

at Cobalt Grille 3pm to 9pm

WINES

Stoneleigh Sauvignon Blanc '22 NZ High acid with notes of kiwi & grapefruit \$7 gl \$26 btl

Lamole Maggiolo Chianti '20 IT Fruity notes of blackberry & blueberry hint of cacao \$9 gl \$34 btl

41.7711

WHISKEY

"Sazerac" Bulleit Rye, Ouzo, New Orleans Style \$9

CHEESE BOARD

Caramelized onion English
Cheddar, French Brie,
Spanish Manchego,
fresh fruit,
toast points \$18
*with charcuterie meats \$24