

By the Glass Selections

Rosè, Bieler, Provence, France, 2008	6.25
Prosecco, Zardetto, Veneto, Italy	7.25
Pinot Grigio, Torrediluna, Delle Venezie, Italy, 2008	7.50
Riesling, Jekel, Monterey, 2008	7.25
Frivolo, Vino Noceto, Shenandoah Valley, 2008	7.25
Sauvignon Blanc, Voss, NapaValley, 2008	8.00
Chardonnay, Hob Nob, Vin De Pays, France, 2007,	6.75
Chardonnay, Mossback, Russian River Valley, 2006	7.75
Sangiovese, Vino Noceto, Amador County, 2007	7.75
Pinot Noir, Undone, Rheinhessen, Germany, 2007	6.75
Pinot Noir, La Crema, Monterey, 2008	9.00
Zinfandel, Murphy-Goode, Liar's Dice, Sonoma County, 2006	8.25
Merlot, Praxis, Alexander Valley, 2006	7.75
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, 2007	7.50
Cabernet Sauvignon, Hess, Allomi Vineyards, Napa Valley, 2006	8.50

Sparkling

Half Bottle

Ruggeri, Prosecco, n.v,	18.00
Schramsberg, Blanc De Blancs, 2005	27.00

Full Bottle

Ruggeri, Prosecco, n.v,	26.00
Piper Sonoma, Blanc De Blanc, n.v	29.00
Domaine Carneros, Brut, Carneros, 2005	39.00
Schramsberg, Blanc De Noirs, 2005	56.00

Aromatic Whites

Pinot Grigio, Tiefenbrunner, Delle Venezie, 2008	Half Bottle 16.00
Riesling, Jekel, Monterey, 2008	28.00
Pinot Grigio, La Vis, Trentino, Italy, 2008	26.00
Pinot Grigio, Torrediluna, Delle Venezie, Italy, 2008	29.00
Viognier, Yalumba, South Australia, 2007	24.00
Pinot Gris, King Estate, Oregon, 2007	27.00
Sauvignon Blanc, Voss, Napa Valley, 2008	31.00
Viognier-Roussanne, David Girard, El Dorado, 2007	33.00
Sauvignon Blanc, Peju, Napa Valley, 2008	34.00
Cakebread, Napa Valley, 2008	49.00

Chardonnay

Hob Nob, Vin De Pays, France, 2007	28.00
Mossback, Russian River Valley, 2006	30.00
Clos Du Val, Carneros, 2007	40.00
Marimar, Torres Estate, Russian River Valley, 2005	47.00
Frank Family, Napa Valley, 2007	56.00
Rombauer, Carneros, 2007	60.00

Red Wines

Syrah, Six Hands, Clarksburg, 2006	28.00
Fortunato, California Red, 2008	30.00
Malbec, Catena, Mendoza, Argentina, 2006 ..	33.00
Fleur De' Montagne, Sierra Vista, El Dorado, 2006	33.00
Petite Sirah, Foppiano, Russian River Valley, 2005	33.00
Rominger West, Rominger Ranch Red, Yolo County, 2004	44.00

Italian Varietals

Barbera, Fiulot, Prunotto, Italy, 2007	28.00
Chianti, Le Bocce, Italy, 2007	30.00
Sangiovese, Vino Noceto, Amador County, 2007	31.00
Ripassa, Zenato, Valpolicella, Italy, 2006	47.00
Amarone, Zenato, Valpolicella, Italy, 2004	80.00
Luce Della Vite, Toscana, Italy, 1999	98.00

Pinot Noir

Undone, Rheinhessen, Germany, 2007	26.00
Mark West, California, 2007	29.00
Praxis, Monterey County, 2008	30.00
Kenwood, Russian River Valley, 2006	31.00
La Crema, Monterey, 2008	35.00
Navarro, Anderson Valley, 2006	48.00

Zinfandel

Ridge, Lytton Springs, California, 2005	half bottle 37.00
Karly, Pokerville, Amador County, 2007	27.00
Candor, California, vintage blend,	31.00
Francis Ford Coppola, Director's Cut, Dry Creek Valley, 2007	31.00
Ridge, Three Valleys, Sonoma County, 2007	33.00
Murphy-Goode, Liar's Dice, Sonoma County, 2006	33.00
Napa Cellars, Napa Valley, 2006	33.00

