

Stone Creek  
is now offering  
a selection of

# WINES AVAILABLE BY THE PINT

Enjoy your favorite  
and invite  
your guest to  
enjoy theirs as well.

<b>Robert Mondavi P.S. Pinot Grigio</b>	California	2003	\$15
<i>Vibrant fruit, mineral, spice and floral notes in the aromas and dry, silky flavors. Excellent match with our Fettuccine Carbonara</i>			
<b>LaCrema Chardonnay</b>	Sonoma Coast	2003	\$16
<i>Fruitful start, nice spicy mid palate finish is accented of hazelnut and caramel. Excellent choice with our Florentine Chicken or Garlic Herb Chicken.</i>			
<b>LaCrema Pinot Noir</b>	Sonoma Coast	2003	\$18
<i>Bright cherry/raspberry, lively acidity leaves the palate with accents of plum and subtle mineral nuances. Nice marriage with our Apple Smoked Prime Rib.</i>			
<b>Robert Mondavi P.S. Merlot</b>	Central Coast	2002	\$15
<i>Fruit forward, smooth and silky finish. A nice complement to our Creek Cannelloni.</i>			
<b>Lockwood Cabernet Sauvignon</b>	Monterey County	1999	\$17
<i>Elegant, deep fruit flavors, nice firm finish. Table Suggestion-</i>			
<b>Koonunga Hill Shiraz Cab.</b>	Australia	2002	\$14
<i>Ripe, firm tannins and subtle oak frame dark fruit flavors. A great partner with any of our steaks.</i>			

WHITE WINES	LISTED PROGRESSIVELY FROM LIGHT TO FULL BODY	Glass	Bottle	
<b>Sutter Home White Zinfandel</b>	California	2002	\$4.5	\$18
<i>Soft aromas and flavors of fresh strawberries, with floral notes and a bright crispness. Table Suggestion- Salads, Chicken, Pastas</i>				
<b>Covey Run Riesling</b>	Washington		\$5	\$20
<i>A house favorite, very fruitful, light, crisp, an excellent start and smooth finish. Enjoy as an aperitif; or accompanied with our Garlic Herb Chicken.</i>				
<b>Schmitt Sohne Riesling</b>	Germany	2002	\$5	\$20
<i>This medium bodied Riesling boasts peach and russet apple aromas, a firm and fruity palate. An excellent partner with our Apricot Pork Chops.</i>				
<b>Cavit Pinot Grigio</b>	Italy	2003	\$5	\$20
<i>Elegant, crisp and light, with delicate nuances of fruit. Enjoy it on its own or with an array of cuisines.</i>				
<b>Montevina Sauvignon Blanc</b>	California	2003	\$4.5	\$18
<i>Medium bodied, crisp aromas, fresh fruit flavors, long dry spicy finish. Excellent accompaniment to lighter fish, chicken, and pasta dishes.</i>				
<b>Guenoc Chardonnay</b>	Guenoc Valley	2002	\$5	\$20
<i>Apple, lemon, apricot and lime aromas and flavors, offering silky tones and a sustained, smooth finish. A great accompaniment to our Tilapia Almandine</i>				
<b>Kendall Jackson Chardonnay</b>	Sonoma Valley	2002	\$7.5	\$29
<i>Taste Sonoma's apple flavors, and the citrus of pineapple; great start and excellent ending. Sip it as an aperitif, enjoy it with our Grilled Salmon.</i>				



ASK YOUR SERVER  
ABOUT OUR MONTHLY  
WINE FEATURES

**RED WINES** LISTED PROGRESSIVELY FROM LIGHT TO FULL BODY **Glass** **Bottle**

**Terra D'oro Sangiovese** Italy 2000 \$6.5 \$26  
Full bodied classic Italian varietal, intensely flavored red wine boasting highly aromatic spiced plum and berry fruit complexed by toasty oak scents, with a warm lengthy finish.  
*Compliments traditional specialties such as chicken, and pasta.*

**DaVinci Chianti** Italy 2003 \$5 \$20  
Well balanced and ripe with flavors of cherries and red fruit, soft tannins that linger throughout the finish.  
*Delicious compliment with Grandma Rosie's Spaghetti.*

**Napa Ridge Pinot Noir** Central Coast 2001 \$5 \$20  
Aromas and flavors start with lack cherry, raspberries, and plum. Complexity is added as hints of cedar and smoke are noted, lengthy finish with ample, silky tannins.  
*Pairs well with salmon, pork, or chicken.*

**Blackstone Merlot** California 2002 \$7 \$28  
A house favorite, rich fruit surrounded by elegant creaminess supple oak flavors and firm tannins.  
*Enjoy with pizza, pasta, or match it up with your favorite steak.*

