



BEER

Draught

Aviator FrostNipper \$6.00
Fuquay-Varina, NC

Foothills Peoples Porter \$5.00
Winston-Salem, NC

Foothills Hoppyum IPA \$5.50
Winston-Salem, NC

Fat Tire \$4.50
Fort Collins, CO

Carolina Pale Ale \$5.50
Holly Springs, NC

Pabst Blue Ribbon \$2.50
Milwaukee, WI

Import / Craft / High Gravity

Newcastle \$4.50

Corona \$4.50

Blue Moon \$4.00

Stella Artois \$4.50

Allagash White \$7.00

Chimay Blue/White Label \$12.00

Domestic

Budweiser \$3.25

Bud Light \$3.25

Michelob Ultra \$3.50

Coors Light \$3.25

O'Douls \$3.25

Miller Lite \$3.25

Yuengling \$3.25

WEEKLY DRINK FEATURES

Monday: \$3.00 Draft Beers

Tuesday: \$4.00 House Highballs

Wednesday: \$3.00 House Wines

Thursday: \$5.00 House Martinis

Live music on Fridays and Saturdays. Check the schedule on www.ChefsPaletteRestaurantAndBar.com for updates.



MARTINIS & COCKTAILS

Martinis

CP Manhattan

Bulliet Bourbon with Sweet Vermouth and a Dash of Bitters (STIRRED, NOT SHAKEN)

Concord

Ciroc Vodka, White Grape Juice, Frozen Grapes

Hot & Dirty

Luksusowa Vodka, Olive Juice and a Splash of Tabasco with Blue Cheese Stuffed Olives

Pomtini

Raspberry Vodka, Pomegranate Juice, Grapefruit Juice and a Squeeze of Lemon

Starry Night

House Infused Citrus Vodka, Blue Curacao, White Grape Juice

Cocktails

Winter Solstice

House Infused Citrus Vodka, Cointreau Topped with Club Soda and Lemon

Ginger Sparkler

Champagne, Domaine de Canton Ginger Liquor

Raging Bull

Patron XO, Coke and a Squeeze of Lime

Cream Soda

Pinnacle Whipped Cream Vodka, Ginger Ale

CP Bloody Mary

Luksusowa Vodka, House Made Bloody Mary Mix

Dessert Martinis

Buttered Rum Cake

Pinnacle Cake Vodka, Buttershots, Captain Morgan

Black Forest Cake

Pinnacle Cake Vodka, Chambord, Chocolate Syrup and a Splash of Cream

Key Lime Pie

Pinnacle Cake Vodka, Coconut Rum, Lime

Cake Batter

Pinnacle Cake Vodka, White Chocolate Godiva, Amaretto and a Splash of Cream

WINES BY THE GLASS & BOTTLE

White Wine

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| Vista Point Chardonnay (California) — <i>Delicate aromas of pineapple, almond, honey and citrus</i> | \$6 | \$21 |
| Raymond Reserve Chardonnay (Napa) — <i>Full-bodied with apple, pear and spice notes</i> | \$8 | \$30 |
| Sonoma-Cutrer Chardonnay (Russian River) — <i>Baked apple & pear-accented with toasty oak</i> | \$10 | \$38 |
| Sincerite Sauvignon Blanc (Loire, France) — <i>Crisp & tangy with notes of fresh lemon & lime</i> | \$7 | \$26 |
| Ponga Sauvignon Blanc (Marlborough, NZ) — <i>Flavors of nectarine, lime & grapefruit</i> | \$8 | \$30 |
| Gatao Vinho Verde (Portugal) — <i>Light bubbles with some bright apple flavors & tart lemon</i> | \$8 | \$30 |
| Cielo Pinot Grigio (Italy) — <i>Dominant citrus aromas with distinct spicy notes</i> | \$7 | \$26 |
| Pine Ridge Chenin Blanc (California) — <i>Crisp apples & citrus with rich peaches & honeysuckle</i> | \$7 | \$26 |
| Two Ponds Reisling (Washington) — <i>Delicate layers of peaches, honeysuckle & clementine</i> | \$8 | \$30 |
| Vista Point White Zinfandel (California) — <i>Off-dry, soft with notes of violets and strawberries</i> | \$6 | \$21 |
| Ferrari Carano Chardonnay (Sonoma) | \$50 | |
| Saintsbury Chardonnay (California) | \$34 | |
| Cakebread Chardonnay (Napa) | \$70 | |
| Ferrari Carano Fume Blanc (Sonoma) | \$30 | |
| Santa Margarita Pinot Grigio (Italy) | \$40 | |
| Neudorf Riesling (New Zealand) | \$36 | |

