### WINE

#### SPARKLING
<table>
<thead>
<tr>
<th>BIN</th>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Cooper’s Hawk Lux Sparkling</td>
<td>12.00</td>
<td>37.99</td>
</tr>
<tr>
<td>31</td>
<td>Bubbly Rosé</td>
<td>9.00</td>
<td>26.99</td>
</tr>
<tr>
<td>32</td>
<td>Prosecco</td>
<td>9.25</td>
<td>28.99</td>
</tr>
<tr>
<td>37</td>
<td>Blanc de Blanc</td>
<td>8.50</td>
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</tr>
<tr>
<td>36</td>
<td>Moscato</td>
<td>8.50</td>
<td>24.99</td>
</tr>
<tr>
<td>35</td>
<td>Almond</td>
<td>8.50</td>
<td>24.99</td>
</tr>
<tr>
<td>33</td>
<td>Raspberry</td>
<td>8.50</td>
<td>24.99</td>
</tr>
<tr>
<td>50</td>
<td>Cooper’s Hawk Scarletto</td>
<td>9.00</td>
<td>26.99</td>
</tr>
</tbody>
</table>

#### WHITE

<table>
<thead>
<tr>
<th>BIN</th>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>78</td>
<td>Sauvignon Blanc</td>
<td>9.25</td>
<td>27.99</td>
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<tr>
<td>71</td>
<td>Pinot Gris</td>
<td>9.00</td>
<td>26.99</td>
</tr>
<tr>
<td>78</td>
<td>Unoaked Chardonnay</td>
<td>9.00</td>
<td>26.99</td>
</tr>
<tr>
<td>79</td>
<td>Chardonnay</td>
<td>9.25</td>
<td>27.99</td>
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<tr>
<td>74</td>
<td>Cooper’s Hawk Lux Chardonnay</td>
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<tr>
<td>76</td>
<td>Viognier</td>
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</tr>
<tr>
<td>75</td>
<td>Cooper’s Hawk White</td>
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#### RED

<table>
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<tr>
<th>BIN</th>
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<th>GLASS</th>
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</thead>
<tbody>
<tr>
<td>85</td>
<td>Pinot Noir</td>
<td>10.25</td>
<td>31.99</td>
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<tr>
<td>87</td>
<td>Cooper’s Hawk Lux Pinot Noir</td>
<td>14.50</td>
<td>47.99</td>
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<tr>
<td>90</td>
<td>Barbera</td>
<td>10.25</td>
<td>31.99</td>
</tr>
<tr>
<td>97</td>
<td>Merlot</td>
<td>9.25</td>
<td>27.99</td>
</tr>
<tr>
<td>96</td>
<td>Malbec</td>
<td>10.25</td>
<td>31.99</td>
</tr>
<tr>
<td>91</td>
<td>Cooper’s Hawk Red</td>
<td>8.75</td>
<td>25.99</td>
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#### DESSERT

<table>
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<tr>
<th>BIN</th>
<th>WINE</th>
<th>GLASS</th>
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<tbody>
<tr>
<td>63</td>
<td>Cooper’s Hawk Lux Ice Wine</td>
<td>12.00</td>
<td>37.99</td>
</tr>
<tr>
<td>61</td>
<td>Nightjar</td>
<td>10.25</td>
<td>30.99</td>
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#### MULLED

<table>
<thead>
<tr>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Winter White</td>
<td>7.00</td>
<td>22.99</td>
</tr>
<tr>
<td>Winter Red</td>
<td>7.00</td>
<td>22.99</td>
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</table>

#### FRUIT

<table>
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<tr>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
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</thead>
<tbody>
<tr>
<td>Rhubarb · Cranberry · Raspberry</td>
<td>8.50</td>
<td>24.99</td>
</tr>
<tr>
<td>Blueberry · Passion Fruit</td>
<td>8.50</td>
<td>24.99</td>
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</table>

#### SPECIALTIES

<table>
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<tr>
<th>WINE</th>
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<tbody>
<tr>
<td>Sangria</td>
<td>9.00</td>
<td>25.99</td>
</tr>
<tr>
<td>Classic Red · White · Peach · Raspberry · Passion Fruit</td>
<td>9.00</td>
<td>25.99</td>
</tr>
</tbody>
</table>

#### INTERNATIONAL

<table>
<thead>
<tr>
<th>WINE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tempranillo • Rioja, Spain</td>
<td>11.00</td>
<td>34.99</td>
</tr>
<tr>
<td>Super Tuscan • Tuscany, Italy</td>
<td>11.00</td>
<td>34.99</td>
</tr>
<tr>
<td>Shiraz • Barossa Valley, Australia</td>
<td>12.00</td>
<td>37.99</td>
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</tbody>
</table>

### WINEMAKER’S BARREL RESERVE

Handcrafted Bordeaux-style blend from a collection of barrels selected by the winemaker, Rob Warren.

