines

Cabernet Sauvignon, William Hill *Central Coast* – 9/34
Cabernet Sauvignon, Oak Farm Tievoli *Lodi* – 12/46
Cabernet Sauvignon, Duckhorn *Napa Valley* – 21/82
Cabernet Sauvignon, Justin *Paso Robles* – 42
Cabernet Sauvignon, ZD *Napa Valley* – 72
Cabernet Sauvignon, Frank Family *Napa Valley* – 75
Cabernet Sauvignon, Honig *Napa Valley* – 75
Cabernet Sauvignon, Silver Oak *Alexander Valley* – 125
Cabernet Sauvignon, Caymus Vineyards *Napa Valley* – 140
Cabernet Sauvignon, Far Niente *Napa Valley* – 182
Merlot, William Hill *Central Coast* – 9/34
Merlot, Duckhorn *Napa Valley* – 42
Pinot Noir, J *California* – 12/46
Pinot Noir, Belle Glos *Russian River "Dairyman"* – 16/62
Pinot Noir, Boen *Monterey, Sonoma, Santa Barbara County* -38
Red Blend, The Prisoner *Napa Valley* – 19/74
Red Blend, Joseph Phelps Insignia *Napa Valley* – 377
Zinfandel, Oakridge OZV Old Vine *Lodi* – 10/38
Zinfandel, Rombauer *California* – 15/58
Zinfandel, Klinker Brick Old Ghost *Lodi* – 60

Vintage Ports

St. Amant Winery Vintage Port, *Lodi* – 10
Dow's 20 Yr Tawny Porto, *Portugal* – 13

Papapavlo's Stockton Beer & Craft Cocktails

Draft Beers

Altamont Maui Wauī IPA (6.5%) – 9
Firestone Cali Squeeze Blood Orange Hefeweizen (5.4%) – 9
Morgan Territory Moon Time Hazy (6.9%) – 9
Pizza Port California Honey Blonde Ale (4.8%) – 9
Faction Brewing Pilsner (4.8%) – 9
Morgan Territory Hoptomic Double IPA (8.5%) – 9
Sierra Nevada Pale Ale (5.6%) – 9
Rotating Tap *ask server* – 10

Bottles & Cans

Blue Moon (5.4%) – 7
Bud Light (4.2%) – 6
Coors Light (4.2%) – 6
Corona (4.6%) – 7
Firestone 805 Blonde Ale (4.7%) – 7
Guinness (4.2%) – 7
Heineken (5%) – 7
Lagunitas IPA (6.2%) – 9
Michelob Ultra (4.2%) – 6
Modelo Especial (4.4%) – 7
Mythos Greek Lager (5%) – 8
Pacífico (4.5%) – 7
Stella Artois (4.5%) – 7
High Noon Vodka or Tequila Seltzer Can (4.5%) – 9
Non Alcoholic (0%) *ask server* – 7

Craft Mocktails \$10

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

SCARLET HALO
Lime, Grapefruit, Blood Orange Simple, Grapefruit Salted Rim, Foam

Seasonal Craft Cocktails \$15

PAPAS RESERVE SMASH
bright, refreshing & lightly spiced
Peach Crown Royal, Fresh Lime, Muddled Mint, Ginger Beer, Candied Peach Garnish

GOLDEN HOUR
tropical, floral & slightly decadent
Bacardi Rum, Banana Liqueur, Hibiscus Liqueur, Fresh Lime, Aromatic Bitters, Demerara Sugar Rim

LAVENDER GODDESS
elegant, floral & citrus-kissed
Citrus Vodka, Lavender Syrup, Fresh Lemon, Sugared Rim

SPRING IN MY STEP
herbaceous & crisp with a subtle kick
Gin Mare, Cucumber, Basil, Parsley, Jalapeño, Lemon, Splash of Sour, Tajín Rim

PASSION BLOOM
fruit forward paired with juicy sweetness
Ketel One Vodka, Passion Liqueur, Pomegranate, Lemon, Muddled Blackberries

Classic Craft Cocktails \$15

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

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

SMOKED OLD FASHIONED
Buffalo Trace, Chai Simple Syrup, Cardamom Bitters, Club Soda

PAPATINI
Grey Goose Vodka or Bombay Sapphire Gin, Bleu Cheese Olive Served Up or Over Rocks

PAPARITA
Reposado or Blanco Tequila, Grand Marnier Floater