

LIVING ROOM MENU

SPECIALTY COCKTAILS

ANGEL NIGHTS	16
Angel's Envy bourbon, blackberries, simple syrup, lemon	
PALOMA	17
Don Julio, fresh lime juice, grapefruit soda, salt	
PAIN KILLER	17
Widow Jane bourbon, fresh ginger, lemon, honey syrup, Lagavulin	
MAIN SQUEEZE	17
Bombay Sapphire, St. Germain, Aperol, lemon juice, campagne	
POLISH MULE	15
Belvedere Vodka, St. Germain, ginger beer, fresh lime, bitters	
JALAPENO PRESS	15
Absolut vodka, cucumber, jalepeno, agave nectar, lime, orange, soda	
LEMONGRASS DROP	15
Tito's vodka, St. Germain, lemongrass syrup, lemon, pineapple, mint	
SPICY BUCK	17
Casa Noble Reposado tequila, jalapeno, ginger, lemon, ginger beer	

SPARKLING COCKTAILS

CHAMPAGNE MOJITO	15
Mumm Napa Brut Prestige, Sailor Jerry rum, lime, mint	
SAGE SPARKLER	16
Bombay Sapphire, pomegranate, lemon, sage syrup, Brut, Bitters	
GREYHOUND SPRITZ	15
Ketel One vodka, Aperol, grapefruit juice, soda	

SPARKLING WINES

MUMM NAPA , <i>Brut Presige</i>	18/81
VEUVE CLIQUOT 375ml , <i>Yellow Label</i>	93
VUEVE CLIQUOT , <i>Yellow Label</i>	22/140
MOET ET CHANDON 375ML , <i>Rose</i>	63
MOET ET CANDON , <i>"Dom Perignon"</i>	550

BEER

DRAFT *Please ask your server for daily specials*

AMSTEL LIGHT	9	BLUE MOON	8
BUDWEISER	8	BUD LIGHT	8
BROOKLY LAGER	8	CORONA EXTRA	9
HEINEKEN	9	STELLA ARTOIS	9
SAM ADAMS SEASONAL	8	ST. PAULI (N/A)	6
CAPTAIN LAWRENCE IPA	9	ANGRY ORCHARD HARD CIDER	9

RED WINES

FLOR DE CAMPO , <i>Pinot Noir</i>	14/63
WILD HORSE , <i>Merlot</i>	15/67
CARMEN GRAN RESERVA , <i>Carmenere</i>	13/57
FARMHOUSE , <i>Red Blend</i>	13/57
DECOY , <i>Red Blend</i>	18/75
ALAMOS SLECCION , <i>Malbec</i>	14/62
DON MIGUEL GASCON RESERVA , <i>Malbec</i>	84
CHATEAU ST. MICHELLE , <i>Cabernet Sauvignon</i>	15/67
FRIE BROTHERS , <i>Cabernet Sauvignon</i>	111

ROSE

CHATEAU D'ESCLANS WHISPERING ANGEL	82
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WHITE WINES

CHATEAU ST. MICHELLE EROICA , <i>Reisling</i>	19/86
S.A. PRUM WEHLENER SONNEUNUHR , <i>Reisling</i>	72
STELLINA DI NOTT , <i>Pinot Grigio</i>	15/68
LOVE BLOCK , <i>Pinot Gris</i>	80
LA CREMA , <i>Pinot Gris</i>	7/73
ECHO BAY , <i>Sauvignon Blanc</i>	13/57
CRAGGY RANGE , <i>Sauvignon Blanc</i>	70
MEIOMOI , <i>Chardonnay</i>	17/77
FREEMARK ABBEY , <i>Chardonnay</i>	104
KENWOOD CHARDONNAY , <i>Chardonnay</i>	65
ANTINORI SCALABRONE , <i>Bolgheri Rosato</i>	17/77

BITES

CURED MEAT & ARTISINAL CHEESE	27
Selection of local charcuterie and artisanal cheeses	
HUMMUS	18
Marinated olives, grilled flatbread, raw vegetables	
TAPAS TRAY	10
Manchengo cheese, marinated olives, sea salt almonds	
TUNA TARTARE	19
Sushi grande tuna, guacamole, ponzu sauce	
POPCORN SHRIMP	17
Cilantro lime crème, criracha aioli, sweet chili sauce	
SMOKEY MAC	17
Beer braised & smoked pork belly, triple cheese fondue toasted brioche	
PHUKET CHICKEN WINGS	15
Sweet & spicy thai style chicken wings, sriracha	
BBQ CHICKEN QUESADILLA	19
Grilled chicken breast, bbq and sriracha, zesty ranch	
FLATBREAD MARGHERITA	16
Fresh mozzarella, marinara, basil	
CURRIED CAULIFLOWER BITES	10
Curry aioli	
SLIDERS (3)	19
Choice of: sirloin or turkey	
New York cheddar, special sauce, potato roll	
PARMESAN TRUFFLE FRIES	10
Parmesan cheese, white truffle oil, garlic aioli	
THE BEYOND BURGER	19
Veggie burger, summer veg slaw and guacamole	

SALADS

CLASSIC COBB SALAD	18
Grilled chicken, bacon, tomato, blue cheese, green onion, hard-boiled egg, butter milk ranch dressing	
CAESAR SALAD	17
Teardrop tomato, radish, focaccia crouton, smoky parmesan emulsion	

SANDWICHES

CHAR GRILLED BURGER	24
Choice of: sirloin or turkey	
Brioche bun, ltpo, special sauce, fries, chips, or salad	
CLASSIC TURKEY CLUB	21
Bacon, lettuce, tomato, mayo, chips or house salad	