#### CAMILLES

**BY MASTER SOMMELIER, EMILY WINES**

- **PROUD BIN 82**
  - **Red Blend**
    - Dark fruit and velvety tannins
  - **Price**: Glass 16.00 | Bottle 64.99
- **FIERCE BIN 93**
  - **Red Blend**
    - Juicy red berries and brambly herbs
  - **Price**: Glass 16.00 | Bottle 64.99

### FLIGHTS

#### MASTER’S
A monthly flight curated by our Master Sommelier, Emily Wines.
Ask your server for details.

**Price**: 18.99

**RED**
- Pinot Noir · Tempranillo
- Cabernet Sauvignon · Petite Sirah

**Price**: 16.99

#### BUBBLES

**BUBBLE’S FAMILY**
- Sparkling
- Prosecco · Sparkling Moscato
- Almond Sparkling

**Price**: 15.99

#### WHITE

**WINEMAKER’S BARREL RESERVE**
- Sauvignon Blanc
- Cooper’s Hawk White
- Chardonnay · Moscato

**Price**: 16.99

#### CREATE YOUR OWN

- Cooper’s Hawk Lux
- Meritage

**Price**: 19.99

**Price**: 18.99
### Specialty Cocktails

**Negroni**
Beefeater Gin, Carpano Antica, Campari, Orange  12.00

**Island Mojito**
Malibu Rum, Mint, Passion Fruit, Lime  12.00

**American Mule**
Tito's Handmade Vodka, Lime, Ginger Beer, Mint, Candied Ginger  12.00

**Kentucky Mule**
Knob Creek, Lime, Ginger Beer, Mint, Candied Ginger  13.00

**Bin 61 Sour**
Woodford Reserve Bourbon, Lemon Sour, Nightjar  12.00

**Cooper's Hawk Margarita**
Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Sparkling Wine  13.00

**Cranberry Spritz**
Prosecco, Cranberry Wine, Aperol, Orange  12.00

**Champagne Cocktail**
Blanc de Blanc, Rémy Martin VSOP, Bitters, Lemon Peel  10.00

**(212) Manhattan**
Knob Creek Bourbon, Carpano Antica, Amarena Cherry  13.00

**Cooper's Hawk Bloody Mary**
Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Blue Cheese Stuffed Olive, Grape Tomato, Pickle, Sidecar of Local Craft Beer  13.00

**Original Mai Tai**
Bacardi Rum, Amaretto, Citrus Juices, Myers's Rum  12.00

### Signature Sangria Cocktails

**Sangria-Tini**
Botanist Gin, Cointreau, Red Sangria, Sour, Prosecco, Fresh Citrus  11.00

**Nightjar Sangria**
Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Orange  11.00

**Citrus Gin Sangria**
Botanist Gin, White Sangria, St-Germain, Citrus, Rosemary  11.00

**Burnt Lemon Sangria**
Cointreau, White Sangria, Citrus Juices  11.00

### Cooper's Hawk Hard Seltzer

**Meyer Lemon** or **Pear** glass  7.25 bottle  23.99

### Martinis

**Dana's Pineapple Tini**
Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Sparkling Wine  13.00

**Pear Drop**
Grey Goose La Poire, Lemon, Sugar Rim  13.00

**Espresso**
Absolut Vanilla, Espresso, Bailey's Irish Cream, Frangelico Liqueur  14.00

**Dark Chocolate**
Grey Goose, Dark Chocolate Liqueur, Bailey's Irish Cream, Whipped Cream, Shaved Dark Chocolate  14.00

**Dirty Nasty**
Belvedere, Blue Cheese Olives  14.00

**Pink Grapefruit**
Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime  13.00

**Jen's French**
Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Sparkling Wine  13.00

**Classic Cosmopolitan**
Absolut Citron, Cointreau, Sour, Cranberry Juice  13.00

### Beer

**DRAFT**
Cooper's Hawk Ale  7.50
Wino Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island  6.50
Stella Artois  6.50
Blue Moon  6.50
Local Craft Selection  6.50

