

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 raisins, 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, raisins, 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 Peach, apricot and other stone fruit, along with floral notes	Moscato	(Piedmont, IT) 2022	10/15/38
Louis Guntrum Crisp and refreshing, citrus, white peach and a hint of minerality	Riesling	(Rheingau, GR) 2024	12/18/46

Light Whites

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

Medium-Bodied Whites

Pine Ridge Crisp, bright, flavors of tangerine, pear, orange blossom, peach and honeysuckle	Chenin Blanc, Viognier	(Napa Valley, CA) 2024	10/15/38
Buckel Family Wine Apple blossom, melon and lemon zest with crisp acidity	Viognier, Sauv Blanc, Chard	(Gunnison, CO) 2023	12/18/46

Full-Bodied Whites

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

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

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6oz/9oz/BTL

Rosé

Lucien Albrecht Bright & juicy with red berries & citrus peel aromas, smooth finish	Pinot Noir Brut Rosé	(Alsace, FR)	13/--/50
Henri Gaillard Strawberry and raspberry with a touch of exotic fruits	Grenache, Syrah	(Provence, FR) 2024	13/19.5/50

Light to Medium-Bodied Reds

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

Full-Bodied Reds

Cantina Clavesana Dark cherry, plum and tobacco with dry tannins	Nebbiolo	(Piedmont, IT) 2023	14/21/54
Juan Gil Blackberry & cherry, hints of cocoa, vanilla, cedar & bold espresso finish	Cab Sauv, Monastrell	(Jumilla, SP) 2023	14/21/54
Edmeades Intense aromas of baking spices, dark fruit and sage. Soft tannins	Zinfandel	(Mendocino, CA) 2022	12/18/46
Piattelli Premium Reserva Dried berry & cherry aromas, black berry, pomegranate & cocoa, spicy finish	Malbec	(Mendoza, AR) 2024	11/16.5/42
Kiona Vineyards Ample red and blue fruits, framed by generous acidity	Malbec, Cab Sauv, Syrah	(Colombia Valley, WA) 2021	12/18/46
Chateau St. Julian Figs, plum and a touch of coffee with flavors of blackberry and spice	Merlot, Cab Sauv	(Bordeaux, FR) 2020	13/19.5/50
Robert Hall Raspberry and rich dark fruit with chocolatey, oaky undertones	Merlot	(Paso Robles, CA) 2022	12/18/46
Canvasback by Duckhorn Dark cherry, plum lead to shapely tannins. Spice, earth and tea leaf. Long finish	Cabernet Sauvignon	(Red Mountain, WA) 2022	14/21/54

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

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Cellar List

Bottle Only

Whites

Whitehall Lane Gravenstein apples, pears, yellow nectarines, brioche and a touch of marzipan	Sauvignon Blanc	(Napa Valley, CA) 2022	\$60
Les Glories Citrus fruit and a classic flintiness with incredible freshness and minerality	Sancerre	(Loire Valley, FR) 2024	\$60
Domaine Ferret 100% Chardonnay. Citrus and fresh herbs match perfectly in a mineral and pure finish	Pouilly-Fuisse	(Burgundy, FR) 2023	\$115
Quilt Sauv Blanc, Semillon blend aged in oak barrels. Mango, lychee, brioche with bright acidity	Fumé Blanc	(Napa Valley, CA) 2021	\$55

Reds

Niner Fog Catcher Black currant, graphite, black pepper, savory earth and sweet vanilla. Fine, alive tannins	Cab Sauv, Malbec, Carménère	(Paso Robles, CA) 2021	\$225
Mt. Brave Morello cherries, redcurrant jelly, black raspberries, dried mint, rose oil and pencil shavings	Cabernet Franc	(Mt. Veeder, Napa, CA) 2021	\$200
Borgongo Violet, rose, fresh fruits and spicy hints on the nose. A dry, velvety, full-bodied wine	Barolo Classico DOCG	(Piedmont, IT) 2019	\$155
Gran Moraine Yamhill-Carlton Aromas of dark cherries, antique rose and earth. Notes of red fruit and mineral	Pinot Noir	(Willamette Valley, OR) 2021	\$90
Silver Oak Vibrant layers of fresh raspberry, cherry and cola with polished tannins and a long finish	Cabernet Sauvignon	(Alexander Valley, CA) 2020	\$205
Château Lassègue Grand Cru St. Émilion Ripe red fruit with subtle notes of rose petal, licorice and silky tannins	Bordeaux Blend	(Bordeaux, FR) 2019	\$125
Knights Bridge Expressive dark fruit, mocha, coffee, spice and graphite with a smooth, velvety finish	Red Blend	(Knights Valley, CA) 2019	\$90

Sparkling

Taittinger Aromas of fruit, white flowers, and brioche. Flavors of fresh fruit and honey	Brut La Francaise Champagne	(Champagne, FR)	\$90
Jean Josselin Grower Champagne. Lively and fresh on the palate, with a hint of white peach flavor	Cuvée	(Champagne, FR)	\$100
Armand de Brignac Ace of Spades Cherries, exotic fruits, a touch of lemon, vanilla, and honey. Hints of toastiness	Brut Gold Champagne	(Champagne, FR)	\$350