



	<u>Glass</u>	<u>Half Bottle</u>	<u>Bottle</u>
Sparkling Wine & Champagne			
Sorelle Casa Rosé Prosecco, <i>Veneto</i>	8.00		31
Borgo Magredo Prosecco, <i>Veneto</i>	11.00	187ml split	
Domaine Chandon Brut, <i>California</i>	10.00	187ml split	
Roederer Estate Brut, <i>Anderson Valley</i>			42
Roederer Estate Brut Rose, <i>Anderson Valley</i>			45
Veuve-Clicquot, "Yellow Label", <i>Reims</i>		37	67
Light, Aromatic Whites & Blush			
Rosé of Malbec, <i>Crios, Mendoza</i>	6.75		27
White Zinfandel, <i>Montevina, California</i>	5.75		21
Albarino, <i>Burgans, Spain</i>	8.25		34
Gewurztraminer, <i>Trimbach, Alsace</i>			37
Pinot Grigio, <i>Adessa, Veneto</i>	7.00		28
Pinot Grigio, <i>Santa Margherita, Valdadige</i>	12.00		39
Pinot Gris, <i>Reserve, Trimbach, Alsace</i>	9.00		36
Riesling, <i>Chateau Ste. Michelle, Columbia Valley</i>	6.75		27
Riesling, <i>Gauthier, Santa Lucia Highlands</i>	8.00		32
White Meritage, <i>Conundrum, California</i>	10.00		39
Sauvignon /Fume Blanc			
Brancott, "Classic", <i>Marlborough</i>	7.25		30
Sterling, <i>Napa Valley</i>	8.00		32
Frog's Leap, <i>Napa Valley</i>	11.00		40
Crossings, <i>Marlborough</i>		15	
Duckhorn, <i>Napa Valley</i>			45
Ferrari-Carano, <i>Sonoma County</i>			35
Chardonnay			
Eve, <i>Columbia Valley</i>	6.75		27
Chateau Ste. Michelle, <i>Columbia Valley</i>	7.50		30
Sonoma-Junction, <i>Sonoma County</i>	8.00		31
Kendall-Jackson, "Vintner's Reserve", <i>California</i>	8.75		33
La Crema, <i>Monterey</i>	10.00		39
Cambria, "Katherine's Vineyard", <i>Santa Maria Valley</i>			42
Coppola, "Gold Label", <i>California</i>		17	33
Far Niente, <i>Napa Valley</i>			50
Heitz, <i>Napa Valley</i>			45
Jordan, <i>Russian River Valley</i>			47
Simi, <i>Sonoma County</i>			33
Sonoma-Cutrer, "Russian River Ranches", <i>Sonoma Coast</i>		21	40
Trefethen, <i>Napa Valley</i>			35
Pinot Noir			
Hob Nob, <i>Languedoc</i>	6.75		27
Parducci, <i>California (Organic)</i>	8.00		31
Erath, <i>Willamette Valley</i>	10.00		38
Bouchaine, <i>Carneros</i>			47
La Crema, <i>Sonoma Coast</i>		21	42
Merry Edwards, <i>Sonoma Coast</i>			50
Sanford, <i>Santa Rita Hills</i>			55
Steele, <i>Carneros</i>		25	44
Tempranillo			
Ramon Bilbao, "Crianza", <i>Rioja</i>	8.00		32
Syrah / Shiraz / Petite Sirah & Blends			
E Minor, <i>Barossa Valley</i>	7.25		30
The Crusher Petite Sirah, <i>Clarksburg</i>	8.25		33
Qupe, "Central Coast", <i>Santa Barbara County</i>	9.00		36
Boom Boom, <i>Columbia Valley</i>			39
The Pepper Pot, <i>South Africa</i>			25
Stag's Leap Winery Petite Sirah, <i>Napa Valley</i>			50
Torbreck, "Woodcutters", <i>Barossa Valley</i>			35
Malbec			
Tilia by Catena, <i>Mendoza</i>	6.75		27
Cassone, "La Florencia", <i>Mendoza</i>	8.00		32
Sangiovese			
Vicchiomaggio, "San Jacopo", <i>Chianti Classico, Tuscany</i>	7.50		31
Vignamaggio, "Gherardino", <i>Chianti Classico, Tuscany</i>		21	
Villa Antinori, <i>Super Tuscan, Tuscany</i>	12.00		45
Merlot			
Greystone Cellars, <i>California</i>	7.00		27
14 Hands, <i>Washington State</i>	7.50		31
Tangle Oaks, <i>Napa Valley</i>	8.25		33
Folie à Deux, <i>Napa Valley</i>			36
Rutherford Hill, <i>Napa Valley</i>		24	47
Shafer, <i>Napa Valley</i>			55
Velvet Devil, <i>Columbia Valley</i>			28
Meritage & Cabernet Blends			
Cain Cuvee, <i>Napa Valley</i>	11.00		41
Coppola, "Cinema", <i>Sonoma County</i>			42
Ramey, <i>Claret, Napa Valley</i>		26	45
Stag's Leap Wine Cellars, "Hands of Time", <i>Napa Valley</i>			50
Treana, <i>Paso Robles</i>			65
Cabernet Sauvignon			
Columbia Crest, <i>Grand Estates, Columbia Valley</i>	6.75		28
Liberty School, <i>Paso Robles</i>	7.50		31
Coppola, "Ivory Label", <i>California</i>	8.75		36
Chateau St. Jean, <i>California</i>	9.50		37
Robert Mondavi, <i>Napa Valley</i>	12.00		42
Beaulieu Vineyards, <i>Napa Valley</i>		18	33
B.R. Cohn, "Silver Label", <i>Sonoma</i>			37
Caymus, <i>Napa Valley</i>			85
Coppola, "Director's Cut", <i>Alexander Valley</i>			45
Duckhorn, "Decoy", <i>Napa Valley</i>			47
Frog's Leap, <i>Napa Valley</i>			49
Groth, <i>Napa Valley</i>			57
Hall, <i>Napa Valley</i>			45
Hess, "Allomi Vineyard", <i>Napa Valley</i>		24	43
Jordan, <i>Alexander Valley</i>			60
L'Ecole N°41, <i>Columbia Valley</i>		27	50
Silver Oak, <i>Alexander Valley</i>			75
Simi, <i>Sonoma County</i>			42
Trefethen, "Double T", <i>Napa Valley</i>			40
Zinfandel			
Sin Zin, <i>Alexander Valley</i>	8.50		34
Steele, "Pacini", <i>Mendocino</i>		18	35



