

## Light Fare

Served from 5:00 to 10:00 PM Daily

**Baked Petite Camembert** \$12

Mini baked Camembert cheese served with amaretto butter, almonds, sliced apples and bread.

**White Gulf Prawn Cocktail** \$14

Wasabi-avocado cocktail salsa.

**Oysters Anzu** \$14

6 fresh oysters on the half shell broiled with spiced mornay sauce.

**Grilled Niman Ranch Lamb Loin Chops** \$19

Three lamb chops glazed with ginger soy sauce, Asian slaw.

**Kobe Beef Sliders** \$15

Three mini charbroiled American Wagyu beef burgers, lettuce, tomato, pickles, spicy ketchup, and wasabi mustard.

**Grilled Artichoke** \$15

Grilled rosemary-scented artichoke served with tarragon aioli and lemon.

**Spicy Curry Veg. Samosas** \$10

Served with Mango chutney.

**Pork and Chicken or Veg. Gyozas** \$10

Japanese style Gyozas with soy-chili sauce.

**Warm Cookies** \$ 8

Four assorted 4" cookies.

**New York Style Cheesecake** \$ 9

Topped with chocolate ganache, fresh berries and raspberry sauce.

**Warm Nuts** \$ 5

**Helen Grace Fine Truffles** \$ 5

**Mediterranean Olives** \$ 7

## Hot Libations

\$11

### Irish Coffee

Bushmills Irish Whiskey over a sugar cube with coffee, topped with whipped cream.

### Italian Coffee

Amaretto and coffee topped with whipped cream.

### Caribbean Joe

Gosling's Black Seal Rum, Raynal French VSOP Brandy and coffee topped with whipped cream.

### Mint Kiss

Baileys Irish Cream, crème de menthe and coffee topped with whipped cream.

### Hot Toddy

Raynal French VSOP Brandy, fresh squeezed lemon juice, honey and hot water, served in a snifter with a cloved lemon wedge.

### Nutty Irish Coffee

Baileys Irish Cream, Frangelico and coffee topped with whipped cream.

### Keoki Coffee

Kahlua, Raynal French VSOP Brandy and coffee topped with whipped cream.

### Cafe Royale

Raynal French VSOP Brandy over a sugar cube with coffee, topped with whipped cream.

### Mexican Coffee

Patron XO Cafe, sugar cube and coffee topped with whipped cream and a float of Don Julio Silver Tequila.

## Port Wines

Dows Late Bottled Vintage Porto '04	\$14
Dows Old Tawny Porto, Aged 20 Years	\$18

**A 18% Gratuity added to  
Parties of 6 or more.**

## Classic

### **The Dry Gin** \$12

Tanqueray 10 Gin, Dry Vermouth and a dash of orange bitters shaken and served up with a twist.

### **Negroni** \$12

Tanqueray Gin, Campari, Sweet Vermouth served on the rocks with an orange twist.

### **The Classic Vodka** \$13

Belvedere Vodka shaken, extra dry and extra cold, served up or over with regular or bleu cheese olives.

### **The Side Car** \$13

Raynal French VSOP brandy, Cointreau, fresh squeezed lemon and orange juices served up in a sugar-rimmed glass with an orange twist.

### **The Champagne Cocktail** \$11

A sugar cube soaked with blood orange bitters, Hennessy Cognac, topped with Chandon Sparkling Blanc de Noir, garnished with lemon twist.

### **Old Fashioned** \$12

George Dickel Bourbon with a muddled cherry, orange and a sugar cube soaked in angostura bitters, topped with a splash of soda.

### **Mai Tai** \$12

Meyers Platinum White Rum, Triple Sec, Amaretto, Grenadine, fresh squeezed lime, orange and pineapple juices with a float of Goslings Black Seal Rum.

### **Bulleit Manhattan** \$12

Bulleit Bourbon, Sweet Vermouth and a dash of blood orange bitters, shaken and served up with a brandy cherry.

### **Cadillac Margarita** \$14

Don Julio Silver Tequila, Patron Citronge, fresh squeezed lime juice, topped with a splash of orange juice and a float of Grand Marnier.

### **Bloody Mary** \$12

Absolut Peppar Vodka and freshly made spicy bloody mary mix, served with a salted rim and all the goods.

## Two Drink Minimum Per Person

## Standing Ovations

### **Rrazzberry Lemon Drop** \$13

Smirnoff Vodka, Chambord and fresh squeezed lemon juice served up with a sugar-rimmed glass.

