

Champagne & Sparkling Wine

Chandon, Brut Rose, California N/V 187 mL	9
Flare Sparkling Moscato, Valencia N/V	10 / 36
Domaine Ste Michelle Brut, Columbia Valley N/V	10 / 36
Indigenous, Prosecco Brut, Veneto, Italy N/V	10 / 36
Moet & Chandon “Imperial”, Epernay N/V	60

Rosé

Meiomi, California 2018	12 / 42
Fleur de Mer, Cotes de Provence, France 2018	12/42
Sables d’Azur, Cotes De Provence, France 2017	42

Interesting Whites & Blends

Conundrum White Blend, California 2016	14/48
Tenshen White Blend, Santa Barbara 2016	42
Dipinti, “Sauvignon”, Vigneti Delle Dolomiti IGT, Italy 2012	45
Terlaner Classico, Trentino-Alto Adige, Italy 2013	55

Sauvignon Blanc

The Crossings, Marlborough 2018	8 / 30
Ferarri-Carano, Sonoma 2018	10 / 36
Whitehaven, Marlborough 2018	12 / 42
Cakebread, Napa 2017	50
Craggy Range, Single Vineyard, Martinborough, New Zealand 2014	50
Cloudy Bay, Marlborough 2014	55
Twomey, Silver Oak Cellars, Napa 2014	60
Galerie, “Naissance”, Napa 2013	62
Spottswoode, Napa 2014	75

Pinot Gris

Benvolio, Pinot Grigio, Friuli Italy 2017	8 / 30
Acrobat By King Estate, Pinot Gris, Oregon 2017	10 / 36
Maso Canali, Pinot Grigio, Trentino, Italy 2018	12 / 42

Riesling

Chateau Ste Michelle, Cold Creek, Washington 2017	30
Hogue “Late Harvest”, Washington 2017	10 / 36
Trisaetum, Dry Riesling, Ribbon Ridge Estate, Willamette Valley, Oregon 2015	50

Chardonnay

Dark Horse, California 2017	8 / 30
Kendall Jackson, California 2017	10 / 36
Sonoma-Cutrer, Russian River 2017	14 / 48
St. Supery Oak Free, Napa 2018	55
Stags Leap, Napa River 2016	55
Cuvaison Estate, Napa Valley 2017	60
Jordan, Russian River 2016	70
Wind Racer, Anderson Valley 2011	75
Cakebread, Napa 2016	85
Barraud, Pouilly-Fuisse “La Roche”, France 2011	90
Citation, Citation Rickreall, Oregon 2013	95
Cakebread Reserve, Napa 2015	110

Half Bottle Whites

Honig, Sauvignon Blanc, Napa 2018	22
Louis Jadot, Pouilly-Fuisse, France 2017	30

Proprietor’s List – Whites

CHAMPAGNE & SPARKLING WINE	
Veuve Clicquot “Yellow Label” Brut, Reims N/V	140
Moet & Chandon “Grand Vintage”, Epernay 2006	150
Veuve Clicquot “Vintage Rose”, Reims 2004	175
Perrier-Jouet “Fleur De Champagne”, Epernay 2000	200
Veuve Clicquot “La Grand Dame”, Reims 2004	300

CHARDONNAY	
Pahlmeyer, “Jayson”, North Coast, California 2014	125
Jean-Marc Morey “Chassagne-Montrachet”, France 2007	160

Large Party?

Ask your server about our selection of Magnums.

ABOUT NAPA RIVER GRILL

Locally owned and operated since 1999, Napa River Grill has been recognized by several distinguished publications. These honors include Best Wine List and Favorite Restaurant from *Louisville Magazine*, Best Wine List from *LEO Weekly*, and the Award of Excellence from *Wine Spectator*. Our culinary team is committed to sourcing local and regional ingredients to enhance our seasonal menus. Napa is open for Lunch, Dinner, and Sunday Brunch with a variety of options for private dining and off-site catering.



