



HARRISON'S

Wine Grill & Catering

SOFT DRINKS

Fresh Brewed Iced Tea 1.99

**Pepsi, Diet Pepsi, Mug Root Beer, Mountain Dew,
Ginger Ale, Sierra Mist, Dr. Pepper, Club Soda,
Lemonade** 1.99

Coffee, Decaf, Hot Tea 1.99

Milk / Chocolate Milk 1.99

Fresh Fruit Juices (Apple, Cranberry, Orange) 2.75

Tait Farm Fruit Shrubs (Raspberry or Ginger) 2.75

WATER

Pellegrino sparkling mineral water

500 ml 2.75 1 litre 3.99

Fiji Water

500 ml 2.75 1 litre 3.99

BEER

Bottled

3.25

Budweiser, Miller Lite, Michelob Ultra,
Yuengling Lager, Coors Light, Beck's Non-Alcoholic

4.25

Bass Ale, Stella Artois, Amstel Light, Sam Adams,
Heinekin, Sierra Nevada Pale Ale, Corona

On Tap

Three beers on tap—two selections from local micro-brewery
Otto's and one other premium brew.

Beer Flight

A 4 oz. sample of each of our three beers on tap 5.00

HOUSE WINES BY THE GLASS

Pinot Grigio

Chardonnay

Shiraz

Cabernet Sauvignon

4.75

VOTED

**"Best Caterer"
2009**

Five years running

by readers of State College Magazine

CALL OR VISIT US ONLINE:

814.237.4422

HarrisonsMenu.com

COCKTAILS



Classic Martini

Perfect gin martini prepared with Bombay Sapphire Gin and dry vermouth, garnished with olives

Dirty Martini

For the olive lover in you, extra olive juice is added to the classic recipe, and it's garnished with bleu cheese-stuffed olives. Try it with Chopin Potato Vodka for a real treat.

Appletini

A crisp refreshing apple-flavored martini featuring Stoli Applik Vodka and Apple Pucker.

French Martini

This version features your choice of vodka, Chambord liqueur and a splash of pineapple—ooh la la!

Caramel Apple Martini

A delicious blend of Three Olives Vodka, apple pucker and butterscotch schnapps brings this drink's name to life.

Anthony's Chocolate Martini

Vanilla vodka and crème de cacao in a chocolate swirled glass.

Espresso Martini

The perfect blend of Three Olives Vanilla Vodka, coffee, Kahlua, and crème de cacao. An instant favorite!

House Cosmopolitan

Three Olives Citrus Vodka and Cointreau, mixed with a splash of cranberry and a squeeze of fresh lime. Garnished with a lemon twist.

Key Lime Martini

All the flavors of the classic dessert served straight up! Three Olives Vanilla Vodka, fresh squeezed lime juice, simple syrup, and a splash of pineapple juice make this cocktail absolutely irresistible!

Snickers Martini

We combine hazelnut liqueur, Baileys Caramel, and crème de cacao in this sweet and chocolaty cocktail. Save room for this dessert!

Classic Manhattan

Your choice of whiskey combined with just the right amount of sweet vermouth & garnished with a cherry.

Cheryl's Perfect Margarita

No sour mix in this cocktail: Sauza Hornitos Tequila, Grand Marnier, fresh lime juice and just a splash of Sierra Mist. That's it!

LIQUORS

Vodka

Three Olives
Stolichnaya
Belvedere
Grey Goose
Ketel One
Chopin (Potato)
Ciroc

Flavored Vodka

Stoli Applik
Three Olives Citrus
Three Olives Tomato
Three Olives Vanilla

Whiskey

Seagram's 7
Seagram's VO
Jameson's Irish
Crown Royal

Gin

Tanqueray
Beefeater
Tanqueray Rangpur
Bombay Sapphire

Rum

Bacardi
Mount Gay
Myer's Dark
Castillo Silver
Captain Morgan
Parrot Bay

Tequila

Jose Cuervo Gold
Sauza Hornitos
Patrón Silver

Bourbon

Jim Beam
Jack Daniels
Wild Turkey 101
Maker's Mark
Knob Creek

Scotch

Single Malt
Glenlivet 12-Year
Macallan 12-Year

Blended
Dewar's

Cordials

Amaretto
B&B
Baileys
Chambord
Cointreau
Courvoisier
Drambuie
Frangelico
Godiva
Grand Marnier
Hennessy
Kahlua
Sambuca

WINE FEATURES



WINE FLIGHTS

Instead of settling on just one wine, savor and compare four different wines.

