



Thank you for choosing Crepe Creation Café and we are thrilled to have you dining with us. We are a family owned and run restaurant here in the beautiful Market Common. We began as a small 9 seat café in 2012 and have grown to what you see today. All our dishes are made to order to ensure freshness, the highest quality, and the best experience. We are the premier Martini Bar in Myrtle Beach. Our cocktails are crafted by Christopher (Master Mixologist) and his team. We have established the highest quality recipes using only fresh fruit and juices to create the perfect drink for you.

We are not a Fast Food Establishment and would like to thank you ahead of time for your patience. When busy, our order-to-service time could be upwards 45 minutes. If you have a time restriction, please let your server know so that we can do our best to accommodate you without inconveniencing other customers. If we cannot, we will notify you and please do return when you can indulge and enjoy our dining experience.

Crepe Creation Café not only provides a delicious taste of Europe but an occasion in itself. Watching your crepe being made right in front of you as well as our Mixologist creating those exquisite martinis and other craft cocktails adds to your overall experience. Ask questions of our Crepe Cooks and Mixologists, they love it. All this adds up to a wonderful place to spend time with family and friends. We look forward to Serving You.

Hours

Sunday - Thursday 8am until 9pm

Friday & Saturday 8am until 10pm

Live Music

Wednesday - Duster

Thursday - Morris

Friday - Mike Hall

Saturday - Wayne Cockfield

Our Morning Fare

All Breakfast items Served from Open till 2PM

Crepe's Eggs

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

Bacon and Eggs* 8.95
Sausage Links and Eggs* 8.95
Big Egg* (4 Eggs) choose 1:
Bacon or Sausage 11.75
Pork Chops and Eggs* 12.75

Steak (12oz Ribeye) and Eggs 26.50
Salmon Filet and Eggs* 18.50
Baguettes and Gravy - 2 Eggs*, and a
choice of one: Bacon, Ham or Sausage 13.95

Benedicts

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

*Oeufs (Eggs) Benedict - Toasted Baguette, Ham, and
2 Poached Eggs topped with Hollandaise Sauce 9.95
*Croque Tartine - Toasted Baguette topped with
Black Ham, Béchamel, Melted Mozzarella,
and topped with 2 Eggs (to order.) 9.95

*Eggs Victoria - Toasted Baguette, Smoked Salmon,
2 Poached Eggs topped with Hollandaise Sauce 14.75
*Matin Caprese - Toasted Baguettes
topped with Fresh Mozzarella, Tomatoes,
Fresh Basil, Olives, Olive Oil, Balsamic Vinegar,
and topped with 2 Eggs (to order.) 9.95

Omelets

Served with a Baguette and a Choice of one: Home Fries (**Cooked in Peanut Oil**), Grits or Apple Salad

*Garden - Spinach, Tomatoes, Onions,
Mushrooms, Bell Peppers and
Feta or Goat 11.50
*Turkey - Sliced Turkey, Mozzarella,
and Onions with Homemade
Bruschetta 11.75
*Cheesy - Choice of 2 Cheeses:
Cheddar, Swiss, or Mozzarella 9.75

*Frommage - Choice of 3:
Feta, Goat, Fontina, Gouda, or Mozzarella 11.95

*Meat Heaven - Ham, Bacon, Sausage, Ground Spinach,
Beef, Onions, Bell Peppers, and Provolone
Cheese 13.50

***Build Your Own Omelet 12.95**

Pick any 3 of these items: Mushrooms, Onions, Bell Peppers, Tomatoes, Spinach, Olives, Cheddar, Swiss, Provolone, or Mozzarella

OR one of the items above and one Meat selection: Bacon, Turkey, Ham, Sausage, or Ground Beef

Crepe's French Toast

French Toast Baguettes 6pc - 8.95 4pc - 6.25
Bananas Foster French Toast Baguettes 10.50

Fruit French Toast Baguettes 6pc-13.95 4pc - 11.25
Choose Two: Bananas, Strawberries, or BB

Breakfast Bowls

All Bowls layered on top of our Home Fries (**Cooked in Peanut Oil**), 2 Eggs (to Order), and a Baguette