Champagne & Sparkling Wine

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| Domaine Chandon Brut Champagne (California) — <i>Soft, yet dry with notes of citrus, almond & caramel</i> | split | \$12 |
| Domaine Ste Michelle Brut Sparkling Wine (Washington) | | \$35 |
| Veuve Clicquot Brut Champagne (France) | | \$90 |
| Moet & Chandon White Star Brut Champagne (France) | | \$70 |

Red Wine

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| Milbrandt Vineyards Cabernet Sauvignon (Washington) — <i>Flavors of black cherry, plum & mocha</i> | \$10 | \$38 |
| Rodney Strong Cabernet Sauvignon (Sonoma) — <i>Vibrant aromas of cherry & black olive with spicy oak</i> | \$8 | \$30 |
| Vista Point Cabernet Sauvignon (California) — <i>Cherry & berry flavors with oaky vanilla on the finish</i> | \$6 | \$21 |
| Vista Point Merlot (California) — <i>Strong berries & spice with charred nut accents in the body</i> | \$6 | \$21 |
| Martinez Lacuesta Tempranillo (Rioja) — <i>Clean on the nose, with red fruits and vegetable aromas</i> | \$8 | \$30 |
| A by Acacia Pinot Noir (California) — <i>Strong black cherry with violet & spice</i> | \$9 | \$34 |
| Dante Reserve Pinot Noir (California) — <i>Rich & supple with orange peel, clove & sandalwood</i> | \$7 | \$26 |
| Paringa Shiraz (Australia) — <i>Full-bodied with berry, white pepper, oak & light tannins</i> | \$8 | \$30 |
| Coli Sangiovese di Toscana (Italy) — <i>Medium-bodied with super bright cherry fruit notes</i> | \$9 | \$34 |
| Farther Petite Sirah (Mendocino) — <i>Dark, luscious & ripe berries with a hint of coffee & spice</i> | \$10 | \$38 |
| Temptation Zinfandel (Alexander Valley) — <i>Hints of plums, cherry, cocoa and black pepper</i> | \$8 | \$30 |
| Pascual Toso Malbec (Argentina) — <i>Spicy, medium-bodied with hints of smokey vanilla</i> | \$9 | \$34 |
| Peterson Cabernet Sauvignon (Dry Creek Valley) | \$60 | |
| BV Rutherford Cabernet Sauvignon (Napa) | \$48 | |
| Caymus Cabernet Sauvignon (Napa) | \$120 | |
| Cakebread Cabernet Sauvignon (Napa) | \$116 | |
| Bell Cabernet Sauvignon (Napa) | \$65 | |
| Jordan Cabernet Sauvignon (Alexander Valley) | \$85 | |
| Sequoia Grove Cabernet Sauvignon (Napa) | \$55 | |
| Ancient Peaks Cabernet Sauvignon (Paso Robles) | \$42 | |
| Bodega Viamonte Cabernet Sauvignon (Argentina) | \$40 | |
| B.R. Cohn Silver Label Cabernet Sauvignon (Sonoma) | \$39 | |
| Paul Hobbs Crossbarn Cabernet Sauvignon (Sonoma) | \$52 | |
| “Jayson” Bordeaux (Napa) | \$82 | |
| Montes Alpha Merlot (Chile) | \$37 | |
| Gundlach Bundschu Merlot (Sonoma) | \$36 | |
| Paul Hobbs Crossbarn Pinot Noir (Sonoma) | \$52 | |
| Forefront Pinot Noir (Willamette Valley) | \$34 | |
| Saintsbury Pinot Noir (Napa) | \$55 | |
| Ancien Pinot Noir (Russian River Valley) | \$69 | |
| Domaine Serene Pinot Noir (Willamette Valley) | \$89 | |
| Estancia Pinot Noir (Monterey) | \$34 | |
| Shinbone Cabernet Shiraz (Dry Creek Valley) | \$65 | |
| Peterson Petite Sirah (Dry Creek Valley) | \$58 | |
| Peterson Zinfandel (Dry Creek Valley) | \$65 | |
| Rombauer Vineyards Zinfandel (Napa) | \$46 | |
| Martinez Lacuesta Grand Reserva Tempranillo (Rioja) | \$80 | |
| Decero Reolinas Vineyard Malbec (Mendoza) | \$37 | |