

SIGNATURE COCKTAILS

Prices Subject to Change

DeOssie's Sangria

Steve's Favorite! Red Wine, Bacardi Coconut Rum, Cherry, Orange
18.

The Smerlas-Tini

Fred's Favorite! Chopin Vodka, Martini Rossi Vermouth,
Bleu Cheese Stuffed Olives
18.

HAND-CRAFTED COCKTAILS

Smokin Maple Bacon Old Fashioned

Crown Royal, Maple Syrup, Angostura & Orange Bitters, Bacon Salted Rim
18.

Melon-tini

Melon Vodka, Cointreau, Lime, Kiwi, Watermelon
18.

The Flirt

Tanteo Jalapeno Tequila, Strawberry Basil Syrup, House-Made Sour, Spicy Salted Rim
18.

Half Time Mule

Citron Vodka, Pineapple, Bitterman's Scarborough Bitters, Basil, Citrus
18.

Offensive Line

Angel's Envy, Martini Rossi Sweet Vermouth, Amaretto, Frangelico, Orange, Cherry
18.

Smoke Show

Bulleit Rye, Bacardi 4-year, Vanilla Tea, Mint Bitters, Angostura Bitters, Lemon
Our Smoke Show is a true experience, served table side with Applewood Smoke Finish
18.

Time Out

Botanist Gin, St Elder, Pomegranate, Lemon, Rosemary
18.

Bally's Margarita

Pink Peppercorn Vanilla Infused Teremana Tequila, Giffard Peach,
Giffard Pamplemousse, Agave, Lime & Edible Blossom
18.

Mt. Gay Mai Tai

Mt. Gay Rum, Cointreau, Almond, Orgeat, Lime, Orange Bitters, Cherry
18.

Beer List

Bottled 16 oz Beer

Budweiser	8.00
Bud Light	8.00
Coors Light	8.00
Miller Lite	8.00
Michelob Ultra	9.50

Bottled 12 oz Beer

Blue Moon	9.50
Sam Adams	9.50
Sam Seasonal	9.50
Heineken	9.50
Heineken Zero	9.50
Corona	9.50
Truly	9.00
Guinness Stout	9.50
Dogfish 60minute IPA	9.50

Wines By The Glass

<i>Whites/ Sparkling</i>	<i>Glass</i>	<i>Bottle</i>
Beringer, White Zinfandel	10/15	38
Ruffino, Prosecco	14	54
Kendall Jackson, Chardonnay	13/18	50
Decoy by Duckhorn, Chardonnay	15/21	58
Benvolio, Pinot Grigio	11/16	42
Santa Margherita, Pinot Grigio	18/24	70
Crowded House, Sauvignon Blanc	15/21	58
Relax, Riesling	12/17	46
Villa Pozzi, Moscato	12/17	46

<i>Reds</i>	<i>Glass</i>	<i>Bottle</i>
	<i>6oz/9oz</i>	
Bonanza, Cabernet Sauvignon	12/17	46
J. Lohr 7 Oaks, Cabernet Sauvignon	13/18	50
Daou, Cabernet Sauvignon	17/23	66
14 Hands, Merlot	12/17	46
Josh Cellars, Merlot	15/21	58
Banfi, Chianti Classico	13/18	50
Carmel Road, Pinot Noir	13/18	50
Meiomi, Pinot Noir	15/21	58
Decoy by Duckhorn, Red Blend	18/24	70
Alamos, Malbec	13/18	50
St. Francis Old Vines, Zinfandel	18/24	70

Champagne & Sparkling

Moet & Chandon, "Imperial", <i>France</i>	305
Chandon Brut Rose, <i>France</i>	120
Veuve Clicquot, <i>France</i>	320
Perrier-Joet, Grand Brut Champagne, <i>France</i>	275
Perrier-Joet, Champagne Brut Belle Epoque	500
Dom Perignon <i>France, Champagne</i>	520
Armand De Brignac, "Ace of Spades" <i>France, Champagne</i>	675

Chardonnay

Landmark "Overlook", <i>Paso Robles, CA</i>	125
Cakebread, <i>Napa Valley, CA</i>	175
Rombauer, <i>Napa Valley, CA</i>	170
Chalk Hill, <i>North Coast, CA</i>	120
Far Niente, <i>Napa Valley, CA</i>	280

New World Whites

Kendall Jackson, Riesling, <i>Monterey, CA</i>	60
Joel Gott, Sauvignon Blanc	52
Justin, Sauvignon Blanc, <i>California</i>	85
Sileni, Sauvignon Blanc, <i>Marlborough, NZ</i>	85

