

The bottles from which we pour our “Wines by the Glass” are preserved on a nitrogen gas system. Every glass is like pouring from a freshly opened bottle.

Casey’s House Wines, By The Glass, 9oz.

Chardonnay - Vendange	\$9.50
White Zinfandel - Vendange	\$9.50
Rose’- Barton & Guestier	\$9.50
Pinot Grigio - Cavit	\$9.50
Merlot - Vendange	\$9.50
Cabernet Sauvignon - Vendange	\$9.50

Wines By The Glass

White Wines

	6 oz.	9 oz.
Riesling, Chateau Ste. Michelle, Washington	\$9.00	\$12.00
<i>The wine delivers sweet lime and peach character with subtle mineral notes.</i>		
Riesling, Relax, Germany	\$9.00	\$12.00
<i>Fruit forward with aromas of apples, peaches and a hint of citrus.</i>		
Moscato, Beringer, California	\$9.00	\$12.00
<i>Fresh and spicy with flavors of peach and apricots.</i>		
Pinot Gris “J”, Sonoma County, California	\$10.00	\$13.00
<i>Fresh, very fruity and complex; reveals notes of golden apple, pear and lemon.</i>		
Pinot Grigio, Santa Margherita, Alto Adige, Italy	\$13.00	\$16.00
<i>Clean, intense aroma and dry flavor with pleasant golden apple aftertaste.</i>		
Pinot Grigio, Cavit, Italy	\$9.00	\$12.00
<i>Balanced character and fruity flavors, light, citrusy, clean and refreshing.</i>		
Sauvignon Blanc, Matua, Marlborough, New Zealand	\$11.00	\$14.00
<i>Vibrant style, exhibiting intense ripe citrus and passion fruit character.</i>		
Sauvignon Blanc, Kendall-Jackson “Vintner’s Reserve”, California	\$11.00	\$14.00
<i>Refreshing, crisp melon and lemon-pear.</i>		
Chardonnay, Kendall-Jackson “Vintner’s Reserve”, California	\$11.00	\$14.00
<i>Juicy pear, apple, melon and fig. Lightly oaked.</i>		
Chardonnay, Sonoma Cutrer, Russian River Valley, California	\$12.00	\$15.00
<i>Aromas of honey, pear, nectar and citrus blossom with flavors of pear, apple and clove.</i>		

Blush Wines

White Zinfandel, Beringer, California	\$10.00	\$13.00
<i>Fresh red berry, citrus and melon aromas.</i>		
Rosé, The Palm, Whispering Angel, Coteaux d’Aix-en-Provence, France	\$10.00	\$13.00
<i>A great aromatic freshness on the nose followed by more subtle, fruity notes on the palate.</i>		
Rosé, Summer Water, Central Coast, California	\$10.00	\$13.00
<i>85 Grenache and 15 Syrah delivers a fantastic nose of melon, bubblegum and soft rose petals. It’s clean and chalky on the palate, with a light cantaloupe flavor and a surprisingly long finish.</i>		

Red Wines

Pinot Noir, Hob Nob, France	\$10.00	\$13.00
<i>Fruit forward, brambling strawberry and raspberry finishing with a kiss of oak.</i>		
Pinot Noir, Meiomi	\$10.00	\$13.00
<i>Deep garnet color. Dynamic aromas of ripe strawberry, bright cherry and faint notes of spicy oak and vanilla.</i>		
Chianti Classico, Ruffino “Aziano”, Italy	\$11.00	\$14.00
<i>Filled with intense ripe fruit and dominated by notes of plums and cherries.</i>		
Merlot, J. Lohr, “Los Osos”, Paso Robles, California	\$9.00	\$12.00
<i>A moderately aromatic wine abundant spicy berries.</i>		
Merlot, Columbia Crest, Washington	\$11.00	\$14.00
<i>A moderately aromatic wine abundant spicy berries.</i>		
Malbec, Diseno, Argentina	\$11.00	\$14.00
<i>Dark berry fruit, licorice, with bittersweet chocolate and bursts of blackberry jam and a cherry finish.</i>		
Malbec, Ruta 22, Argentina	\$9.00	\$12.00
<i>Intriguing bouquet of blackberry, blueberry, violets and ground coffee.</i>		
Zinfandel, Ravenswood “Lodi”, California	\$9.00	\$12.00
<i>Raspberry-and-spice character, backed by enough oak to lend it presence.</i>		
Zinfandel, Rosenblum, Paso Robles, California	\$10.00	\$13.00
<i>Exotic spices and crushed berries throughout the velvety finish.</i>		
Blass, Shiraz, Australia	\$9.00	\$12.00
<i>Aromas and flavors of mulberry, raspberries and vanilla oak.</i>		
Cabernet Sauvignon, Joseph Carr, California	\$11.00	\$14.00
<i>Deep cherry and plum, with a touch of cinnamon on a very long finish.</i>		
Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	\$11.00	\$14.00
<i>Blackberry and cherry fruit with smoky oak.</i>		
Cabernet Sauvignon, Kendall-Jackson “Vintner’s Reserve”, California	\$11.00	\$14.00
<i>Smooth and simple with modest cherry and currant.</i>		