Interesting Reds & Blends

Cline “Cashmere”, Gms Blend, California 2017	10 / 36
Terrazas Reserva Malbec, Mendoza, 2017	10 / 36
Tenshen Red Blend, Santa Barbara 2016	48
Frog Prince, Bourdeaux, Napa 2014	60
Paraduxx Proprietary Napa Valley Red Wine, 2016	65
Maestro Red Blend, Mondavi, Napa 2014	80
The Prisoner, Prisoner Wine Company, Napa 2017	95
Machete, Orin Swift, Napa 2014	100
Latta, Malbec, Wahluke Slope, Walla Walla, Washington 2011	105
Ciacci Piccolomini d’Aragona, Brunello di Montalcino, Italy 2009	120

Merlot

Decoy, Duckhorn Vineyards, Sonoma 2016	12 / 42
Newton, “Claret”, Napa 2015	60
Freemark Abbey, Napa 2015	65
Frog’s Leap, Rutherford 2013	70

Syrah, Shiraz & Garnacha

Petite “Petit”, Michael David Winery, Lodi 2017	10 / 36
Campos Luz Estate, Garnacha, Carinena, Spain 2014	45
Steele Stymie, Lake County 2011	85
St. Hallett, “Old Block Shiraz”, Barossa Valley 2009	100

Zinfandel

Frog’s Leap, Napa 2017	12 / 42
Rudy, Von Strasser Winery, Napa 2015	48
Saldo, Prisoner Wine Company, California 2017	60
Storybook Mountain Vineyard, “Mayacamus Range”, Napa 2013	75

Pinot Noir

Castle Rock, California 2017	8 / 30
Rain Storm, Oregon 2017	10 / 36
Boen, Russian River Valley 2017	14 / 46
King Estate, Oregon 2017	50
Calera, Central Coast 2016	60
Belle Glos Clark & Telephone, Santa Maria Valley 2017	65
Rose Rock, Drouhin Family, Eola-Amity Hills, Oregon 2014	75
Joseph Drouhin Cote de Nuits-Village, France 2016	70
Copain Les Voisins, California 2016	80
Sonoma-Cutrer, Sonoma Coast 2017	80
Cakebread Cellars, Two Creeks Vineyards, Anderson Valley 2015	95
Wind Racer, Anderson Valley 2011	100
Gran Moraine, Yamhill-Carlton, Oregon 2013	105
Wild Ridge, Sonoma Coast 2012	115
Twomey, Silver Oak Cellars, Russian River Valley 2016	120

Cabernet Sauvignon

Dark Horse, California 2017	8 / 30
Shooting Star, Lake County 2016	10 / 36
Joel Gott 815, California 2017	12 / 42
B.R. Cohn Silver Label, North Coast 2016	14 / 46
Hess, Hess Select, Napa 2015	55
Bear Flag, Sonoma County 2016	60
Coppola “Directors Cut”, Alexander Valley 2016	60
J. Lohr Hilltop, Paso Robles, 2016	65
Quilt, Napa 2017	65
Girard “Artistry”, Napa 2015	70
Stags Leap Wine Cellars, “Artemis”, Napa 2016	90
Palermo, Orin Swift Winery, Napa 2017	95
Gamble Family Vineyards, Napa 2013	95
Galerie, “Latro”, Knights Valley, Napa Valley 2012	115
Joseph Phelps, Napa Valley 2015	120

Half Bottle Reds

Honig, Cabernet, 2015	30
Faust, Cabernet, Napa 2014	45

Proprietor’s List – Reds

INTERESTING REDS & BLENDS	
Overture by Opus One, Napa NV	200
Opus One, Napa 2015	500

