

Papapavlo's Stockton Wine Selections

White Wines

Chardonnay, William Hill 2022 Central Coast – 8/30
Chardonnay, Oak Farm 2023 Lodi – 10/38
Chardonnay, Ferrari Carano 2023 Sonoma County – 13/50
Chardonnay, Rombauer 2023 Napa Valley – 18/70
Chardonnay, Frank Family 2022 Carneros – 58
Chardonnay, Far Niente Reserve 2023 Napa Valley – 90
Chardonnay, Kistler 2022 Sonoma Coast – 98
Moscato, Mirassou 2021 California – 9/34
Pinot Grigio, Van Ruiten 2022 Lodi – 10/38
Rosé, Bokisch (*organic*) 2023 Lodi – 9/34
Sauvignon Blanc, Michael David 2023 Lodi – 10/38
Sauvignon Blanc, Duckhorn 2022 Sonoma County – 16/62
Sauvignon Blanc, Honig Reserve 2022 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 (375ml), 2021 Napa Valley - 19/76

Red Wines

Cabernet Sauvignon, William Hill 2021 Central Coast – 8/30
Cabernet Sauvignon, Oak Farm Tievoli 2024 – 12/46
Cabernet Sauvignon, Duckhorn 2021 Napa Valley – 21/82
Cabernet Sauvignon, Justin 2022 Paso Robles – 42
Cabernet Sauvignon, ZD 2019 Napa Valley – 72
Cabernet Sauvignon, Frank Family 2022 Napa Valley – 75
Cabernet Sauvignon, Honig 2021 Napa Valley – 75
Cabernet Sauvignon, Silver Oak 2019 Alexander Valley – 125
Cabernet Sauvignon, Caymus Vineyards 2022 Napa Valley – 140
Cabernet Sauvignon, Far Niente 2021 Napa Valley – 182
Merlot, William Hill 2021 Central Coast – 8/30
Pinot Noir, J 2022 California – 10/38
Pinot Noir, Belle Glos 2022 Russian River "Dairyman" – 16/62
Red Blend, The Prisoner 2022 Napa Valley – 18/70
Red Blend, Joseph Phelps Insignia 2019 Napa Valley – 377
Zinfandel, OZV Old Vine 2022 Lodi – 9/34
Zinfandel, Rombauer 2022 California – 15/58
Zinfandel, Klinker Brick Old Ghost 2021 Lodi – 58

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: 2 Towns Cider House (6%) – 10

Bottles & Cans

Blue Moon (5.4%) – 7
Bud Light (4.2%) – 6
Budweiser (5%) – 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%) – *please ask* – 7

Craft Mocktails \$10

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

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

EARL GREY SOLEIL
Earl Grey Vanilla Syrup, Orange Juice, Club Soda

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 MAPLE OLD FASHIONED
Knob Creek, 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