

Half Moon Wine & Drink List Updated: December 1st, 2018

White Wine

Carl Reh, Riesling `NV Landwein Rhein, Germany	12/46
Ponticello, Pinot Grigio `16 Sicilia, Italy	11/42
Katlyn Vineyards, Sauvignon Blanc `17 Chile	10/38
Rockbrook, Chardonnay `16 Sonoma County, California	10/38
Louis de Camponac, Rose `17 Bordeaux, France	12/46

Red Wine

Labrune Et Fils, Pinot Noir `17 Cote de Beaune, France	12/46
Hacienda, Merlot `15 Napa Valley, California	10/38
Urlo "Scream", Tuscan Blend `13 Tuscany, Italy	11/42
Bodega Dante Robino, Malbec `17 Argentina	12/46
Western Cellars, Cabernet Sauvignon `17 California	12/46

Sangria 10/38

White Wine Sangria

Cruzan lite Rum & Stirrings Al Natural Peach

Rose Sangria

Sauza Silver Tequila & Triple Sec

Red Wine Sangria

Tanqueray Gin & Cherry Brandy

Beer Sangria

Ketel One Oranje & Pilsner Beer

Specialty Cocktails

HM Barrel Aged Uptown Rye Manhattan 14

*3 week charred oak barrel aged Redemption Rye Whiskey
Antico Rosso Vermouth, orange bitters & brandied cherries*

Cider Bourbon Cocktail 13

*Jim Beam Kentucky Straight Bourbon
Domain Canton, cold apple cider & fresh lemon juice*

Champagne Dreams 13

*Amber brandy, Stirrings Al Natural Peach
Beau Rocher Brut & fresh muddled citrus fruits*

"It's Cold Outside"! 11

*Jim Beam Kentucky Straight Bourbon, cloves & honey
fresh lemon juice & HOT apple cider*

Ginger Fused! 15

*Smirnoff vodka, muddled fresh ginger & citrus fruits
fresh lime juice & Gosling's Ginger Beer*

Pumpkin Spice 13

*Smirnoff vanilla, Fulton's Harvest Pumpkin Cream Liqueur
Amaretto di Saronno, cinnamon & fresh nutmeg*

Spiked Green Tea! 12

*Fresh brewed Green Tea, Amber Brandy
ginger, fresh lemon juice*

Fallen Pear 13

*Absolut Pears, Pama Liqueur, simple syrup
fresh lemon juice, pomegranates, 1/2 chili & brown sugar spiced rim*

"Spicy & Beefed Up" 13

*Beefeater London Dry Gin, muddled jalapeno & cucumber
fresh lime juice, simple syrup*

Sparkling Wine & Champagne

#001 Veuve Clicquot Yellow Brut NV (<i>1/2 Bt</i>), France	53
#002 Veuve Clicquot Yellow Brut NV, France	95
#004 Veuve Clicquot, Rose NV, France	100
#005 Veuve Clicquot, Brut `08, France	195
#006 Dom Perignon Champagne, `09 France	245
#007 Beau Rocher, Brut, NV Bordeaux, France	12/48
#008 Via Stato, Prosecco NV Alto-Adige, Italy	12/48
#009 Bottega, Moscato Spumante NV Verona, Italy	12/48
#010 Domaine Chandon, Rose NV California, USA	15/60
#011 Gran Campo Viejo Cava Brut Reserva, Spain	38

Why not? Wine down!

Sunday-Thursday

Lunch/ Dinner

The wines listed below are all \$30.00

These are a few of our favorite picks we would love for you to try & enjoy!

Sparkling & White Wine

#200 Beau Rocher <i>Brut</i> NV, Bordeaux, France
#201 Carl Rei `NV <i>Riesling</i> Landwein Rhein, Germany
#202 Kaytlyn `17 <i>Sauvignon Blanc</i> Central Valley, Chile
#203 Ponticello `16 <i>Pinot Grigio</i> Venetie, Italy
#212 Rockbrook `16 <i>Chardonnay</i> , Sonoma County, California

Red Wine

#207 Hacienda `16 <i>Merlot</i> Central Coast, California
#213 Bodega Dante Robino `17 <i>Malbec</i> Mendoza, Argentina
#209 Toro di Piedra `16 <i>Cabernet Sauvignon</i> , Chile
#211 KWV `16 <i>Pinotage</i> , South Africa
#204 Katlyn Vineyards `17 <i>Cabernet Sauvignon</i> , Chile

Draft & Bottled Beer

*Ask your server or bartender about our rotating taps of
new craft & seasonal selections!*

