



the earle wine bar



Monday - Friday Specials

Mussels: 5-6:30pm

*Steamed in white wine with garlic,
tomato, and onions.*

*2.75 first order with any purchase
3.75 additional orders*

Happy Hour: 5-8pm

*20% off the price of all beer, liquor, wine by
the glass, and any food item on this menu.*

Daily Specials

Monday & Tuesday -

*See staff picks on
front cover.*

Wednesday-

Choice of Pasta 12.95

Thursday-

*Martini Night -
selected martinis 6.00*

Friday & Saturday-

20% off all pastries

Featured Drinks

***Pomegranate Martini**

*Pama Pomegranate Liqueur, Absolut Mandarin,
and a splash of Midori, with an orange wedge.*

8.50/6.80 happy hour

Peach

*Stoli Peachik and ginger ale with a squeeze
of fresh lime juice.*

6.50/5.20 happy hour

Salt & Pepper Hendrick's Martini

*Hendrick's cucumber infused gin served
chilled. With a salt and pepper dusted
cucumber slice.*

9.00/7.20 happy hour

Maker's Mark Manhattan

Cinzano Sweet Vermouth, Bitters

7.50/6.00 happy hour

***Limoncella Martini**

*Limoncella Caravella, Absolut Citron, and
fresh lemon juice, with a twist.*

9.00/7.20 happy hour

***French Martini**

*Stoli Vanil, Chambord, and a splash of
pineapple juice, with a raspberry.*

8.75/7.00 happy hour

Grape Soda

*Three Olives grape vodka, cranberry
juice, and a splash of soda water.*

7.50/6.00 happy hour

Gray Goose Dirty Martini

*Gray Goose, olive juice, and your choice of
a twist, pimento or gorgonzola stuffed olives.*

9.50/7.60 happy hour

Appetizers and Small Plates

Bruschette Trio

House made Earle bread grilled and rubbed with garlic and drizzled with olive oil, with three toppings: shallot-garlic cheese and roasted peppers, tomato-basil relish, and Tuscan white bean dip.

8.95/7.15 happy hour

Roasted Garlic

Served with crostini and a variety of accompaniments.

9.95/7.95 happy hour

Ginger Shrimp

Sautéed shrimp served in a ginger-lemon sauce...with cracked black pepper...on spinach leaves .

10.95/8.75 happy hour

Stuffed Mushroom Caps

Baked with a zesty eggplant pâté...sprinkled with parmesan cheese.

9.95/7.95 happy hour

Escargots

On a puff pastry shell with shallots, garlic, white wine, chives, butter, and Pernod.

9.95/7.95 happy hour

Risotto

Risotto balls stuffed with mozzarella, breaded and deep-fried, with tomato-basil sauce.

7.95/6.35 happy hour

Grilled Beef Tenderloin*

Marinated in olive oil with herbs.

11.95/9.55 happy hour

Caprese

Tomato slices with fresh mozzarella....served with pesto....sprinkled with olive oil and basil.

8.95/7.15 happy hour

Calamari*

Deep-fried squid rings served with aioli.

10.95/8.75 happy hour

Baked French Goat Cheese

Rolled in sesame seeds...on greens tossed in a walnut vinaigrette.

8.95/7.15 happy hour

Tortellini with Prosciutto

Cheese-filled tortellini baked with prosciutto, cream, Parmesan, and freshly grated nutmeg.

9.95/7.95 happy hour

Artichoke

Artichoke half grilled and served with a mixture of lemon, butter, garlic, and fresh chopped mint.

8.95/7.15 happy hour

Cheese Plate

A sampler of our cheeses, including Doux de Montagne and fresh goat cheese.

13.95/11.15 happy hour

Portabella

Marinated, grilled portabella...served on curly endive with Roquefort vinaigrette and red pepper purée.

9.95/7.95 happy hour

Crab Cakes

Served with a roasted red pepper sauce.

12.95/10.35 happy hour

Smoked Salmon

Smoked salmon slices with asparagus and avocado...sprinkled with olive oil, lemon, and fresh basil.

8.95/7.15 happy hour

*Notice: These items either contain raw eggs or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Soups

Onion

Traditional French onion soup enhanced with shallots and chives, topped with gruyère and finished under the

broiler.

5.95/4.75 happy hour

Fish Soup

A provençal fish soup flavored with saffron and pernod...served with rouille, grated gruyère, and crostini.

5.95/4.75 happy hour

Minestra

A cool summer soup of tomatoes, cucumber, sweet peppers, and red onion... with fresh chives and basil.

