



**Chandler · Arizona**  
*Where Values Make The Difference*

E.

NOV 16 2016

**Chandler**



**MEMORANDUM**

**Planning Division – PZ Memo No. 16-087**

**DATE:** NOVEMBER 16, 2016  
**TO:** PLANNING AND ZONING COMMISSION  
**THRU:** JEFF KURTZ, PLANNING ADMINISTRATOR  
KEVIN MAYO, PLANNING MANAGER *KM*  
**FROM:** SUSAN FIALA, AICP, CITY PLANNER *SF*  
**SUBJECT:** LUP16-0036 BLUE 32 SPORTS GRILL

**Request:** Liquor Use Permit approval to sell and serve all types of spirituous liquor for on-premise consumption indoors and within an outdoor patio as permitted under a Series 12 Restaurant License  
**Location:** 4845 S. Arizona Avenue, the northeast corner of Arizona Avenue and Chandler Heights Road  
**Applicant:** Blue 32 of Chandler LLC, Ken Rea

**RECOMMENDATION**

Upon finding the request to be consistent with the General Plan, Planning Staff recommends approval subject to conditions.

**BACKGROUND**

Blue 32 Sports Grill is a new restaurant located at 4845 S. Arizona Avenue, at the northeast corner of Arizona Avenue and Chandler Heights Road. The building is currently under construction within the Shoppes at Chandler Heights. The anticipated opening is in December, 2016.

The request is for Liquor Use Permit approval to sell and serve all types of spirituous liquor for on-premise consumption indoors and within an outdoor patio as permitted under a Series 12 Restaurant License.

Blue 32 Sports Grill is approximately 4,800 sq. ft. and the outdoor patio is approximately 830 sq. ft. Hours of operation are from 11 a.m. to 10 p.m., Sunday through Thursday, 11 a.m. to 11 p.m. on Friday and Saturday. Staff includes approximately 50 employees, including full-time and

part-time. Televisions are located indoors only. Speakers are located indoors and within the outdoor patio, broadcasting background music. No live entertainment is proposed.

A Series 12 Restaurant License allows the on-site sale of beer, wine, and spirits for on-site consumption. Under a Series 12 license, the establishment must derive at least forty (40) percent of its gross revenue from the sale of food and non-alcoholic beverages. A menu is attached.

**PUBLIC / NEIGHBORHOOD NOTIFICATION**

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on November 9, 2016. No one other than the applicant attended.
- As of the writing of this memo, Planning Staff is not aware of any opposition to the request.

**RECOMMENDED ACTION**

Planning Staff recommends Planning Commission motion to recommend approval of LUP16-0036 BLUE 32 SPORTS GRILL, subject to the following conditions:

1. Expansion or modification beyond the approved exhibits (Site Plan, Floor Plan, Patio Plan, and Narrative) shall void the Liquor Use Permit and require new Liquor Use Permit application and approval.
2. The Liquor Use Permit is granted for a Series 12 Restaurant license, and any change of license shall require reapplication and new Liquor Use Permit approval.
3. The Liquor Use Permit is non-transferable to any other location.
4. The site shall be maintained in a clean and orderly manner.
5. Any substantial change in the floor plan to include such items as, but not limited to, additional bar serving area or the addition of entertainment related uses shall require re-application and approval of a Liquor Use Permit.

**PROPOSED MOTION**

Motion Planning Commission to recommend approval of Liquor Use Permit LUP16-0036 BLUE 32 SPORTS GRILL, subject to the conditions as recommended by Planning Staff.

**Attachments**

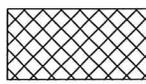
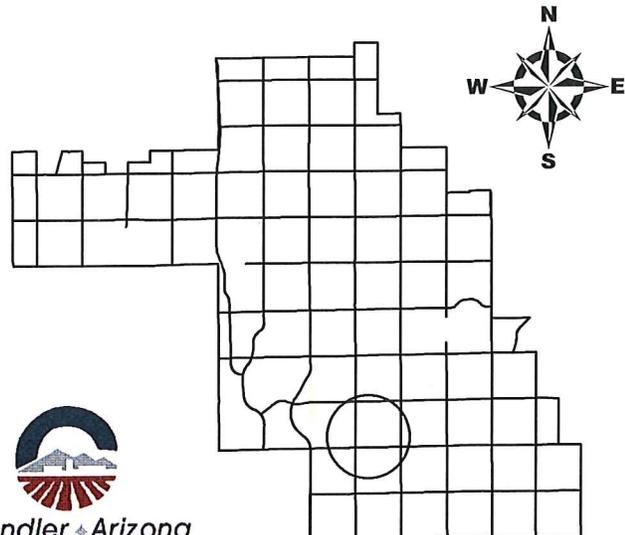
1. Vicinity Maps
2. Site Plan
3. Floor and Patio Plan
4. Elevations
5. Narrative
6. Menu



Arizona Ave.