*South of the Border Bowl Beef Chorizo,
Jalapenos, Onions, Cheddar Cheese,
Salsa & Sour Cream 11.95
*Beef and Cheese Bowl Ground Beef,
Bacon, Onions, Bell Peppers and
Cheddar Cheese 11.95

*Veggie Bowl Sautéed Broccoli, Spinach,
Mushrooms, Tomatoes and Topped with
Mozzarella Cheese 10.95
*Chicken Bowl Chicken Strips, Mushrooms,
Scallions, and Swiss Cheese 10.95

Breakfast Sides

*2 Eggs any Style	3.50	Grits	3.50	Sausage (3 Links)	3.50
Side Bacon (3 Slices)	3.50	Apple Salad	3.50	Side Baguettes (4 Slices)	2.50
Home Fries (Cooked in Peanut Oil)	3.50				

*Consuming raw or undercooked meat, poultry, seafood or eggs which may contain harmful bacteria may cause illness.

Breakfast Crepes

All Breakfast Crepes Served from Open till 2PM

Gluten Free Crepe - Add 1.25

Add Sour Cream or Salsa for just .50

Turkey Breakfast - Sliced Turkey, Spinach, Pesto, Scrambled Eggs, Mozzarella, and Bruschetta **10.50**

Morning Spin - Scrambled Eggs, Bruschetta Spinach, and Feta or Goat Cheese **10.50**

Western Morning - Scrambled Eggs, Ham, Bacon, and Cheddar Cheese **9.50**

Breakfast Crepesadilla - Scrambled Eggs, Onions, Bell Peppers, Cheddar and Mozzarella, and Salsa **11.95**

Santé Fe - Scrambled Eggs, Cheddar Cheese, Tomatoes, Onions, Bell Peppers, Sour Cream, and Salsa **10.95**

Swiss Morning - Scrambled Eggs, Swiss Cheese, Mushrooms, Ham, Tomatoes, and Hollandaise **10.95**

El Paso - Scrambled Eggs, Cheddar, Tomatoes, Bacon, Chorizo, Onions, Peppers, Jalapenos, Home Fries, Chipotle Mayo **12.25**

Belgian Waffles

**** Cinnamon in Recipe****

Waffles Served Open to Close

Add our Fresh and Homemade Whipped Cream 1.00

Belgian Waffle - Topped with Powder Sugar **7.95**

Bacon Waffle - with Bacon cooked inside **9.50**

Breakfast Waffle (Served until 2pm)- with Bacon & Ham inside topped with Scrambled Eggs and Cheddar Cheese **12.75**

Gaufre aux Fruits - Blueberries, Bananas and Strawberries with Whipped Cream and Powder Sugar **14.25**

Ruée vers Reese - Nutella and Peanut Butter with Powder Sugar **9.45**

French Classic Waffle - Nutella and Bananas or Strawberries with Whipped Cream and Powder Sugar **10.25**

Rêve de Chocolat Waffle - Chocolate Mousse and Strawberries with Whipped Cream and Powder Sugar **11.95**

Du Sud Waffle - Chicken, Bacon, Mozzarella, Cheddar, Honey Mustard, and Ranch **10.95**

Poulet Florentin Waffle - Chicken, Spinach, Mushrooms, Onions, Swiss Cheese, and Hollandaise Sauce **12.25**

Poulet Toscan Waffle - Chicken, Spinach, Mushrooms, Mozzarella, Bruschetta, and Garlic Mushroom Olive Oil **12.25**

Soups & Salads

Served from Open till Close

- Soup Du Jour** - Try one of our Homemade Soups today **Bowl 5.50**
Everyday Chicken Vegetable **Monday - Thursday** French Onion **Friday - Sunday** Tomato Basil
- Caprese Salad** - Tomatoes, Fresh Mozzarella, Fresh Basil, Olives, Olive Oil, and Balsamic Vinegar **9.25**
- Caesar Salad** - Lettuce, Fresh Shredded Parmesan, Croutons, and Caesar Dressing **5.95**
- House Salad** - Lettuce, Tomatoes, Red Onions
Cucumber, Croutons, Cheddar Cheese, and choice of Salad Dressing **6.25**
- Greek Salad** - Lettuce, Tomato Bruschetta, Olives,
Feta Cheese, Red Onions, and Cucumbers, with our House Greek Dressing **7.50**
- Spinach Salad** - Spinach, Strawberries, Almond Slices, Red Onions,
Feta or Goat Cheese with choice of dressing **7.50**

