
HAND CRAFTED COCKTAILS, MARTINIS AND CLASSIC HIGHBALLS

Black & Blue Mojito

10 Cane Rum, Mint, Fresh Lime Juice, Fresh Blackberries

Grand Smash

Grand Marnier, Fresh Lemon Juice, Fresh Mint

Orange Blossom Martini

Bombay Sapphire Gin, Fresh Orange Juice, Dekuyper Triple Sec

Blood Orange Martini

Grey Goose L'Orange, Monin Blood Orange Syrup, Fresh OJ

Basil Drop Martini

Skyy Citrus, Campari, Basil, Fresh Lemon and Lime Juice

Ultimat Martini

Chilled Ultimat Vodka, Served Up

C.E.O.

Chopin Vodka, Extra Olives

Ruby Red Lemon Drop

Absolut Ruby Red, Grapefruit, Lemon & Lime Juice, Sugared Rim

Side Car Martini

Courvoisier VS, Cointreau, Lime Juice, Sugar Rimmed

Pretty as a Peach

Absolut Apeach, De Kuyper Peachtree, Kerns Peach Nectar

Flirtini Martini

Finlandia Vodka, Chambord, Pineapple Juice

Perfect Pear Martini

Absolut Pear Vodka, Kerns Pear Nectar, Dekuyper Triple Sec

Espresso Martini

Absolut Vanilla Vodka, Godiva Chocolate Liqueur, Espresso

Mint Julep

Woodford Reserve Bourbon, Fresh Mint

19th Tea

Classic Arnold Palmer with Ketel One Vodka

Bramble Martini

Hendrick's Gin, Chambord, Fresh Lemon Juice

New Level Collins

Level Vodka, Fresh Lemon Juice

Daily Bull

Red Bull Energy Drink, Ketel One Citroen

Caramel by the Sea

Belvedere, Navan Vanilla Cognac, Caramel and Black Sea Salt

CREATE YOUR OWN MARTINI

With These Specialty Vodkas

Absolut	Absolut 100	Belvedere	Blue Ice
Chopin	Ciroc	Effen	Effen Black Cherry
Finlandia	Finlandia Cranberry	Grey Goose	
	Grey Goose L'Orange	Hanger One	
Hanger One	Buddha's Hand	Imperia	Ketel One
	Ketel One Citroen	Level	Mezzaluna
Original	Pearl	Pearl Pomegranate	Pravda
	Rain	Roth	Shakers
	Skyy Citrus		
Stolichanya	Stoli Elite	Three Olives	Cherry
	Three Olives Grape	Ultimat	UV
	Vox	Vox Raspberry	Wasabe

WINES BY THE GLASS

Sparkling Wine & Champagne

Naveran, Cava Brut Reserva 06	10.00
Moet & Chandon, Imperial NV	15.00

Chardonnay

St. Francis 08	7.00
Clos Du Bois, Reserve 07	10.00
Luli 08	11.50
White Oak 08	12.75

Other Whites

Beringer, White Zinfandel 08	7.50
Sharks, Joseph George, Sauvignon Blanc 08	8.50
Maso Canali, Pinot Grigio 08	9.00
Conundrum, White Table Wine 08	12.50

Cabernet Sauvignon & Blends

Hess 07	8.00
Chateau Ste Michelle 06	10.00
Earthquake 06	12.00
Travieso, El Rey, Louvau Vineyard 06	16.00

Merlot

Rodney Strong 06	10.00
Flora Springs 07	12.00

Pinot Noir

Mirassou 08	8.50
Cycles, Gladiator 08	10.00
De Loach, Exclusive Barrel Selection 08	11.50
<i>From the Barrel to your Glass</i>	
Testarossa, Palazzio 07	13.00
Pelerin, Cuveé St. Vincent 06	14.00

Other Reds

Mettler Family Cellars, Zinfandel 07	11.00
Travieso, Compañero Ciego, Syrah 04	13.50
Villa San-Juliette, Petite Sirah 07	9.50