Merlot

Six Hands, Dunnigan Hills, 2006	29.00
Praxis, Alexander Valley, 2006	31.00
Benziger, Sonoma County, 2005	32.00
Robert Sinskey, Los Carneros of Napa Valley, 2004, Biodynamic Vineyard	39.00
Silverado Vineyards, Napa Valley, 2004	46.00
Rombauer, Carneros, 2005	49.00

Cabernet Sauvignon

337, Lodi, 2007	28.00
Alexander Valley Vineyards, Alexander Valley, 2007	29.00
Hess, Allomi Vineyards, Napa, 2006	33.00
Gundlach Bundshu, Sonoma Valley, 2006	65.00
Kenwood, Artist Series, Sonoma County, 2004	75.00

Classic Cocktails

Vesper

The James Bond Martini, Stolichnaya 100 proof Vodka, Boodles Gin, Lillet Blanc, shaken, not stirred

Mai Tai

Cruzan Rum, Orange Curacao, Almond syrup, fresh lime juice, sugar and water

Mint Julep

Knob Creek Bourbon, fresh mint, sugar & water

Singapore Sling

Plymouth Gin, Cherry Brandy, Benedictine, Cointreau, Angostura bitters, Rieves Grenadine, pineapple and fresh lime juice

The Caipirinha

Cachaca, fresh lime juice, cane sugar & water

Corpse Reviver #2

Bombay Sapphire, Cointreau, Lillet Blanc, house-made sweet and sour with a Absinthe rinse

Jupiter Cocktail

Aviation Gin, Noilly Pratt Dry Vermouth, Parfait Amour and a touch of orange juice

Negroni

Equal parts of Beefeater Gin, Carpano Antica Sweet Vermouth and Campari; served on the rocks with soda water

Sazerac Cocktail

Sazerac Straight Rye Whiskey, Peychaud Bitters, Sugar, Lemon twist; served in an Absinthe rinsed glass

Beer Selection

Draft

DogFish Head 90 Minute IPA (9% ABV), Guinness Widmer Drop Top Amber, Jack Russell Irish Red Lost Coast Tangerine Wheat, Napa Smith Porter

Bottles & Cans

Bud Light, Coors Light, Heineken, Longboard Lager, Peet's Strawberry Blonde, Sierra Nevada Pale Ale, Lagunitas Pale Ale, Wyders Pear Cider, Michelobe Ultra, Stone Ruination IPA, Old Rasputin Russian Imperial Stout, Bear Republic Racer 5, Amstel Light Green Flash IPA, Abita Turbodog, Flying Dog Doggie Style Pale Ale, Lost Coast Alleycat Amber, Dogfish Head Midas Touch, Pliny the Elder Double IPA,

Beers from Stone Brewery (22oz)

Arrogant Bastard, Smoked Porter, Vertical Epic, Imperial Russian Stout 13th Anniversary Ale

Avery Brewery

The Beast...8.75

Specialty Cocktails

The Lioness

Three Olives Raspberry Vodka, Cointreau, housemade sweet and sour, shaken and drizzled with Chambord and topped with a float of Hangar One Fraser River Raspberry Vodka

Blackberry Lemon Drop

Stoli Blakberi, Cointreau, Leopold Bros Rocky Mountain Blackberry Liqueur & housemade sweet and sour

Violet Fields

Grey Goose La Poire, Parfait Amour & housemade sweet and sour

Kaffir Lime Drop

Hangar One Kaffir Lime Vodka, fresh lime & simple syrup

Metropolitan

Grey Goose L'Orange, Cointreau & cranberry juice

L Squared

Hangar One Buddhas Hand, Hangar One Kaffir Lime, housemade sweet and sour & cranberry

M Cubed

Makers Mark, Carpano Antica Sweet Vermouth & Maraschino Infused Makers Mark

Lucid Dream

Lucid Absinthe Superieure, Midori & housemade sweet and sour

Zundap

Malibu, Midori, pineapple juice, and floats of Chambord and Jagermeister

Monster Margarita

Sauza Conmemorativo, Cointreau, Gran Marnier, housemade Margarita mix

Tropical Sunrise

Three Olives Mango Vodka, Peach Schnapps, Pineapple Juice, Rieves Grenadine

Love Potion No. 209

No. 209 Gin, Cointreau, and Parfait Amour

Wild Orchid

Junipero Gin, Ginger Ale, housemade sweet & sour and a float of Chambord

Dark and Stormy

Barritts Ginger Beer & Goslings Black Seal Rum

Scorpion Bowl

Bacardi Light, Brandy, Trader Vic's orgeat syrup, orange juice and housemade sweet and sour
36.00