Add Grilled Chicken or Chicken Salad 3.50

*Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Homemade Greek, Italian, Balsamic Vinegar,
House Vinaigrette, Aged Strawberry Balsamic*

Savoury Crepes

Served from Open till Close

Gluten Free Crepe - Add 1.25

- Smoked Salmon** - Sliced Salmon, Cream Cheese, Red Onions, Capers,
Spinach, and Tomatoes with a side of Balsamic Vinaigrette **15.95**
- Crepe au Crabe et Asperges** - Crab Meat, Asparagus, Mozzarella, Red Onions,
and Tomatoes Topped with a side of Hollandaise Sauce **18.95**
- Ham & Cheese Crepe** - **6.50**
- Veggie** - Choose Cold or Warm with Cooked Ingredients served with Fresh Spinach, Tomatoes, Onions,
Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil **9.95**
- Crepesadilla** - Seasoned Chicken or Ground Beef, Bell Peppers, Onions, Cheddar and Mozzarella
served with a side of Salsa and Roasted Chili Olive Oil **11.50** Add Sour Cream .50
- Mediterranean** - Choose Cold or Warm with Cooked Ingredients Seasoned Chicken, Spinach,
Mozzarella, Onions, and Roasted Garlic Olive Oil **9.95**
- Champignons et Fromage** - Portobello Mushrooms and Brie Cheese with side of
Garlic Mushroom Olive Oil **9.95**
- Cordon Bleu** - Seasoned Chicken, Ham, Swiss Cheese, and Honey Mustard **10.75**
- Taco Crepe** - Ground Beef or Chicken, Onions, Cheddar Cheese, Tomatoes, Sour Cream,
Lettuce, and Salsa **11.00**
- Southern** - Seasoned Chicken, Bacon, Mozzarella & Cheddar Blend, Honey Mustard,
and Ranch Dressing **10.75**
- Tuscan Chicken** - Seasoned Chicken, Fresh Spinach, Grilled Mushrooms, Mozzarella,
Bruschetta, and Garlic Mushroom Olive Oil **12.25**
- Crepe de Salade de Poulet** - **House Made:** Seasoned Chicken, Mayo, Green Grapes, Seasoning,
and Onions with Lettuce **9.95**
- Crepe de Asperges** - Fresh Steamed Asparagus, Swiss Cheese, Ham, Onions,
and Hollandaise Sauce **13.25**
- Chicken Florentine** - Seasoned Chicken, Spinach, Mushrooms, Onions, Swiss Cheese,
and Hollandaise Sauce **13.25**

Panini Combos

Served from Open till Close

Select Sourdough or Rye Bread

Served with a Dill Pickle Spear and a Choice of:

*Potato Salad, Pomme Frites (**Cooked in Peanut Oil**), Caesar Salad, House Salad or Cup of Soup*

Bratwurst - Bratwurst Sandwich with Sautéed Peppers and Onions, Swiss Cheese, Sauerkraut, and Dijon Mustard **11.50**

VEGGIE - Spinach, Portobello Mushrooms, Swiss Cheese, Red Onions, Bell Peppers, Tomatoes, and Garlic Mushroom Olive Oil **10.50**

Caprese - Mozzarella, Fresh Basil, Tomatoes, Balsamic Vinegar and House Pesto **11.95**

Turkey Club - Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes, and Chipotle Mayo **11.50**

Spicy Turkey - Turkey, Lettuce, Provolone Cheese, Tomatoes, Red Onions, Roasted Chili Olive Oil, and Chipotle Mayo **11.50**

Little Italy - Turkey, Spinach, Provolone Cheese, Onions, Tomatoes, and Pesto **11.50**

Black Forest - Ham, Lettuce, Swiss Cheese, Tomatoes, Red Onions, and Dijon Mustard **11.50**

Double Cheese & Beef - Ground Beef, Green Peppers, Onions, Provolone and Swiss Cheese, Mayo, and Dijon Mustard **11.50**