Your flight will include pours from our “Wines By the Glass” list. Try with food to find the perfect pairing.

A Flight of Whites 11.50

Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling

A Flight of Reds 11.50

Pinot Noir, Shiraz, Cabernet Sauvignon, Zinfandel

Light and Sweet Flight 11.50

Pinot Grigio, White Zinfandel, Riesling, Mt Nittany White

or create your own flight 12.50

HALF-PRICE WINE SPECIALS

Wine Happy Hour

Half-price wine flights and house wine from 5pm to 6pm every day

Half-Price Wine Flights

All day every Thursday

OUR WINE PHILOSOPHY

Wine is in our name because the California Wine Country has had much influence on Chef Harrison’s cooking—a commitment to a creative use of local and seasonal ingredients and the pairing of delicious food and wine to bring out the best of both.

Wine in moderation is believed to be a part of a healthy diet—so enjoy! Please ask us for wine recommendations for your menu selections and Eat Well. Drink Well. Every Day!

A WORD ABOUT VINTAGES

In Pennsylvania, all wine is purchased through the PLCB or Liquor Control Board. As we print our wine list, all wine vintages are current—but can change without notice as the PLCB runs out and moves to a more recent vintage. Therefore, our listed vintages are at times incorrect. If this is a concern for you, please check with your server.

WINES BY THE GLASS

Wine by the Bottle or Glass?

The PLCB allows you to take home any unfinished portion of your open bottle of wine ...so it may make sense to consider purchasing a whole bottle!



WHITES BY THE GLASS

Stellina di Notte Pinot Grigio, Venetie, Italy, 2008 6.25/28.
Featuring alluring aromas of melon, kiwi, and golden apple, this wine is smooth and silky on the palate and offers lush tropical and citrus flavors balanced by a pleasant minerality.

Kim Crawford Sauvignon Blanc,

Marlborough, New Zealand, 2008 8.75/39.
With aromas of an herb garden, it is surprisingly docile in the mouth, with lovely pear, apple, melon and mineral flavors that linger enticingly. Impeccably balanced.

Snap Dragon Chardonnay, California, 2007 6./24.
Elegant, with spicy tangerine, nectarine, pear and honeydew melon fruit that's pure, refreshing and well-balanced, ending with a delicate finish.

Sterling Vintner's Collection Chardonnay,

California, 2008 6.50/29.
Flavors of green apple, tropical melon, and touches of mineral, characterize this typical California Chardonnay. The wine shows bright acidity on the entry with a creamy mid palate.

Rosemount Traminer-Riesling,

South Eastern Australia, 2008 6.50/29.
Soft and fragrant, with lovely floral and spice overtones to the pear and citrus flavors, lingering gently.

Mt. Nittany White, State College, PA 5.25/23.
(Seyval, Vidal, Cayuga) Semi-dry and fruity blend of several varietals. This is a good choice when trying to suit a broad range of palates.

PINK BY THE GLASS

Sutter Home White Zinfandel, California 5.50/24.
Sweet aromas of strawberries and watermelon, delivering more fruit on the palate with a refreshingly crisp finish.

REDS BY THE GLASS

Harlow Ridge Pinot Noir, California, 2008 6.50/29.
A nice, simple red, offering appealing strawberry and raspberry aromas and flavors, a polished finish and an elegant, smooth texture.

Chalone Monterey Vineyards Pinot Noir, California, 2008 8.75/39.
Full of traditional pinot noir characteristics, this wine has a nose of tart black cherries & raspberries and is punctuated by wood spice and bright red fruit and cola flavors. Simply delicious.

