



OBADIAH'S

after dinner list

Jepson Brandy (Mendocino) \$8.00

Hennesy V.S. \$7.00

Germain Robin Lot 15 Brandy (Mendocino) \$8.00

Rhum J. Bally, 1970 (Martinique) \$11.00

Brunet Creme de Framboise (Raspberry Liqueur) \$7.00

Maison Jaffelin Peche Liqueur (Peach Liqueur) \$7.00

B & B \$7.00

Frangelico \$7.00

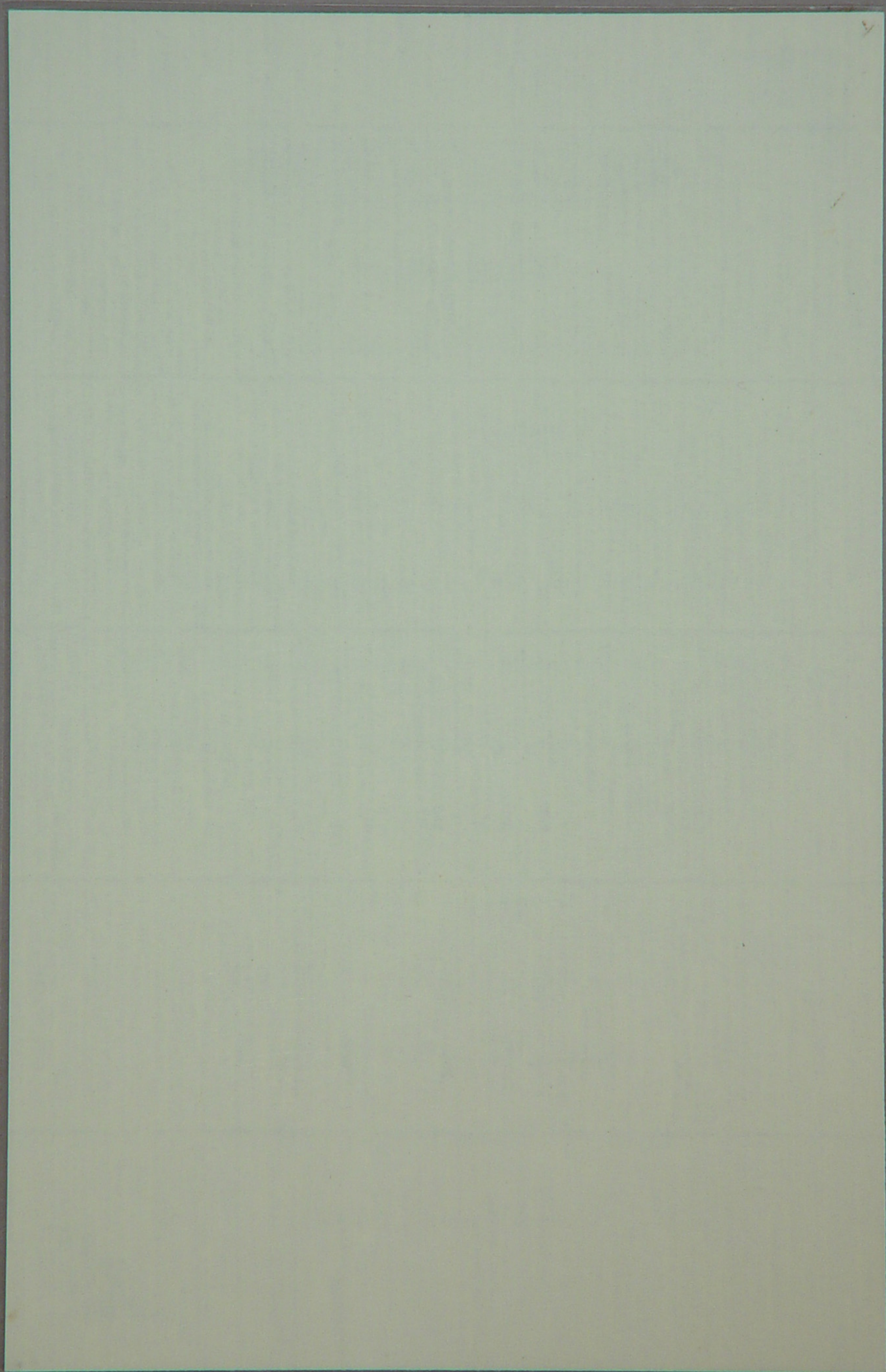
Calem Vintage Port, 1994 \$10.00

Andresen Tawny Port \$6.00

Badia a Coltibuono Grappa \$8.00

Grand Marnier \$7.00







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WINE LIST

WHITE

- 1996 Pouilly Fuisse - Georges Duboeuf (France) \$35
Very traditional, nicely dry, hint of earthiness--great with seafood.
- 1997 Pinot Grigio - Zenato (Veneto, Italy) \$32
From the North of Italy, tones of citrus, good body, nicely well rounded.
- 1997 Sauvignon Blanc - Morgan (Monterey, California) "unfiltered" \$31
Very smooth, a little richer than most Sauvignon Blanc, excellent with salads and sauteed seafood.
- 1995 Chardonnay - Stags Leap (Napa) \$45
A rich, full bodied white wine from the famous Stags Leap district of Napa Valley, with complex layers of ripe fruit flavors.
- 1996 Chardonnay - Acacia (Carneros) \$42
From California's renowned Carneros district. An extraordinary wine with a perfect balance of fruit and spice flavors.
- 1997 Chardonnay - Summerfield (California) \$30
A wine of great value, tones of tropical fruit and soft oak.
- 1997 Chardonnay - Queen Adelaide (S.E. Australia) \$30
A classic from "Down Under", gentle soft fruit, smooth but dry.
- 1996 Chardonnay - ZD (Napa, California) \$50
Huge citrus tones, lovely soft oak, rich and dynamic Winery of the year.
- 1995 Chardonnay - Louis Latour Saint Aubin (Burgundy, France) \$35
100% Chardonnay, aged in French oak, rich, nicely dry, gorgeous with white meats & seafood.
- 1996 Chardonnay - Sterling (Napa, California) \$37
Nice fruit, spicy and snappy flavors, great with all styles of food.
- 1996 White Zinfandel - Parducci (California) \$30
