



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 Mandrin, 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 .

9.95/7.95 happy hour

Stuffed Mushroom Caps

Baked with a stuffing of minced mushrooms, sautéed spinach, shallots, and garlic...with basil, pine nuts, and parmesan.

8.95/7.15 happy hour

Escargots

In 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.

9.95/7.95 happy hour

Calamari*

Deep-fried squid rings served with aioli.

9.95/7.95 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.

8.95/7.15 happy hour

Earle Bruschette

Italian bread toasted, rubbed with garlic, and drizzled with olive oil...with tomato-basil relish and shallot-garlic cheese spread.

7.95/6.35 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 in red wine and grilled...with shallots, garlic, sage, and rosemary.

8.95/7.15 happy hour

Crab Cakes

Served with a roasted red pepper sauce.

12.95/10.35 happy hour

Duck Salad

Sliced, sautéed duck breast tossed with roasted pepper strips, roasted garlic cloves, red onion and balsamic vinaigrette... on a bed of spring greens.

10.95/8.75 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

Bean

Cannellini beans and escarole simmered in a spicy tomato broth...with parmesan.

4.95/3.95 happy hour

Salads

Mediterranean Salad

Arugula tossed with grape tomatoes, garbanzo beans, eggplant, feta cheese, and vinaigrette.

5.95/4.75 happy hour

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

Niçoise

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

9.95/7.95 happy hour

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

Chilled Beef Tenderloin*

Marinated in red wine vinaigrette, tarragon, and garlic...with red onion, tomatoes, mushrooms, and roasted peppers...on greens

12.95/10.35 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

Pizza

seven inch thin crust: 8.95/7.15 happy hour

Meat

Prosciutto, roasted garlic cloves, mushrooms, mozzarella, tomato sauce.

Veggie

Tomatoes, garlic slivers, eggplant, black olives, fontina, mozzarella, tomato sauce.

Shrimp

Pesto, sun-dried tomatoes, black olives, goat cheese.

Chicken

Mushrooms, roasted peppers, rosemary, mozzarella, tomato sauce.

Wraps, Sandwiches, Panini

Beef Wrap*

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

9.95/7.95 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 Panino

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.

9.95/7.95 happy hour

Portabella Panino

Grilled portabella, garlic, roasted peppers, spring greens, parmesan and vinaigrette on grilled, garlic-rubbed Earle bread.

8.95/7.15 happy hour

Pasta



Wine Bar Special Skirt Steak

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

14.95/11.95 happy hour

Sacchetti

Mushroom-stuffed pasta pouches in a cream sauce with shiitake mushrooms, garlic, chives, and parmesan cheese.

19.95/15.95 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

Penne with Eggplant

Tube-shaped pasta tossed with sautéed eggplant, garlic, grape tomatoes, basil, and black olives...with romano cheese.

18.95/15.15 happy hour

Linguini with Garlic Sausage

With capocola ham, sliced hot peppers, olive oil, and romano cheese.

18.95/15.15 happy hour

Linguini with Bay Scallops

Linguini tossed with bay scallops, prosciutto, chopped hazelnuts, fresh basil, garlic, olive oil, and freshly ground pepper.

19.95/15.95 happy hour

Liquor



Vodka

Absolut	6.50
Mandrin, Kurant, Citron, Peppar	6.50
Belvedere	8.25
Chopin	9.25
Ciroc	9.25
Skye	6.50
Grey Goose	8.75
Ketel One	7.25
Stolichnaya	6.50
Vanil, Razberi, Ohranj	6.50
Tanqueray Sterling	6.50

Gin

Beefeater	6.25
Bombay	6.25
Bombay Sapphire	6.75
Tanqueray	6.50
Tanqueray No. 10	8.25
Hendrick's	8.25

Rum

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

Mezcal

Monte Alban	6.50
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Tequila

El Tesoro Silver	8.75
Jose Cuervo Especial	6.50
Chinaco Reposado Artisan	12.75
Patrón Añejo	12.75

Canadian & American Whiskies

Crown Royal	6.75
Seagram's 7 Crown	5.75
Canadian Club	5.75
Seagram's VO	5.75

Irish Whiskey

Bushmills	6.75
Black Bush	7.00
Jameson	7.00

Bourbon Whiskey

Baker's	9.75
Basil Hayden's	8.75
Booker's	12.00
Bulleit	7.00
Elijah Craig 12 yr.	7.00
Jack Daniel's	6.50
Gentleman Jack	8.00
Jim Beam	5.75
Jim Beam Black	6.75
Knob Creek	7.75
Maker's Mark	6.75
Old Grand Dad	5.75
Woodford Reserve	7.75

Scotch Whisky—Blended

Chivas Regal 12 yr.	8.00
Chivas Regal 18 Yr.	11.00
Cutty Sark	6.75
Dewar's	6.75
J & B	6.75
Johnny Walker Black	8.50
Johnny Walker Red	6.75

