

# KATE'S

## Appetizers

Food may contain major allergens such as soy, wheat, sesame, milk, tree nuts and eggs

Gluten Free options available

### **Cheese and Cracker Board**

**-\$15-**

Three cheese selection served with grapes, crackers, & olive antipasto

### **Cheese, Meat, and Cracker Board**

**-\$18-**

Same as above accompanied with Italian Prosciutto and Salami

### **Baked Brie (approx. 15 minutes)**

**-\$16-**

Brown sugar, pecans, and craisins, baked in Port, served with apples and toasted bread

### **Artichoke and Jalapeno Dip**

**-\$15-**

Mild spice and bold flavor served warm with naan bread, crackers, celery & carrots

### **Spinach and Artichoke Dip**

**-\$15-**

Rich and cheesy served warm with naan bread, crackers, celery & carrots

### **Hummus Dip**

**-\$14-**

Organic hummus served with naan bread, crackers, celery & carrots

### **Bowl of Mixed Nuts**

**-\$9-**

## Desserts

### **Warm Chocolate Brownie**

**-\$9-**

Homemade brownie topped with pecans, craisins, whipped cream, chocolate & caramel sauce

### **New York Style Cheesecake**

**-\$7-**

Creamy and rich classic New York Cheesecake with whipped cream, chocolate & caramel sauce

## Beers

**-\$6-**

**Bristol Beehive Honey Wheat**

**Steamworks Colorado Kolsch**

**Odell Brewing Pilsner**

**Odell Brewing 90 Shilling Amber Ale**

**Avery Brewing IPA**

**-\$7-**

**Left Hand Brewing Co. Milk Stout**

## Bubble Series

**-\$12-**

### **Italian Spritzer**

(Prosecco & Aperol)

### **Kir Royale**

(Prosecco & Chambord)

### **Blue Fizz**

(Prosecco, Stoli Blueberry & St. Germain)

### **Lavender Haze**

(Prosecco & Crème de Violette)

### **French 75**

(Prosecco, Gin, St. Germain & Lemon)

## Specialty Drinks

**Sparkling St. Germain "Margarita" \$12**

**Kate's Cosmo \$12**

**Lemon Drop Martini \$12**

**Espresso Martini \$13**

**Blackberry Whiskey Smash \$11**

**Apple Whiskey Hot Toddy \$11**

**Traditional Irish Coffee \$12**

**Four Roses Manhattan \$14**

**Four Roses Old Fashioned \$13**

## Non-Alcoholic Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Pellegrino, Hot Tea, Coffee, Hot Chocolate, Hot Apple Cider

Cherry Hibiscus Sparkling Mocktail \$8

Lychee Mint Sparkling Mocktail \$8

\*Ask about our N/A wine and beer options

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6oz/9oz/BTL

## Sweeter Side

<b>Gancia</b> Peach, apricot and other stone fruit, along with floral notes	<b>Moscato</b> (Piedmont, IT)	<b>10/15/38</b>
<b>Louis Guntrum</b> Crisp and refreshing, citrus, white peach and a hint of minerality	<b>Riesling</b> (Rheingau, GR)	<b>12/18/46</b>
		2024

## Light Whites

<b>La Gioiosa</b> Fresh, fruity floral with hints of apple, pear, citrus and blossom	<b>Prosecco</b> (Veneto, IT)	<b>10/--/38</b>
<b>Bottega Vinaia</b> Crisp apple, stone fruit, a touch of minerality with vibrant acidity	<b>Pinot Grigio</b> (Trentino, IT)	<b>11/16.5/42</b>
<b>Suaau</b> White peaches, pineapple and citrus fruits. White flowers and herbs	<b>Sauv Blanc, Semillon</b> (Bordeaux, FR)	<b>13/19.5/50</b>
<b>Yealands</b> Tropical fruits balanced by a crisp citrus acidity and subtle minerality	<b>Sauvignon Blanc</b> (Marlborough, NZ)	<b>10.5/15.5/40</b>
		2024

## Medium-Bodied Whites

<b>Pine Ridge</b> Crisp, bright, flavors of tangerine, pear, orange blossom, peach and honeysuckle	<b>Chenin Blanc, Viognier</b> (Napa Valley, CA)	<b>10/15/38</b>
<b>Buckel Family Wine</b> Apple blossom, melon and lemon zest with crisp acidity	<b>Viognier, Sauv Blanc, Chard</b> (Gunnison, CO)	<b>12/18/46</b>
		2023

