

## SPECIALTY COCKTAILS

### CUCUMBER POMEGRANATE DELUXE

Belvedere Vodka kissed with hot house cucumber, organic mint, freshly squeezed lime juice, and finally brought up to speed with lengths of 100% pomegranate juice and club soda

15

### RIO GOODNESS

Partida Silver Tequila and pureed passion fruit shaken like hell with freshly squeezed lime and grapefruit juices

15

### UVA BELLA

Hand pressed green grapes aligned with complex notes of Plymouth Gin, St. Germain Elderflower Liqueur, freshly squeezed lemon juice, and a single magical dash of Regan's No.6 Orange Bitters

15

### MOSCOW MULE

The Valley's most important contribution to potable American history. Effen vodka balanced with pureed ginger, freshly squeezed lime juice, and lengthened with soda

15

### POISONED ROSE

Effen vodka and Lillet Rouge kissed with essence of rose, a touch of citrus and finally lengthened with organic Cloudy Apple Cider

15

### MAVERICK BLACKBERRY

Hand pressed fresh organic blackberries ignited with strokes of Hennessy VS Cognac, Cointreau, freshly squeezed lemon juice and aromatized with fresh lemon oil and served up and ice cold

15

### KIWI JULEP

Hand pressed skinless kiwis drenched in Woodford Reserve Kentucky Straight Bourbon and wrapped in layers freshly squeezed lemon juice, and Angostura Bitters

15

### CORPSE REVIVER #2 CIRCA 1932

"3 of these taken in swift succession will revive the corpse again" Harry Craddock, Head Bartender, Savoy Hotel American Bar, London, England.

Equal parts Plymouth Gin, Cointreau, Lillet Blanc and freshly squeezed lemon juice served up with a mist of La Fee Absinthe

15

## TEASERS

Served from 5.30 - 6.30 only

### BURRATA PANZANELLA

Tuscan Bread, Cherry Tomatoes, Roasted Peppers, Olives 8.00

### TUNA TARTARE

Capers, Chives, Basil Honey Oil, Baby Watercress 9.00

### MINI CROQUE MONSIEUR

Traditional French Grilled Sandwich with Parisian Ham, Gruyere 8.00

FRIED OYSTERS (4) 18.00

PASTA AL FORNO 10.00

FRITES 7.00

## WINE LIST

### WHITE WINE

	gl	btl
Tormaresca, Puglia, Italy '06, <i>Chardonnay</i>		40
Stellina Di Notte, Italy '06, <i>Pinot Grigio</i>	10	40
Santa Margherita, Alto Adige, Italy '06, <i>Pinot Grigio</i>	16	60
Domaine Faiveley, Burgundy, France '05, <i>Chardonnay</i>	12	52
Sanford, Santa Rita Hills, Ca, '05, <i>Chardonnay</i>	14	60
Cakebread, Napa Valley, Ca '06, <i>Chardonnay</i>		90
Far Niente, Napa Valley, Ca '06, <i>Chardonnay</i>		110
Tangent, Edna Valley, Ca '06, <i>Sauvignon Blanc</i>	10	40
Cape Mentelle, Australia, '07, <i>Sauvignon Blanc Semillon</i>		46
Cloudy Bay, Marlborough, New Zealand, '07, <i>Sauvignon Blanc</i>		88
Bridlewood "Reserve" Central Coastal Ca '06, <i>Viognier</i>	10	40
Kim Crawford, Marlborough, New Zealand '06, <i>Pinot Gris</i>		48
St. Hallet "Poacher's Blend", Australia '07, <i>Sauv. Blanc/Semillon</i>		48
Ceretto "Blange", Piedmont, Italy '06, <i>Arneis</i>		52
Andre Auviigne Pouilly Fuisse "Solutre", Burgundy, France '06		58
Chateau La Nerthe, Chateaufeuf Du Pape, Rhone, France '05		120

### RED WINE

Paso Creek, Paso Robles, Ca '05, <i>Cabernet</i>	12	50
Simi Cabernet, Healdsburg CA '05, <i>Cabernet</i>	16	80
Forefathers, Alexander Valley, Ca '02, <i>Cabernet</i>		90
Caymus "Special Select" Napa Valley, Ca '05, <i>Cabernet</i>		350
Aquinas, Napa Valley, Ca '05, <i>Merlot</i>	10	40
Paso Creek, Paso Robles, Ca '05, <i>Merlot</i>		50
Ferrari Carano, Sonoma, CA '05, <i>Merlot</i>	15	75
Mark West, Central Coast, Ca '06, <i>Pinot Noir</i>	10	40
Malm, Sonoma Coast, Ca '06, <i>Pinot Noir</i>		96
Rodney Strong, James Ranch '05, <i>Pinot Noir</i>		110
Archetype, Barossa Valley, Australia '05, <i>Shiraz</i>	10	40
Terrazas Malbec "Reserve", Mendoza, Argentina '05		48
Chateau Greysac Bordeaux, Medoc, France '03		60
Rodney Strong Meritage, "Symmetry", Alexander Valley Ca, '04		125
Chateau Cos-d'Estournel Bordeaux, Saint-Estephe '02		300
Opus One, Napa Valley, Ca '04		380

## WINE LIST

### CHAMPAGNE & SPARKLING

	gl	btl
Lunetta Prosecco By Cavit, Sparkling Rose, Veneto Italy, n.v.	12	50
Mumm Cuvee Brut Napa Valley, n.v.	14	60
Moet & Chandon "Nectar Rose" n.v.		120
Veuve Cliquot "Yellow Label" Reims '95	26	125
Laurent Perrier "Grand Siecle", Reims, France, n.v.		260
Dom Perignon "Oenotheque", Epernay, France '93		980
Veuve Cliquot "La Grande Dame" Reims, France 3L, Jeroboam '90		1,900
Moet "White Star", Epernay, France 6L Methuselah n.v.		2,500

### SPECIAL RESERVE

#### WHITE

Trimbach Riesling "Clos St. Hune", France '01		400
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#### RED

Ceretto Barolo "Bricco Rocche", Italy '01		600
Chateau Haut Brion, Pessac Leognan, France '99		850
Chateau Margaux, Margaux, France '01		980
Biondi Santi Brunello Montalcino "Riserva", Siena, Italy '99		1200
Chateau Mouton Rothschild Bordeaux, Pauillac, '05		2000

#### BEER

Miller Lite		7
Peroni		7
Westmalle Trappist Ale, Tripel, Belgium		9
Maredsous 10 Tripel Belgian Abbey Ale		16
Malheur Golden Ale, Belgium		20
Delirium Tremens Belgian Ale		20
Chimay Ale Peres Trappistes, Premiere Belgium		20
Meantime Bottle Conditioned Scotch Ale		24

#### AFTER DINNER

Fonseca 10 yr Tawny Port		10
Sandeman 20 yr Tawny Port		16
Taylor Fladgate 30 yr Tawny Port		24

Grappa Nonino		12
Affogato al Caffè		7