



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

## Roasted Garlic

Served with crostini and a variety of accompaniments.

**9.95/7.95 happy hour**

## Spicy Shrimp

Spicy shrimp sautéed with tomatoes, garlic, and rosemary...with a white wine deglaze...on arugula 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

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

**10.95/8.75 happy hour**

## Risotto

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

**8.95/7.15 happy hour**

## Grilled Beef Tenderloin\*

Marinated in olive oil with herbs.

**12.95/10.35 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**

## Crab Cakes

Served with a roasted red pepper sauce.

**12.95/10.35 happy hour**

## Antipasto Platter

Sopressata and finocchiona salami served with provolone, marinated mushrooms, and olives.

**10.95/8.75 happy hour**

## Tortellini with Prosciutto

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

**9.95/7.95 happy hour**

## Cheese Plate

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

**13.95/11.15 happy hour**

## Duck Salad\*

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

**12.95/10.35 happy hour**

## 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**

## Polenta

Sautéed mushrooms and duck sausage on polenta...baked with fontina...topped with a red pepper-tomato purée... with fried sage.

**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**

## Tomato Bean Soup

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

**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**

## Mediterranean Salad

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

**6.95/5.55 happy hour**

# Pizza

seven inch thin crust: **8.95/7.15 happy hour**

## Meat

Prosciutto, wild & domestic mushrooms, artichokes, mozzarella, tomato sauce.

## Veggie

Roasted peppers, tomatoes, black olives, eggplant, feta, mozzarella, tomato sauce.

## Seafood

Shrimp, pesto, sun-dried tomatoes, goat cheese.

## Chicken

Chicken, pesto, 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**

## 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**

## Veggie Panino

On garlic-rubbed toasted Earle bread with avocado, tomatoes, red onions, spring mix, fontina, 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**

## Veggie Wrap

Pesto, tomatoes, red onions, arugula, fresh mozzarella.

**8.95/7.15 happy hour**

## Chicken Wrap

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

**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.

**15.95/12.75 happy hour**

## Linguini with Garlic Sausage

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

**18.95/15.15 happy hour**

## Linguini with Roasted Peppers & Mushrooms

Linguini tossed with wild mushrooms, leeks, roasted pepper strips, roasted garlic cloves and fresh sage...with romano and goat cheese.

**19.95/15.95 happy hour**

## Linguini with Mushrooms

Linguine tossed with sautéed shallots, garlic, and three varieties of mushrooms...with white wine, chives, macsarpone, and parmesan.

**19.95/15.95 happy hour**

## Linguini with Bay Scallops

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

**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**

# Liquor



## Vodka

Absolut -----	6.75
Mandrin, Citron, Peppar, Ruby Red, Pears -----	6.75
Belvedere -----	9.00
Chopin -----	9.00
Ciroc -----	9.25
Skyy -----	6.50
Grey Goose -----	9.50
Ketel One -----	7.25
Stolichnaya -----	6.75
Vanil, Razberi, Ohranj, Blueberi ----	6.75
Tanqueray Sterling -----	6.50
Tito's -----	6.75

## Gin

Beefeater -----	6.25
Bombay -----	6.50
Bombay Sapphire -----	7.25
Boodles -----	6.50
Tanqueray -----	6.75
Tanqueray No. 10 -----	9.00
Hendrick's -----	9.00
Magellan -----	9.00
Plymouth -----	8.50

## Rum

Bacardi -----	6.00
Bacardi Gold -----	6.00
Bacardi Limon -----	6.00
Bacardi 151 -----	7.00
Myer's -----	6.50
Mt. Gay -----	6.50
Captain Morgan -----	6.75
Malibu -----	6.00

## Tequila

El Tesoro Reposado -----	12.00
Jose Cuervo Especial -----	6.75
Herradura Blanco -----	12.00
Patrón Añejo -----	15.00
Patrón Silver -----	14.00

## Canadian & American Whiskies

Crown Royal -----	7.00
Seagram's 7 Crown -----	6.00
Canadian Club -----	6.00
Seagram's VO -----	6.00

## Irish Whiskey

Bushmills -----	6.75
Black Bush -----	8.00
Jameson -----	7.25
Tullamore Dew -----	6.75

## Bourbon Whiskey

Baker's -----	10.50
Blanton's -----	12.75
Basil Hayden's -----	10.00
Booker's -----	12.75
Bulleit -----	8.00
Elijah Craig 12 yr. -----	7.00
Jack Daniel's -----	7.00
Gentleman Jack -----	8.75
Jim Beam -----	6.00
Jim Beam Black -----	7.00
Knob Creek -----	9.00
Maker's Mark -----	7.00
Maker's Mark 46 -----	9.00
Old Grand Dad -----	6.00
Woodford Reserve -----	9.00

## Scotch Whisky—Blended

Chivas Regal 12 yr. -----	7.75
Chivas Regal 18 Yr. -----	14.00
Cutty Sark -----	6.75
Dewar's -----	7.00
J & B -----	6.75
Johnny Walker Black -----	9.00
Johnny Walker Red -----	7.25