## Full-Bodied Whites

<b>Louis Jadot</b> Crisp flavors of lemon and grapefruit with white flowers and bright acidity	<b>Steel “unoaked” Chardonnay</b> (Burgundy, FR)	<b>14/21/54</b>
<b>Hartford Court</b> Fresh nectarine, lemon drop and grilled pineapple, subtle mineral notes	<b>Chardonnay</b> (Russian River Valley, CA)	<b>13/19.5/50</b>
		2023

## Dessert Wines

<b>Honig Vineyards</b>	<b>Late Harvest Sauvignon Blanc</b> (Napa Valley, CA)	<b>20</b>
<b>Henriques &amp; Henriques 5 Year</b>	<b>Madeira</b> (Madeira, PT)	<b>10</b>
<b>Taylor Fladgate 20 Year</b>	<b>Port</b> (Douro Valley, PT)	<b>15</b>
<b>Two Rivers</b>	<b>Port</b> (Grand Junction, CO)	<b>13</b>
<b>Pellegrino</b>	<b>Lemoncello</b> (Marsala, IT)	<b>9</b>

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6oz/9oz/BTL

## Rosé

<b>Lucien Albrecht</b>	<b>Pinot Noir Brut Rosé</b>	(Alsace, FR)	<b>13/--/50</b>
Bright & juicy with red berries & citrus peel aromas, smooth finish			
<b>Henri Gaillard</b>	<b>Grenache, Syrah</b>	(Provence, FR)	<b>13/19.5/50</b>
Strawberry and raspberry with a touch of exotic fruits			

## Light to Medium-Bodied Reds

<b>Jackson Estate</b>	<b>Pinot Noir</b>	(Anderson Valley, CA)	<b>14/21/54</b>
Rich flavors of blueberries, black cherries and cola. French oak barrel aging			
<b>Cosentino "The Franc"</b>	<b>Cabernet Franc</b>	(Lodi, CA)	<b>11/16.5/42</b>
Black cherry, blueberry, mocha and baking spice with smooth, velvety tannins			
<b>Les Cassagnes "La Nerthe"</b>	<b>Grenache, Syrah, Mourvedre</b>	(Rhone, FR)	<b>15/22.5/58</b>
Red berries, black currant, cherries, licorice and local wild plants			
<b>Sasyr</b>	<b>Sangiovese, Syrah</b>	(Tuscany, IT)	<b>13/19.5/50</b>
Flavors of cherry, blackberry, raspberry and spices. Soft with good structure			
<b>Montes Alpha</b>	<b>Carmenere</b>	(Colchagua Valley, CL)	<b>13/19.5/50</b>
Ripe fruit as well as spices and a hint of tobacco. Notes of toasted French oak			

## Full-Bodied Reds

<b>Cantina Clavesana</b>	<b>Nebbiolo</b>	(Piedmont, IT)	<b>14/21/54</b>
Dark cherry, plum and tobacco with dry tannins			
<b>Craggy Range</b>	<b>Merlot, Cab Sauv, Cab Franc</b>	(Hawkes Bay, NZ)	<b>14/21/54</b>
Black fruit, violets with cocoa powder tannins, hints of dried tobacco and cedar			
<b>Edmeades</b>	<b>Zinfandel</b>	(Mendocino, CA)	<b>12/18/46</b>
Intense aromas of baking spices, dark fruit and sage. Soft tannins			
<b>Piattelli Premium Reserva</b>	<b>Malbec</b>	(Mendoza, AR)	<b>11/16.5/42</b>
Dried berry & cherry aromas, black berry, pomegranate & cocoa, spicy finish			
<b>Kiona Vineyards</b>	<b>Malbec, Cab Sauv, Syrah</b>	(Colombia Valley, WA)	<b>12/18/46</b>
Ample red and blue fruits, framed by generous acidity			
<b>Chateau St. Julian</b>	<b>Merlot, Cab Sauv</b>	(Bordeaux, FR)	<b>13/19.5/50</b>
Figs, plum and a touch of coffee with flavors of blackberry and spice			
<b>Robert Hall</b>	<b>Merlot</b>	(Paso Robles, CA)	<b>12/18/46</b>
Raspberry and rich dark fruit with chocolatey, oaky undertones			
<b>Postmark by Duckhorn</b>	<b>Cabernet Sauvignon</b>	(Paso Robles, CA)	<b>14/21/54</b>
Black currant, blackberry, bittersweet chocolate and sweet oak. Firm tannins			

