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

Bubble Series

-$12-

Italian Spritzer
(Prosecco & Aperol)

Kir Royale
(Prosecco & Chambord)

Blue Fizz
(Prosecco, Blueberry Vodka & St. Germain)

Lavender Haze
(Prosecco & Crème de Violette)

French 75
(Prosecco, Gin, St. Germain & Lemon)

Beers

-$6-

Bristol Beehive Honey Wheat
Odell Brewing Pilsner
Odell Brewing 90 Shilling Amber Ale
Avery Brewing IPA
Left Hand Brewing Milk Stout
-$7-
Gaffel Kölsch

Specialty Drinks

Sparkling St. Germain "Margarita" $12
Kate's Cosmo $12
Lemon Drop Martini $12
Espresso Martini $13
Negroni $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

KATE'S

6oz/9oz/BTL

Sweeter Side

Gancia **Moscato** (Piedmont, IT) **10/15/38**
Peach, apricot and other stone fruit, along with floral notes 2022

Louis Guntrum **Riesling** (Rheingau, GR) **12/18/46**
Crisp and refreshing, citrus, white peach and a hint of minerality 2024

Light Whites

La Gioiosa **Prosecco** (Veneto, IT) **10/--/38**
Fresh, fruity floral with hints of apple, pear, citrus and blossom

Bottega Vinaia **Pinot Grigio** (Trentino, IT) **11/16.5/42**
Crisp apple, stone fruit, a touch of minerality with vibrant acidity 2024

Suau **Sauv Blanc, Semillon** (Bordeaux, FR) **13/19.5/50**
White peaches, pineapple and citrus fruits. White flowers and herbs 2024

Yealands **Sauvignon Blanc** (Marlborough, NZ) **10.5/15.5/40**
Tropical fruits balanced by a crisp citrus acidity and subtle minerality 2024

Medium-Bodied Whites

Pine Ridge **Chenin Blanc, Viognier** (Napa Valley, CA) **10/15/38**
Crisp, bright, flavors of tangerine, pear, orange blossom, peach and honeysuckle 2024

Matanzas Creek **Albariño** (Monterey County, CA) **13/19.5/50**
Jasmine, melon, apricot, key lime, mint, a touch of minerality and acidic 2025

Full-Bodied Whites

Louis Jadot **Steel "unoaked" Chardonnay** (Burgandy, FR) **14/21/54**
Crisp flavors of lemon and grapefruit with white flowers and bright acidity 2023

Jackson Estate **Chardonnay** (Santa Maria Valley, CA) **13/19.5/50**
The palate pairs the butter and lemon with ripe peach flavors 2020

Dessert Wines

Honig Vineyards **Late Harvest Sauvignon Blanc** (Napa Valley, CA) **20**

Henriques & Henriques 5 Year **Madeira** (Madeira, PT) **10**

Taylor Fladgate 20 Year **Port** (Douro Valley, PT) **15**

Two Rivers **Port** (Grand Junction, CO) **13**

Pellegrino **Lemoncello** (Marsala, IT) **9**

KATE'S

6oz/9oz/BTL

Rosé

Lucien Albrecht	**Pinot Noir Brut Rosé**	(Alsace, FR)	**13/--/50**
Bright & juicy with red berries & citrus peel aromas, smooth finish			
Fabre en Provence	**Cinsault, Grenache, Syrah**	(Provence, FR)	**13/19.5/50**
Bright and juicy, touches of strawberry, raspberry and sea salt		2025	

Light to Medium-Bodied Reds

Jackson Estate	**Pinot Noir**	(Anderson Valley, CA)	**14/21/54**
Rich flavors of blueberries, black cherries and cola. French oak barrel aging		2023	
Cosentino "The Franc"	**Cabernet Franc**	(Lodi, CA)	**11/16.5/42**
Black cherry, blueberry, mocha and baking spice with smooth, velvety tannins		2024	
Les Cassagnes "La Nerthe"	**Grenache, Syrah, Mourvedre**	(Rhone, FR)	**15/22.5/58**
Red berries, black currant, cherries, licorice and local wild plants		2022	
Sasyr	**Sangiovese, Syrah**	(Tuscany, IT)	**14/21/54**
Flavors of cherry, blackberry, raspberry and spices. Soft with good structure		2023	
Montes Alpha	**Carmenere**	(Colchagua Valley, CL)	**14/21/54**
Plum, fig, cherry syrup with toasted French oak, vanilla & sweet spices		2022	

