

By the Glass Selections

Sangria, Castaneda, Spain	5.75
Schramsberg, Mirabelle, Brut, California	8.25
Schramsberg, Mirabelle, Brut Rosè,	9.50
Prosecco, Zardetto, Veneto, Italy	7.75
Pinot Grigio, Corte Giara, Delle Venezie, Italy, 20010	7.75
Frivolo, Vino Noceto, Shenandoah Valley, 2010	7.75
Sauvignon Blanc, Honig, Napa Valley, 2010	8.00
Chenin Blanc, Husch, Mendocino, 2009	6.75
Chardonnay, Votre Sante, Francis Ford Coppola, Sonoma Coast, 2009,	7.00
Chardonnay, Mossback, Russian River Valley, 2009	7.75
Chardonnay, Sonoma Cutrer, Russian River Ranches, 2009	10.50
Sangiovese, Vino Noceto, Amador County, 2008	7.75
Côtes-du-Rôbles, Eberle, Paso Robles, 2007	8.25
Pinot Noir, La Crema, Monterey, 2009	9.00
Zinfandel, Candor, California, vintage blend	8.00
Merlot, Praxis, Alexander Valley, 2007	7.75
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, 2009	8.00

Sparkling

Schramsberg, Mirabelle, Brut,	32.00
Schramsberg, Mirabelle, Brut Rosè,	37.00
Piper Sonoma, Blanc De Blanc, n.v	29.00
Domaine Carneros, Brut, Carneros, 2006	39.00
Schramsberg, Blanc De Noirs, 2006	56.00
Richard Grant, Blanc De Noir, Wrotham Clone, 2004	66.00

Aromatic Whites

Pinot Grigio, Tiefenbrunner, Delle Venezie, 2009	half bottle 17.00
Riesling, Jekel, Monterey, 2009	28.00
Gewurztraminer, Thomas Fogarty, Monterey, 2008	29.00
Frivolo, Vino Noceto, Shenandoah Valley, 2010	30.00
Pinot Grigio, Corte Giara, Delle Venezie, Italy, 2008	30.00
Viognier, Yalumba, South Australia, 2009	26.00
Pinot Gris, Bell, Willamette Valley, 2009	27.00
Chenin Blanc, Husch, Mendocino, 2009	26.00
Sauvignon Blanc, Patianna, Mendocino, 2008	30.00
Sauvignon Blanc, Turnbull, Napa Valley, 2009	29.00
Sauvignon Blanc, Voss, Napa Valley, 2009	34.00
Sauvignon Blanc, Peju, Napa Valley, 2009	34.00

Chardonnay

Hob Nob, France, 2009	27.00
Mossback, Russian River Valley, 2009	30.00
Carmel Road, "Liberated", Arroyo Seco, 2008	33.00
Joullian, Monterey, 2008	34.00
Clos Du Val, Carneros, 2007	40.00
Frank Family, Napa Valley, 2008	56.00

Red Wines

Syrah, Lone Acre, El Dorado, 2007	27.00
Capay Red, Simas Valley, Capay Valley, 2008	28.00
Grenache, David Girard, El Dorado, 2007	29.00
Big Guy Red, Bell, 2007	30.00
Malbec, Catena, Mendoza, Argentina, 2006	32.00
Côtes-du-Rôbles, Eberle, Paso Robles, 2007	32.00
Petite Sirah, Dillian, Clarksburg, 2008	39.00

Italian Varietals

Barbera, Terra d' Oro, Amador County, 2006	27.00
Barbera, Fiulot, Prunotto, Italy, 2007	28.00
Chianti, Le Bocce, Italy, 2008	34.00
Sangiovese, Vino Noceto, Amador County, 2008	31.00
Ripassa, Zenato, Valpolicella, Italy, 2007	47.00
Amarone, Zenato, Valpolicella, Italy, 2004	80.00

Pinot Noir

Mark West, California, 2009	29.00
Kenwood, Russian River Valley, 2008	33.00
La Crema, Monterey, 2009	35.00
ZD, Carneros, 2009	44.00
Navarro, Anderson Valley, 2006	48.00
Richard Grant, Wrotham Clone, Napa Valley, 2007	61.00

Zinfandel

Ridge, Lytton Springs, California, 2006	half bottle 37.00
Candor, California, vintage blend,	31.00
Jelly Jar, Old Vine from Nova Vineyard, Lake County, 2009	42.00
Robert Biale, "Black Chicken", Oak Knoll District, Napa Valley, 2009	69.00

Merlot

Peirano Estate, "Six Clones", Lodi, 2009	27.00
Praxis, Alexander Valley, 2007	31.00
Benziger, Sonoma County, 2006	33.00
Cloverdale Ranch, Alexander Valley, 2007	36.00
Walla Walla Vinters, Walla Walla, Washington, 2008	56.00

Cabernet Sauvignon

Alexander Valley Vineyards, Alexander Valley, 2009	31.00
Hess, Allomi Vineyards, Napa, 2008	37.00
Arbios, Alexander Valley, 2005	43.00
Gundlach Bundshu, Sonoma Valley, 2006	65.00
Kuleto, Napa Valley, 2005	66.00
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, simple syrup

Mint Julep

Knob Creek Bourbon, mint infused simple syrup

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 simple syrup

Corpse Reviver #2

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

Rob Roy

Dewar's Scotch, Carpano Antica Sweet Vermouth,
Peychaud Bitters

Negroni

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

Sazerac Cocktail

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

Beer Selection

Draft

DogFish Head 90 Minute IPA (9% ABV),
Drop Top Amber,
Anderson Valley Summer Solstice,
Ask about our Rotating Handles

Bottles & Cans

Pliny the Elder Double IPA,
Dogfish Head Midas Touch, Longboard Lager,
Peeet's Strawberry Blonde, Sierra Nevada Pale Ale,
Lagunitas Pale Ale, Avery New World Porter,
New Belgium Mothership Whit, Peroni,
Old Rasputin Russian Imperial Stout,
Heineken, Amstel Light, Stella Artois
Sam Adams Lager, Bud Light, Coors Light,
Flying Dog Doggie Style Pale Ale, Blue Moon,
Lost Coast Alleycat Amber, New Castle,
Michelob Ultra, O'Doul's NA

Russian River Brewery

Consecration-Sour Ale Aged in Cabernet barrels
(10% ABV)...13

Damnation-Strong Golden Ale (7.75% ABV)

Beers from Stone Brewery (22oz)

Arrogant Bastard, Smoked Porter,
Vertical Epic, 14th Anniversary Ale

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

Girl Next Door

Malibu, Midori, pineapple juice, and Chambord

Monster Margarita

Sauza Conmemorativo, Cointreau, Gran Marnier,
housemade margarita mix

Tropical Sunrise

Three Olives Mango Vodka, Peach Schnapps,
pineapple juice & grenadine

Persephone's Potion

Ketal One Citron, Pama Liqueur, pineapple juice

Wild Orchid

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

Dark and Stormy

Fever Tree Ginger Beer & Goslings Black Seal Rum

A Bright Rose

(non-alcoholic)

Ginger simple syrup, basil, fresh lemon juice,
housemade sweet and sour, soda, sprite
& a dash of grenadine