## Spirits

Hendricks Gin, Colorado Vodka, Lalo Blanco Tequila, Crown Royal, Angel's Envy Bourbon, Woody Creek Rye Whiskey, Four Roses Bourbon, J. Seeds Apple Cider Whiskey, Tullamore Dew Irish Whiskey, Oban 14, Macallan 12 (Sherry Oak Cask), Macallan 15 (Sherry Oak Cask), Macallan 18 (Sherry Oak Cask), Grand Marnier, Captain Morgan Spiced Rum, Jack Daniels, Malibu, Five Farms Irish Cream

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## Cellar List

Bottle Only

### Whites

<b>Whitehall Lane</b> Apples, pears, nectarines, brioche and a touch of marzipan	<b>Sauvignon Blanc</b>	(Napa Valley, CA) 2022	<b>\$60</b>
<b>Jordan</b> Flavors of juicy citrus, Asian pear and lemon peel with subtle French oak	<b>Chardonnay</b>	(Russian River Valley, CA) 2021	<b>\$70</b>
<b>Les Glories</b> Citrus fruit and a classic flintiness with incredible freshness and minerality	<b>Sancerre</b>	(Loire Valley, FR) 2024	<b>\$60</b>
<b>Domaine Ferret</b> 100% Chardonnay. Citrus and fresh herbs match perfectly in a mineral and pure finish	<b>Pouilly-Fuisse</b>	(Burgundy, FR) 2023	<b>\$115</b>

### Reds

<b>Niner Fog Catcher</b> Black currant, graphite, black pepper, savory earth and sweet vanilla. Fine, alive tannins	<b>Cab Sauv, Malbec, Carménère</b>	(Paso Robles, CA) 2021	<b>\$225</b>
<b>Mt. Brave</b> Morello cherries, redcurrant jelly, black raspberries, dried mint, rose oil and pencil shavings	<b>Cabernet Franc</b>	(Mt. Veeder, Napa, CA) 2021	<b>\$200</b>
<b>Borgongo</b> Violet, rose, fresh fruits and spicy hints on the nose. A dry, velvety, full-bodied wine	<b>Barolo Classico DOCG</b>	(Piedmont, IT) 2019	<b>\$155</b>
<b>Gran Moraine Yamhill-Carlton</b> Aromas of dark cherries, antique rose and earth. Notes of red fruit and mineral	<b>Pinot Noir</b>	(Willamette Valley, OR) 2021	<b>\$90</b>
<b>Silver Oak</b> Vibrant layers of fresh raspberry, cherry and cola with polished tannins and a long finish	<b>Cabernet Sauvignon</b>	(Alexander Valley, CA) 2020	<b>\$205</b>
<b>Château Lassègue Grand Cru St. Émilion</b> Ripe red fruit with subtle notes of rose petal, licorice and silky tannins	<b>Bordeaux Blend</b>	(Bordeaux, FR) 2019	<b>\$125</b>
<b>Mira</b> Aromas of sweet and dried fruit with black pepper. Bold structure and bracing acidity	<b>Cabernet Sauvignon</b>	(Yountville, Napa, CA) 2017	<b>\$115</b>
<b>Knights Bridge</b> Expressive dark fruit, mocha, coffee, spice and graphite with a smooth, velvety finish	<b>Red Blend</b>	(Knights Valley, CA) 2019	<b>\$90</b>
<b>Sparkling</b>			
<b>Taittinger</b> Aromas of fruit, white flowers, and brioche. Flavors of fresh fruit and honey	<b>Brut La Francaise Champagne</b>	(Champagne, FR)	<b>\$90</b>
<b>Jean Josselin</b> Grower Champagne. Lively and fresh on the palate, with a hint of white peach flavor	<b>Cuvée</b>	(Champagne, FR)	<b>\$100</b>
<b>Armand de Brignac Ace of Spades</b> Cherries, exotic fruits, a touch of lemon, vanilla, and honey. Hints of toastiness	<b>Brut Gold Champagne</b>	(Champagne, FR)	<b>\$350</b>