

## Tucker's Restaurant Drink Menu

	Glass	Bottle
<b>Chardonnay, 446, California</b>	<b>\$5.75</b>	<b>\$19</b>
Appealing aromas of golden delicious apples, apricots and pineapple. Medium bodied with a creamy mid palate, offers flavors of peach, coconut, and hints of toasty vanilla spice		
<b>Chardonnay, J. Lohr, Central Coast, California</b>		<b>\$20</b>
Complexity with a balance of fresh fruit acidity, ideal pairing with oven-roasted chicken, or grilled salmon		
<b>Chardonnay, La Crema, Russian River, California</b>		<b>\$31</b>
It has enough acidity and a touch of tannin to make it matchable with chicken, fish, and veggie dishes		
<b>Pinot Grigio, Cavit, Adige River Valley, Italy</b>		<b>\$18</b>
Wonderful apéritif and equally splendid with pasta in cream sauces, risottos, veal, chicken and fresh seafood dishes		
<b>Pinot Grigio &amp; Chardonnay Blend, Principato, Tre Venezie, Italy</b>	<b>\$5.50</b>	<b>\$18</b>
Crisp, light floral notes and bright apple, from aperitif through dinner, seafood, poultry and creamy pasta		
<b>Sauvignon Blanc, Matua, New Zealand</b>	<b>\$6.50</b>	<b>\$23</b>
Aromas of vibrant tropical and citrus fruits combine with a generous fruit driven palate. Beautiful, balancing acidity brings length and structure		
<b>Sauvignon Blanc, Nobilo, New Zealand</b>		<b>\$23</b>
Full flavored, crisp and zesty backbone, matches up will with salads, poultry and shellfish and white fish		
<b>Relax Riesling, Germany</b>	<b>\$6</b>	<b>\$21</b>
Sweet, Fruit and Citrus Tones		
<b>White Zinfandel, Beringer</b>	<b>\$5.50</b>	<b>\$18</b>
<b>Cabernet Sauvignon, 337, California</b>	<b>\$7</b>	<b>\$25</b>
Flavors of black cherry, roasted coffee bean and black pepper and matches well with braised meats		
<b>Cabernet Sauvignon, Silver Palm, Santa Rosa, California</b>		<b>\$27</b>
Elegantly structured, concentrated black currant and cherry flavors enlivened by subtle herbal spice tones		
<b>Malbec, Dona Paula, Mendoza, Argentina</b>		<b>\$24</b>
Great structure, some dark fruit, elegant texture, higher than usual acidity and real poise		
<b>Malbec, Budini</b>	<b>\$6</b>	<b>\$21</b>
Full and rich, with loads of ripe red and black fruits. Nice tannins and great structure provide a long, persistent finish		
<b>Pinot Noir, Forefront Pine Ridge Vineyards</b> 51% Santa Barbara, 41% San Luis Obispo, 8% Monterey Counties		<b>\$28</b>
Fresh and elegant mouth-feel, generous fruit and well-balanced with a long finish		
<b>Merlot, 14 Hands, Washington State</b>	<b>\$6.50</b>	<b>\$23</b>
Aromas of blackberries and black cherries, flavors of dark stone fruits are joined by subtle notes of cocoa and toast		
<b>Petite Syrah, The Crusher, Clarksburg, California</b>		<b>\$21</b>
The nose of this wine is rich and complex with aromas of blueberry and cassis with a hint of spearmint		
<b>Pinot Noir, Mark West, California</b>	<b>\$6.50</b>	<b>\$23</b>
Offers notes of pomegranates, plums, cherries, underbrush, and herbs in a round, tasty, authentic style		
<b>Shiraz, Columbia Crest, Grand Estate, Washington State</b>		<b>\$20</b>
Flavors of black cherry and white pepper are pronounced on the palate with hints of boysenberry and raspberry		
<b>Red Zinfandel, Old Vine, Gnarly Head, Lodi, California</b>		<b>\$19</b>
This wine pairs well with barbecue, pizza, hearty pastas, chili and ribs.		
<b>Authentic Red, Gnarly Head</b>	<b>\$6.50</b>	<b>\$23</b>
A blend of Zinfandel, Cab, Merlot and Syrah that hails from Lodi, Ca. famed for their "old vine zins".		
<b>Prosecco Sparkling Wine, Lunetta, Veneto, Italy</b>	<b>\$6</b>	<b>\$20</b>
Delightful as an aperitif or enjoyed with antipasti, hors d'oeuvres, shellfish and seafood		

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## Martinis

**Cucumber Martini** Organic cucumber vodka, dry vermouth

**Apple – Tini** Vodka, apple schnapps

**Dirty Martini** Vodka, dry vermouth and olive juice

**Cosmopolitan** Vodka, triple sec, cranberry juice, lime juice

**Pomegranate Martini** Vodka, pomegranate liqueur and lemon juice

**After 8 Martini** Vodka, crème de cacao, crème de menthe

**French Martini** Vodka, Chambord, pineapple juice

**Lemon Drop** Vodka, limoncello, lemon juice

**Bikini – Tini** Gin, peach schnapps, blue curacao

**Grand Marnier Cosmopolitan** Vodka, grand marnier, triple sec, cranberry juice, lime juice

**Espresso Martini** – Van Gogh Double Espresso Vodka

**All American Martini** – Tito's Vodka, dry vermouth garnished with olives

**Chocolate Martini** – Choco-lat liqueur, vodka

**Chocolate Raspberry Martini** – Choco-lat liqueur, Chambord, vodka

**Mint Choco-Lat Chip Martini** – Choco-lat liqueur, crème de menthe, milk

## House Specialty Drinks

**Cool As A Cucumber** Organic Cucumber Vodka, tonic and a squeeze of lime

**Tucker's Best Bloody Mary** A classic made Tucker's way

**Raspberry Long Island Iced Tea** Vodka, rum, tequila, gin, triple sec, sour mix and Chambord

**Evan's Old Fashioned** Whiskey and a splash of club soda over a muddled orange slice, cherry and sugar

**Peaches On The Beaches** Peachtree, coconut rum, orange juice and grenadine

## Beers

**On Tap** – Harpoon IPA, Sam Adams Seasonal, BBC Steel Rail Extra Pale Ale, Ten Penny Ale

**By The Bottle** – Sam Adams, Coors Light, Budweiser, Bud Light, Corona, Miller Lite, Heineken, O'Douls, Smirnoff Ice

## Bottled Water

Acqua Panna Natural Still Water, 1 liter \$5.00

Saratoga Sparkling Spring Water (28 fl oz) \$5.00