

White Wines

Chardonnay, Estancia, Monterey, California	6.00/22.00
Chardonnay, Joseph Carr, Napa Valley, California	28.00
Chardonnay, Kim Crawford Unoaked, Marlborough, New Zealand	30.00
Sauvignon Blanc, Napa Cellars, Napa Valley, California	7.00/26.00
Sauvignon Blanc, Simi, Sonoma, California	28.00
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	30.00
Riesling, Hogue, Columbia Valley, Washington	6.00/22.00
Organic Riesling, Snoqualmie "Naked," Columbia Valley, Washington	23.00
Dry Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	24.00
Chenin Blanc/Viognier, Pine Ridge, Napa Valley, California	25.00
White Meritage, Beringer "Alluvium," Knights Valley, California	28.00
Pinot Gris, MacMurray Ranch, Sonoma, California	7.00/28.00
Evolution #9, Sokol Blosser, Dundee Hills, Oregon	28.00
<i>1/2 bottles</i>	
Sauvignon Blanc, Kenwood, Sonoma, California	12.00
Conundrum, White Blend, Monterey County, California	20.00
Moscato d'Asti, Michele Chiarlo "Nivole," Piedmont, Italy	22.00

Red Wines

Cabernet Sauvignon, Louis Martini, Napa Valley, California	7.00/27.00
Cabernet Sauvignon, Joseph Carr, Napa Valley, California	30.00
Cabernet Sauvignon, Benziger, Sonoma, California	32.00
Merlot, Two Tone Farm, Napa Valley, California	6.00/22.00
Merlot, Sebastiani, Sonoma, California	28.00
Merlot, Château St. Jean, Sonoma, California	30.00
Syrah, Snoqualmie, Columbia Valley, Washington	24.00
Pastiche, Joseph Phelps, Napa Valley, California	7.00/25.00
Shiraz, Penfolds "Bin 2," SE Australia	28.00

Red Wines (Continued)

Zinfandel, Cline "Ancient Vines," Contra Costa County, California	7.00/27.00
Zinfandel, Cardinal Zin "Beastly Old Vines," Central Coast, California	28.00
Zinfandel, Ridge "Three Valley," Sonoma, California	35.00

Pinot Noir, Heron, Limoux, France	6.00/22.00
Pinot Noir, Kim Crawford, Marlborough, New Zealand	30.00
Pinot Noir, Charles Krug, Napa Valley, California	36.00

Tempranillo/Garnacha, Ada Navarra "Red Guitar," Spain	22.00
Barbera d'Asti, Michele Chiarlo "Le Orme," Italy	22.00
Mourvedre, Cline "Ancient Vines," Contra Costa County, California	28.00
Malbec, Broquel, Mendoza, Argentina	30.00
GSM, Penfolds "Bin 138," Barossa Valley Old Vine, Australia	38.00

1/2 bottles

Shiraz, Marquis Philips, McLaren Vale, Australia	14.00
Zinfandel, Michael David "7 Deadly Zins," Lodi, California	18.00
Pinot Noir, Fess Parker, Santa Barbara, California	22.00
Cabernet Sauvignon, Clos du Val, Napa Valley, California	25.00

Sparkling

Mumm Napa "Cuvee M" 187ml, California	10.00
Jacob's Creek NV brut, Barossa, Australia	6.00/21.00
Argyle 2001 vintage brut, Willamette Valley, Oregon	35.00
Louis Roederer NV Brut, Champagne, France	60.00

After Dinner

Sandemans Don Fino sherry	5.00
Penfolds Club Tawny "port"	6.00
Justin "Obtuse" port	8.00

Beer

Bud light	3.00
Budweiser	3.00
Bass English Pale ale	4.00
Shiner Bock	4.00
Newcastle Brown ale	4.00
Stella Artois	4.00
Samuel Adams	4.00
Clausthaler N/A	4.00
Anchor Porter	4.00
Duvel Belgium ale	6.00

Cocktails

Champagne cocktails 8.00

Bellini

Peach nectar completed with champagne

Eiffel Tower

Grand Marnier and fresh orange juice, completed with champagne and orange slice garnish

Red Wall

Sky vodka, Chambord, and fresh cranberry juice, completed with champagne

Bor lor

Chambord and fresh pineapple juice completed with champagne

Poinsettia

Ketel One vodka, Chambord, triple sec and a fresh squeeze of lemon, completed with champagne

Ruddy Mimosa

Fresh orange juice and cranberry completed with champagne

** All champagne cocktails are produced using Jacob's Creek Sparkling wine.*

Martinis 9.00

Atomic Orange

Grey Goose L'Orange, Grand Marnier and fresh orange juice shaken and served straight up

Cosmopolitan

Ketel One Citroen, Grand Marnier, splash of cranberry and fresh muddled lime, shaken and served straight up

Swirl

Stoli Vanil, dark Godiva liqueur, Starbucks coffee liqueur and a splash of cream, shaken and served straight up in a chocolate drizzled glass

Icetini

Ciroc Vodka and a hint of dry vermouth, bruised and served straight up

Madhattan

Maker's Mark and sweet vermouth shaken with a dash of bitters, served straight up

Dirty Citi

Ketel One vodka and olive juice, shaken and served straight up with bleu cheese stuffed olives

Key Lime

Stoli Vanil, fresh muddled lime, triple sec and cream, shaken and served straight up

Bar Bites

BBQ Skewers Honey barbeque chicken breast skewers on a bed of onion rings	9.00
Warm Cheese Dip A mixture of cream cheese, goat cheese, parmesan cheese, and fresh herbs topped with a tomato relish and served with bruschetta	7.50
Bang Bang Egg Rolls Two egg rolls stuffed with shredded chicken, stir-fried rice, and peanut sauce served with a spicy sweet chili sauce	7.50
Greek Citi Pizza Roasted garlic crust with spinach, tomatoes, feta cheese, olives, and red onion	7.00
Pepperoni Pizza Fresh baked crust topped with house-made sauce, sliced pepperoni, and a blend of cheeses	7.00
Italian Fried Cheese Mozzerella cheese coated with our own Italian breadcrumbs and served with marinara	7.00
Shrimp Martini Peeled and cleaned shrimp served with house-made spicy cocktail sauce	8.00
Southwest Empanadas Puff pastry filled with beef tenderloin, black beans, corn, peppers, onions, and pepper jack cheese served with chipotle ranch	8.00
Crab Cakes Crab cakes served with lettuce greens and lemon aioli	9.00
Breaded Portabella Mushrooms Portabella slices in a crumb coating with parmesan cheese and a hint of gorgonzola served with ratatouille	8.50

Shared Plates

Gourmet Cheese Tasting A variety of cheeses and dried fruits served with toasted bread	12.00
A Taste of the World A sampling of bang bang egg roll, italian fried cheese, and southwest empanadas	14.00