MERLOT	
Plumpjack Merlot, Napa 2010	125

ZINFANDEL	
Storybook Mountain Vineyard, Estate Reserve, Napa 2012	150

PINOT NOIR	
Maggy Hawk “Hawkster”, Anderson Valley 2012	130

CABERNET SAUVIGNON	
Von Strasser Estate, “Diamond Mountain”, Napa 2012	125
Silver Oak, Alexander Valley 2011	140
Caymus, Napa 2015	145
Lydenhurst, Spottswoode Estate Vineyard, Napa 2012	175
Dunn Vineyards, Napa 2009	180
Mercury Head, Orin Swift Winery, Napa 2013	250
Chappellet “Pritchard Hill Estate”, Napa 1999	275
BV Georges De Latour, Napa 2011	300
Lail, “Mole Hill”, Howell Mountain 2009	310
Lokoya, Mount Veeder, Napa 2009	500
Verite La Joie, Napa 2008	600

From the Barrel*

1792 Small Batch	12	Elijah Craig 23yr	55	Old Forester Birthday	22
Angels Envy	12	Elijah Craig Barrel Proof	25	Old Forester Rye	8
Angels Envy “Cask Strength”	25	Elmer T. Lee	16	Old Medley 10yr	10
Angels Envy Rye	18	Evan Williams Single Barrel	10	Rowan’s Creek	10
Bakers	14	Four Roses	8	Russel’s Reserve	10
Basil Hayden	12	Four Roses Single Barrel	10	Stagg Jr.	12
Blantons	14	Jefferson’s	11	Wathens	9
Booker’s	14	Jefferson’s Ocean	18	Weller Special Reserve	14
Buffalo Trace	10	Jefferson’s Reserve	15	Wild Turkey 101	8
Bulleit	8	Johnny Drum	8	Wild Turkey Diamond Anniversary	33
Bulleit Barrel Strength	15	Knob Creek	8	Willett Pot Still	11
Bulleit 10yr	12	Knob Creek Rye	9	Woodford Masters	28
Bulleit Rye	9	Larceny	10	Woodford Reserve	9
Calumet	16	Makers 46	10	Woodford Reserve Double Oaked	14
Cooper’s Craft	8	Makers Mark	8	Woodford Reserve Rye	11
E.H. Taylor	14	Michter’s	14	Woodford Reserve	
E.H. Taylor Single Barrel	14	Michter’s Sour US1	12	Sonoma-Cutrer	28
Eagle Rare	16	Noah’s Mill	12	*Bourbons are subject to availability	
Elijah Craig Small Batch	9	Old Forester	7		
Elijah Craig 18yr	40	Old Forester 1870	12		

From the Bottle

Blue Moon	5	Fat Tire	5	Sam Adams	5
Bud Light	4	Great Flood IPA	5	Stella Artois	5
Coors Light	4	Goodwood Bourbon Barrel Stout	7	West Sixth Amber	5
Corona	5	Michelob Ultra	4	West Sixth IPA	5
Deschutes Porter	6	Miller Lite	4	Yuengling Lager	5
Falls City	5	Rhinegeist Truth IPA	6		

From the Bar

MOSCOW MULE	10	PERFECT MARGARITA	10	Happy Hour Specials 	
Tito’s, Gosling’s Ginger Beer, lime juice		Frida Kahlo Tequila Blanco, Cointreau, lime juice, agave nectar			
HIGH HAPPY	12	NO. 10	10	Available for Bar Seating only	
Ketel One, Grand Marnier, pineapple juice, cranberry juice		Champagne, peach schnapps, cranberry pearls		Monday-Friday 11am-7pm	
BLACK WALNUT		NAPAHATTAN	14	Saturday-Sunday 4:30-7pm	
OLD FASHIONED	10	Elijah Craig Bourbon, Terra D’Oro Port, bitters and cherry		Well Brand Cocktails 3	
Bulleit, black walnut and orange bitters		CUCUMBER GIN LEMONADE	12	Old Forester Cocktails 5	
BLUEBERRY MARTINI	12	Hendricks, fresh cucumber and lemon juice, simple syrup		Finlandia Cocktails 5	
Grey Goose, Pavan Orange Blossom Liqueur, blueberry syrup, lemon twist				All Wines by the Glass Half off	
				Grey Goose Cocktails 7	
				Sangria by the Glass 7	
				Bud Light, Miller Lite, Coors Light, Michelob Ultra 3	
				Blue Moon, Falls City, Fat Tire, or Corona 4	

