

# WINE by the BOTTLE



**#1 Josh Cellars  
Craftsman Chardonnay . . . . . \$28**

The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and crème brûlée.



**#2 Farm To Table Chardonnay . . \$42**

Pale straw with light green reflections, this chardonnay bursts with aroma of stone fruit and rock melon. Medium bodied, this wine fills your palate with peach and melon flavors, a hint of oak and a generously soft flavored finish.



**#3 Villa Pozzi Pinot Grigio . . . . . \$28**

(91 Beverage Testing Institute / Gold Medal)  
This Pinot Grigio exhibits soft aromatic flavors of perfumed rose and soft honeysuckle that are attractive and indicative of the refreshing and rounded fruit style.



**#4 Left Coast Pinot Gris . . . . . \$45**

Left Coast Pinot Gris bursts onto the palate with a mix of pineapple, green apple, kiwi and citrus blossom aromas. This multifaceted bouquet leads into a well framed mid-palate of spiced pear, ripe honeydew melon, wet stone and a mineral finish.



**#5 Josh Cellars Sauvignon Blanc . . \$28**

(90 Beverage Testing Institute / Gold Medal)  
This Sauvignon Blanc is fresh and alive including layers of white flower nectar, peach and tropical melon followed by a perfectly balanced finish.



**#6 Fleurs de Prairie Rosé . . . . . \$24**

“Fleurs de Prairie” translates as “wildflowers,” celebrating the beautiful fields of wisteria, lavender, poppy, and sunflowers carpeting Provence



**#7 Jolie Folle Rosé . . . . . \$45**

Pale Rose color with notes of strawberry and raspberry. On the palate it is bright and dry with a hint of apricot on the finish.



**#8 Hob Nob Pinot Noir . . . . . \$28**

As elegant as a bouquet of violets and bursting with cherry flavors, our Pinot Noir is medium-bodied with soft tannins, to create a smooth, rich texture.



**#9 Josh Cellars  
Cabernet Sauvignon. . . . . \$28**

Juicy Cabernet Sauvignon with plum and blackberry flavors layered with smoky maple wood, roasted almonds and hazelnuts.



**#10 Farm To Table  
Cabernet Sauvignon. . . . . \$42**

This Cabernet Sauvignon is a deep, dense red with bright purple hues. Youthful and vibrant, the nose displays ripe blackberry characteristics with subtle notes of oak spice and dark chocolate. The palate is full bodied with ripe, rich dark red fruits and soft tannin.

# WINE in a CAN

The following wines are available for purchase by the can for only \$10



MERF Chardonnay  
 MERF Cabernet Sauvignon  
 anew Rose

# LIQUOR

Single . . . . . \$9

Double . . . . . \$15

- |                            |                      |
|----------------------------|----------------------|
| Tito's Handmade Vodka      | Hornitos Plata       |
| Captain Morgan's Spice Rum | Redemption Bourbon   |
| Cruzan Estate Light Rum    | Jack Daniels Whiskey |
| Crown Royal                | Jagermeister         |
| Dewar's Scotch             | Tanqueray Gin        |
| Fireball                   |                      |

# BEER

16 oz. Premium Beer . . . . . \$9

- Leinenkugel's Summer Shandy
- Sierra Nevada Pale Ale
- Bond Brothers Cary Gold
- Crank Arm Whitewall Wheat
- Hi-Wire Hi Pitch Mosaic IPA
- Heineken
- Corona Extra
- Stella Artois

12 oz. Craft Beer . . . . . \$8

- Foothills Hoppyum IPA
- Foothills Peoples Porter
- Blake's Hard Ciders Flannel Mouth
- Trophy Brewing Trophy Wife
- New Belgium Voodoo Ranger IPA
- Hi-Wire Gose
- Mason Jar Happy Place Lager
- Red Oak Amber
- Heineken 0.0% (NA)

16 oz. Domestic Beer . . . . . \$8

- Bud Light
- Yuengling Lager
- Pabst Blue Ribbon

## Let Booth Amphitheatre Pack Your Picnic!

Our Virtual Café offers a variety of food items from appetizers to desserts for all Amphitheatre events. Your order will be waiting for you when you arrive on-site at the Amphitheatre!

Just visit [www.boothamphitheatre.com](http://www.boothamphitheatre.com) and the Picnic in the Park page to place your order. Booth Amphitheatre Picnic in the Park catering partners include Taziki's Mediterranean Cafe, Lowes Foods, and Great Harvest Bread Company.