Smart Beer "Golden Ale", Hudson Valley, NY 9
Sam Adams Boston Lager, Massachusetts 8
Brooklyn Brewery "Local 1" (LB) Belgium Pale Ale, NY 27
Brooklyn Brewery "Sorachi Ace" Saison, NY 8
"Not your Father's Root Beer" Ale, IL 8
Michelob Ultra 16oz Alum.Bot. Lager, Missouri 6
Magners, *Gluten Free Irish Cider, Ireland 7
Chimay Ale Rouge, Trappistes, Belgium 15
Palm Amber Ale, Belgium 8
Heineken Lager, Holland 8
Amstel Light Lager, Holland 8
Red Stripe Lager, Jamaica 8
Corona Extra Lager, Mexico 8
Stella Artois Lager, Belgium 8
Pilsner Urquell, Czech Republic 8
Samuel Smith's Nut Brown Ale, England 9
"The Trooper" Iron Maiden ESB, (Can), UK 12
Guinness Draught 14.9oz (Can), Ireland 9
Budweiser or Bud Light 16oz Alum.Bot Lager, Missouri 7
Coors Light Lager, Colorado 6
Pabst Blue Ribbon Lager Wisconsin 5
Schaefer Lager, (Can) Wisconsin 5
Magic Hat #9 Ale, Vermont 9
Kaliber Ale, Dublin Ireland 6

Worldly White Wines

*Fruity, Floral & Spiced with a Hint of Sweetness

Rose

- #435 Sables d'Azur '17, (Grenache) Cotes Provence. France 46
#423 Miraval '17, Cotes de Provence, France 55

Riesling

- #420 Dr. Konstantin Frank "Semi Dry" '17, New York 36
#441 Famille Hugel "Dry" '15, Alsace, France 52
#445 Piesporter Michels. Graff, (Spatlese) '16, Germany 35

Gewurztraminer

- #427 Fitz- Ritter, (Spatlese) '16, Pfalz, Germany 55

*Refreshing, Dry, Crisp & Tangy Wines

Gruener Veltliner, Cortese di Gavi

- #422 Grooner '17, Austria 34
#440 La Scolca Gavi dei Gavi, Black Label '17, Italy 80

Sauvignon Blanc

- #410 Chateau de Sancerre '16, Loire, France 60
#407 Brancott Estate '17 New Zealand 49
#430 Cloudy Bay '17 New Zealand 65

Pinot Grigio / Pinot Gris

- #442 Livio Felluga '16, Friuli, Italy 56
#439 Santa Margherita '17, Alto Adige, Italy 58
#418 Kings Ridge '16, (Pinot Gris) Willamette, Oregon 38

*Fruity, Buttery, Full Bodied Wines with a Touch of Oak

Chardonnay

- #425 Sonoma Cutrer '16, (1/2 Bottle) R. River, California 28
#419 Millbrook '16, Hudson River, New York 40
#400 Vincent, Pouilly-Fuisse '16, France 58
#403 Sonoma Cutrer '16, Sonoma County, California 52
#443 Jordan '16, Sonoma County, California 70

Encruzado & Cerceal Branco, Muscatel, Viogner

- #405 Pocas '17 (Codega, Gouveio, Muscatel & Rabigato) Douro, Portugal 40
#436 Casa de Santar '17 Dao, Portugal 34
#401 Cambria "Tepusquet Vineyard" '17, Oakv., California 35

Worldly Red Wine

*Light, Fruity & Earthy Wines ...Even with Fish!

Nero d'Avola

- #415 Adega Ponte de Lima '17 (Borracal, Espadeiro, Vinhao) Chilled! 30
#127 Tenuta Rapitala "C.Realle" '16 Sicily, Italy 40

Pinot Noir

- #136 Chateau de Sancerre '13 Sancerre, Loire, France 60
#149 Millbrook '16 Hudson Valley, New York 40
#105 Hook & Ladder '16 Russian River, California 58

*Medium Bodied, Fruit Forward Food Friendly Wines

Sangiovese

- #126 Carpazo, Brunello di Montalcino '13 Italy 85
#151 Col d'Orcia, Rosso di Montalcino '14 Italy 58
#111 Rocca delle Macie, Chianti Classico Riserva '13 Italy 52

Corvina, Rondinella & Molinara

- #106 Stefano A. Valpolicella "Ripasso" '16, Italy 45
#129 Famiglia P., Amarone della Valpolicella '12 Italy 90

Merlot & Merlot Blends

- #155 Frei Brothers "Reserve" '15 California 42
#144 Hahn Winery '16 California 38