Scotch Whisky—Single Malt

Balvenie 15 Yr. (Speyside)	12.25
Balvenie Doublewood (Speyside)	10.50
Dalwhinnie (Speyside)	10.50
Glenmorangie 18 yr. (Highland)	24.00
Glenrothes Select Reserve (Speyside)	9.75
Glendronach 12 yr. Sherry cask (Speyside)	10.00
Glenfiddich (Speyside)	8.75
Glenlivet 12 yr. (Speyside)	8.75
Glenlivet 18 yr. (Speyside)	12.50
Lavagulin (Islay)	11.00
Laphroaig 10 yr. (Islay)	10.00
Laphroaig 15 yr. (Islay)	12.50
Macallan 12 yr. (Speyside)	10.00
Macallan 18 yr. (Speyside)	24.75
Oban (Highland)	12.00
Talisker (Skye)	10.50

Liqueurs

Amaretto Di Saronno -----	7.25	Jägermeister -----	7.00
Anisette Marie Brizzard -----	6.00	Kahlua -----	6.75
Bailey's Irish Cream -----	7.00	Limoncella Caravella -----	6.75
B & B -----	8.75	Midori Melon -----	6.75
Benedictine -----	8.75	Ouzo -----	6.50
Chambord -----	8.50	Pama Pomegranate -----	7.25
Chartreuse Green -----	9.00	Peach Schnapps -----	5.50
Cointreau -----	9.00	Peppermint Schnapps -----	5.50
Crème de Menthe -----	5.50	Sambuca -----	6.75
Drambuie -----	8.75	Sambuca Black -----	6.75
Frangelico -----	7.25	Southern Comfort -----	6.00
Galiano -----	7.25	Tia Maria -----	7.00
Godiva -----	7.50	Vandermint -----	6.75
Grand Marnier -----	8.75	Bonny Doon Framboise -----	6.50
Irish Mist -----	6.75	Domaine du Vissoux Crème de Framboise -----	7.50

Aperitifs

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

Madiera

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

Cognac

Courvoisier VS -----	8.00	Martell VS -----	8.50
Hennessey VS -----	8.00	Martell Cordon Bleu -----	18.50
Hennessey XO -----	37.00	Remy Martin VSOP -----	10.50

Brandy

Christian Brothers -----	5.75
Metaxa 5 Star -----	6.50
Etienne Brana Framboise -----	7.50

Armagnac

Cles des Ducs VSOP -----	9.00
De Montal VSOP -----	9.25

Calvados

Busnel VSOP -----	9.25
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Grappa

Alexander Grappa di Cabernet -----	8.50
Stock Grappa Julia -----	6.75



Port

Dow's 20 Year Tawny -----	13.00	Ramos-Pinto "Quinta da Urtiga" -----	3.75
Dow's 1994 -----	18.00	Ramos-Pinto 10 Year Tawny -----	9.00
Presidential 1994 -----	9.50	Ramos-Pinto 20 Year Tawny -----	15.00
Warre's 1991 -----	15.00	Taylor-Fladgate 1991 " Quinta de Vargellas" -----	12.00
Warre's 1992 Colheita -----	7.50	Smith Woodhouse 1992 -----	8.50
Warre's 20 Year Tawny -----	13.00	KWV 90 LBV (South Africa) -----	4.50
Warre's 1995 LBV -----	6.50	Osborne 1985 -----	14.00
Churchill's 10 Year Tawny -----	7.25	Osborne 1994 -----	14.00
Graham's 1994 LBV -----	6.50	Martinez 1994 -----	10.00
Graham's Fine Ruby -----	4.75	Feist 1991 -----	9.00
Fonseca 20 Year Tawny -----	13.50	Feist 1995 -----	8.00
Fonseca Bin 27 -----	4.75		

Sherry

Tio Pepe -----	4.00	Harvey's Bristol Cream -----	4.50
Osborne Pale Dry Fino -----	3.75	Lustau Rare Cream "Superior" -----	6.00
Lustau "Los Arcos" Amontillado -----	4.50	Lustau "San Emilio" Pedro Jiminez (sweet) -----	6.50
La Riva Oloroso Extra -----	5.50	Barbadillo San Rafael Oloroso Dulce -----	5.00
Duff Gordon No. 28 Oloroso -----	3.75	Barbadillo La Cilla Pedro Jiminez -----	4.75
Lustau "Don Nuno" Oloroso Dry -----	6.00	Barbadillo Laurel Moscatel -----	5.00
Seppeltsfield Show Oloroso D.P. 39 (Australia) -----	6.00		

Coffee Drinks

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

Bottled Water

**San Pellegrino (1000 ml) -----	5.75	**Perrier (330 ml) -----	3.00
**San Pellegrino (500 ml) -----	3.50	**San Pellegrino Limonata (200 ml) -----	2.75
**sparkling			

Please, no cigar, scented cigarette, or pipe smoking.
An 18% gratuity will be added to parties of nine or more.