**DOMESTIC BOTTLES**  5.00
Miller Lite · Coors Light · Budweiser · Bud Light · Michelob Ultra

**PREMIUM BOTTLES**  5.75
Amstel Light · Heineken · Modelo · Corona Light · Corona Extra · Guinness · Angry Orchard Cider

**NON-ALCOHOLIC**
Heineken 0.0  5.25

**CRAFT BOTTLES**  7.50
Goose Island Matilda · Founders All Day IPA · Lagunitas Little Sumpin’ Sumpin’ · Lagunitas IPA · Cigar City Jai Alai IPA

### Non-Alcoholic

**Espresso** Decaf espresso available.
Espresso  2.99 · Cappuccino  3.99
Café Mocha  4.49 · Latte  3.99

**Hot** We proudly serve Lavazza coffee and espresso.
Regular or Decaf Coffee  3.49
Hot Tea  3.49 · Hot Chocolate  2.99

**Fresh-Squeezed Lemonade**  3.99
Strawberry, Passion Fruit, Raspberry or Peach Lemonade  4.49
Fresh-Brewed Iced Tea  3.49 · Soft Drinks  3.49
Raspberry Hibiscus Iced Tea  3.49
Acqua Panna Bottled Water  750mL  4.99
S.Pellegrino Sparkling Water  750mL  4.99
APPETIZERS

ASIAN AHI TUNA SASHIMI® BIN 75
Served Raw, Ponzu-Ginger Vinegar, Avocado, Radish, Wasabi Cream, Sesame 13.99

DRUNKEN SHRIMP BIN 60
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole 15.99

ASIAN PORK BELLY TOSTADAS BIN 84
Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce 13.99

THAI LETTUCE WRAPS BIN 77
Sweet Chili-Glazed Chicken, Asian Cabbage Slaw with Pineapple, Crispy Wontons, Bibb Lettuce, Sesame Ginger, Cilantro, and Lime Chili Sauce 17.99

CRISPY BRUSSELS SPROUTS BIN 72
Grilled Sausages, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli 13.99

CHICKEN POTSTICKERS BIN 71
Sweet and Spicy Mustard, Ginger Soy Sauce 11.99

CLASSIC TOMATO BRUSCHETTA BIN 71
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze 10.99

HOUSE-MADE MEATBALLS BIN 90

OVER THE BORDER EGG ROLLS BIN 77
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese, Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces 14.99

CAPRESE FLATBREAD BIN 71
Ripe Tomatoes, Mozzarella, Red Onion, Pork, Basil, Balsamic Glaze 10.99

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD BIN 85
Mozzarella, Roasted Grapes, Tomatoes, Pork, Basil, Balsamic Glaze 11.99

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD BIN 41
Guaniluca, Pork, Mozzarella, Grilled Parmesan 11.99

CARNE ASADA FLATBREAD BIN 40
Sliced Skirt Steak, Pork, Mozzarella, Roasted Chili Sauce, Onion, Cilantro 13.99

BEEF, PORK & CHICKEN

Add a Bleu Cheese, Horseradish, or Parmesan Crust to any steak for 2.99.

PRIME CHURRASCO GRILLED STEAK® BIN 63
Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables 24.99

BOURBON LACQUERED BBQ PORK CHOPS BIN 93
Bourbon Marinated Pork Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Rings 28.99

RED WINE BRAISED SHORT RIBS BIN 82
Oven-Roasted Vegetables, Mary’s Potatoes, Gravy Dijon, Mashed Butter, Crispy Onion Strings 21.99

TRIO OF MEDALLIONS® BIN 80
Horseradish, Bleu Cheese, and Parmesan-Crusted Fillet Medallions, Mary’s Potatoes, Asparagus 35.99

8 OZ. FILET MIGNON® BIN 89
Steak Butter, Crispy Onion Strings, Grilled Broccolini, Choice of Side 37.99

ELLIE’S CHICKEN PICCATA BIN 71
Lemon Butter Capers Sauce, Angel Hair Pasta 19.99

DANA’S PARMESAN-CRUSTED CHICKEN BIN 78
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans 20.99

