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
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

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

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