Full-Bodied Reds

Tenuta Di Arceno	**Chianti Classico**	(Tuscany, IT)	**15/22.5/58**
Flavors of raspberries and ripe plum finishing with cinnamon & fresh rosemary		2023	
Edmeades	**Zinfandel**	(Mendocino, CA)	**12/18/46**
Intense aromas of baking spices, dark fruit and sage. Soft tannins		2022	
Piattelli Premium Reserva	**Malbec**	(Mendoza, AR)	**11/16.5/42**
Dried berry & cherry aromas, black berry, pomegranate & cocoa, spicy finish		2024	
Juan Gil	**Cab Sauv, Monastrell**	(Jumilla, SP)	**14/21/54**
Blackberry & cherry, hints of cocoa, vanilla, cedar & bold espresso finish		2023	
Kiona Vineyards	**Malbec, Cab Sauv, Syrah**	(Colombia Valley, WA)	**12/18/46**
Ample red and blue fruits, framed by generous acidity		2021	
Les Légendes	**Merlot, Cab Sauv**	(Bordeaux, FR)	**13/19.5/50**
Blackberry with spice notes, roasted coffee and toasted bread		2025	
Raymond	**Merlot**	(Amador, CA)	**12/18/46**
Cherry, raspberry and plum with hints of earth, spice & toasty vanilla		2024	
Bootleg	**Cabernet Sauvignon**	(Paso Robles, CA)	**15/22.5/58**
Ripe blackberry & black cherry, mocha, baking spice and vanilla-scented oak		2024	

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, Five Farms Irish Cream

KATE'S

Cellar List

Bottle Only

Whites

Whitehall Lane — **Sauvignon Blanc** — (Napa Valley, CA) — **$60**
Gravenstein apples, pears, yellow nectarines, brioche and a touch of marzipan — 2022

Les Glories — **Sancerre** — (Loire Valley, FR) — **$60**
Citrus fruit and a classic flintiness with incredible freshness and minerality — 2024

Domaine Ferret — **Pouilly-Fuisse** — (Burgundy, FR) — **$115**
100% Chardonnay. Citrus and fresh herbs match perfectly in a mineral and pure finish — 2023

Quilt — **Fumé Blanc** — (Napa Valley, CA) — **$55**
Sauv Blanc, Semillon blend aged in oak barrels. Mango, lychee, brioche with bright acidity — 2021

Penner-Ash — **Viognier** — (Willamette Valley, OR) — **$55**
Dense mineral palate finishes clean & crisp with lime zest and Granny Smith apple — 2024

Reds

Niner Fog Catcher — **Cab Sauv, Malbec, Carménère** — (Paso Robles, CA) — **$225**
Black currant, graphite, black pepper, savory earth and sweet vanilla. Fine, alive tannins — 2021

Arrowood — **Cabernet Sauvignon** — (Knights Valley, CA) — **$80**
Black cherry, leather and slate. Cocoa & spice with broad tannins and a rich finish — 2022

Mt. Brave — **Cabernet Franc** — (Mt. Veeder, Napa, CA) — **$200**
Morello cherries, redcurrant jelly, black raspberries, dried mint, rose oil and pencil shavings — 2021

Borgongo — **Barolo Classico DOCG** — (Piedmont, IT) — **$155**
Violet, rose, fresh fruits and spicy hints on the nose. A dry, velvety, full-bodied wine — 2019

Gran Moraine Yamhill-Carlton — **Pinot Noir** — (Willamette Valley, OR) — **$90**
Aromas of dark cherries, antique rose and earth. Notes of red fruit and mineral — 2021

Silver Oak — **Cabernet Sauvignon** — (Alexander Valley, CA) — **$205**
Vibrant layers of fresh raspberry, cherry and cola with polished tannins and a long finish — 2020

Château Lassègue Grand Cru St. Émilion — **Bordeaux Blend** — (Bordeaux, FR) — **$125**
Ripe red fruit with subtle notes of rose petal, licorice and silky tannins — 2019

Knights Bridge — **Red Blend** — (Knights Valley, CA) — **$90**
Expressive dark fruit, mocha, coffee, spice and graphite with a smooth, velvety finish — 2019

Sparkling

Jean Josselin — **Cuvée** — (Champagne, FR) — **$100**
Grower Champagne. Lively and fresh on the palate, with a hint of white peach flavor

Jean Josselin — **Les Blancs** — (Champagne, FR) — **$135**
Grower Champagne. 100% Chardonnay. Pear, lemon confit, butter, brioche & chalky — 2020

Armand de Brignac Ace of Spades — **Brut Gold Champagne** — (Champagne, FR) — **$350**
Cherries, exotic fruits, a touch of lemon, vanilla, and honey. Hints of toastiness