MALBEC BY THE GLASS

Domaine Jean Bousquet, Mendoza, 2006

Half Glass, 3 ounces	5.50
Full Glass, 6 ounces	11.00
Bottle, 750 ml	44.00

Fantelli Magno, Mendoza, 2007

Half Glass, 3 ounces	5.25
Full Glass, 6 ounces	10.50
Bottle, 750 ml	42.00

Four Vines, "Monarchy", Paso Robles, 2007

Half Glass, 3 ounces	6.75
Full Glass, 6 ounces	13.00
Bottle, 750 ml	54.00

Malbec Flight 17.500

Domaine Jean Bousquet, 3 ounces
Fantelli Magno, 3 ounces
Four Vines, "Monarchy", 3 ounces

DRAFT BEER

Bass Ale	6.25
Blue Moon	6.50
Boddington's Pub Ale	6.75
Guinness	6.25
Haywire Hefeweizen	6.25
Michelob Ultra	6.00
Negra Modelo	6.00
Pilsner Urquell	6.00
Samuel Adams Boston Lager	6.00
Sierra Nevada	5.75
Smithwick's	6.50
Stella Artois	6.00

BOTTLE BEER

Amstel Light	5.75
Budweiser	5.50
Bud Light	5.50
Coor's Light	5.50
Corona	5.75
Heineken	5.75
Miller Light	5.50
Buckler's Non-Alcoholic	5.00

LAYERED BEERS

Black and Tan	6.50
Bass Ale and Guinness	
Gold and Tan	6.50
Stella Artois and Boddington's	
Black Smith	6.50
Smithwick's and Guinness	
Three Layers	7.00
Blue Moon, Bass Ale and Guinness	

Beer Cocktails

7.50

The Monaco

Pilsner Urquell

With Chambord and a splash of Sprite

The Eclipse

Blue Moon

With Grand Marnier and an Orange Slice

The Red-Fresher

Stella Artois

1800 Blanco, Clamato Juice, Lemon and Lime Juice

BAR MENU

Shrimp Cocktail	16.75
Jumbo Gulf Shrimp, Served with Cocktail Sauce	
Oysters on the Half Shell	15.50
Half Dozen Oysters, Served with Mignonette & Cocktail Sauce	
Gravlaaks	14.75
House-Cured Salmon with Grebich Sauce & Rye Toast Points	
Fried Calamari	12.95
Tender Calamari Rings, Served with Cajun Tartar Sauce	
Jumbo Lump Crab Cocktail	16.75
Served with Tangy Cocktail Sauce	
Seared Rare Ahi Tuna Sashimi	16.75
Sashimi Style with Sliced Cucumber, Fried Spinach, Wasabi, Pickled Ginger and Soy Sauce	
Popcorn Shrimp	12.95
Tempura Battered Rock Shrimp, Served with Cajun Tartar Sauce	
Jumbo Lump Crab Cake	15.50
Fresh Jumbo Lump Crab, Seasoned with Old Bay, Served with Buerre Blanc Sauce	
Spinach Artichoke Dip	12.95
A Blend of Spinach, Artichoke Hearts, Shallots and Parmesan Cheese with a Touch of Cream, Served Warm with Crostini	
Iceberg Wedge	12.75
Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese and Bleu Cheese Vinaigrette	

Classic Burgers

All Burgers served with
Jumbo Fried Onion Rings

The Black & Blue Burger 15.95
Stuffed with Bleu Cheese, Cracked Black Pepper
And Bleu Cheese Mayonnaise

The Santa Fe Burger 14.95
Pepper Jack Cheese, Green Ortega Chili
And Southwest Dressing

The Pepper Bacon Burger 15.95
Tillamook Cheddar,
Peppered, Bacon and Thousand Island

The Parmesan Sourdough Burger 16.95
Grilled Onions, Monterey Jack Cheese
And Thousand Island

The Grill Cheeseburger 15.95
Choice of Cheddar, Swiss or Bleu Cheese

The American Snake River Kobe Burger 19.95
Red Leaf Lettuce, Red Onion,
Black and White Truffle Mayonnaise