

# HALYARDS

Executive Chef Jon Gibson

General Manager Chuck Tait

## WINE

### CHALKBOARD SELECTIONS

**Ferrari-Carano, Chardonnay, California, 2023** \$15/\$60

This wine is rich and round, opening with aromas of Meyer lemon, pear, golden apple, toasted marshmallow, and vanilla bean. The palate shows incredible depth with layers of Bartlett pear and graham cracker leading to hazelnut and baking spice on the finish.

**Goose Ridge, G3 Red Blend, Columbia Valley, WA, 2023** \$12/\$48

Plum and blackberry flavors, accented with notes of spice, vanilla, and hints of black currant and Bing cherry. This blend is exquisitely balanced, with a lush, round mouthfeel and long, lingering finish.

### SPARKLING BY THE GLASS

Veuve Devienne, Brut Sparkling, France, NV \$11  
Villa Sandi Prosecco, Rose, Italy, NV \$11  
Fantinel, Prosecco, Italy, NV \$10

### WHITES BY THE GLASS

Nik Weis, Urbans Riesling, 2024 \$10  
Fontana Candida, Pinot Grigio, Veneto, Italy, 2024 \$10  
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand, 2024 \$12  
J. De Villeboise, Sauvignon Blanc, Loire, France, 2024 \$16  
Brownstone, Chardonnay, California, 2019 \$11  
Bravium, Chardonnay, Sonoma, 2024 \$15  
Jordan, Chardonnay, Russian River Valley, 2023 \$24

### REDS BY THE GLASS

La Jolie Fleur, Méditerranée Rosé, France, 2024 \$12  
Firesteed, Pinot Noir, Oregon, 2022 \$10  
Pike Road, Pinot Noir, Willamette Valley, Oregon 2023 \$15  
Famille Perrin, Côtes du Rhône Villages, France, 2022 \$14  
Catena, Malbec, Vista Flores, Argentina, 2023 \$13  
Château La Chapelle d'Aliénor, Bordeaux Supérieur, France, 2019 \$15  
Greenwing, Cabernet Sauvignon, Washington, 2022 \$12  
Jamieson Ranch Vineyards, 'Silver Spur,' Cabernet Sauvignon, Napa, 2021 \$15

### HALYARDS SPECIALTY COCKTAILS

**Sloe Gin Negroni** Plymouth Sloe Gin | Vermouth | Campari \$14  
**Apricot Manhattan** Bourbon | Apricot Brandy | Vermouth | Angostura Bitters \$14