Chandler Heights Rd.

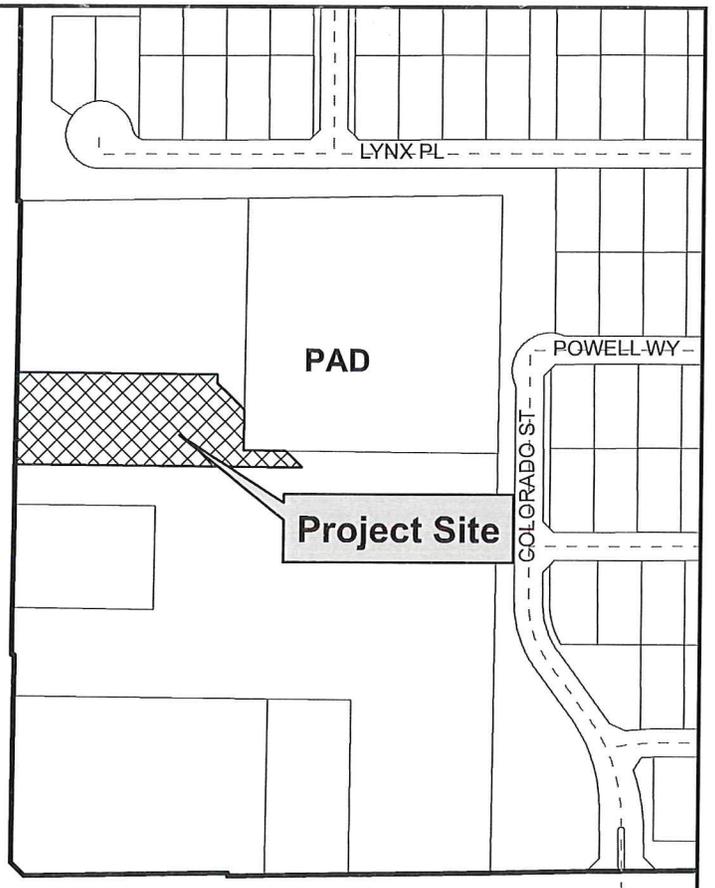
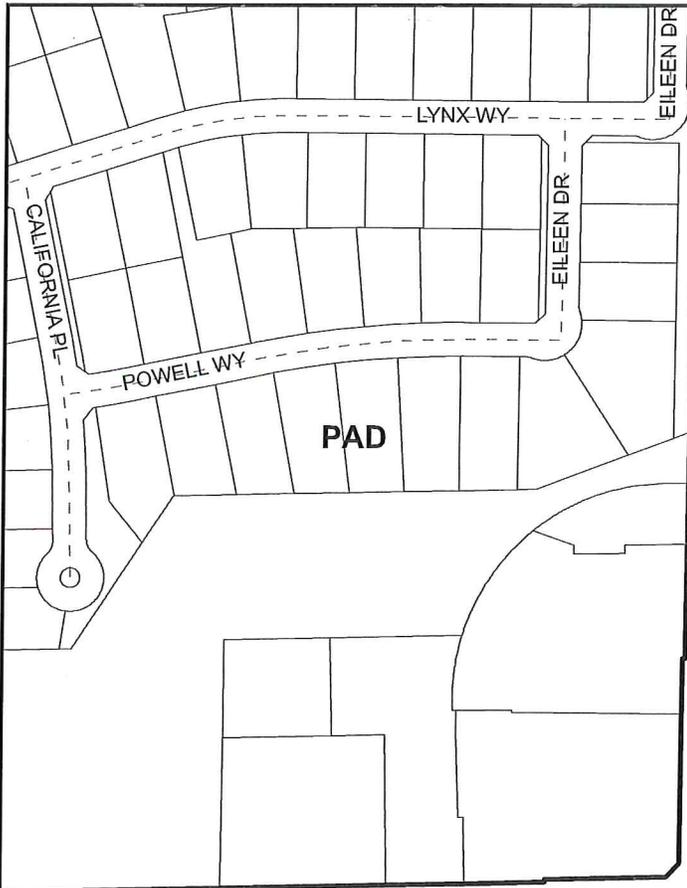
**Vicinity Map**



