



Our wine list employs the progressive method. The first wine under each listing is the mildest or fruitiest and the last wine is the strongest or fullest bodied. If you have any questions your bartender and server are well versed in all the wines of this list.

White	2 oz. Pour	By the Glass
Riesling, Firestone, Central Coast, California, 2007	3	8
Riesling, "Dr. L" Dr. Loosen, Germany, 2008	3	8
Pinot Grigio/Sauvignon Blanc, Due Uve, Bertani, Veneto, 2008	4	11
Pinot Grigio, Peter Zemmer, Alto Adige, Italy 2007	4	11
Torrontes, Alamos, Argentina, 2008	3	8
Viognier, Lordeona, 2008	3.5	10
Sauvignon Blanc Reserve, Veramonte, Casablanca Valley, Chile, 2008	3.5	10
Sauvignon Blanc, Matua, New Zealand, 2008	3	8
Pinot Bianco/Chardonnay, Vadum Caesaris, Vallarom, Trentino, 2006	4.5	13
Chardonnay, Casa Lapostolle, Casablanca Valley, Chile, 2007	3	9
Chardonnay, "A" Acacia California	4	11
Chardonnay Reserve, Simi, Russian River Valley, California, 2006	6	18
Reserve List		
Sauvignon Blanc, Cloudy Bay, New Zealand 2008	7.5	22
Chardonnay, "Unfiltered" Newton, Napa Valley, California, 2006	10	30

Sparkling	2 oz. Pour	By the Glass
Prosecco, Bele Casel, NV	4	12
Moet & Chandon, Nectar Imperial, (split)		15
Roderer Estate, NV	6	17
Red		
Pinot Noir, Chalone, Monterey, California, 2007	5	15
Pinot Noir, Laetitia, Central Coast, California, 2007	4.5	13
Montepulciano D'Abruzzo, Riserva, Cantina Zaccagnini, Abruzzi, Italy, 2006	4	12
Merlot, Bio Dynamic, Benzinger, Sonoma, California, 2005	4.5	13
Merlot Rutherford Hill, Napa Valley, California, 2005	5	15
Zinfandel, "Liar's Dice", Murphy-Goode, Alexander Valley, California, 2006	5	14
Malbec, Don Miguel Gascon, Argentina, 2008	3.5	10
Syrah 6 th Sense, Lodi, California, 2005	4	12
Shiraz, Peter Lehman, Barossa Valley, Australia, 2006	4.5	13
Cabernet Sauvignon Reserve Nevers Oak, Tommasello, New Jersey, 2006	4	11
Cabernet Sauvignon, (Casa Cuvee Alex), Casa Lapostolle Cuvee Alexandre, Chile, 2007	5.5	16
Reserve List		
Pinot Noir, Sonoma Coast, Sonoma-Cutrer, Sonoma, California, 2006	9.5	28
Meritage, Cinq Cepages, Chateau St. Jean, Sonoma, California, 2005	11	33
Purple Angel, Montes, Colchagua Valley, Chile, 2006	11	33
Cabernet Sauvignon, Jordan, Alexander Valley, California, 2005	15	45

Beer/Ale

Westmalle Trappist Double Beer	12
Rochefert #10 Beer	14
Orval Trappist Beer	12
Traquair House Ale	14
Guinness Stout	10
Harp	8
Samuel Adams Light	6.75

Single Malt Scotch

Balvenie, 12 Year Old	14
Balvenie 15 Year Old	16
Buchanan, 18 Year Old	14
Glenmorangie, Quinta Ruban, Port Cask Matured	17
Glenmorangie, Nectar D'Or Sauternes Cask Matured	18

Cognac

Martel Cordon Bleu	25
Hennesey XO	25
Remy XO	25
Paradis Hennesey	45
Grand Marnier 100 year	25
Grand Marnier 150 year	35

Ports

Taylor 10 Year Old Tawny	10
Taylor 20 Year Old Tawny	16

Fresh Brewed Coffee, Tea or Decaf	3.75
Cappuciono	4.5
Espresso	4.5

Small Plates

Cheese Board 5.00 per selection
Served with Mango Chutney, Saba and Grilled Cranberry Walnut Bread

Parmigiano Reggiano * Gorgonzola Picante * Drunken Goat * Prima Donna * Manchego * Truffle Tremor

Charcuterie 6.00 per selection
Served with Olive Tapenade, Roasted Garlic and Sliced Semolina Bread
Prosciutto di Parma Black Label * Salami Pinot Grigio Volpi * Mild Coppa Fra Mani * Sweet Soppressata Molinari * Chorizo D'España

Hot & Cold Antipasto 6.00 per selection
~Hot Antipasto~

Boccata
Savory Pastry Filled with Grilled Chorizo and Manchego Cheese

Fried Artichoke & Goat Cheese Crocchette
With Fresh Basil Pesto

Assorted Fried Stuffed Olives

~Cold Antipasto~

Bruschetta Caprese
Diced Fresh Tomatoes, Mozzarella and Basil with Grilled Garlic Bread.

Grissini with Truffle Butter and Prosciutto di Parma

Italian Breadstick smothered in Truffle Butter and Wrapped with Prosciutto di Parma

~Raw Bar~

Shrimp Cocktail \$3 per piece
Alaskan King Crab Leg \$6 per piece
With Lemon, Cocktail Sauce & Mustard Sauce

~Large Plates~

Beef Tenderloin Slider \$12
Seared, Shaved Tenderloin stuffed between Grilled Onion Baguette Slices with Baby Spinach, Roasted Plum Tomatoes with a Mustard Horseradish Sauce

Mushroom Agnolotti \$10
With a Truffle Parmesan Cream

~Something Sweet 4.00~

Assorted Warm Biscotti