Champagne Cocktails

Crushed Black Velvet 11

Mixed with Massenez Crème de Mure Wild Blackberry.

Back Bay Peach Bellini 11

Mixed with Massenez Crème de Peche.

Kir Royale 11

Mixed with Massenez Crème de Cassis.

Raspberry Truffle 11

Mixed with Massenez Crème de Framboise and White Crème de Cacao.

Forbidden Fruit 11

Mixed with Pama Pomegranate Liqueur.

Yumberry Crimson 11

Mixed with Thatcher's Organic Yumberry Liqueur.

Frozen Drinks

Blackberry Margarita 12.00

Patron Silver Tequila, Massenez Crème de Mure Wild Blackberry, fresh lemon lime juice with a Prosecco Rosé float.

Almond Joy 8.00

DiSaronno Amaretto, Malibu Rum, Absolut Vanilia Vodka blended with vanilla smoothie and chocolate syrup.

Mudslide 8.00

Ketel One Vodka, Kahlua, Bailey's Irish Cream and vanilla smoothie blended to smoothness.

Chocolate Peanut Butter Cup Frappe 9.00

Castries Peanut Crème Rum, Van Gogh Chocolate Vodka, Godiva Chocolate Liqueur and vanilla smoothie.

Tropical Fruit Salad 9.00

Blended with Parrot Bay Mango Rum and SKYY Pineapple Vodka, Crème de Banana, strawberries and fresh lemon lime mix.

Flavored Martinis & Cocktails

Back Bay Sangria 9.75

A refreshing combination of Shiraz, Bacardi Limon Rum, Stoli Razberi Vodka, Massenez Crème de Peche, Sprite and fresh fruit.

Pink Sangria 9.75

A refreshing combination of White Zinfandel, Bacardi Limon Rum, Stoli Razberi Vodka, DeKuyper Watermelon Schnapps, Massenez Crème de Peche, Sprite and fresh fruit.

Sparkling Berry Sangria 9.75

Cold River Blueberry Vodka, Bacardi Limon Rum, Massenez Crème de Mure Wild Blackberry, Thatcher's Organic Yumberry and Prosecco Rosé.

Coffee Cooler 9.50

Patron XO Café, Kahlua, Bailey's Irish Cream and iced coffee.

Pomegranate Martini 9.50

Reyka Vodka from Iceland and Pama Pomegranate Liqueur.

Peach Mango Cosmo 9.50

Absolut Vanilia Vodka, Captain Morgan Parrot Bay Mango Rum, Massenez Crème de Peche and cranberry juice.

Sapphire Raspberry Collins 9.00

Bombay Sapphire Gin, Massenez Crème de Framboise and fresh lemon lime mix topped with soda water.

Blood Orange Martini 9.75

Ketel One Oranje Vodka, Thatcher's Organic Blood Orange Liqueur and our fresh squeezed orange juice.

Desert Rose Pomegranate Margarita 8.50

Milagro Silver Tequila, Pama Pomegranate Liqueur mixed with fresh lemon lime juice and grenadine.

Caribbean Rum Runner Punch 8.75

Captain Morgan Spiced Rum, Myers's Dark Rum, Parrot Bay Mango Rum and DeKuyper Crème de Banana mixed with pineapple juice.

Pear Cosmopolitan 10.25

Grey Goose Le Poire Vodka mixed with Patron Citronge and cranberry juice.

Yumberry Punch 9.50

Absolut Acai Vodka, Bacardi Limon Rum, Thatcher's Organic Yumberry Liqueur mixed with our fresh squeezed lemonade and topped with Sprite.

Double Espresso Martini 9.50

Van Gogh Double Espresso Vodka, Bailey's Caramel and a shot of espresso shaken to perfection.

Cantarito 12.00

Patron Silver Tequila, Patron Citronge and our fresh squeezed grapefruit juice topped with soda water.

Caipirinha Americana 8.50

Leblon Cachaca with muddled lime and sugar, topped with Sprite.

Dark 'n' Stormy 8.00

Gosling's Black Seal Rum and Ginger Beer.

Blueberry Lemonade 9.00

Our fresh homemade lemonade mixed with Cold River Blueberry Vodka from Maine and Massenez Crème de Mure.

Spiked Arnold Palmer 9.00

Firefly Sweet Tea Vodka, iced tea and our fresh homemade lemonade.

Watermelon Margarita 12.00

Don Julio Silver Tequila, DeKuyper Watermelon Pucker Schnapps and fresh lemon lime mix.

**At Charley's we offer guests high quality drinks for a great value.
We are proud to offer the following spirits as our standard pours.**



BOMBAY DRY GIN



Jose Cuervo