LUP16-0036

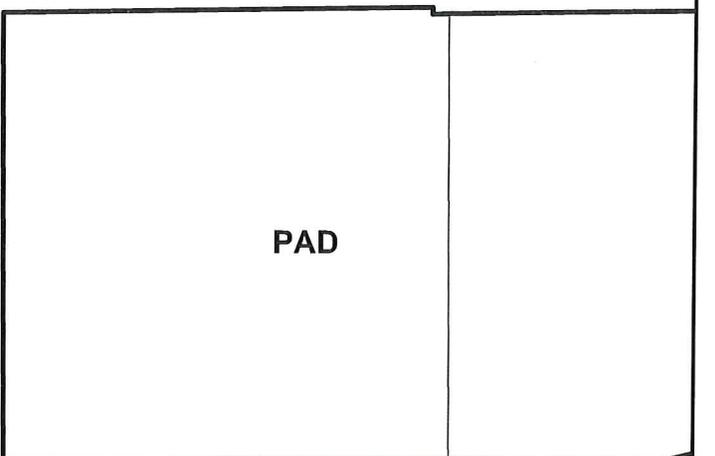
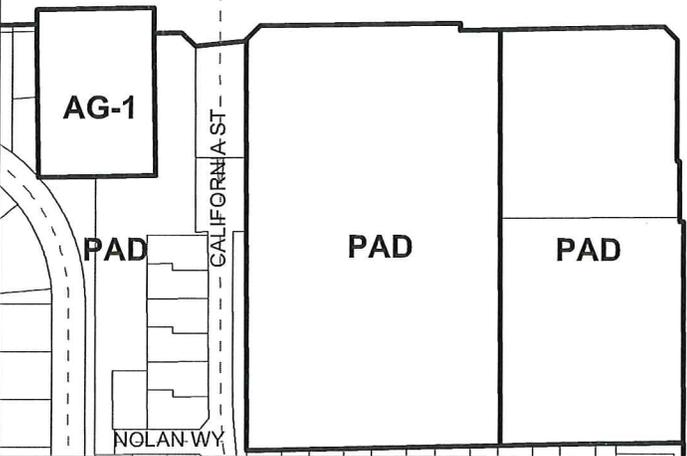
**Blue 32 Sports Grill  
Liquor Use Permit**



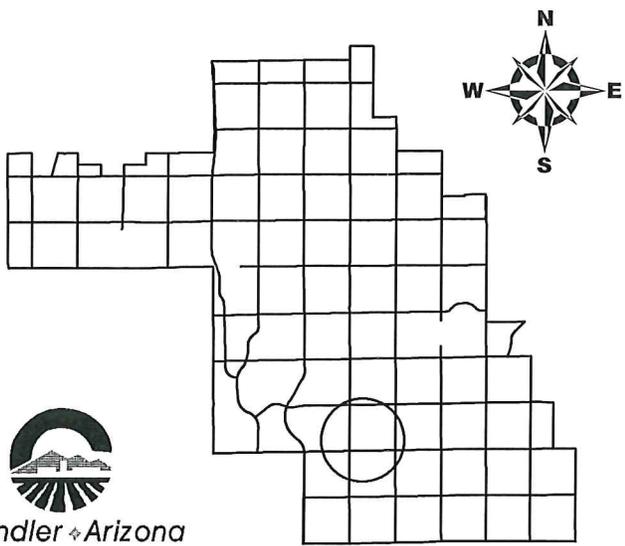


Arizona Ave.

Chandler Heights Rd.