Small Plates Served from Open till Close

Hamburger and Fries 9.50
add Cheddar Cheese .75

Kids Crepesadilla - Chicken, Cheddar and Salsa 7.95

Cheese Crepe - Cheddar Cheese 4.00

Grilled Chicken and Fries - with Honey Mustard, Ketchup or Ranch 9.25

Grilled Ham & Cheese Sandwich 4.95

Grilled Cheese Sandwich 3.50

PBJ Sandwich (Grape or Strawberry) 3.50

Our Entrée Meals

Served from 12pm till Close

Appetizers

Moules (Mussels) Steamed - One pound of Mussels sautéed in our House Heavy Cream Sauce **10.50**

Scallops - with a House Honey Bacon or Creamy Pesto Sauce **12.75**

Shrimp Skewers - with a House Dill Dijon and Cocktail Sauce **10.50**

Salmon Rilletes - Salmon, Scallions, Mayo, Dijon, Capers, Honey, minced Dill, minced Cilantro **10.50**

Bed of Chicken Salad - Chicken, Mayo, Grapes, Onions on Lettuce and served with Baguettes **7.95**

Stuffed Potato Skins **6.75**

Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, Cheddar and Mozzarella Cheeses

Baguettes and Bruschetta **5.50**

Add melted Mozzarella or Cheddar for 1.00

Charcuterie **20.50** (Half Plates **10.25**)

Chefs Selection of Great Meats and Cheeses

Accoutrements: Olives, Grapes, Baby Dills, and Baguettes with Dijon Dill sauce and Mango Salsa

Plateau à Fromage **18.50** (Half Plates **9.25**)

Chefs Selection of Great Cheeses

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper Walnut Dip

Crab Meat and Asparagus - with Mozzarella, Fresh Red Onions and Tomatoes **12.75**

Pan Fried Breaded Chicken Strips **7.95**

with choice of dipping sauce: Dijon Dill, Ranch, Honey Mustard, Blue Cheese, or Creamy Thai

Entrees

Entrees listed below Served with a Baguette, choice of side and a House or Caesar salad

Blackened, Seared or Herb Crusted Salmon on a bed of fresh Spinach Topped and Cherry Tomatoes **18.50**

***Filet Mignon** - Hand Cut Black Angus **27.95** (8oz) Make it a Diane or au Poivre for \$2.00

***Ribeye** - Hand Cut Black Angus **28.95** (12oz) Make Your Steak an Oscar for just \$10.00

Cordon Bleu Chicken Chicken Breast stuffed with savory Ham and gooey Provolone and Swiss Cheese **14.95**

Bratwurst - 2 Bratwurst Sandwiches with Swiss Cheese, Sauerkraut, and Dijon Mustard **12.95**

Shrimp and Fried Rice - Sautéed Shrimp on top of Fried Rice with Mixed Vegetables **12.95**

Roasted Pork Loin - Seasoned Roasted Pork Loin with our House Honey Dijon Garlic Sauce **12.95**

Meatloaf - Our shutdown Favorite, Chef's own homemade Meatloaf Recipe **12.95**

Sides

Pomme Frites (Cooked in Peanut Oil)

Thinly cut French Fries **3.95**

Bake Potato **3.95** with Butter or Sour Cream
Loaded - Butter, Sour Cream, Chives, Bacon
and Cheddar Cheese **Add 1.00**

Roasted Garlic Parmesan Potatoes **3.95**

Mac and Cheese - House made with
White Cheddar and Gruyere Cheeses **3.95**

Asparagus - Topped with Freshly Grated
Parmesan Cheese with a side of Hollandaise Sauce **3.95**

Sautéed Brussel Sprouts - with Bacon and Mushrooms **3.95**

Corn on the Cob **3.95**

Fresh Steamed Broccoli **3.95**

**Consuming raw or undercooked meat, poultry, seafood or eggs which may contain harmful bacteria may cause illness.*

Desserts & Dessert Crepes

*Gluten Free Crepe - Add \$1.25
Served from Open till Close*

Desserts (Not Crepes)

Crème' Brule - Homemade rich custard topped with a layer of hardened Caramelized Sugar Served Chilled 7.50

Mousse Au Chocolat - Fluffy rich chocolate mousse garnished with Strawberries and Whipped Cream 7.50

