

# MacGregor's Restaurant Wine List & Cocktails

## White Wine

**The Crusher Chardonnay (California)** G 7.25 / B 23  
*Rich blonde in color, this full-bodied Chardonnay displays vibrant vanilla, key lime, & citrus aromas.*

**Kendall Jackson Chardonnay (California)** G 7.50 / B 25  
*Offers ripe pear & toasty vanilla. Full bodied*

**Root 1 Chardonnay (Chile)** G 7.25 / B 23  
*An expressive & balanced w/ melon, honey & toasted hazelnut flavors*

**Sonoma-Cutrer Russian River Chardonnay (California)**  
*Elegant, lively, a rich & flavorful wine* G 8.25 / B 32

❖ **Layer Cake Virgin Chardonnay (California)** G 6.50 / B 22  
*Fresh & vibrant, Kaffir lime, guava, pineapple & a note of flint flow in first, then the light creamy texture of lemon curd fills in the flavor palette.*

**Kim Crawford Sauvignon Blanc (New Zealand)** G 8.50 / B 30  
*Distinctive varietal notes, & very crisp acidity.*

**Brancott Sauvignon Blanc (New Zealand)** G 6.50 / B 19  
*A fruit-driven wine crafted in a style that epitomizes the character & flavor of the Marlborough region.*

**Prà (Italy)** G 8.50 / B 32  
*It makes a richly fruited, soft, medium bodied white wine redolent of melon, green plum, & faint citrus fruits expressed in a distinctly fruity aroma*

❖ **Santa Julia Pinot Grigio (Argentina)** G 6.00 / B 16  
*Delightful ripe fruit aromas of pears, apple, melon & some notes of tropical fruit like pineapple & banana.*

**Ecco Domani Pinot Grigio (Italy)** G 6.75 / B 20  
*Pleasant floral & tropical fruit aromas*

❖ **Burgans Albarino (Spain)** G 7.50 / B 22  
*Lovely bouquet of white flowers, hazelnut, peach pit, & mineral.*

**Jekel Monterey Riesling (California)** G 7.25 / B 23  
*A light, crisp, fruity wine-a classic Riesling.*

**Covey Run Riesling (Washington)** G 7.25 / B 23  
*A nice range of classic floral & citrus flavors.*

❖ **Fetzer Moscato (California)** G 6.00 / B 15  
*Fruity with floral notes of rose petal, lichee fruit & white peaches. It is fresh & spicy with flavors of peach & apricots or melon, sweet & balanced acidity for a bright finish every time*

**Local Mount Felix Winery White Wine** G 4.56 / B 16  
*Mitchell's Manor- flavors of buttered oak overtones to the fresh, fruit flavors of apple, pear, citrus & melon, leaving a lasting palate impression.*

## Blush Wine

**Beringer White Zinfandel** G 6.25 / B 16  
*Delicate berry flavors, slightly sweet*

## Dessert Wine

**Scubla Verduzzo Friulano Cratis (Italy)** G 8.00  
*Sweet & concentrated with hints of dry fruit, figs, citrus fruits & caramel combined with the typical tannin content of the grapes*

❖ **Tawny Presidential Port (Portugal)** G 4.50  
*Aromas of plum, cherry and vanilla combine with rich, full caramel flavors enhanced by a long, lush – and slightly sweet – buttery finish*

## Champagne/Sparkling

**Veuve Clicquot Brut Yellow Lable NV** B 75  
*Perfect balance between fine grapes & toasty aging*

**Martini & Rossi Asti Spumante** B 24  
*The classic Italian sparkler. Light, sweet & refreshing*

**Moet & Chandon White Star** B 65  
*A classic Champagne. Creamy, crisp & elegant*

❖ **VOGA Sparkling Pino Grigio** B 25  
*It's a striking golden color with a fine effervescence, aromas of white blossoms & ripe fruit, with & a clean citrusy finish*

❖ New on our Wine List

## Red Wines

❖ **Santa Julia Malbec Organica 10 (Argentina)** G 6.50 / B 17  
*Malbec aromas of ripe fruits such as figs, plums & blackberries. Notes of vanilla, tobacco, coffee & chocolate.*

**Francis Coppola "Claret" Cab. Sauvignon (California)** G 7.50 / B 29  
*Ripe raspberry & red-berry fruit w/ hint of raisin*