## Scotch Whisky—Single Malt

Balvenie 15 Yr. (Speyside) -----	15.00
Balvenie Doublewood (Speyside) -----	12.75
Dalwhinnie (Speyside) -----	12.75
Glenrothes Select Reserve (Speyside) -	10.00
Glenmorangie 18 yr. (Highland) -----	24.00
Glenfiddich 12 yr. (Speyside) -----	9.25
Glenlivet 12 yr. (Speyside) -----	9.00
Glenlivet 18 yr. (Speyside) -----	16.50
Lagavulin 16 yr. (Islay) -----	18.00
Laphroaig 10 yr. (Islay) -----	12.75
Laphroaig 18 yr. (Islay) -----	15.00
Macallan 12 yr. (Speyside) -----	12.00
Macallan 18 yr. (Speyside) -----	35.00
Oban (Highland) -----	16.00
Talisker 10 yr. (Skye) -----	12.75
Ardbeg Uigeadail (Islay) -----	16.00

## Liqueurs

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Amaretto Di Saronno -----	<b>7.25</b>	Kahlua-----	<b>6.75</b>
Anisette Marie Brizzard -----	<b>6.00</b>	Limoncella Caravella -----	<b>6.75</b>
Bailey's Irish Cream-----	<b>7.25</b>	Midori Melon -----	<b>6.75</b>
B & B-----	<b>9.25</b>	Ouzo-----	<b>6.50</b>
Benedictine -----	<b>9.25</b>	Pama Pomegranate -----	<b>7.25</b>
Chambord-----	<b>9.00</b>	Peach Schnapps -----	<b>5.50</b>
Chartreuse-----	<b>12.00</b>	Peppermint Schnapps -----	<b>5.50</b>
Cointreau -----	<b>9.25</b>	Sambuca-----	<b>7.00</b>
Crème de Menthe -----	<b>5.75</b>	Sambuca Black-----	<b>7.00</b>
Drambuie -----	<b>9.00</b>	Southern Comfort -----	<b>6.00</b>
Fernet Branca -----	<b>8.50</b>	St. Germain -----	<b>11.00</b>
Frangelico -----	<b>7.25</b>	Tia Maria -----	<b>7.25</b>
Galiano -----	<b>7.25</b>	Vandermint -----	<b>7.25</b>
Godiva -----	<b>7.50</b>	Bonny Doon Framboise -----	<b>6.50</b>
Grand Marnier -----	<b>9.25</b>	Domaine du Vissoux Crème de Framboise -----	<b>7.50</b>
Irish Mist -----	<b>6.75</b>		
Jägermeister -----	<b>7.00</b>		

## Aperitifs

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

## Madiera

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

## Cognac

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

## Brandy

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Christian Brothers -----	<b>5.75</b>
Etienne Brana Framboise-----	<b>7.50</b>

## Armagnac

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

## Calvados

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Busnel VSOP-----	<b>9.25</b>
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## Grappa

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Alexander Grappa di Cabernet-----	<b>8.50</b>
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## Port

Dow's 20 Year Tawny-----	<b>14.00</b>	Ramos-Pinto 10 Year Tawny-----	<b>11.00</b>
Dow's 1994-----	<b>18.00</b>	Ramos-Pinto 20 Year Tawny-----	<b>15.00</b>
Presidential 1994-----	<b>9.50</b>	Taylor-Fladgate 1991 “	
Warre's 1991-----	<b>15.00</b>	Quinta de Vargellas”-----	<b>12.00</b>
Warre's 1995 LBV-----	<b>6.50</b>	Taylor-Fladgate 2000 LBV-----	<b>6.50</b>
Churchill's 10 Year Tawny-----	<b>11.00</b>	Smith Woodhouse Maddalena 1995-----	<b>8.25</b>
Graham's 1994 LBV-----	<b>6.50</b>	Smith Woodhouse 1992-----	<b>10.00</b>
Graham's Fine Ruby-----	<b>4.75</b>	KWV 90 LBV (South Africa)-----	<b>4.50</b>
Fonseca 20 Year Tawny-----	<b>13.50</b>	Osborne 1994-----	<b>14.00</b>
Fonseca Bin 27-----	<b>4.75</b>	Martinez 1994-----	<b>10.00</b>
Gould Campbell 1994-----	<b>14.00</b>	Feist 1991-----	<b>9.00</b>
		Feist 1995-----	<b>8.00</b>

## Sherry

Tio Pepe(Fino)-----	<b>4.00</b>	La Riva Solera Palo Cortado-----	<b>5.50</b>
Lustau “Los Arcos” Amontillado-----	<b>5.00</b>	Lustau Rare Cream “Superior”-----	<b>7.50</b>
La Riva Oloroso Extra-----	<b>5.50</b>	Lustau “San Emilio” Pedro Jiminez (sweet)	<b>8.00</b>
La Riva Solera Palo Cortado-----	<b>5.50</b>	Barbadillo San Rafael Oloroso Dulce (sweet) --	<b>5.00</b>
Lustau “Don Nuno” Oloroso Dry-----	<b>7.25</b>	Barbadillo La Cilla Pedro Jiminez (sweet) -	<b>5.00</b>
Seppeltsfield Show Oloroso D.P. 39		Barbadillo Laurel Moscatel-----	<b>5.00</b>
(Australia)-----	<b>6.00</b>	Barbadillo Oloroso Full Dry-----	<b>5.00</b>
Harvey's Bristol Cream-----	<b>4.50</b>	Duff Gordon #28-----	<b>4.00</b>

## Coffee Drinks

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

## Bottled Water

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

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