Gateau Au Fromage - Creamy cheesecake topped with Vanilla Cream and Strawberries Puree 7.50

Dessert Crepes

Nutella Crepe - Nutella, Powder Sugar and Homemade Whip Cream 7.95

Chocolate Dream - House Chocolate Mousse and Strawberries topped with Milk Chocolate, Whipped Cream, and Powder Sugar 11.95

Blueberry Farm - Ricotta Cheese Sweetened with Honey, Vanilla, and Fresh Lemon Juice & House Blueberry Compote with Whipped Cream and Powdered Sugar 11.95

Le Français - Nutella with a Choice of Banana or Strawberries topped with Powder Sugar 9.75

Bananas Foster - Butter, Brown Sugar, and Bananas topped with Powder Sugar and Caramel 9.75

Fruit Delight - Choice of two fruits: Strawberries, Bananas, or Blueberries and topped with Whipped Cream and Powder Sugar 12.95

Reese's Rush - Nutella and Peanut Butter topped with Powder Sugar 8.75

Apple Turnover - Homemade Apple Filling topped with Caramel, Powder Sugar, and Whipped Cream and a side of Vanilla or Chocolate Ice Cream 12.95

Crêpes Roulées - Two rolled Crepes with a choice of Honey or Syrup and topped with Powder Sugar 6.95

Strawberry Lemonade - Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar 7.95

Dessert Crepe Samplers Plate - Choose any 3 Crepes (half portions of Each) 17.50

Drinks

No Splitting Refillable Drinks

Soft Drinks (Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade, Ginger Ale)	2.99
Arnold Palmer	2.99
Ice Tea (Sweet and Unsweet)	2.99
Coffee Regular or Decaf (Proudly Serving Gevalia Coffee)	2.99
Chocolate Milk	3.50
Hot Chocolate	3.95
Perrier - Sparkling Mineral Water	3.95
Homemade Coconut Limeade (Freshly Squeezed Limes)	4.50
Add Prosecco 4.50 (After 10am on Sundays)	Add House Rum 6.00 (After 10am)
Add Champagne 1.50 (After 10am on Sundays)	Add House Vodka 6.00 (After 10am)
Cranberry Juice or Apple Juice	3.25
Fresh Squeezed Orange Juice	4.95
Fresh Juices Mango, Pineapple, or Papaya Juices	6.75
Espresso	Single Shot 1.95 Double Shot 3.75
Cappuccino 5.25	Latte 5.25
Vanilla Latte 5.95	Caramel Macchiato 5.95
	Café Mocha 5.95
	Café Americano 3.25

Harney & Sons Premium Hot Teas \$3.50

Black Teas	Green Teas	Herbal Teas
Ceylon Caffeinated and Decaffeinated	Organic Green Tea with Citrus & Ginkgo	White Vanilla and Grapefruit
Earl Grey Supreme	Japanese Sencha	Chamomile
Paris	Organic Bangkok	Rooibos Chai
Darjeeling	Organic English Breakfast	Mint Verbena
Hot Cinnamon Spice		

Sweet & Savory Delights

Happy Hour Menu

Gluten Free Crepe - Add \$1.25

Every Day 4-7pm

DINE-IN ONLY (No Call-in or Take Out Orders) Not to be combined with any other offers or Discounts

\$5.00 Everyday House Margaritas, Martinis, and Mojitos

\$3.50 House Liquors (Bacardi Rum, Lunazul Tequila, Gordon Gin, Svedka Vodka, and Evan Williams Bourbon)

\$1.00 Off all Beers, **\$2.00** Off all Glasses of Wine, **\$4.00** Red and White House Sangrias

\$3.00 Mimosas

Soup Du Jour - Try one of our Homemade Soups today **Bowl 4.95**

Everyday Chicken Vegetable **Monday - Thursday** French Onion **Friday - Sunday** Tomato Basil
Charcuterie 17.50 (Half Plates 8.75)

Chefs Selection of Great Meats and Cheeses

Accoutrements: Olives, Grapes, Baby Dills, and Baguettes with Dill Dijon sauce and Mango Salsa

Plateau à Fromage 15.50 (Half Plates 7.75)