Pinot Noir

La Crema, <i>Monterey, CA</i>	85
J. Lohr "Fog's Reach" SV, <i>Monterey, CA</i>	155
Pahlmeyer "Jayson", <i>Napa Valley, CA</i>	200
Belle Glos "Las Alturas", <i>Santa Lucia, CA</i>	280

Merlot

De Loach	50
Wente Sand Stone, <i>Livermore Valley, SF Bay</i>	85
Chateau St. Jean, <i>Sonoma, CA</i>	85
Silverado, <i>CA</i>	180
Sterling, <i>Napa Valley, CA</i>	125
Duckhorn, <i>Napa Valley, CA</i>	160

Cabernet Sauvignon

Clos du Bois, AV, <i>Sonoma, CA</i>	75
J. Lohr "Hilltop Vineyard", <i>Monterey, CA</i>	120
Mt. Veeder, <i>Napa Valley, CA</i>	170
Simi, "Landslide", <i>Sonoma, CA</i>	250
Honig, <i>Napa Valley, CA</i>	255
Rombauer, <i>Napa Valley, CA</i>	275
Duckhorn, <i>Napa Valley, CA</i>	330
Silverado, <i>Napa Valley, CA</i>	275

Grgich Hills, <i>Napa Valley, CA</i>	300
Joseph Phelps, <i>Napa Valley, CA</i>	315
Cakebread, <i>CA</i>	325
Stag's Leap, Artemis, <i>Stag's Leap District, CA</i>	320
Caymus, <i>CA</i>	350
Silver Oak, Alexander Valley, <i>CA</i>	350
Silver Oak, Napa Valley, <i>CA</i>	550

Red Blends

Privada Norton	115
Ernie Els, "Big Easy", <i>South Africa</i>	115
Termes, Numanthia	150
Girad "Artistry", <i>Napa Valley, CA</i>	180
BV Tapestry, <i>Napa Valley, CA</i>	270

Red Zinfandel

Murphy Goode "Lairs Dice", <i>Sonoma, CA</i>	90
Ridge Three Valley	140
Seghesio Zinfandel	120

Syrah & Shiraz

Torbreck, "Wood Cutters", Shiraz, <i>Barossa Valley Australia</i>	115
D'Arenberg, "The Laughing Magpie", Shiraz <i>McLaren Vale, Australia</i>	125
Two Hands "Gnarly Dudes", Shiraz <i>Barossa Valley Australia</i>	145

Malbec

Trivento Cabernet Malbec Reserve	70
Graffigna, <i>Mendoza, Argentina</i>	60
Luigi Bosca, <i>Mendoza, Argentina</i>	105
Catena "Alta", <i>Mendoza, Argentina</i>	230

Old World Reds

Banfi, Chianti, <i>Tuscany, Italy</i>	60
Ruffino, Riserva "Ducale Tan", <i>Tuscany, Italy</i>	90
Santa Margherita, Chianti Classico, <i>Alto Adige, Italy</i>	115
Louis Jadot, Gevery-Chambertin <i>Burgundy, France</i>	240
Brunello di Montalcino, Banfi, <i>Tuscany, Italy</i>	300

~ *DESSERTS* ~

Florentina Fruittabunga 16.

Chocolate Dipped Almond Nougat with
White Chocolate Mousse & Seasonal

Chocolate Flourless Cake 13.

Dried Raspberries, Caramel Sauce & Strawberries

Pineapple Cake 10.

3 Layers of Moist Cake with Pineapple Flavored Glaze & Frosting

Traditional or Chocolate Crème Brûlée 14.

A Sweet, Rich, Custard topped with a Caramelized Sugared Ceiling

Chocolate Bomb 14.

Chocolate Mousse with a Brownie Bottom, covered in a
Hard Chocolate Ganache Exterior Shell

Key Lime Pie 11.

Banana Foster Cheesecake 11.

Homemade Biscotti 6.

Chocolate Almond & Anise Almond

~ *BEVERAGES* ~

Freshly Brewed Regular or Decaf Coffee **4.**

Espresso Single **5.** / Double **8.**

Cappuccino **6.**

Latte **6.**

~ *COFFEE DRINKS* ~

Millionaire's Coffee 14.

Bailey's Irish Cream, Frangelico & Grand Marnier

Café Marnier 14.

Grand Marnier & Espresso

~ *PORTS* ~

Taylor 10 18.

Taylor 20 25.