Penfolds, "Rawson's Retreat", Shiraz/Cabernet

Australia, 2008 6.25/28.
Bright and clear, open in texture to show the pretty blackberry, licorice and currant flavors which echo enticingly on the finish.

Sterling Vintner's Collection Merlot,

Central Coast, California 8.50/36.
Velvety cherry and plum fruit character laced with hints of rose and cocoa. Notes of toasty oak from barrel aging weave through the aromas and linger on the fruity finish.

Glass Mountain Cabernet Sauvignon, California, 2007 6.50/28.
Soft-textured, with light herbal flavors and cherry notes, finishing with soft tannins.

Rosenblum Vintner's Cuvee XXX Zinfandel, California 6.75/29.
Friendly and drinkable, this zesty Zinfandel has lovely flavors of black cherry and dark raspberry. Rich blackberry and spice overtones steal the show in this fruit-forward wine.

BOTTLED WHITE WINE

SPARKLING

Mionetto Prosecco NV, Veneto, Italy 33.

A mineral nose leads to dry lemon peel character on the palate. Very dry, with a tight fizz and a crisp finish.

Codorniu Original Cava, NV, Panedes, Spain 32.

Fruity with lychee and coconut aromas and flavors, with medium body and a long spicy finish.

Chandon Blanc de Noirs, NV, Sonoma, California 46.

Tart and flinty citrus and sour cherry flavors are complex and vibrant, finishing with a crisp, lively and cleansing aftertaste.

PINOT GRIGIO

Stellina di Notte, Venetie, Italy, 2008 28.

Featuring alluring aromas of melon, kiwi and golden apple, this wine is smooth and silky on the palate and offers lush tropical and citrus flavors balanced by a pleasant minerality.

Gabbiano Pinot Grigio, Venetie, Italy, 2008 29.

Good fruit, good mouthfeel and well balanced. Drink with anything you'd squeeze a lemon on!

SAUVIGNON BLANC

Casillero del Diablo, Central Valley, Chile, 2008 29.

Light and refreshing, with lemon and grass flavors and a bright crisp finish.

New Harbor, Marlborough, New Zealand, 2008 30.

An enticing bouquet of citrus, passion fruit and guava with vegetal notes leading to a delicious sauvignon blanc with a crisp finish.

Provenance Sauvignon Blanc, Rutherford,

Napa Valley, California, 2007 44.

Bright and lively, this wine shows a mélange of lemon, peach, tropical fruit and grapefruit notes. Elusive hints of mineral and wildflower mingle with the fruity aromas and flavors, with a creamy texture and lemony, custard finish.

CHARDONNAY

Mark West Chardonnay, Sonoma County, California, 2008 28.

Loaded with ripe pineapple aromas and tropical fruit, mineral and toasty vanilla that maintain a sense of elegance.

Markham, Napa Valley, California, 2007 49.

Clean and refreshing, this is well-balanced and flavorful, with a subtle mix of citrus, green apple and spicy floral aromas.

Ferrari-Carano Carneros Reserve,

Carneros, California, 2007 73.

Aromas of ripe pear, hazelnut, and citrus carry over to the palate, enlivened by fresh acidity and subtle yet rich, smoky, toasty oak, which takes on a creamy vanilla edge.

Louis Michel y Fils,

Chablis 1er Cru Montmain, France 2005 67.

Fresh and lively, with melon, lemon, white peach and mineral flavors balanced by the smooth texture and bright acidity. This wine has fine dimension and harmony, followed by a lengthy finish.

ADDITIONALLY...

Covey Run Riesling, Washington State, 2007 26.

Light and slightly sweet, with pleasant apple and floral flavors that linger effectively.

Hugel "Gentil", Alsace, France, 2008 37.

(Pinot Gris, Gewurztraminer, Riesling, Muscat, Sylvaner)

A fruity white, with pleasant candied cherry, pineapple and tangelo flavors and a light, tangy finish.

Dry Creek Chenin Blanc, Alexander Valley, California 2007 36.

Peach, apricot and citrus flavors are ripe and juicy, with fragrant chamomile and herb notes. There's good intensity to the ripe fruit flavors that sail on the finish.