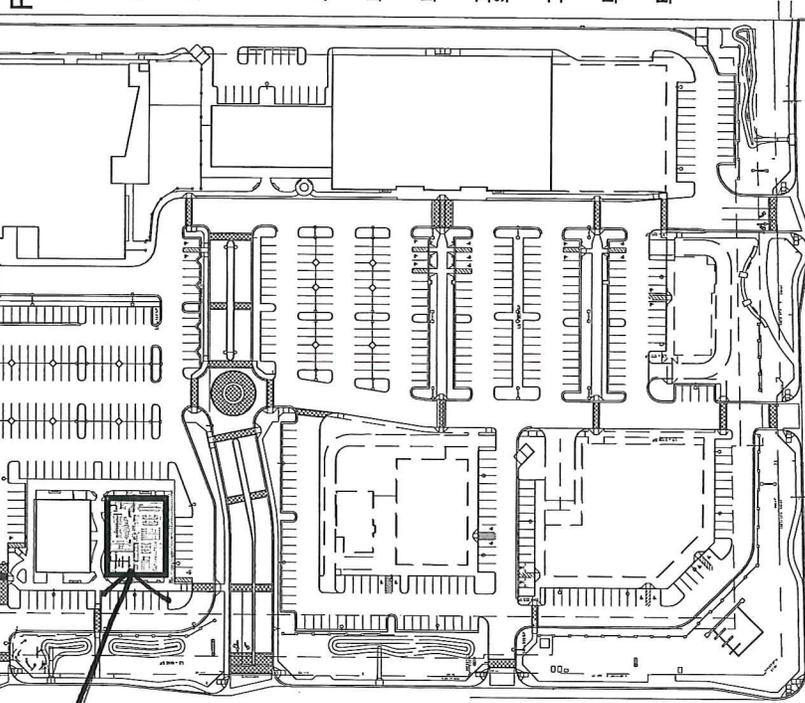
**Vicinity Map**



 LUP16-0036

**Blue 32 Sports Grill  
Liquor Use Permit**





**Project Data**

**PROJECT DESCRIPTION:**  
 NEW RESTAURANT TENANT IMPROVEMENT  
 LOCATED WITHIN AN EXISTING VACANT TENANT  
 SPACE IN AN EXISTING SHELL BUILDING

**PROJECT ADDRESS:**  
 4845 S. ARIZONA AVE.  
 CHANDLER, AZ, 85248

**APPLICANT:**  
 BLUE 32 SPORTS GRILL  
 15279 NORTH SCOTTSDALE ROAD, SUITE 250  
 SCOTTSDALE, ARIZONA 85254

**CONTACT:** STEVE CONRAD  
 480.797.6888

**PARCEL #:**  
 303-53-780A

**EXISTING LOT ZONING:**  
 C-2 COMMERCIAL

**EXISTING BUILDING OCCUPANCY:**  
 A-2 ASSEMBLY

**TENANT SPACE OCCUPANCY (THIS  
 SUBMITTAL):**  
 EXISTING: A-2 ASSEMBLY  
 PROPOSED: A-2 ASSEMBLY

**TYPE OF CONSTRUCTION:**  
 VB, SPRINKLERED

**EXISTING CEILING HEIGHT, BOTTOM OF DECK:**  
 24'-0" A.F.F.

**REMODEL AREA (THIS SUBMITTAL):**  
 INTERIOR REMODEL: 4615 SQ.FT.  
 PARTIAL COVERED PATIO: 890 SQ.FT.



BLUE 32 SPORTS GRILL - CHANDLER  
 4845 S. ARIZONA AVENUE  
 CHANDLER, AZ, 85249

**CS&S**  
 CONSULTANTS &  
 ENGINEERS  
 10000 N. CENTRAL EXPRESSWAY  
 SUITE 1000  
 CHANDLER, ARIZONA 85226  
 PH: 480.797.6888  
 WWW.CSANDS.COM

Drawn By: A/John  
 Project No: 10017  
 Date: 08/10/16



AS 101

OVERALL SITE PLAN

PLOT DATE: 01/26/2016 5:24:47 PM

SITE PLAN







# **PROJECT NARRATIVE – BLUE 32 SPORTS GRILL**

Blue 32 Sports Grill  
4845 S. Arizona Avenue  
Chandler, AZ 85249

This narrative is to inform you of a new project underway for Blue 32 Sports Grill. Blue 32 LLC began business in January 2009 and currently operates 3 restaurants in the Valley, 2 in Gilbert and 1 in Phoenix. Our new project will be located at 4845 S. Arizona Avenue. We have applied for a series 12 license which will require 40% of our gross sales to come from food. Our concept is a family oriented full service casual dining restaurant with a sports theme. We will be open from 11:00a.m. – 10:00p.m. Sunday through Thursday and 11:00a.m. – 11:00p.m. Friday and Saturday, offering our full menu for both lunch and dinner and will have around 50 employees, including both full and part time. Our current restaurants all derive approximately 70% of gross sales from food and 30% from alcohol sales. Alcohol will be served and allowed both inside the restaurant as well as the enclosed patio area. We do not offer any live entertainment but do offer our guests an outstanding game viewing experience with plenty of televisions throughout our dining room and bar area. TV locations include the back bar wall, perimeter dining room walls, and a bank of TV's suspended from the ceiling in the center of the overall space. Speakers are also located both inside the bar and dining area and on the patio, broadcasting background music through Pandora/DMX (various genres) to enhance the overall ambiance of the restaurant. The new project is 4800 sq. ft with an additional 830 sq. ft of patio space and will seat approximately 215 guests (160 inside and 55 on patio).