COOPER’S HAWK CHICKEN GIARDINERIA BIN 78
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Shared Parmesan, Mary’s Potatoes 19.99

CHICKEN MADEIRA BIN 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus 21.99

SIGNATURE SIDES

Wasabi-Battered Mashed Potatoes
Mary’s Potatoes
Whipped Potatoes, Butter, Onions
Berry’s Potatoes
Shredded Potatoes, White Cheddar, Jalapeños
Tomato-Braised Kale

SIGNATURE SIDES Price Each
5.99 Each

Wasabi-Battered Mashed Potatoes
Mary’s Potatoes
Whipped Potatoes, Butter, Onions
Berry’s Potatoes
Shredded Potatoes, White Cheddar, Jalapeños
Tomato-Braised Kale

SIGNATURE SIDES Price Each
5.99 Each

Oven-Roasted Vegetables
Asparagus
Grilled Broccolini
Asian Slaw
Shaved Cabbage, Cilantro, Creamy Dressing

JOIN the WINE CLUB

Use your bottle now or take home to enjoy!

MONTHLY VARIETY MEMBERSHIPS

$1.99 for 1 bottle | $41.99 for 2 bottles | $59.99 for 3 bottles

Enjoy our exclusive Wine of the Month, and take advantage of discounts and great benefits this holiday season — perfect for gifting, gatherings, and holiday cheers!

Start earning points with today’s visit towards dining rewards: 1 POINT PER $ SPENT | 350 POINTS = $25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy 10% off any wine, and 10-20% off additional bottles purchased in our Tasting Room.

SIGNATURE SIDES

Wasabi-Battered Mashed, Asian Slow 27.99

POTATO-CRUSTED SCALLOPS BIN 74
Brussels Sprouts Salad, Candied Applewood Bacon, Gravy Dijon Mustard Butter, Shaved Parmesan, Toasted Pistachios 29.99

PAN-ROASTED BARRAMUNDI BIN 73
Blistered Vegetables, Grape Tomatoes, Ginger Rice, Thai Lemongrass Sauce 26.99

FISH & CHIPS BIN 37
Beer-Battered Cod, Sriracha Aioli, Herb Tartar, Asian Slow 20.99

PISTACHIO-CRUSTED Group BIN 74
Mustard Sauce, Mary’s Potatoes, Asparagus 29.99

JAMBLAYA BIN 75
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice 21.99

BLACKENED AHI TUNA® BIN 77
Seared Rare with Wasabi Sauce, Cilantro-Citrus Rice, Asian Slaw 29.99

SURF & TURF

Served with Oven-Roasted Vegetables and Mary’s Potatoes.

CHOOSE ONE

Bourbon Lacquered BBQ Pork Chop 30.99
Pomegranate-Crusted Fillet Medallions® 35.99
Prime Churrasco Grilled Steak® 34.99

CHOOSE ONE

Soy Ginger Atlantic Salmon* • Pistachio-Crusted Grouper
Drunken Shrimp • Blackened Ahi Tuna* • Potato-Crusted Scallops

*These items may contain raw or undercooked ingredients.

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or shellfish poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Through cooking of such animal foods reduces the risk of illness.
PASTA & RISOTTO

COUNTRY RIGATONI BIR 87
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce 21.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS BIR 91

GNOCCHI CARBONARA BIR 74
Pastrami, Chicken, Sago, Pea, Parmesan Garlic Cream Sauce 24.99

BAKED PARMESAN SHRIMP SCALAMPI BIR 78
Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil 22.99

SHRIMP & SCALLOP RISOTTO BIR 30
Sweet Corn, Asparagus, Pea, Spinach, Parmesan, White Truffle Oil 20.99

** BRAISED SHORT RIB RISOTTO BIR 82 **
Roasted Mushroom, Sweet Onion, White Wine, Shaved Parmesan, White Truffle Oil 29.99

SWEET CORN & TOMATO RISOTTO # BIR 91
Pea, Shiitake Mushrooms, Roasted Peppers, Spinach, Trashtag, Pesto Oil 20.99

** ROASTED CHICKEN RISOTTO BIR 76 **
Sweet Corn, Pea, Shiitake Mushrooms, Roasted Peppers, Spinach, Onion, Roasted Tomatoes, Trashtag, Pesto Oil, Candied Bacon 22.99

BURGERS & SANDWICHES
Served with choice of Seasoned Fries, Fresh Fruit, or Asian Slaw

