



Featured Wines by the Glass, Half & Full Bottle

Charley's wine list is designed in a "Progressive" format which lists wine in descending order by category from lighter bodied and flavor intensity to fuller bodied and richer flavor intensity to assist you with your selection. We are committed to providing you "Our Valued Guest" with the best quality, value and wine selections to enhance your dining experience.

	<u>Glass</u>	<u>Half Bottle</u>	<u>Bottle</u>
Sparkling			
Domaine Chandon Brut, <i>California</i>	10.00	187ml split	
Domaine Chandon Brut Rose, <i>California</i>	12.00	187ml split	
Roederer Estate Brut, <i>Anderson Valley</i>			42
Roederer Estate Brut Rose, <i>Anderson Valley</i>			45
Light, Aromatic Whites & Blush			
Beringer White Zinfandel, <i>California</i>	5.75		21
Ken Forrester Chenin Blanc, <i>South Africa</i>	6.00		24
Santa Margherita Pinot Grigio, <i>Alto Adige</i>	12.00		39
Adessa Pinot Grigio, <i>Veneto</i>	7.00		28
Trimbach Pinot Gris, <i>Reserve, Alsace</i>	8.75		36
La Cana Albarino, <i>Spain</i>			29
Chateau Ste. Michelle Riesling, <i>Columbia Valley</i>	6.75		28
Trimbach Gewurztraminer, <i>Alsace</i>			37
Sauvignon Blanc			
Geyser Peak, <i>California</i>	6.50		26
Crossings, <i>New Zealand</i>		15	
Brancott Vineyards, "Classic", <i>New Zealand</i>	7.25		30
Frog's Leap, <i>Napa Valley</i>			38
Ferrari-Carano, <i>Sonoma County</i>			35
Duckhorn, <i>Napa Valley</i>	11.00		41
Chardonnay			
Eve, <i>Columbia Valley</i>	6.25		24
Kendall-Jackson, "Vintner's Reserve", <i>California</i>	8.75		33
Sonoma Junction, <i>Sonoma County</i>	7.00		28
Chateau Ste. Michelle, <i>Columbia Valley</i>	7.50		30
Simi, <i>Sonoma County</i>			32
Sonoma Cutrer, "Russian River Ranches", <i>Russian River Valley</i>		20	38
La Crema, <i>Sonoma Coast</i>	11.00		41
Jordan, <i>Russian River Valley</i>			45
Cambria, "Katherine's Vineyard", <i>Santa Maria Valley</i>		21	40
Heitz, <i>Napa Valley</i>			45
Far Niente, <i>Napa Valley</i>			50
Pinot Noir			
Hob Nob, <i>Languedoc</i>	6.75		27
Parducci, <i>California (Organic)</i>	8.00		31
La Crema, <i>Sonoma Coast</i>		21	41
Erath, <i>Oregon</i>	10.00		36
Steele, <i>Carneros</i>		25	44
Patz & Hall, <i>Sonoma Coast</i>			55
Merry Edwards, <i>Sonoma Coast</i>			50
Syrah / Shiraz / Petite Sirah / Grenache			
Fuego de Garnacha, <i>Spain</i>	6.00		24
Barossa Valley Estates, "E Minor", <i>Australia</i>	7.25		30
Guenoc Petite Sirah, <i>California</i>			21
Torbreck, "Woodcutters", <i>Australia</i>			33
Qupe, "Central Coast", <i>Santa Barbara</i>		21	39
Boom Boom, <i>Columbia Valley</i>	10.00		35
Malbec			
Tilia by Catena, <i>Argentina</i>	6.50		26
Layer Cake, <i>Argentina</i>	8.75		36
Sangiovese			
Rocca Delle Macie, <i>Chianti Classico, Tuscany</i>		15	
Vicchiomaggio, "San Jacopo", <i>Chianti Classico, Tuscany</i>	7.50		31
Super Tuscan, <i>Villa Antinori, Tuscany</i>			45
Merlot			
Glass Mountain, <i>California</i>	5.75		24
Blackstone, <i>California</i>	7.25		30
Tangley Oaks, <i>Napa Valley</i>	8.00		32
Markham, <i>Napa Valley</i>			39
Shafer, <i>Napa Valley</i>			55
Cabernet Sauvignon & Meritage/Blends			
Columbia Crest, <i>Grand Estates, Columbia Valley</i>	6.75		28
Kendall-Jackson, "Vintner's Reserve", <i>California</i>		19	
Liberty School, <i>Paso Robles</i>	7.50		31
Cain Cuvee, <i>Napa Valley</i>	11.00		41
Coppola, "Ivory Label", <i>California</i>	8.75		36
Murphy-Goode, <i>Alexander Valley</i>	9.50		37
Chappellet, "Mountain Cuvee", <i>Napa Valley</i>			40
Ramey, <i>Claret, Napa Valley</i>		26	45
B.R. Cohn, "Silver Label", <i>Sonoma</i>			37
Beaulieu Vineyards, <i>Napa Valley</i>			33
Simi, <i>Alexander Valley</i>			42
Trefethen, "Double T", <i>Napa Valley</i>			40
Jordan, <i>Alexander Valley</i>			60
Hess, "Allomi Vineyard", <i>Napa Valley</i>			43
Hall, <i>Napa Valley</i>			42
Frog's Leap, <i>Napa Valley</i>			49
Silver Oak, <i>Alexander Valley</i>			67
Franciscan, <i>Napa Valley</i>	12.00		42
Cliff Lede, "Stag's Leap District", <i>Napa Valley</i>			55
Faust, <i>Napa Valley</i>			57
Groth, <i>Napa Valley</i>			65
Zinfandel			
Steele, "Pacini", <i>Mendocino</i>		18	35
Ridge, "Three Valleys", <i>Sonoma County</i>			39



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.

Frozen Drinks

PB & J Mudslide 9.00

Castries Peanut Crème Rum, SKYY Grape Vodka, Chambord and vanilla smoothie.

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.

Fruit Salad 8.00

Blended with Parrot Bay Mango and Pineapple Rums, Crème de Banana, Bacardi Apple Rum, strawberries and fresh orange juice.

Flavored Martinis & Cocktails

Back Bay Sangria 9.75

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

Pink Sangria 9.75

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

Grape-Pama Sangria 9.75

A thirst quenching combination of SKYY Grape Vodka, Pama Pomegranate Liqueur, Ste. Michelle Riesling, cranberry juice, lemon lime mix and Sprite.

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.

Black Raspberry Lemon Drop 11.00

Belvedere Black Raspberry Vodka and Pallini Limoncello chilled and served straight up in a sugar rimmed glass.

Blackberry Mojito 9.00

10 Cane Rum and Massenez Crème de Mure-Wild Blackberry with fresh mint leaves and lime.

Cucumber Martini 9.50

Hendrick's cucumber and rose petal infused gin garnished with a fresh slice of cucumber.

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.

Cran-Apple Cosmo 9.50

Ketel One Citroen Vodka mixed with DeKuyper Apple Pucker Schnapps and cranberry juice.

Double Espresso Martini 9.00

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

Patron Silver Margarita 12.00

Patron Silver Tequila mixed with Patron Citronge and fresh lemon lime juice.

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 Stoli Blueberi Vodka and Massenez Crème de Mure.

Teaka Arnold Palmer 9.00

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

**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