SCOTTSDALE

GILBERT

PHOENIX

SOUTH GILBERT

[blue32sportsgrill.com](http://blue32sportsgrill.com)

## APPETIZERS

**Chips & Queso** Fresh tortilla chips served with queso and homemade salsa. 5.99 Add guacamole 2.00

**Nachos** Fresh tortilla chips topped with queso, seasoned ground beef, sour cream, pico de gallo and jalapenos. 8.99

**Calamari** Hand breaded, lightly fried and dusted with parmesan cheese. Served with remoulade sauce. 8.99

**Bruschetta** Vine ripened tomatoes, fresh basil, chopped red onion, garlic and feta cheese tossed in a light vinaigrette and served with toasted parmesan bread. 7.99

**Seared Ahi Appetizer\*\*** Fresh Ahi Tuna, rubbed with blackened spice and seared medium rare. Served on a bed of spring mix with soy ginger dipping sauce. 10.99

**Quesadilla** Large flour tortilla filled with cheddar and jack cheeses and pico de gallo. Served with sour cream and salsa. 7.49 Add grilled chicken 2.00, grilled steak 3.00, guacamole 1.00

**Shrimp & Applewood Bacon Quesadilla** Large flour tortilla filled with grilled shrimp, bacon, pico de gallo, cheddar and jack cheese. Served with sour cream and salsa. 9.79

**Pastrami Sliders** Sliced thin, with swiss cheese and dijon. 8.99

**Sliders\*\*†** Four grilled mini burgers with onion, pickle and ketchup. 8.79

**Buffalo Wings** Fried naked and tossed mild, medium, hot, bbq or with a touch of honey. Served with ranch and celery. 1/2 order 4.99 full order 8.99

**Boneless Buffalo Wings** Chicken tenderloins hand breaded, lightly fried, and tossed mild, medium or hot. Served with ranch and celery. 8.79

**Chicken Tenders** Chicken tenderloins hand breaded and lightly fried. Served with fries and honey mustard. 8.99

**Spinach Artichoke Dip** Artichokes and spinach folded into a creamy four cheese blend. Served with toasted parmesan bread. 8.99

**Loaded Fries** Piled high with cheese, bacon and green onions. Served with ranch. 6.49 Add chili 2.00

**Rib Appetizer** Four bone portion of our fall-off-the-bone ribs basted with bbq sauce. Served with fries. 8.99

**Edamame** Soy beans steamed and sprinkled with sea salt. Served with soy ginger dipping sauce. 4.99

**Onion Rings** Fresh cut and hand breaded, in a seasoned flour with a hint of spice. Served with ranch. 5.99

**Buffalo Shrimp** Tender shrimp hand breaded, lightly fried, and tossed mild, medium or hot. Served with ranch. 8.99

## SOUPS & SALADS

**Chicken Enchilada Soup** cup 2.99 bowl 4.99

**Baked Potato Soup** cup 2.99 bowl 4.99

**Spicy Chili** cup 2.99 bowl 4.99

**House Salad** 3.99 **Caesar Salad** 3.99

**Southwest Chicken Salad** Tossed in balsamic vinaigrette with grilled chicken, jack and cheddar cheese, corn, black beans, pico de gallo, avocado and tortilla strips. Drizzled with chipotle ranch. 10.49

**Steak Caesar\*\*†** Certified Angus Beef®, marinated and grilled, and topped over traditional caesar salad. 12.79 (Substitute chicken breast or shrimp no charge)

**Greek Salad** Tossed with tomato, celery, cucumber, kalamata olives, greek peppers, capers, feta cheese and greek dressing. 8.99 Add chicken 2.00

**Salmon Salad** Orange chipotle glazed salmon over field greens, onion, blue cheese crumbles and tomatoes. Tossed in balsamic vinaigrette. 14.49

**Chopped Chicken Club** Fresh chopped iceberg and romaine lettuce mix tossed in ranch dressing. Topped with diced chicken, tomato, bacon, avocado and bleu cheese crumbles. 10.49

**Buffalo Chicken** Boneless wings tossed medium over lettuce, cheddar and jack cheeses, tomatoes, bleu cheese crumbles and bacon. Served with ranch dressing. 10.49

**Philly Cheesesteak Salad** Our Philly Cheesesteak with grilled onions and peppers, served on a bed of lettuce with tomatoes and queso. Topped with a drizzle of ranch and fries. 10.49

**Candied Pecan and Goat Cheese Salad** Mixed greens tossed with balsamic vinaigrette, roma tomatoes, red onions and fresh strawberries. 9.79 Add chicken 2.00

**BBQ Ranch Chicken Salad** Grilled onions and corn served over romaine lettuce with grilled chicken, tomatoes and ranch. Topped with fried onion strings and BBQ sauce. 10.79