CLASSIC CHEESEBURGER* BIR 95
Lettuce, Tomato, Choice of Cheese, Seasoned Mayo, Crispy Onion Strings 14.99

BLEU CHEESE & CRISPY ONION BURGER* BIR 99
Blue Cheese, Lettuce, Tomato, Carmelized Onion Ranch Aioli, Crispy Onion Strings 15.99

TURKEY BURGER BIR 87
Fresh Ground All-Natural Turkey, Herbs, Lemon, Lettuce, Tomato, Red Onion, Seasoned Mayo 15.99

THE LEONARD BURGER* BIR 99
A Tribute to Founder Tim McEnery’s Father—Double Patty, Signature Sauce, Carmelized Onion, American Cheese, Lettuce, Tomato 15.99

CRISPY FISH SANDWICH BIR 78
Beer-Battered Cod, Crispy Slaw, Arugula, Sriracha Mayo 15.99

CILANTRO RANCH CHICKEN SANDWICH BIR 78
MalTED Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo 15.99

CHOPPED SALADS & COMBINATIONS

BBQ RANCH CHICKEN BIR 87
Sweet Grouo Tomatoes, Cucumber, Avocado, Cheddar, Corn, Black Beans, Cilantro, Tomilla Strega, Ranch Dressing, BBQ Sauce, Crispy Onion Strings 16.99

NAPA CHICKEN*without chicken BIR 75
Apple, Goat Cheese, Dried Cherry, Corn, Arugula, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette 17.99

BLACKENED BLUE SKIRT STEAK* BIR 94
Appleton Smoked Bacon, Blue Cheese, Red Onion, Sweet Grape Tomatoes, Italian Vinaigrette, Blue Cheese Dressing 22.99

GRILLED CHICKEN CAESAR BIR 78
Romaine, Shredded Parmesan, Croutons, Creamy Caesar, Pesto Dressing 15.99

MEDITERRANEAN WITH SHRIMP BIR 78

SOUP & SALAD COMBINATION 14.99
Soup: Crab & Lobster Bisque ~ Tomato Soup
Salad: Plain Of House ~ Chopped Wedge ~ Caesar ~ Shaved Brussels Sprouts

FLATBREAD & SALAD COMBINATION 16.99
Flatbread: Caprese ~ Roasted Vegetable & Goat Cheese ~ Ocean Avocado ~ Italian Sugo & Whipped Burrea
Salad: Plain Of House ~ Chopped Wedge ~ Caesar ~ Shaved Brussels Sprouts

LUNCH-SIZED ENTRÉES
Available daily 11:00 a.m. to 3:30 p.m.

COOPER’S HAWK CHICKEN GIARDINIERA BIR 78

SOY GINGER ATLANTIC SALMON* BIR 50
Wasabi-Browned Mahi, Asian Slaw 21.99

ELLE’S CHICKEN PICCATA BIR 71
Lemon Butter Cap Suce, Angel Hair Pasta, Asparagus 16.99

DANA’S PARMESAN-CRUSTED CHICKEN BIR 78
Tomato Basil Relish, Lemon Butter, Mary’s Potatoes, Garlic Green Beans 16.99

GNOCCHI CARBONARA BIR 74
Paecetta, Chicken, Sage, Pea, Parmesan Garlic Cream Sauce 17.99

KEATON’S SPAGHETTI & HOUSE-MADE MEATBALLS BIR 91

CHICKEN MADEIRA BIR 90
Mushroom, Fontina, Mary’s Potatoes, Asparagus 16.99

BOURBON LACQUERED BBQ PORK CHOP BIR 83
Boneless Loin, Chipotle Mashed, Tomato-Braised Kale, Buttermilk Onion Ring 28.99

DESSERT

S’MORE BURINO* BIR 62

KEY LIME PIE BIR 35
Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Juice 8.99

COOPER’S HAWK CHOCOLATE CAKE BIR 88
Valhona Chocolate, Handdust Gauache, Vanilla Ice Cream 9.99

SALTED CARAMEL CRÈME BRÛLÉE* BIR 63
Fresh Berries, Fudgy Sea Salt 8.99

REESER’S ICE CREAM COOKIE BIR 61
Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Vanilla Ice Cream 10.99

FLOURLESS CHOCOLATE TORTE BIR 33
Vanilla Whipped Cream, Fresh Berries 8.99