4.95/3.95 happy hour

Salads

Gorgonzola

Romaine with gorgonzola, walnuts, and vinaigrette.

5.95/4.75 happy hour

Panzanella

Cucumber, onion, tomatoes, bread, olive oil, vinegar, basil, capers, and anchovies.

4.95/3.95 happy hour

Tossed Dinner Salad

Romaine, bibb, chicory, radicchio, tomato.

Choice of creamy garlic, creamy pepper, olive oil vinaigrette or balsamic vinaigrette.

2.95/2.35 happy hour

Roquefort dressing add .50

Caesar*

Romaine with a dressing of olive oil, egg, garlic, anchovies, and parmesan.

5.95/4.75 happy hour

add spicy shrimp 9.95/7.95 happy hour

Niçoise

Fresh vegetables, tuna, tomatoes, hard-boiled egg, anchovies, and olives.

9.95/7.95 happy hour

Mint Salad

Mixed greens tossed with fresh chopped mint, tomatoes, cucumbers, avocado, chives, and vinaigrette.

6.95/5.55 happy hour

Pizza

seven inch thin crust: 8.95/7.15 happy hour

Meat

Prosciutto, mushrooms, artichokes, mozzarella, tomato sauce.

Veggie

Tomatoes, garlic, black olives, hot peppers, olive oil, feta cheese, mozzarella.

Shrimp

Pesto, shrimp, asparagus, goat cheese.

Chicken

Pesto, chicken, red onions, black olives, mozzarella.

Wraps, Sandwiches, Panini

Beef Wrap*

Marinated, grilled tenderloin, red onion, tomato, arugula, goat cheese, and creamy pepper dressing.

11.95/9.55 happy hour

Chicken Wrap

Sautéed chicken, pesto, tomato, fontina, arugula, and red wine vinaigrette

8.95/7.15 happy hour

Veggie Wrap

Mushrooms, pesto, black olives, red onions, tomatoes, spring greens, parmesan, and red wine vinaigrette.

8.95/7.15 happy hour

Tenderloin Tip Sandwich*

Sautéed with mushrooms and onions, on Earle bread with melted mozzarella. With a small vinaigrette tossed salad.

9.95/7.95 happy hour

Chicken Pesto Sandwich

Grilled chicken breast on grilled Earle bread with pesto, sliced tomatoes, and red onion.

8.95/7.15 happy hour

Gorgonzola & Spring Green Pan-

ino

On garlic-rubbed toasted Earle bread with tomato, red onions, and vinaigrette,

7.95/6.35 happy hour

Grilled Beef Panino*

On garlic-rubbed and grilled Earle bread with gruyère and red onion.

11.95/9.55 happy hour

Portabella Panino

Grilled portabella, garlic, roasted peppers, spring greens, parmesan and vinaigrette

Wine Bar Special Skirt Steak

8oz. skirt steak marinated in balsamic vinegar, garlic, Dijon, and fresh rosemary and grilled... with potatoes and vegetable.

Pasta



Eggplant Ravioli

Ravioli with an eggplant stuffing served in a sauce of puréed fresh tomatoes...with basil, garlic, and parmesan cheese.

18.95/15.15 happy hour

Penne with Chicken

Tube-shaped pasta tossed with chicken in a sweet pepper-tomato sauce, with black olives and basil...with romano cheese.

19.95/15.95 happy hour

Linguine with Garlic Sausage

With capocollo ham, sliced hot peppers, and romano cheese.

18.95/15.15 happy hour

Penne Sicilian Style

With roasted peppers, eggplant, garlic, black olives, tomatoes, basil, and olive oil...with romano cheese and breadcrumbs.

18.95/15.15 happy hour

Linguini with Shrimp and Asparagus

Linguini tossed with sautéed shrimp, asparagus, white wine, sun-dried tomato strips, garlic, and fresh basil... with parmesan and goat cheese.