**House Made Dressings:** Ranch, Bleu Cheese, Honey Mustard, Greek, Balsamic Vinaigrette, Caesar, 1000 Island, Chipotle Ranch

## SPECIALTY FLATBREADS

**Buffalo Chicken** Medium Buffalo sauce, grilled chicken, mozzarella and bleu cheese crumbles. Drizzled with ranch dressing. 10.29

**BBQ Chicken Ranch** BBQ sauce, diced chicken, jack and cheddar cheeses, sauteed onion and fresh cilantro. Drizzled with ranch dressing. 10.29

**Mediterranean** Olive oil, mozzarella, feta cheese, calamata olives, greek peppers, tomatoes, red onions and oregano. 9.99

**Roasted Chicken and Mushroom** Chicken with seasoned mushrooms, caramelized onions, garlic, and mozzarella. 10.29

## SANDWICHES & WRAPS

\*All sandwiches and wraps served with your choice of fries, mashed potatoes, broccoli, baked beans or black & blue cole slaw. Sub onion rings, loaded fries, or sweet potato fries 1.00. Sub a side salad, Caesar salad or cup of soup/chili 2.00 \*

**Grilled Chicken Sandwich** Marinated chicken breast grilled or blackened and served on a toasted bun with lettuce, tomato, onion and chipotle mayo. 9.49

**Grilled Chicken and Avocado Club** Marinated grilled chicken breast topped with fresh avocado and thick sliced Applewood bacon. Served on a toasted bun with lettuce, tomato, onion, and chipotle mayo. 10.79

**Applewood BLT** Applewood smoked bacon piled high with lettuce, tomato and mayo on wheatberry bread. 9.99

**Blue 32 Turkey Reuben** Smoked turkey, swiss cheese and black & blue cole slaw on a marbled rye. 9.99

**Philly Cheesesteak\*\*** Certified Angus Beef®, seasoned and grilled with onions and peppers. Served on a hoagie roll with American cheese. 10.79

**Blue 32 Steak Sandwich\*\*** Certified Angus Beef®, sliced thin and perfectly grilled with seasoned mushrooms and onions. Served on a toasted hoagie, topped with jack cheese, and served with au jus. 10.79

**Hot Pastrami** Sliced thin and piled high with swiss cheese and dijon mustard on a marbled rye. 10.29

**Turkey Bacon Club Wrap** Smoked turkey, bacon, avocado, lettuce, tomato & chipotle mayo in a flour tortilla. 9.79

**Buffalo Chicken Sandwich** Chicken breast breaded, fried, and tossed in buffalo sauce. Served on a toasted bun with lettuce, tomato, pickle slices, and ranch. 9.29

**Wheatberry Club** Turkey, ham, bacon and American cheese on toasted wheatberry bread. Dressed with lettuce, tomato, and mayo. 9.49

**Shrimp Poboy** Crispy shrimp piled on a hoagie roll. Dressed with lettuce, tomato and remoulade sauce. 10.79

**Monte Cristo** Ham, turkey, swiss, and American cheese battered and deep fried. Dusted with powdered sugar and served with raspberry preserves. 9.79

**Buffalo Chicken Wrap** Boneless wings tossed medium with lettuce, tomato, bleu cheese crumbles and ranch dressing in a flour tortilla. 9.79

**The Grinder** Ham, salami and pepperoni topped with mozzarella cheese, lettuce, tomato and onion. Dressed with mayo and Greek dressing on a toasted hoagie roll. 9.99

**Pulled Pork Sandwich** Tender and slow cooked. Tossed lightly in bbq sauce and served on a grilled bun. 8.99

**1/3 Pound Kobe Dog** Grilled Kobe Beef hot dog dressed with onion and sweet pickles. Served with fries. 6.99

† These items may be cooked to order. Consuming raw/undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BURGERS\*\*

\*All burgers are 1/2 pound Certified Angus Beef®, ground fresh daily and served on a grilled bun. All burgers are cooked medium and served with a pickle and your choice of fries, mashed potatoes, broccoli, baked beans, or black & blue cole slaw. \*  
\*Sub onion rings, loaded fries, or sweet potato fries - 1.00. Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.\*

**Old Fashioned Hamburger** Served on a grilled bun with lettuce, tomato and onion. 9.79

**Classic Bacon Cheeseburger** Topped with American cheese, thick sliced bacon, lettuce, tomato and onion. 10.99

**Black and Blue 32 Burger** Seasoned with blackened spice, and topped with bleu cheese crumbles, bacon, lettuce and onion. 10.99

**Wing Burger** Topped with medium wing sauce, bleu cheese crumbles, and a fried onion. Dressed with lettuce, tomato and ranch dressing. 10.29