Chefs Selection of Great Cheeses

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper Walnut dip

Baguettes and Bruschetta 3.85

Add melted Mozzarella or Cheddar for 1.00

Bed of Chicken Salad - House Made: Chicken, Mayo, Green Grapes, Seasoning, and Onions
on Lettuce and served with Baguettes **7.00**

Moules (Mussels) Steamed - One pound of Mussels sautéed in Olive Oil, Butter, Heavy Cream, Fresh
Garlic, and White Wine served with Baguettes **7.50**

Shrimp Skewers - Eight Grilled Shrimp, Bell Peppers, Onions, and Pineapples, House Cocktail
and Dill Dijon sauces **7.50**

Scallops - Three Scallops topped with a Honey Bacon House Sauce and Baguettes **9.00**

Salmon Rilletes - Salmon, scallions, Mayo, Dijon, Capers, Honey, minced Dill,
minced Cilantro served with Baguettes **7.75**

Crab Meat and Asparagus - Served on a Half Baguette with Fresh Mozzarella, Red Onions, and
Tomatoes topped with Hollandaise Sauce **8.75**

Stuffed Potato Skins - Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, and Cheddar and
Mozzarella Cheese **5.50**

Pan Fried Breaded Chicken Strips with choice of dipping sauce: Dijon Dill, Ranch, Honey Mustard,
Blue Cheese **6.50**

Crepes

Veggie Crepe - Choose Cold or Warm with Cooked Ingredients served with Fresh Spinach, Tomatoes,
Onions, Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil **7.00**

Crepe de Salade de Poulet - House Made: Seasoned Chicken, Mayo, Green Grapes, Seasoning,
and Onions with Lettuce **7.00**

Crepesadilla Crepe - Seasoned Chicken, Bell Peppers, Onions, Cheddar and Mozzarella
served with a side of Salsa and Roasted Chili Olive Oil **7.50**

Le Français - Nutella, Choice of Banana or Strawberries with Powder Sugar **7.00**

Bananas Foster Crepe - Melted Butter and crystallized Brown Sugar with Bananas topped with Powder Sugar and Caramel 7.00

Strawberry Lemonade Crepe - Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar 6.50

Refreshing Adult Drinks

Checkout our Little Blue Book for our selection of Martinis, Prohibition Era, Old Fashions, Mojitos, and Margaritas

On Tap

Bud Light
Ely Space Dust

Sam Adams Seasonal
New South White Ale

Stella Artois
Modelo Especial

Bottles/Cans

St. Pauli Girl
Blue Moon
Amstel Light
Budweiser
Miller Lite
Coors Light

Peroni
LaBatt Blue
Corona Light
Corona
Yuengling
Michelob Ultra

New Belgium Fat Tire
Angry Orchard Crisp Apple
Holy City Pluff Mud Porter
RJ Rockers Son of a Peach Wheat
Palmetto Huger Street IPA

Wines

House Wines

La Terre: Cabernet Sauvignon, Merlot, Chardonnay, and White Zinfandel and Copper Ridge Pinot Grigio

White Wines

Bluefeld Riesling, (Mosel Germany) 6.95/26
Bella Sera Moscato, (Italy) 6.00/22
LaMarca Prosecco, (Italy) 7.50/28
Ruffino Pinot Grigio, (Italy) 6.95/26
Whitehaven Sauvignon Blanc, (New Zealand) 9.50/36
JP Chenet Sauvignon Blanc (France) 7.75/29
Franciscan Chardonnay, (California) 9.75/37
Chateau Fonfroide Bordeaux Blanc (France) 9.25/35

Red Wines

Orion Swift Locations "F" French Blend (France) 9.95/38
Louis Jadot Beaujolais Villages, (France) 7.95/30
Meiomi Pinot Noir, (California) 8.95/34
JP Chenet Vin de Pays d'Oc Pinot Noir (France) 6.95/26
Souverian North Coast Merlot, (California) 8.00/30
Alta Vista Malbec, (Argentina) 7.75/29
Story Point Cabernet Sauvignon, (California) 8.95/34

Chateau Fondroide Bordeaux Red (France) 9.25/35

Klinker Red Zin, (California) 7.95/30

Klinker Rose, (California) 8.95/34

Rosehaven Rose, (California) 6.95/27