Liquor



Vodka

Absolut	6.75
Mandrin, Kurant, Citron, Peppar, Berriacai, Pears	6.75
Belvedere	8.75
Chopin	8.75
Ciroc	9.25
Skyy	6.25
Grey Goose	9.50
Ketel One	7.25
Stolichnaya	6.75
Vanil, Razberi, Ohranj	6.75
Tanqueray Sterling	6.50

Gin

Beefeater	6.25
Bombay	6.50
Bombay Sapphire	7.25
Tanqueray	6.75
Tanqueray No. 10	9.00
Hendrick's	9.00

Rum

Bacardi	5.75
Bacardi Gold	5.75
Bacardi 151	7.00
Myer's	6.50
Mt. Gay	6.25
Captain Morgan	5.75
Malibu	5.75
Whaler's Dark	5.75

Mescal

Monte Alban	6.50
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Tequila

El Tesoro Reposado	12.50
Jose Cuervo Especial	6.75
Chinaco Añejo	12.75
Patrön Añejo	15.00
Patrön Silver	14.00

Canadian & American Whiskies

Crown Royal	7.00
Seagram's 7 Crown	5.75
Canadian Club	5.75

Seagram's 70 ----- 5.75

Irish Whiskey

Bushmills	7.00
Black Bush	7.25
Jameson	7.00
Tullamore Dew	6.75

Bourbon Whiskey

Baker's	10.50
Basil Hayden's	9.50
Booker's	12.00
Bulleit	8.00
Elijah Craig 12 yr.	7.00
Jack Daniel's	7.00
Gentleman Jack	8.25
Jim Beam	6.00
Jim Beam Black	7.00
Knob Creek	8.75
Maker's Mark	7.00
Maker's Mark 46	9.00
Old Grand Dad	6.00
Woodford Reserve	8.75

Scotch Whisky-Blended

Chivas Regal 12 yr.	8.00
Chivas Regal 18 Yr.	15.00
Cutty Sark	6.75
Dewar's	7.00
J & B	7.00
Johnny Walker Black	8.75
Johnny Walker Red	7.25

Scotch Whisky-Single Malt

Balvenie 15 Yr. (Speyside)	16.00
Balvenie Doublewood (Speyside)	12.50
Dalwhinnie (Speyside)	12.50
Glenrothes Select Reserve (Speyside)	10.50
Glendronach 12 yr. Sherry cask (Speyside)	11.00
Glenfiddich 12 yr. (Speyside)	9.00
Glenlivet 12 yr. (Speyside)	8.75
Glenlivet 18 yr. (Speyside)	16.00
Lagavulin 16 yr. (Islay)	17.00
Laphroaig 10 yr. (Islay)	11.00
Laphroaig 18 yr. (Islay)	15.00
Macallan 12 yr. (Speyside)	11.00

Liqueurs

<i>Amaretto Di Saronno</i> -----	7.25	<i>Jägermeister</i> -----	7.00
<i>Anisette Marie Brizard</i> -----	6.00	<i>Kahlua</i> -----	6.75
<i>Bailey's Irish Cream</i> -----	7.25	<i>Limoncella Caravella</i> -----	6.75
<i>B & B</i> -----	9.25	<i>Midori Melon</i> -----	6.75
<i>Benedictine</i> -----	9.25	<i>Ouzo</i> -----	6.50
<i>Chambord</i> -----	9.00	<i>Pama Pomegranate</i> -----	7.25
<i>Chartreuse</i> -----	12.00	<i>Peach Schnapps</i> -----	5.50
<i>Cointreau</i> -----	9.25	<i>Peppermint Schnapps</i> -----	5.50
<i>Crème de Menthe</i> -----	5.75	<i>Sambuca</i> -----	7.00
<i>Drambuie</i> -----	9.00	<i>Sambuca Black</i> -----	7.00
<i>Frangelico</i> -----	7.25	<i>Southern Comfort</i> -----	6.00
<i>Galiano</i> -----	7.25	<i>Tia Maria</i> -----	7.25
<i>Godiva</i> -----	7.50	<i>Vandermint</i> -----	7.25
<i>Grand Marnier</i> -----	9.25	<i>Bonny Doon Framboise</i> -----	6.50
<i>Irish Mist</i> -----	6.75		

Aperitifs

<i>Campari</i> -----	7.25	<i>Noilly Prat Dry Vermouth (White)</i> -----	4.50
<i>Cinzano Sweet Vermouth (Red)</i> -----	5.00	<i>Pernod</i> -----	7.25
<i>Dubonnet Red</i> -----	4.00	<i>Pimm's No. 1</i> -----	6.00
<i>Dubonnet White</i> -----	4.00	<i>Pineau des Charentes Chateau</i>	
<i>Lillet Red</i> -----	5.00	<i>Orignac</i> -----	7.75

Madiera

<i>Broadbent Malmsey "10 year"</i> -----	6.00	<i>East India Madiera Co.</i>	
<i>Leacock's Malmsey "5 Year"</i> -----	4.00	<i>London Particular</i> -----	4.00