**Hess Select Cabernet Sauvignon (California)** G 7.50 / B 29  
*Dark fruits balance off supple toasted aromas*

❖ **LOT 205 WINERY Cabernet Sauvignon (California)** G 7.50 / B 19  
*Aromas of plum, fig, cassis & grace notes of anise & oak spice. Generous plum & berry character framed by smoky oak.*

**Root 1 Cabernet Sauvignon (Limited Time Only) (Chile)** G 7.25 / B 23  
*A rich red wine with black currant, mocha & chocolate notes.*

**Rosemount "Shiraz" (Australia)** G 7.00 / B 21  
*Intense red & black fruit flavors; hints of spice & wood*

**14 Hands Merlot (Washington)** G 7.25 / B 22  
*Ripe fruit flavors are joined by subtle toast & mocha nuances. While soft & approachable, this wine maintains a sturdy frame of tannins*

❖ **Zenato Valpolicella Superiore (Italy)** G 6.50 / B 21  
*Full and generous wine packed tight with ripe fruit, spice and tobacco aromas. With lingering notes of cinnamon and cherry on the finish*

**Aquinas Pinot Noir (California)** G 6.75 / B 20  
*This wine is garnet colored with aromas of light cocoa & ripe, sweet cherry.*

**Mirassou Pinot Noir (California)** G 6.50 / B 17  
*Rich with ripe fruit flavors of cherry & a hint of vanilla*

**(Firriato) Ribeca Red (Limited Time Only) (Italy)** G 14.50 / B 46  
*Fascinating, rich & warm with soft & delicate tannins. Ribeca is a rare & elegant pleasure.*

**Franco M. Martinetti Monferrato Sine Cura (Italy)** G 6.75 / B 20  
*Bright, red fruit tones that feature hints of violets, earth & plum with just a whisper of tannin.*

❖ **Layer Cake Primitivo aka. Zinfandel (Australia) (Limited Time Only)** G 7.50 / B 29  
*A balance of elegance & power; inky black fruit, spice & white pepper, jammy black cherries, plums, blackberry fruit, truffles, tar & espresso.*

**Local Mount Felix Winery Red Wine** G 5.75 / B 19

*O'Neill's Bravado- A sweet wine, has a pleasant mouth feel & smooth aftertaste. Lafayette's Reserve- Blended, this wine produces a medium bodied red wine with silky tannins.*

## Specialty Cocktails

### MACGREGOR'S MOJITO'S

Bacardi | Simple Syrup | 7-up | Club Soda | Lime Slice | Mint Leaves | \$9.00

Choice of: Pomegranate | Cuban | Mango | Passion Fruit | Raspberry

### SWISS LEMONADE

Absolut Citron | Peach Schnapps | Sour mix | Cranberry | \$8.00

### BAHAMA MAMA

Malibu rum | Triple Sec | Cream of Coconut | O.J | Pineapple Juice | \$8.00

### RASPBERRY ICED TEA

Absolut | Gin | Rum | tequila | Chambord | sour mix | cola | \$9.00

### LYNCHBURG LEMONADE

Jack Daniels | Triple Sec | Sour Mix | Lemonade | \$8.00

### ULTIMATE CHOCOLATE MARTINI

Ketel One Vodka | Godiva Choc Liq | Kahlua | Bailey's | \$10.00

### OPRAH'S POMEGRANATINI

Absolut Citron | Cointreau | Pomegranate Liquor | Spark. Water | \$10.00

### WHIPPED CREAMSICLE

Pinnacle Whipped Cream | Liquor 43 | O.J. | Whipped Cream | \$9.00

## Draft Beers

STELLA ARTOIS | BUDWEISER | COORS LIGHT | BUD LIGHT | YUENGLING LAGER | BLUE MOON | MACGREGOR PALE ALE | GUINNESS | SAMUEL ADAMS (SEASONAL) | BLACK & TAN | LOOSE CANNON

## Bottled Beers

AMSTEL LIGHT | BASS ALE | BECKS/DARK | BUDWEISER | BUD LIGHT | BUD LIGHT LIME | CORONA | CORONA LIGHT | COORS LIGHT | HEINEKEN | HEINEKEN LIGHT | KILLIANS IRISH RED | MICHELOB LIGHT | MICHELOB ULTRA | MILLER LITE | MGD 64 | MOLSON ICE | NATTY BOH (CAN) | O'DOUL'S (NON-ALC) | ROLLING ROCK | SAMUEL ADAMS | SMIRNOFF ICE | SMIRNOFF TWISTED | SMIRNOFF RAW TEA | WOODCHUCK CIDER | YUENGLING LAGER

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