

Wines by the Glass

Sparkling

NV Santomé Prosecco V.S.A.Q. Extra Dry <i>Veneto, Italy</i>	8.50
NV Conde de Subirats <i>Penedès, Spain</i>	7.00
NV Duval-Leroy Brut <i>Champagne, France</i>	14.00

Whites

2008 75 Wine Co. Sauvignon Blanc <i>Lake County, California</i>	7.50
2008 Claude Riffault “Les Boucauds” Sancerre <i>Loire Valley, France</i>	12.00
2008 Shooting Star Aligote <i>Washington</i>	7.50
2008 Barone Fini Pinot Grigio <i>Alto Adige, Italy</i>	7.75
2007 Glatzer Grüner Veltliner <i>Carnuntum, Austria</i>	7.50
2006 Buena Vista Chardonnay <i>Carneros, California</i>	9.25
2007 Caves de Prisse “Saint Véran” <i>Burgundy, France</i>	10.00
2007 O’Reilly’s Riesling <i>Yakima Valley, Washington</i>	7.50
2009 Mar de Viñas Albariño <i>Rias Baixas, Spain</i>	7.50
2008 Ballentine Vinyards Chenin Blanc <i>Napa Valley, California</i>	8.00
2008 Capión Vin de Pays <i>Languedoc, France</i>	7.00
2007 Murphy’s Law <i>Columbia Valley, Washington</i>	7.50

Rosé

2009 Gassier Sables d’Azur <i>Cotes de Provence, France</i>	7.50
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Tonight’s Featured Flight

Spanish Whites

2008 Oro de Castilla Verdejo <i>Rueda, Spain</i>	
2008 Can Fiexes Blanco Selecció <i>Penedes, Spain</i>	
2008 Mar de Viñas Albariño <i>Rias Baixas, Spain</i>	
Taste of all Three	9.00

Reds

2008 Pali “Huntington” Pinot Noir <i>Santa Barbara County</i>	9.50
2006 Joseph Drouhin Chorey-Les-Beaune <i>Burgundy, France</i>	14.00
2007 Pietra Santa Zinfandel <i>Central Coast, California</i>	9.50
2007 Antis “Reserve” Cabernet Sauvignon, <i>Mendoza, Argentina</i>	9.50
2000 Anderson’s Conn Valley Vineyard “Éloge” <i>Napa Valley, California</i>	14.00
2008 Domaine de Châteaumar “Cuvée Bastien” <i>Côtes-du-Rhône</i> <i>Rhône Valley, France</i>	8.00
2006 Chateau Saint Martin de la Garrigue “Bronzinelle” <i>Coteaux du Languedoc, France</i>	8.00
2005 Ballentine “Pocai Vineyard” Merlot <i>Napa Valley, California</i>	9.50
2008 Blackbilly Shiraz <i>McLaren Vale, Australia</i>	10.00
2006 Lioco “Indica” <i>Mendocino County, California</i>	10.00
2002 Cavas de Weinert “Gran Vino” <i>Mendoza, Argentina</i>	12.00

Modern Classics

The Satterfield Martini

Bombay Sapphire Muddled with Caper Berry Juice

The Martini

Vodka or Gin Muddled and Served with Queen Olives

Satterfield Cosmo

Skyy Vodka, Cointreau, Cranberry with Freshly Squeezed Orange Juice, Scented with a Lemon Twist

French 75

Cognac and Champagne

Orange Martini

Stoli Orange and Freshly Squeezed Orange Juice with a Splash of Grand Marnier

Klr Royal

Prosecco and Cassis

Something Different

Tommy Tini

Bombay Sapphire Gin and Don Julio Tequila with Jalapeño Stuffed Olives

Le Grandtini

Skyy Vodka and Grand Marnier

Peach Splash

Skyy Vodka, Fresh Peaches, and St. Supéry Moscato

Summer Beer

Ketel One Citroen, Fresh Lemon, and a Domestic Lager

Blackberry Smash

Makers Mark, Fresh Blackberries, Chambord, Cranberry, and a Splash of Soda

A Royal Flirt

Skyy Vodka, Chambord, Lemon, and Prosecco

Tequila-Cilantro Gimlet

Jose Cuervo Especial, Cilantro, Celery, and Lime

Espresso Martini

Espresso Shot, Kahlúa, Skyy Vodka, and Cream

DRAUGHT BEER

4.50

**STELLA ARTOIS YUENGLING LAGER
GREAT DIVIDE DENVER PALE ALE**

BOTTLED BEER

BUDWEISER	4.00	4.00	BUD LIGHT
HEINEKEN	4.50	4.50	HEINEKEN LIGHT
MILLER LIGHT	4.00	4.00	COORS LIGHT
MICHELOB LIGHT	4.00	4.00	MICHELOB ULTRA
AMSTEL LIGHT	4.50	4.50	SIERRA NEVADA
SAM ADAMS LIGHT	4.25	4.50	SWEET WATER 420
GUINNESS	4.75	4.00	ST. PAULIE GIRL NA

HIGH

OLD RASPUTIN	7.50
LEFFE BLOND ALE	5.00
GREAT DIVIDE TITAN IPA	5.00
GREAT DIVIDE HOSS	5.00

GRAVITY

8.50	THREE PHILOSOPHERS
7.50	PRANQSTER
5.00	EVERY ELLIE’S BROWN ALE
5.00	OLD DOMINION MILLENNIUM ALE

Satterfield’s Happy Hour Specials

4:00pm-6:00pm

\$2 off all martinis

\$2 off all wines by the glass

\$1 off all well liquor cocktails

\$1 off all draft beer