Bodega y Vinedas La Esperanza

Finca El Origen Torrontes Reserva

Cafayete Valley, Argentina 29.

Beautiful nose; light-bodied with good spice, nectarine, and tangerine notes and a clean dry finish.

BOTTLED RED WINE

PINOT NOIR

Willamette Valley Whole Cluster,

Willamette Valley, Oregon 2008 48.

Light, polished and fragrant, showing more spice than fruit, with a mocha-nutmeg overlay to the modest berry and orange peel flavors.

Chalone Estate Grown, Chalone, California, 2005 77.

Dark and amazingly opulent with fantastic fruit intensity leaning toward cherries and strawberries. This wine has amazing texture and length of finish.

ZINFANDEL

Tamás, California, 2007 32.

Spicy and sleek, with flavors of plum, bright berry and black pepper, and a slight touch of oak.

Brazin Lodi Zinfandel, California, 2007 35.

Fruity, berry-like and friendly at the front, with good pepper and some oomph at the end, with restrained Zin character that grows spicier with air and warmth.

Ridge Paso Robles Zinfandel, California, 2007 70.

Complex and zesty, offering a distinctive sense of place. Lively wild raspberry and spicy dill aromas open to crisp, layered and supple stewed plum, licorice and coconut-tinged oak flavors. The tannins are appealingly rustic.

SYRAH/SHIRAZ

Edna Valley Vineyards, Paragon Vineyard,

Central Coast, California 30.

Lots of smoky cedar and tobacco notes in this full-bodied effort, which shows complex berry and hints of mineral and graphite, ending with firm tannins.

Jake's Fault, California, 2005 30.

Full-bodied and juicy with blueberry and black fruit mingling pleasantly with clove and sweet oak. Intensity delivers jammy fruit that lingers.

Greg Norman Estates, Limestone Coast, Australia, 2006 39.

Perfumed dark plum, cherry and blueberry aromas are balanced with light cedar and vanilla oak nuances, with a touch of spice.

MERLOT

Edna Valley Vineyards, St. Luis Obispo, California, 2005 29.

Opens with inviting cherry, blackberry and vanilla aromas. Black currant and caramel develop across the palate with subtle hints of tarragon and coffee. Juicy fruit supports with smooth tannins that hold together for a nice finish.

Chateau Ste. Michelle Horse Heaven Hills

Canoe Ridge Estate Merlot 2005, Washington 49.

A refined and elegant Merlot with bright Rainier cherry fruit character and a soft finish. A versatile, medium-bodied, food-friendly wine

CABERNET SAUVIGNON

Casa Lapostolle Cabernet Sauvignon, Rapel Valley, Chile, 2007 27.

Light-weight and forward, with a good mix of red and black cherry, herb and toast notes. A dash of briar on the finish keeps this honest.

Sagelands, Washington, 2005 39.

On the lighter, more open-textured side, with a savory, grilled-meat edge to the black fruit flavors, lingering against firm tannins.

Provenance, Rutherford Napa Valley, California, 2005 83.

Overall, the sensation is of impeccable balance. The wine's plush tannins and long, graceful finish make this a classic, with the distinct cocoa powder nuances of "Rutherford Dust."

ADDITIONALLY...

Melini Chianti, "Borgi d'Elsa", Italy, 2008 28.

(Sangiovese) A smooth-textured wine that is ripe and rich, with forward berry and red cherry flavors, cedary overtones and a firm finish.

A by Acacia Red Blend, 2007 29.

(Syrah, Grenache, Mourvedre) This Syrah based Rhône-style blend is well-balanced and layered with aromas of rich dark cherry, plum and raspberry. Deep, fruit flavors of cherry and ripe plum are framed by velvety tannins.

Broquel Malbec, Mendoza, Argentina, 2007 36.

Racy dark raspberry ganache and boysenberry notes are laced with fig cake and graphite. Toasty, but stays fresh. Very solid.

Sterling "SVR" Reserve, Napa, California 2004 90.

(Cabernet Sauvignon, Merlot, & Petit Verdot) Ripe supple currant & cedary oak flavors that pick up a hint of mint & dried berry.