

Wine By The Glass

Nightly Red “Wine By The Glass Feature”	Market Price
Nightly White “Wine By The Glass Feature”	Market Price
2006 Beringer White Zinfandel	4.75 / 17.00
2004 Chateau La Joya Grand Reserva Cabernet Sauvignon	6.50 / 29.00
2002 Mak Shiraz	7.50 / 36.00
2005 Easton Sauvignon Blanc	6.00 / 28.00
2006 Mirrasou Sun Pinot Noir	5.75 / 24.00
2006 Forchir Pinot Grigio	6.00 / 28.00
2006 McWilliams Cabernet Sauvignon	5.50 / 22.00
2005 Frei Brothers Reserve Chardonnay	5.50 / 22.00
2004 Sterling Vintner’s Collection Merlot	7.00 / 32.00
2006 Moselland, Mosel-Saar-Ruwer, Reisling	6.00 / 23.00
2006 Seven Deadly Zins	7.50 / 35.00

Port

Portugal

2001 Taylor Fladgate L.B.V. Tawny	8.50
Warre’s Warrior Porto	5.50

Dessert Wine

2005 Nachtgold Eiswein	6.00
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Dessert Wine and Splits

Dessert Wine

America

Washington

2003 Kiona Late Harvest Guwurtztraminer (375 ml)	20.00
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Africa

Villiara Inspiration Chenin Blanc (375ml)	55.00
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Hungary

Royal Tokaji 500ml	60.00
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Germany

2005 Nachtgold Eiswein 500ml	30.00
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Splits

Asti Gionelli, Italian Sparkling Wine, (187 ml)	9.50
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San Antonio Brut (187 ml)	12.00
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2005 Plumpjack Cabernet Sauvignon (375 ml)	90.00
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Champagne and Sparkling Wine

Champagne

France

Moet and Chandon Dom Perignon, Champagne District	285.00
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Moet and Chandon White Star, Champagne District	90.00
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Sparkling Wine

America

California

Korbel, Sonoma	29.00
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New Mexico

Gruet Brut	38.00
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France

Amplexus Crémant Brut, Limoux	30.00
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Mumm Cordon Rouge, Reims	75.00
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Italy

Asti Gionelli	17.00
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Canella Rose Brut	45.00
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Tosti Asti Spumanti	22.00
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Non- Alcoholic

Fre Spumanti	12.00
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1998

265.00

Already slowed by El Niño's winter flooding, the growing season of 1998 was the coolest Opus One has seen since 1991. With foggy mornings and moderate temperatures recorded during summer, the season extended into late October, promoting slow ripening and a very long "hang time" for Opus One's grapes. The wine offers a resilient middle body, with seamless texture, sweet tannins, and a long, persistent finish.

Varietal: Cabernet Sauvignon 91%, Cabernet Franc 7%, Merlot 1%, Petit Verdot & Malbec 1%

Skin Contact: 36 days **Barrel Aging:** 16 months, new French oak

2003

300.00

The harvest of 2003 began on September 17th and concluded on November 2nd, the day before the start of heavy autumn rains. A moderately deep garnet, the 2003 vintage offers aromas of blackberry, plum, hazelnut, graphite, olive oil, coca and dried cherries. The wine presents a soft, rich entry; nuances of dark chocolate, black licorice and herbs linger on the finish.

Varietal: Cabernet Sauvignon 86%, Merlot 6%, Cabernet Franc 3%, Malbec 3%, & Petit Verdot 2%

Skin Contact: 32 days **Barrel Aging:** 20 months, new French oak

Caymus Library

2000 Special Selection (1.5liter)

430.00

This harvest had a very natural flow, alternating days of quite high temperatures with days when the temperature throttled down to the moderate level more typical of our Napa Valley growing season. The warmer days brought lush, ripe flavors to the grapes while the cooler days ensured the excellent balance..

In the winery, they encouraged the grapes to give up their optimum color and flavor by keeping the juice on the skins even longer than usual after fermentation. Aged in 87-percent new French oak barrels and bottled it after 17 months. The wine is 100-percent Cabernet Sauvignon.

TASTING NOTES

Color: Opaque, dark ruby deepening to an almost purple hue.

Aromas: Immediate, powerful aromas of blackberries and wild berries, promising highly extracted fruit, followed by subtler notes of exotic spices.