Desserts

Pastry Chef – Michelle Childers

BAKLAVA CHEESECAKE	9
Phyllo dough crust, layers of chopped walnuts, pistachios and pumpkin seeds, lightly sweetened cheesecake, orange honey syrup	
Try with Terr d’Oro Zinfandel Port	
CINNAMON ROLL BREAD PUDDING	9
Cinnamon rolls baked in a vanilla custard, topped with cream cheese icing, vanilla-cardamom crème anglaise	
Try with Warre’s Late Bottle Vintage	
BERRYESSA BROWNIE	8
Rich chocolate brownie, vanilla bean ice cream, caramel and chocolate sauce	
Try with Kopke 1999 Colheita Port	
BLUEBERRY PIE CRÈME BRÛLÉE	10
Blueberry pie filling, baked vanilla custard, cinnamon tuile	
Try with Warre’s Otima 10 year Tawny	
FRESH BAKED COOKIES half dozen	7
House-made dough, baked to order: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar	
Add one scoop of ice cream to cookies	3
Try with an Ice Cold Glass of Milk	
HOUSE MADE ICE CREAM	
Ask your server for today’s offerings	5
HOUSE MADE SORBET	
Ask your server for today’s offerings	5

Dessert Wines (by the glass unless noted)

Kopke Rosé Port	10
Graham’s Six Grapes	7
Terr d’Oro Zinfandel Port	8
Taylor Fladgate 20 year Tawny	14
Kopke 1999 Colheita Port	15
Kopke 1982 Colheita Port (bottle)	75
Kopke 1974 Colheita Port (bottle)	125
Warre’s 2003 Late Bottle Vintage	14
Warre’s Otima 10 year Tawny	15
Warre’s Otima 20 year Tawny	25
Miles Maderia Rainwater	8

Brandy, Cognac, Armagnac

Coeur de Lion Calvados	13
Remy Martin VSOP	15
Larressingle VSOP Armagnac	15

Cordials

Baileys	7	Grand Marnier	
Chambord	6	Centenaire	15
Cointreau	8	Grand Marnier	
Disaronno Amaretto	7	Cuvee 1880	35
Dom B&B	8	Kahlua	7
Drambuie	7	Pumpkin Spice Kahlua	7
Frangelico	8	Pama	7
Godiva Chocolate	8	Sambuca	7
Godiva White Chocolate	8	Tia Maria	7
Grand Marnier	9	St. Germain	7

Coffee & Tea

FRENCH PRESS COFFEE	
Kona Blend	
Kona beans grown on the nutrient rich slopes of Mauna Loa in Hawaii are expertly blended with top-grade Colombian beans to produce a coffee that is lively, sweet, and 100% arabica. This is an exotic and fruity medium roast that is rich in flavor and lovely to sip.	
• Small (1 ½ cups)	4
• Large (3 cups)	7
CAPPUCCINO	3.75
ESPRESSO	3.50

STEEP CAFÉ TEA by Bigelow	4
Artisan full leaf tea in pouches, served with an individual teapot	
• Dragon Well Green – green tea, caffeinated	
Settled smoky notes woven into a robust tea with roasted rice end nuances	
• Organic Lemon Ginger – herbal tea, caffeine free	
Sweet and refreshing citrus with a spicy ginger pop in the finish	
• Organic Wild Encounter – herbal tea, caffeine free	
Tangy and tart rich berry mix with sweet end notes	
• Citrus Chamomile – herbal tea, caffeine free	
Crisp citrus flavors followed by delicate floral sweetness	
• Organic Earl Grey– black tea, caffeinated	
Smooth tea base delicately balanced with the authentic citrus flavor of bergamot	
• Organic English Breakfast – black tea, caffeinated	
Complex and full bodied with pleasant astringency	