A pink wine, gently soft and fruity, a nice wine any time.

CHAMPAGNE

- 1990 Dom Perignon (France) \$110
A real classic from a great vintage. Sharp and crisp, hint of earthiness, very exciting.
- N.V. Chandon Brut (Napa) \$35
A super champagne. Wonderfully focused and well balanced
- N.V. Moet et Chandon White Star (France) \$50
Always a crowd pleaser, easy to drink, very mild, but distinctive.





RED

- 1997 Beaujolais Villages - Georges Duboeuf (France) \$30
Soft cherries, nicely dry, but full, great with salads, white and red meats, even some sautéed fish.
- 1996 Pinot Noir - Morgan (Monterey) \$35
Superb depth, very impressive. Well balanced fruit. Nicely smooth and a gorgeous long finish. From Monterey County - a great climate for Pinot Noir.
- 1995 Cabernet Sauvignon - Louis Martini (California) \$30
Wonderful length. Very full. Extremely intense with black currant tones. Nicely smooth and well rounded.
- 1994 Cabernet Sauvignon - Michel Schlumberger (Sonoma) \$40
Full of soft tannins, chocolate, very smooth & velvety. Made in the Bordeaux style. Perfect match for any meat dish.
- 1995 Merlot - Columbia (Washington State) \$30
A wine which has huge concentration, big fruit of black currant and chocolate. Great balance and huge length.
- 1995 Merlot - Godwin (Alexander Valley) \$37
Great concentration. Deep and well rounded. Soft tannins. Perfect balance - a must try.

Select Wines Available by the Glass

BEER

CISCO BREWERS



NANTUCKET MICROBREWED BEER

\$4.50/pint

Hand Crafted Beer

Alagash White - \$4.50

A traditional Belgian white brewed in Portland, Maine. Notes of orange and coriander. Great with fish, chicken and salads.

Black Shack - \$4.50

A rich porter with chocolate and coffee notes. From central Massachusetts.

Red Tail - \$4.50

A hoppy light ale from Mendocino, California. Very refreshing.

Chimay Cap Rouge - \$7.00

A traditional Belgian triple ale. Raisin notes. Great with spicy food...try it with our jerk shrimp.

Bottled Beer \$4.00

Amstel Light

Heineken