### **Mandarin Cosmo** \$13

Absolut Mandarin Vodka, Cointreau, fresh squeezed lime juice and a splash of cranberry juice served up.

### **Cantaloupe Martini** \$12

Ketel One Orange Vodka, Marie Brizard Watermelon and Coconut liqueur, fresh squeezed orange juice served over ice.

### **Ginger Lemon Drop** \$13

Ketel One Citroen Vodka, Ginger Liqueur and fresh squeezed lemon juice, served up in a sugar rimmed glass with a lemon twist.

### **The St. Bellini** \$13

St. Germain Elderflower Liqueur topped with Chandon Blanc de Noir and peach nectar juice.

### **Mojito** \$13

Oronoco Rum, muddled mint, lime and sugar, served on the rocks and topped with club soda.

### **Honey Comb** \$12

42 Below Manuka Honey Vodka, Ginger Cognac Liqueur, fresh lime juice, topped with soda and served on the rocks with a fresh sprig of mint.

### **Rrazz Caipirinha** \$12

Leblon Rum muddled with fresh limes, sugar over ice topped with soda.

### **Pear Tree Martini** \$13

Grey Goose La Poire Vodka, St. Germain Elderflower Liqueur, fresh squeezed lemon juice, shaken and served up with a sugar rim.

### **Sweet Tea** \$13

Jeremiah Weed Sweet Tea Vodka, fresh lemon juice, topped with iced tea and lemonade.

### **Apple Punch** \$13

Stoli Apple Flavored Vodka with fresh pineapple, lemon and cranberry juices served up.

## Two Drink Minimum Per Person

# We Proudly Serve

## Vodka

### Sobieski,\* Cytron

Absolut, Mandarin, Peppar, Ruby Red, and Rasperi  
Belvedere, Pink Grapefruit  
42 Below Manuka Honey  
Grey Goose, La Poire, and L'Orange  
Hangar One, Kafir Lime  
Jeremiah Weed Sweet Tea  
Kettle One, Citroen, and Oranje  
Stolichnaya, Apple, Blueberry, White Pomegranik,  
Strawberry, and Vanilla  
Ultimat

## Gin

### Beefeater\*

Tanqueray & Tanqueray 10  
Bombay & Sapphire  
Hendricks

## Tequila

### Sausa\*

Cazadores,  
Cabo Wabo  
Patron Silver, Reposada, Anejo  
Hacienda Los Diaz  
Don Julio Anejo & Reposado  
Jose Quervo Platino

## Scotch

### Whitehorse\*

Chivas 12 yr  
Dewars  
Glenlivet 12 yr  
Glenmorangie 10 yr  
Glenfiddich 12 yr  
Johnnie Walker Red, Black, Blue & Gold  
Laphroaig 10 yr  
MacCallan 12 yr  
Oban 14 yr  
Suntory Yamazaki 12 yr  
Bushmills  
Canadian Club  
Crown Royal  
Jack Daniel's  
Jameson  
**Jim Beam\*** Rye Red Stag  
Knob Creek 9 yr  
Makers Mark  
Seagrams .V.O.  
Seagrams 7  
Wild Turkey  
Woodford Reserve.

## Cognac

### Raynal VSOP\*

Courvoisier VS & VSOP  
Hennessy VS  
Remy Martin VS, VSOP & XO

## Rum

### Meyers Platinum\*

Sailor Jerry  
Bacardi Silver & Lemon  
Captain Morgan  
Gosling's Black Seal Lablon  
Mount Gay Barbados

Oronoco  
Sagatiba  
Malibu Coconut  
Cruzan Black Strap

\* Denotes Razz Well

# Wine by the Glass

## Sparkling

gl / btl

Domaine Chandon, Blanc de Noir, NV CA	10 / 40
Schramsburg, Mirabelle, Brut Rose, NV CA	15 / 40

## White

Chenin Blanc-Viognier, Pine Ridge, '08 Napa CA	9 / 34
Pinot Grigio, Robert Pepi '07 CA	9 / 34
Sauvignon Blanc, Joel Gott, '08 Monterey, CA	8 / 32
Sauvignon Blanc, Kim Crawford, '08 NZ	12 / 40
Fume Blanc, Robert Mondavi, '07 Napa, CA	10 / 40
Chardonnay, Edna Valley, '07 CA	10 / 40
Chardonnay, Barnett, '07 Spring Valley, CA	18 / 72
Chardonnay, Groth, '07 Napa, CA	19 / 78