Wines By The Bottle

Champagne & Sparkling

100 Great Western Extra Dry, New York State	\$27.00
101 Korbel Extra Dry, California	\$32.00
102 Korbel Brut, California	187ml Split \$ 7.00
103 Moët & Chandon “White Star,” France	\$68.00
104 Ruffino Prosecco, Italy	375ml \$14.00

White Wines

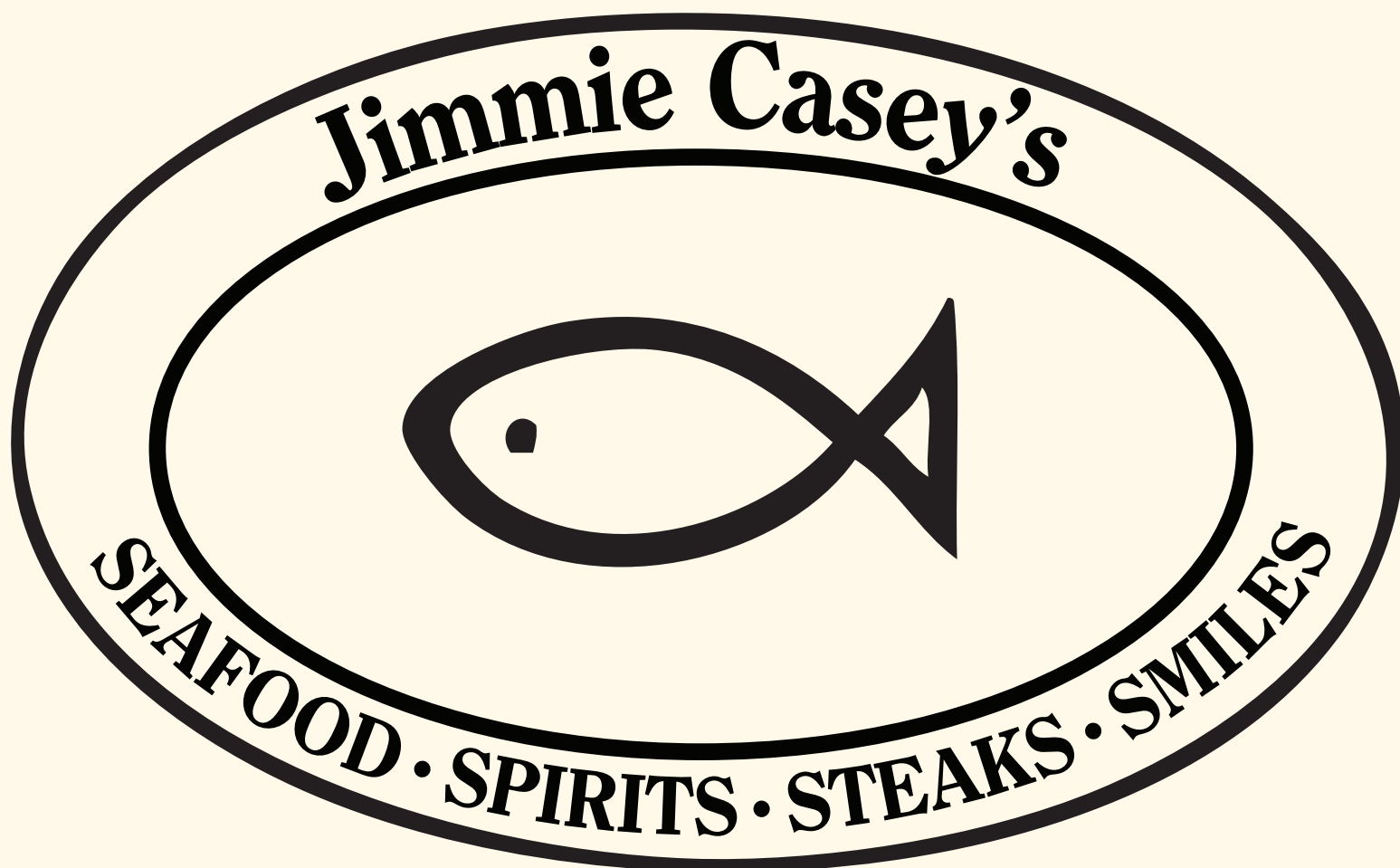
200 Riesling, Chateau Ste. Michelle, Washington	\$26.00
201 Riesling, Relax, Germany	\$26.00
202 Moscato, Beringer, California	\$26.00
203 Pinot Gris, “J”, Sonoma County, California	\$30.00
204 Pinot Grigio, Santa Margherita, Italy	\$38.00
205 Pinot Grigio, Cavit	\$26.00
206 Sauvignon Blanc, Matua, New Zealand	\$34.00
207 Sauvignon Blanc, Kendall-Jackson “Vintner’s Reserve”, California	\$34.00
208 Chardonnay, Crossbarn, Paul Hobbs, Sonoma Coast, California	\$39.00
209 Chardonnay, Raeburn Winery, Russian River Valley, California	\$32.00
210 Chardonnay, Joseph Carr, California	\$34.00
211 Chardonnay, Hartford Court, Russian River Valley, California	\$39.00
212 Chardonnay, Kendall-Jackson “Vintner’s Reserve”, California	\$35.00
213 Chardonnay, Sonoma Cutrer, California	\$55.00