**Sterling Merlot** Monterey County 2002 \$5 \$20  
Medium bodied displaying fresh varietal fruit and sweet vanilla oak flavors  
*Nice accompaniment to any of our pasta dishes.*

**Hogue Cabernet Sauvignon** Columbia Valley 2002 \$6 \$24  
Crisp and generous, with solid blackberry and cherry flavors, lingering on the finish.  
*Table Suggestion-*

**Firestone Cab-Sauvignon** Monterey County 2001 \$5 \$20  
Plum and vanilla accompanied by concentrated flavors of black fruits with a hint of dark chocolate. Firm, inviting tannins grace a long, robust finish.  
*An excellent match for flavorful red meats, as well as dark chocolate.*

**Koonunga Hill Shiraz Cab** Australia 2002 \$6 \$24  
Ripe, firm tannins and subtle oak frame dark fruit flavors. A lingering, sweet-fruit fills the mouth on a long, satisfying finish.  
*Ideally suited to beef and spicy dishes.*

**Smoking Loon Syrah** California 2001  
Rich and supple on the palate with dark chocolate, mocha and spicy white and black pepper.  
*Very versatile, great with steak or seafood.*

**Renwood Zinfandel** California 2002 \$6 \$24  
Aromas of berry, cloves and cinnamon; starts with red fruit characters, finishing with a lingering vanilla and tasty oak ending.  
*Excellent companion to our Mango Chicken and Spicy Adobo Fettuccine.*

## DRAFT BEER

Free State Ad Astra	3.50
Fat Tire Amber	3.50
Pete's Wicked Ale	3.50
Boulevard Unfiltered Wheat	3.50
Guinness	4.00
Bud Light	2.75



## BOTTLED BEER

Domestics 2.75		Imports 3.5	
Budweiser	Miller light	Amstel Light	Harp's
Bud Light	Michelob	Becks	Heineken
Coors Light	Michelob Light	Blvd. Pale	Sam Adams
MGD	Michelob Ultra	Corona	Sam Adams Lite
Miller Light	O'douls Amber	Dos XX Amber	Smirnoff Ice
		Fosters	
<b>Domestic 3.25</b>			
Anheuser World Select			

## HOT DRINKS - CHASE THE WINTER CHILL

<b>Hot Buttered Rum</b> 3.5 A house specialty that we keep percolating as long as the weather stays cold.	<b>Monetary</b> 5 A touch of Frangelico is added to the classic irish cream & coffee combination topped with whipped cream.
<b>Spiced Cider</b> 3.5 Hot apple cider & Captain Morgan spiced rum can warm up anyone's belly.	<b>Snowstorm</b> 4 Crème de menthe, peppermint schnapps with hot chocolate & whipped cream.
<b>Italian Coffee</b> 4 Amaretto & coffee topped with whipped cream.	<b>Hot Toddy</b> 4 This Scotch drink flavored with a hint of clove, lemon, orange & a little honey, can chase the chill out.
<b>Mexican Coffee</b> 5 Tequila & crème de cacao with coffee.	<b>Hot Butterscotch</b> 4 Butterscotch Scotch Schnapps, vanilla vodka & hot chocolate with a bit of whipped cream for garnish.
<b>Spanish Coffee</b> 5 Coffee liqueur with cherry brandy & coffee topped with whipped cream.	<b>Nuts &amp; Berries</b> 4 Raspberry liqueur, Frangelico & hot chocolate - a favorite drink of our patrons for quite some time.
<b>Irish Coffee</b> 5 Bushmills, brown sugar & coffee topped with whipped cream drizzled with mint liqueur.	

## TOP SHELF

**Gin:** Beefeater, Bombay Sapphire, Bombay, Tangueray, Tangueray 10

**Rum:** Bacardi, Bacardi, Captain Morgan, Limon, Malibu, Myer's Dark

**Tequila:** Herradura, Jose Cuervo, Patron, Sauza, Reposado

**Whiskey:** Bushmills, Crown Royal, Johnnie Walker Red, Jim Beam, Jack Daniel's, Knob Creek, Macallan, Maker's Mark

**Scotch:** Chivas Regal, Glenfiddich, Glenlivet, Glenmorangie, J&B, McCallen

**Cordials:** Baileys, Chambord, Drambuie, Frangelico, Godiva, Grand Marnier, Kahlúa, Sambuca

**Vodka:** Absolut, Absolut Citron, Belvedere, Kettle One, Grey Goose, Stolichnaya, Stoli Vanilla, Smirnoff, Skyy, Skyy Citrus, Vox

MORE OF OUR  
**STONE CREEK**  
**SIGNATURE DRINKS**  
ON BACK