## Red

Pinot Noir, Brassfield, Estate Bottled '06 CA	9 / 40
Pinot Noir, Chalone, '07 Monterey, CA	15 / 60
Pinot Noir, Patz / Hall, '07 Sonoma Coast CA	19 / 78
Merlot, J. Lohr, '07 Paso Robles. CA	15 / 60
Merlot, Newton Claret '06 Napa, CA	12 / 46
Malbec, Astica, '09 Cuyo Valley, ARG.	11 / 40
Shiraz, Greg Norman, '06 Limestone AUS	12 / 46
Zinfandel, Renwood, '07 Spring Mt. CA	14 / 56
Cabernet Sauvignon, Esser, '08 CA	9 / 34
Cabernet Sauvignon, Rosenblum, '06 CA	11 / 44
Cabernet Sauvignon, B.V. Tapestry Napa CA	19 / 78
Cabernet Sauvignon, Groth '06 Napa, CA	29 / 100

## Sake

Ty-Ku Super Premium Junmai Ginjo Sake (Black)	13
Ty-Ku Soju Premium Soju	15

# Wine by the Bottle

## Champagnes

Gosset Champagne, .375	1998 FRA	\$ 60
Lanson Reims, Brut Black,	NV FRA	\$ 75
Moet Chandon, White Star	NV FRA	\$ 80
Veuve Cliquot, Reims,	NV FRA	\$ 81
Perrier Jouet Fleur,	1998 FRA	\$ 172
Dom Perignon, Epernay,	2000, FRA	\$ 260
Louis Roederer Cristal,	2002, FRA	\$ 375

## Sparkling Wine

Gloria Ferrer, NV Sonoma, CA	\$ 40
Domain Chandon, Brut, Napa, NV CA	\$ 40

## White

Gavi, La Scolca, '08 ITL	\$ 55
Sauvignon Blanc, Sterling, '08 Napa CA	\$ 34
Chardonnay, Clos Du Bois, '08 North Coast CA	\$ 36
Chardonnay, Wente, Riva Ranch, '08 CA	\$ 40
Chardonnay, Frank Family, '08 Napa CA	\$ 60

## Red

Pinot Noir Rose, Chandon, Carneros '06 CA	\$ 30
Pinot Noir, Francis Ford Coppola, Directors '07	\$ 60
Petite Sirah, The Crusher, '08 Napa CA	\$ 45
Merlot, J. Lohr, '07 Pasa Robles, CA .375 ml	\$ 30
Chianti Superior, Castello de Monastero, '06 ITL	\$ 46
Zinfandel, B. R. Cohn, '07 Napa, CA	\$ 64
Cabernet Sauvignon, Cloverdale Ranch, '05 CA	\$ 65
Cabernet Sauvignon, Barnett, Spring Mt. '06 CA	\$ 95
Groth Reserve '06 Napa, CA	\$125

**Corkage Fee \$30 per 750 ml.**

# Non-Alcoholic

## Mighty Leaf Teas \$6

Earl Grey Organic  
English Breakfast Organic  
Green Tea Tropical  
African Nectar  
Organic Hojicha  
Organic Mint Mélange  
Chamomile Citrus Blossom  
Ginger Twist  
Bombay Chai

## Fruit Juices \$5

Orange  
Cranberry  
Grapefruit  
Pineapple  
Peach Spritzer  
Fresh Fruit Punch

## Beer

### Bottled

Clausthaler \$5  
Miller Lite \$5  
Corona \$5  
Heineken \$5  
Amstel Light \$6  
Fat Tire \$6  
Sierra Nevada \$6  
Chimay Red \$7

### Draught \$6

Anchor Steam  
Blue Moon  
Samuel Adams  
Sapporo

## Coffee

Coffee \$4  
Decaf \$4  
Latte \$6  
Decaf Latte \$6  
Cappuccino \$6  
  
Decaf Capp. \$6  
Espresso \$4  
Doubles add \$2.00  
Biscotti add \$3.00

## Bottled Water

330 ML Voss Still \$4  
375 ML Voss Sparkling \$4  
800 ML Voss Still \$8  
800 ML Voss Sparkling \$8

## Virgin Drinks \$8

Virgin Mojito  
Virgin Bloody Mary  
Virgin Margarita  
Virgin Basil & soda

## Soft Drinks \$4

Coke  
Diet Coke  
7up  
Ginger ale  
Tonic Water  
Club Soda  
Lemonade  
Unsweetened Iced tea