

## *The Bistro Garden*

### *Wines by the Glass*

#### *Champagne and Sparkling Wine*

Segura Viudas, "Brut Reserva," Spain	\$8.50
Moët & Chandon "Imperial," France, MV	\$16.00
Moët & Chandon "Imperial," France, MV (375 ml)	\$15.00
Charles de Casanove, Brut Rosé, France, MV	\$14.00

#### *White Wine*

Chardonnay, La Crema, Monterey, 2012	\$12.50
Chardonnay, Rodney Strong, "Chalk Hill", Sonoma County, 2012	\$13.00
Pinot Grigio, Esperto, Artist Collection, delle Venezie, 2012	\$8.75
Fumé Blanc, Robert Mondavi, Napa Valley, 2012	\$9.75
Sauternes, Château Piada, France, 2010	\$14.00

#### *Red Wine*

Cabernet Sauvignon, Joel Gott 815, California, 2012	\$12.00
Cabernet Sauvignon, Forefront by Pine Ridge, Napa Valley, 2011	\$15.50
Merlot, Coppola, Diamond Series, California, 2012	\$10.50
Malbec, Graffigna, Argentina, 2012	\$8.75
Pinot Noir, Cline Vineyards, Sonoma Coast, 2012	\$10.50

#### *Rosé*

White Zinfandel, Beringer, California	2010	\$8.00
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#### *Half Bottle Selection*

218 Chardonnay, Robert Mondavi, California, 2012	\$18.00
220 Merlot, Clos Du Val, Napa Valley, 2010	\$26.00
627 Cabernet Sauvignon, BV, Napa Valley, 2010	\$31.00
628 Cabernet Sauvignon, Grgich Hills, Napa Valley, 2009	\$62.00
222 Sauternes, Château Piada, France, 2010	\$45.00

## *The Bistro Garden*

### *Bar Menu*

#### *Trio of Meatball Sliders*

*Marinara sauce and mozzarella cheese*  
**\$11.50**

#### *Mediterranean Appetizer Plate*

*Fried Calamari, Greek Sausage and Spanakopita*  
*With Creamy Garlic Sauce*  
**\$14.50**

#### *Corn Fritters with Smoked Salmon* *And Crème Fraiche* **\$12.50**

*Grilled Prosciutto Wrapped Shrimp*  
*With Shallot Balsamic Vinaigrette*  
*On a bed of Arugula*  
**\$16.00**

*Rotisserie Chicken Quesadilla*  
*Sour Cream, Guacamole, and Pico de Gallo*  
**\$10.50**

*Shredded Short Rib Poutine*  
*Crispy French Fries and Melted Monterey Jack Cheese*  
**\$12.50**

*Applewood Smoked Bacon Mac and Cheese*  
**\$7.00**

*Assorted Vegetable Crudité*  
*With Sun Dried Tomato Hummus*  
*Carrots, Cucumber, Celery, Bell Pepper and Radish*  
**\$9.50**

## *The Bistro Garden*

### *Cocktails*

*\$11.25*

#### *Pomegranate Martini*

*Ketel One Vodka, Pomegranate Juice  
And a Splash of Sweet and Sour*

#### *French Martini*

*Ciroc Vodka, Chambord and Pineapple Juice*

#### *Cheesecake Martini*

*Absolut Vanilia Vodka, Absolut Raspberri Vodka  
and Cranberry Juice, Chilled and Served Up*

#### *Double Espresso Martini*

*Vincent Van Gogh Double Espresso Vodka  
Chilled and Served Up with Espresso Beans*

#### *Georgiapolitan*

*Ciroc Peach Vodka, Triple Sec, Cranberry Juice  
And Fresh Lime Juice*

#### *Moscow Mule*

*Russian Standard Vodka, Ginger Beer,  
Fresh Squeezed Lime and Fresh Mint Garnish*

## *The Bistro Garden*

### *Cocktails*

*\$11.25*

#### *Minted Lemon Tea*

*Belvedere Lemon-Tea Vodka, Lemonade, Iced Tea,  
Simple Syrup and Fresh Mint*

#### *Mango Mojito*

*Myers Platinum Rum, Fresh Mango, Mint,  
Lime, Simple Syrup and a Splash of Soda*

#### *Watermelon Margarita*

*Sauza Gold Tequila, Watermelon Juice, Cane Sugar,  
Sweet and Sour, Triple Sec and Fresh Lime Juice*

#### *Rye Manhattan*

*Ri 1 Whiskey, Sweet Vermouth, Cherry Juice  
And a Dash of Bitters*

#### *Old Fashion*

*Jim Beam Bourbon, Bitters and Sugar  
Muddled with Fresh Orange and Cherry,  
Topped with Soda Water*

#### *Classic Sidecar*

*Hennessy VS, Lemon and Lime Juices, Simple Syrup  
With a Float of Grand Mariner  
Served on the Rocks with a Sugared Rim*