



LIBATIONS

The Noble Sunset

ketel oranje with aperol, agave syrup, grapefruit and champagne

Mandarin Sweet Tea

sobieski orange with sweet tea and orange juice

Sexy Devil mArtini

ciroc red berry vodka, grand marnier liqueur, cranberry juice, sweet & sour with a lemon twist and fresh strawberry

Moscow Mule

nolet's gin, ginger beer, squeeze of lime and angostura bitters

Clover Club

plymouth gin with raspberry, lemon juice and egg white

Improved mArtini

tanqueray no. 10 gin with luxardo maraschino liqueur, cinzano sweet vermouth and orange bitters

Dill-Icious

don julio silver with elderflower liqueur, lime juice, dill sprigs, cucumber and club soda

Jalisco Heat

avion reposado tequila with jalapeño, cucumber and lime juice

California Caipirinha

leblon cachaca with veev acai liqueur, lime, raspberry, blackberry and strawberries

Anti-Oxidant Mojito Herbs

appleton rum with lime & pomegranate juice, mint, assorted berries

Proper Old Fashioned

bulleit bourbon with lemon & orange peel and angostura bitters

Kentucky Buck

makers mark whiskey with lemon juice and fever tree ginger beer

Champs Elysees

hennessy privilège v.s.o.p cognac with chartreuse, angostura bitters and lemon juice

Sazerac

bulleit rye with angostura bitters, peychaud bitters and absinthe

A 3.5% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members.

WINE BY THE GLASS

Sparkling/Champagne

Champagne, Nicolas Feuillatte, Brute Reserve, france	18
Cremant de Loire, Domaine Baumard, france	12
Prosecco, Mionetto Brut, veneto italy	12
Frizzante (Semi-Sparkling) Torre Fornello Ortrugo, Italy	12

Whites

Chardonnay, Stags Leap Winery, napa valley	16
Chardonnay, Meiomi, california	14
Rotgipfler, Johanneshof Reinisch, tattendorf, austria	12
Sauvignon Blanc, Kim Crawford, marlborough, new zealand	13
Sauvignon Blanc, Pascal Jolivet, sancerre, france	14
Albarino "Paco & Lola", Adegas e Vinedos Paco & Lola, spain	13
Riesling, Felser Weinberge Lagenreserve Leth, wagram, austria	12
Riesling, Saint M, germany	13
Pino Grigio, Livio Felluga Esperto, friuli, italy	11
Pinot Gris, Adelsheim, willamette valley, oregon	13
Fume Blanc, Robert Mondavi, napa valley	12

Rosé

Moncigale, Coteaux d'Aix-en-provence, france	13
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Reds

Pinot Noir, Johanneshof Reinisch, termenregion, austria	13
Pinot Noir, Erath, oregon	14
Merlot, Sterling, napa valley	13
Syrah, Stonecap, columbia valley	11
Shiraz/Viognier, Terlato & Chaptoutier, australia	11
Cabernet Sauvignon, Seven Falls, washington state	13
Cabernet Sauvignon, Newton Skyside, sonoma	16
Tempranillo "Termes", Bodega Numanthia, spain	13
Malbec Layer Cake, mendoza, argentina	13
Zinfandel, Concrete, lodi, california	14

Sweet Wine & Port Wine

Cuvée "Auslese", Weinlaubenhof Kracher, burgenland, austria	10
Muscat "Museum Reserve", Yalumba, rutherghlen, australia	9
Fonseca Bin 27, Vintage Character Port, portugal	9
Sandeman Founder's Reserve Port, portugal	8
Taylor Fladgate, 10 Yr Tawny Port, portugal	11
Taylor Fladgate, 20Yr Tawny Port, portugal	13
Taylor Fladgate, Late Bottle Vintage Port, portugal	9
Croft Distinction, Port, portugal	11

BEER

Local Draft Beer

Special Draft Local Beer of the week

Saint Archer I.P.A Mission Hefeweizen, Saint Archer I.P.A.

Mike Hess Claritas (Kölsch Style Beer)

Mike Hess Habitus (Rye India Pale Ale)

Mike Hess Grazias (Vienna Cream Ale)

Imported Draft Beer

Stiegl Goldbräu (Pilsner) soft and rich in flavor

Local & Domestic Beer

Saint Archer, Blonde Ale or Pale Ale or White Ale

Mike Hess Jucundus (Orange Honey Wheat)

Modern Times Brewing, Lomaland (Bright Rustic Saison)

Modern Times Brewing, Blazing World (Hoppy Dank Amber)

Budweiser, Bud Light, Coors Light, Michelob Ultra,
Samuel Adams

Imported Beer

Stiegl Radler

Amstel Light

Heineken

“Grapefruit”

Corona

Chimay “750ml”

SPIRITS

Whiskey and Bourbon

Woodford Reserve

Makers Mark

Knob Creek

Jack Daniel’s Single Barrel

Jameson 12yr

Bookers

Single Malt Scotch

Balvenie 12yr Double Wood

Glenlivet 12yr

Glenlivet 18yr

Glenfiddich 12yr

Blended Scotch Whiskey

Chivas Regal 12yr

Dewars Signature

Chivas Regal,

Johnnie Walker Black

Dewars 12yr

Dewars 18yr

Cognac and Armagnac

Courvoisier VS

Courvoisier XO

Martell VS

Remy Martin XO

Hennessy VSOP

Remy Martin VSOP

DINING

Sliders 6 each

Wagyu Beef Slider

onion marmalade, stilton blue cheese,
apple wood bacon

Lobster & Crab Salad Slider

jalapeño

Spice Crusted

Tuna Slider “Rare”

chipotle aioli, roasted peppers

Main Course

Wagyu Burger “Snake River

Farm American Kobe Beef” 23

blue cheese, apple wood bacon, artesian
bun, thyme - garlic spiced shoestring fries

Fusilli Pasta 26

braised short ribs of beef, mushrooms,
natural burgundy reduction

Tartar

Yellowfin Tuna Tartar 14

avocado, cucumber,
chili vinaigrette

Steak Tartar 14

anchovy, capers, cornichons,
artisan baguette

Crustaceans and Seafood

Oysters 3 each

Jumbo Shrimp 6 each

champagne mignonette,
chili vinaigrette and lemon

Seared Diver Scallops 16

pancetta, chanterelle and cremini
mushrooms, truffle essence

Pot of Littleneck

Clams & Thyme-Garlic

Shoestring Fries 14

apple-wood smoked bacon,
flat parsley, lemon

Pizzas 15 each

Salami Pizza

goat cheese, arugula

Portobello Mushroom Pizza

parmesan cheese, truffle essence,
parsley

Speck “Prosciutto” Pizza

gruyere cheese, pesto

Pesto Pizza

buffalo mozzarella, basil, tomatoes

Four Cheese Pizza

stilton blue cheese, goat cheese,
parmesan cheese, mozzarella

The Classics

Herb Goat Cheese Spread 14

artisan cheese from drake family farms,
California with kalamata olive baguette

Charcuterie Board 16

prosciutto, salami, bresaola,
blue cheese, brie, smoked gouda,
fig spread, whole grain mustard,
cornichons

Truffle and Garlic

Pomme Frites 6

Braised Short Ribs and

Gruyere Cheese Panini 16

cornichon, caramelized onion, organic
greens, balsamic vinaigrette

Bresaola Carpaccio 14

thinly sliced air dried beef
strip-loin, capers, wild arugula salad,
shaved reggiano parmesan

Marinated Mixed Olives 10

rosemary, extra virgin olive oil

Asian Chicken Potstickers 14

citrus-ponzu dipping sauce