Malbec & Malbec Blends

- #118 Cuvelier Los Andes Coleccion '13 Argentina 48
#110 Antigal Estates "UNO" '14 Argentina 48

*Robust Red Wines with a Hint of Spice

Tempranillo/ Touriga Nacional/ Tinto Roriz

- #130 Campo Viejo Rioja Gran Reserva '11 Rioja, Spain 56
#162 Altano "Quinta do Ataide" Reserva '11 Douro, Portugal 60

Grenache/ Shiraz / Syrah / Petite Sirah

- #102 Vidal-Fleury '15, Cotes Du Rhone, France 35

Zinfandel

- #109 Tormaresca T. "Unfiltered" Primitivo '14, Italy 42
#135 Ridge Three Valleys '15 Sonoma County, California 75

*Big, Robust & Juicy Full Bodied Red Wines

Cabernet Sauvignon & Cabernet Blends

- #133 Bodega Dante Robino '17 (Cabernet S.) Mendonza, Argentina 38
#150 Jordan '15 Alexander Valley, California 105
#131 Silver Oak '14 Alexander Valley, California 130
#132 Chateau de Marsan '13 Bordeaux Superieur, France 40
#120 Beaulieu V. '13 "Tapestry" N.Valley, California 110
#160 Chateau St. Jean '16 Alexander Valley, California 48
#163 Franciscan Estate "Magnificat" '14 California 85
#142 Newton "Claret" '16 Sonoma County, California 62
#119 Vina Requiringua '16 Colchagua, Chile 38

Wines We Love...

*listed below are only a few of our favorite picks we would love for you to try & enjoy

- #436 Casa de Santar '17 Dao, Portugal (White Blend) 34
#104 Bacci, Regina di Renieri '09 (Syrah) Toscana, Italy 80
#116 Withers "Bel Canto" '14 (Grenache, Syrah) S.Rosa., California 95
#107 Ravenswood "Vintners Blend" '16 (Merlot) 40
#154 Arzezin, "Old Vine" *Certified Sustainable '15 (Zinfandel) 40

Cognac

- Courvoissier VSOP 15
Hennessy VSOP 15
Martell Cordon Bleu 35
Pierre Ferrand "Ambre" 18
Hennessy XO 45
Remy Martin VSOP 15
D'Usse XO 55

Grappa

- Berta Grappa di Barolo 15
Berta Grappa di Brunello 15

Tequila

- Giro Sauza 12
Casamigos Mezcal Joven 16
Casamigos Anejo 16
Casamigos Reposado 15
Casamigos Silver 14
Patron Silver 14
Don Julio Anejo 16
Don Julio Silver 14
Don Julio Reposado 15
Don Julio 1942 40

Single Malt Scotch

Speyside

(Elegant, complex & floral)

- Glenlivet 18 38
Glenlivet 12 15
Macallan 12 22
Macallan 18 38

Highland

(Warm, sweet with spicy rich fruit)

- Oban '14 22
Glenmorangie '10 15

Lowland

(Gentle & sweet)

- Glenkinchie 12 15

Skye

(Spicy smoke & peaty)

- Talisker 10 15

Islay

(Deep smoke & very peaty)

- Lagavulin 16 28

Japanese Whiskey

(Warm, sweet & spicy tropical fruit)

- Suntory Toki 15

Small Batch Bourbon*

- Bakers 13 / Bulleit 14

Basil Hayden 13

Knob Creek 13

Makers Mark 13

Rye & Sour Mash*

Redemption Rye 13

Jack Daniels 12

Montauk

"Hard Label" (100% corn) 12

Michter's US1 14

*Manhattan's served straight up add 2

Irish Whiskey

Jameson 11

Blended Scotch

Chivas 12 14 / Dewars 11

Johnny Walker Black 15

Johnny Walker Gold 20

Johnny Walker Blue 55

Johnny Walker Red 11

Vodka *

Absolut 11

Titos 12

Anestasia (Grain) 12

Grey Goose, France 13

Ketel One, Holland 13

Stolichnaya, Russia 13

Gin *

Hendricks 13

Beefeater 11

Bombay Sapphire 13

Bombay 11

Tangueray 11

*Martinis served straight up add 2

Rum & Cachaca

Gosling Black Seal 11

Bacardi, Puerto Rico 11

Malibu, Barbados 11

Mount Gay, Barbados 11

Sagativa, Brazil 11

Sommelier/ Maitre'D Fernando Oliveira

From all of us here at Half Moon, please do feel free to request a manager or the sommelier for suggestions of a cocktail or wine to be paired with your lunch or dinner experience. Enjoy!