Blush Wines

001 White Zinfandel, Beringer, California	\$24.00
002 Rosé, The Palm, Whispering Angel, Coteaux d’Aix-en-Provence, France	\$32.00
003 Rosé, Summer Water, Central Coast, California	\$32.00

Red Wines

300 Pinot Noir, Hob Nob, France	\$24.00
301 Pinot Noir, La Crema “Willamette Valley”, Oregon	\$49.00
302 Pinot Noir, Crossbarn, Paul Hobbs, Sonoma Coast, California	\$49.00
303 Pinot Noir, Meiomi, California	\$34.00
304 Chianti Classico, Ruffino “Aziano”, Italy	\$36.00
305 Merlot, J. Lohr, “Los Osos”, Paso Robles, California	\$26.00
306 Merlot, Columbia Crest “Two Vines”, Washington	\$30.00
307 Malbec, Diseno, Mendoza, Argentina	\$32.00
308 Malbec, Ruta 22, Argentina	\$30.00
309 Zinfandel, Turley “Old Vine”, Napa Valley, California	\$58.00
310 Zinfandel, Ravenswood “Lodi”, California	\$32.00
311 Zinfandel, Rosenblum, Paso Robles, California	\$32.00
312 Zinfandel, Ridge Three Valleys, Sonoma County, California	\$49.00
313 Zinfandel, St. Francis “Old Vine”, California	\$36.00
314 Blass, Shiraz, Australia	\$30.00
315 Shiraz/Cabernet, Penfolds “Koonunga Hills”, Australia	\$26.00
316 Meritage, Estancia, Alexander Valley, California	\$49.00
317 Cabernet Sauvignon, Daou, Paso Robles, California	\$38.00
318 Cabernet Sauvignon, Sequoia Grove, Napa Valley, California	\$70.00
319 Cabernet Sauvignon, Joseph Carr, Paso Robles, California	\$35.00
320 Cabernet Sauvignon, J. Lohr “Seven Oaks”, California	\$39.00
321 Cabernet Sauvignon, Kendall-Jackson “Vintner’s Reserve”, California	\$39.00
322 Cabernet Sauvignon, Estancia “Paso Robles”, California	\$26.00
323 Cabernet Sauvignon, Red Stag’s Leap, “Hands of Time”, California	\$59.00
324 Cabernet Sauvignon, Geyser Peak, California	\$26.00
325 Cabernet Sauvignon, Simi, California	\$35.00
326 Chateau Smith, Cabernet Sauvignon, Washington	\$34.00
327 Amarone, Masi “Costasera, Italy	\$75.00



Casey's Cocktails & Martinis

Casey's Punch - ABSOLUT Raspberry Vodka, White Rum, Cranberry and Pineapple Juice, Mango Nectar and a splash of soda, served on the rocks.

Sangria - White & Red

Pomegranate Martini - ABSOLUT Citron Vodka, Pama Pomegranate Liqueur and Cranberry Juice.

Chocolate Martini - ABSOLUT Vodka, White Crème de Cacao and Godiva Chocolate Liqueur.

Lemon Drop Martini - ABSOLUT Citron Vodka, Triple Sec and Sour Mix served with a sugar rim.

Cosmopolitan - ABSOLUT Vodka, Cointreau, Cranberry Juice, and a splash of lime.

Moscow Mule - Made with your choice of vodka, ginger beer, lime juice and garnished with a lime wedge. Served in a copper mug. Make it an Irish Mule with your favorite Whiskey.

Bourbon High Ball - Bulleit Bourbon, Ginger ale and a lemon twist garnish.

John Collins - Makers Mark, club Soda, lemon juice, and simple syrup. Garnished with a orange slice and Luxardo Gourmet Cherry.

Casey's Old Fashion - Knob Creek, sugar and orange bitters, garnished with orange peel and Luxardo Gourmet Cherry.