Cognac

<i>Courvoisier VS</i> -----	8.25	<i>Martell VS</i> -----	8.75
<i>Hennessey VS</i> -----	8.25	<i>Martell Cordon Bleu</i> -----	19.00
<i>Hennessey XO</i> -----	38.00	<i>Remy Martin VSOP</i> -----	11.00

Brandy

<i>Christian Brothers</i> -----	5.75
<i>Metaxa 5 Star</i> -----	6.50
<i>Etienne Brana Framboise</i> -----	7.50

Armagnac

<i>Cles des Ducs VSOP</i> -----	9.00
<i>De Montal VSOP</i> -----	9.25

Calvados

<i>Busnel VSOP</i> -----	9.25
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Grappa

<i>Alexander Grappa di Cabernet</i> -----	8.50
<i>Stock Grappa Julia</i> -----	6.75



Port

<i>Dow's 20 Year Tawny</i> -----	14.00	<i>Ramos-Pinto 10 Year Tawny</i> -----	11.00
<i>Dow's 1994</i> -----	18.00	<i>Ramos-Pinto 20 Year Tawny</i> -----	15.00
<i>Presidential 1994</i> -----	9.50	<i>Taylor-Fladgate 1991 "</i>	
<i>Warre's 1991</i> -----	15.00	<i>Quinta de Vargellas"</i> -----	12.00
<i>Warre's 20 Year Tawny</i> -----	13.00	<i>Taylor-Fladgate 1997 LBT</i> -----	6.50
<i>Warre's 1995 LBT</i> -----	6.50	<i>Smith Woodhouse Maddalena 1995</i> -----	8.25
<i>Churchill's 10 Year Tawny</i> -----	9.50	<i>KWV 90 LBT (South Africa)</i> -----	4.50
<i>Graham's 1994 LBT</i> -----	6.50	<i>Osborne 1985</i> -----	14.00
<i>Graham's Fine Ruby</i> -----	4.75	<i>Osborne 1994</i> -----	14.00
<i>Fonseca 20 Year Tawny</i> -----	13.50	<i>Martinez 1994</i> -----	10.00
<i>Fonseca Bin 27</i> -----	4.75	<i>Feist 1991</i> -----	9.00
<i>Gould Campbell 1994</i> -----	14.00	<i>Feist 1995</i> -----	8.00

Sherry

<i>Tio Pepe(Fino)</i> -----	4.00	<i>Lustau Rare Cream "Superior"</i> -----	6.00
<i>Wisdom & Warter Extra Amontillado</i> -----	4.00	<i>Lustau "San Emilio" Pedro Jiminez (sweet)</i> --	6.50
<i>Lustau "Los Arcos" Amontillado</i> -----	5.00	<i>Barbadillo San Rafael Oloroso Dulce</i> -----	5.00
<i>La Riva Oloroso Extra</i> -----	5.50	<i>Barbadillo La Cilla Pedro Jiminez</i> -----	4.75
<i>Lustau "Don Nuno" Oloroso Dry</i> -----	6.50	<i>Barbadillo Laurel Moscatel</i> -----	5.00
<i>Seppeltsfield Show Oloroso D.P. 39</i>		<i>Barbadillo Oloroso Full Dry</i> -----	4.50
<i>(Australia)</i> -----	6.00	<i>Duff Gordon #28</i> -----	4.00
<i>Harvey's Bristol Cream</i> -----	4.50		

Coffee Drinks

<i>Café Alexander</i> -----	7.00	<i>Brandy, Cointreau, and Tia Maria</i>	
<i>Brandy and Crème de Cacao</i>		<i>Irish Coffee</i> -----	6.75
<i>Café de Saginaw</i> -----	8.75	<i>Old Bushmills Irish Whiskey</i>	
<i>Kahlua, Cointreau, and B&B</i>		<i>Italian Coffee</i> -----	7.25
<i>French Coffee</i> -----	8.75	<i>Frangelico and Amaretto</i>	
<i>Courvoisier and Grand Marnier</i>		<i>Jamaican Coffee</i> -----	7.00
<i>Hazelnut Warmer</i> -----	7.75	<i>Myer's Rum and Tia Maria</i>	
<i>Bailey's, Kahlua, and Frangelico</i>		<i>Keoke Coffee</i> -----	7.00
<i>Spanish Coffee</i> -----	8.25	<i>Brandy and Kahlua</i>	

Bottled Water

** <i>San Pellegrino (1000 ml)</i> -----	6.50	** <i>sparkling</i>	
** <i>San Pellegrino (500 ml)</i> -----	3.75	** <i>Perrier (330 ml)</i> -----	3.25

An 18% gratuity will be added to parties of nine or more.