**Marbled Patty Melt** Topped with 1000 Island, sautéed onions and swiss cheese on a marbled rye. 10.29

**Mushroom Swiss** Topped with swiss cheese, sautéed mushrooms, lettuce, tomato and onion. 10.29

**Smokehouse** Basted with bbq sauce and topped with grilled onions, mushrooms, jack cheese, lettuce and tomato. 10.29

**Lineman's Reward** Double meat, double American, lettuce, tomato and onion. 14.29

**Hot Texas Burger** Loaded with jalapenos, bacon, lettuce, onion, mustard, mayo and seasoned with Tabasco. 10.99

## HOUSE FAVORITES

\*Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.\*

**Babyback Ribs** Pork ribs seasoned and slow cooked for 10 hours. Basted with BBQ sauce and served with black & blue cole slaw and baked beans. Half rack 14.79 Full rack 19.99

**Pulled Pork Dinner** A generous portion of tender pork served with baked beans and black & blue cole slaw. 12.79

**Tacos al Carbon\*\*†** Certified Angus Beef®, marinated and grilled. Wrapped in fresh flour tortillas and topped with onion cilantro salsa. Served with cilantro lime rice, salsa, and queso. 12.79

**Grilled Mahi Tacos** Fresh filet of Mahi seasoned and grilled. Wrapped in flour tortillas with cabbage, chipotle tartar, sliced avocado, and fresh lime. Served with cilantro lime rice. 12.99

**Wing & Rib Sampler** Four bone portion of our fall-off-the-bone ribs and a half order wings. Served with your choice of side. 13.99

**Pesto Chicken Pasta** Rotini in a light pesto with chicken, sun-dried tomatoes, mushrooms and artichokes. 12.99

**Blackened Chicken Alfredo** Rotini topped with blackened chicken, diced roma tomatoes, fresh basil and parmesan cheese. 13.99 (Substitute 5 jumbo blackened shrimp - add 3.00)

**Country Fried Chicken** Pounded thin, hand breaded, and deep fried. Smothered with cream gravy and served with mashed potatoes and Texas toast. 13.29

**Grilled Chicken Breast** Seasoned, marinated, and served with mashed potatoes and steamed broccoli. 12.29

## STEAKS AND SEAFOOD\*\*

\*All beef and fish are cut in house. Sub a side salad, Caesar salad, or cup of soup/chili - 2.00.\*

**Certified Angus Beef® Ribeye†** Seasoned, grilled, and served with smashed reds and steamed broccoli. 10 oz 15.49 16 oz 19.99

**USDA Choice Sirloin†** An 8 oz. hand cut sirloin, seasoned, grilled, and served with smashed reds and steamed broccoli. 12.99

**Carne Asada†** Certified Angus Beef®, marinated and grilled, served with cilantro lime rice, pico de gallo and guacamole. 12.99

**Blackened Ahit†** Seared medium rare and served with cilantro lime rice and steamed broccoli. 19.99

**Atlantic Salmon** Hand cut salmon, blackened or grilled, and served with cilantro lime rice and steamed broccoli. 15.99

**Fish and Chips** Atlantic Cod, hand battered and deep fried. Served with fries and black & blue cole slaw. 12.29

**Grilled Shrimp** Six jumbo shrimp, seasoned and grilled. Served with cilantro lime rice, steamed broccoli and scampi butter. 14.29

**Blackened Shrimp Tacos** Topped with spicy slaw, cilantro, and fresh lime. Served with cilantro lime rice. 12.99

## SIDE ITEMS

Home Style Mashed Potatoes 2.49  
French Fries 2.49  
Sweet Potato Fries 2.99  
Smashed Reds 2.99  
Baked Beans 2.49  
Cilantro Lime Rice 2.49  
House Salad or Caesar Salad 3.99  
Black & Blue Cole Slaw 2.49  
Steamed Broccoli 2.49  
Toasted Parmesan Bread (4) 1.99  
Extra Ranch or Bleu Cheese .25

## DESSERTS

New York Style Cheesecake 4.99  
"Baked to order" Chocolate Chip Cookies (6) 3.99  
Hot Brownie a la mode 4.99

## BEVERAGES

Coca-Cola Products, China Mist Teas,  
Coffee (free refills) 2.50  
IBC Root Beer 2.79  
IBC Root Beer Float 3.99  
Bottled Water (still or sparkling) 3.99

## KIDS MENU

Ages 12 and under. Served with fries, mashed potatoes, baked beans or broccoli and a small drink. 4.99

Mac and Cheese	Hot Dog
Mini-cheeseburgers (2)	Chicken Fingers
Steak Bites	Grilled Cheese



\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. †These items may be cooked to order.

## SPECIALTY COCKTAILS

- Frozen Rita** Our frozen blend of tequila, triple sec and fresh sweet and sour. 8.75
- Frozen Lemon Drop** Frozen blend of citrus vodka, triple sec, fresh lemon and orange. 6.75
- Frozen Sangria** Frozen blend of wine and fruit juices. 6.25
- Baja Wave** Frozen Sangria blended with margarita. 6.75
- John Daly** Sweet Tea Vodka mixed with fresh lemonade. 6.75
- Peach Bellini** Peach Schnapps, Champagne and peach puree. 6.75
- Stoli Fruit Punch** Stoli Raz Vodka and fresh fruit juices. 6.75
- White Lightning Margarita** Herradura Silver Tequila, Cointreau and sweet and sour. 8.00
- Fresh Frozen Fruit Margarita** Strawberry or Raspberry. 6.50

## MARTINIS

- Blue 32 Martini** Tito's Vodka, olive juice with bleu cheese stuffed olives. 9.00
- Lemon Drop Martini** Stoli Citron, fresh lemon juice and sugared rim. 9.00
- Fresh Strawberry Martini** Tito's Vodka and fresh muddled strawberries. 9.00
- Pomegranate Martini** Stoli Citron, triple sec and pomegranate juice. 9.00
- Raspberry Martini** Stoli Raz, raspberry liqueur, pineapple and cranberry juice. 9.00
- Appletini** Tito's, apple pucker and fresh sweet and sour. 9.00
- Tropical Martini** Pineapple Rum, coconut rum and pineapple juice. 9.00
- Chocolate Martini** Godiva Chocolate liqueur, Baileys and Stoli Vanilla. 9.00
- Cosmopolitan** Stoli Citron, Cointreau, and cranberry. 9.00

## DRAFT BEER 16 oz or 22 oz

<b>Bud Light</b>	<b>Coors Light</b>	<b>Skinner Bock</b>	<b>Four Peaks Hop Knot</b>
<b>Dos XX Lager</b>	<b>Stella Artois</b>	<b>Guinness (20 oz)</b>	<b>Four Peaks Kilt Lifter</b>
<b>Blue Moon</b>	<b>Miller Lite</b>	<b>Wyder's Pear Cider</b>	<b>Four Peaks 8th St. Ale</b>
<b>Seasonal Draft</b>	<b>Sierra Nevada Pale Ale</b>	<b>Left Hand Pilsner</b>	<b>Four Peaks Arizona Peach</b>
<b>Pappago Orange Blossom</b>	<b>Sleepy Dog Milk Stout</b>	<b>SunUp Trooper IPA</b>	<b>Four Peaks Hefeweizen</b>

## BOTTLED BEER

<b>Bud Light</b>	<b>Michelob Ultra</b>	<b>Corona</b>	<b>Pacifico</b>
<b>Budweiser</b>	<b>Coors Light</b>	<b>Corona Light</b>	<b>Heineken</b>
<b>Miller Lite</b>	<b>Coors Banquet</b>	<b>MGD 64</b>	<b>St. Pauli Non-Alcoholic</b>
<b>Sam Adams</b>	<b>Fat Tire</b>	<b>Four Peaks Sunbru (12 oz can)</b>	

## WINES

<b>Red</b>	<b>Class</b>	<b>Bottle</b>	<b>White</b>	<b>Class</b>	<b>Bottle</b>
<b>House Red, California</b>	5.75		<b>House Chardonnay, California</b>	5.75	
<b>Cline Zinfandel, Sonoma</b>	7.50	29.00	<b>Ste Michelle Riesling, Washington</b>	6.50	24.00
<b>Catena Malbec, Argentina</b>	8.50	32.00	<b>Ste Michelle Chardonnay, Washington</b>	7.75	30.00
<b>Markham Merlot, Napa Valley</b>	8.75	34.00	<b>Ferrari Carano Fume Blanc, Sonoma</b>	8.50	32.00
<b>Raymond Cabernet Sauvignon, Napa</b>	8.75	34.00	<b>Chamisal Chardonnay, Central Coast</b>	8.75	34.00
<b>Erath Pinot Noir, Willamette Valley, OR</b>	9.50	38.00	<b>Cakebread Sauvignon Blanc, Napa</b>	10.75	42.00
<b>Justin Cabernet Sauvignon, Paso Robles</b>	10.75	42.00	<b>Santa Margherita Pinot Grigio, Italy</b>	11.50	46.00
			<b>Rotari Brut, split</b>	7.00	