Flavors/texture: Deep, dark flavors of black currants, black cherries and juicy, lushly ripe blackberries envelop the palate, offering a core of fruit essence that persists from first sip to finish. Notes of toasty oak are very harmoniously integrated with the fruit. The texture is dense and elegant at the same time.

Suggestions of creamy vanilla and exotic spice flavors emerge on the long, expansive finish. The wine has great natural balance, calling the taster back for another sip.

Rated 92 in Wine Spectator

Red Wine

Barbara

2005 Scott Harvey, Amador Country 35.00

Beaujolais

France

2006 Barton and Guestier, Right bank of the Saone River 21.00

Bonarda

Argentina

2004 Chakana, On the Andes Foothills 25.00

Cabernet Franc

California

2000 Lang & Reed Premier Etage, Nappa Valley 66.00

Cabernet Sauvignon

America

California

2004 Chateau Souverain, Alexander Valley 38.00

2003 Groth Oakville, Napa Valley 90.00

2005 Louis M. Martini Reserve, Alexander Valley 45.00

Red Wine

Cabernet Sauvignon

America

California

2005 Robert Mondavi, Napa Valley	50.00
2004 Rombauer Vineyards, Napa Valley	65.00
2001 Rombauer Vineyards Diamond Selection, Napa Valley	105.00
2003 Silverado Vineyards, Napa Valley	85.00
2004 Stag's Leap Cellars, Napa Valley	95.00
2005 Sterling Vineyards, Napa Valley	45.00

Argentina

2003 Argentine Beef, Cafayate Valley	25.00
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Australia

2006 McWilliams, Hanwood Estate	22.00
2004 Penfolds, Bin 707	155.00
2000 Penley Reserve, Coonwara	135.00

Chile

2004 Chateau La Joya Gran Reserve, Colchagua Valley	29.00
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Red Wine

Carmenere

Chili

2006 Arenal, Colchagua Valley 30.00

Chianti

Italy

2003 Colognole, Rufina, Tuscany 29.00
Old World, Intense, and Earthy

2004 Rocca delle Macie Riserva, Tuscany 35.00

Lemberger

Washington

2005 Kiona Lemberger, Red Mountain 26.00

Malbec

Argentina

2006 Bodega Lurton, Mendoza 21.00

Red Wine

Merlot

America

California

1994 Beringer, Howell Mountain	120.00
2004 Duckhorn Vineyards, Napa Valley	80.00
2002 Duckhorn Vineyards, Howell Mountain	115.00
2001 Duckhorn Vineyards, Three Palms	125.00
2005 Duckhorn Vineyards, Three Palms (3 Liter)	680.00
2003 Duckhorn Vineyards, Estate Grown	140.00
2004 Kendall Jackson Vintner's Reserve, Coastal	37.00
2002 Jessup Cellars, Napa Valley	60.00
2003 Raymond Reserve, Napa Valley	47.00
2005 Robert Mondavi, Napa Valley	42.00
2003 Sterling, Napa Valley	45.00
2004 Sterling Vintner's Collection, Central Coast	32.00

Washington

2002 Canoe Ridge, Columbia Valley	42.00
2003 Chateau St. Michelle, Columbia Valley	32.00
2005 Columbia Crest, Columbia Valley	26.00

Australia

2006 Lindemans' Bin 40, South Eastern	24.00
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Red Wine

Merlot

Chili

2006 Casa Lapostolle, Rapel Valley 32.00

France

2004 Barton and Guestier, Languedoc 16.00

Petite Syrah

California

2005 Earthquake Petite Syrah 49.00

Pinot Noir

America

California

2006 Kendall Jackson Vintner's Reserve 35.00

2006 Mirassou Sun 24.00

2006 Trinchero, Family Selection, Napa Valley 32.00

Oregon

2006 Adelsheim, Willamette Valley 45.00

2006 Elk Cove, Willamette Valley 45.00

Red Wine

Pinotage

Africa

2005 Westerland, South Africa	25.00
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Red Wine Blends

America

California

2005 Fre De-alcoholized Red	10.00
2005 Beauzeaux, {bo-zo}	22.00
2004 Kendal Jackson Vintner's Reserve Meritage	29.00
2006 Robert Mondovi Private Selection Vinetta Red	22.00
1998 Viader "V"	185.00

Africa

2004 Kaapzicht Estate Cabernet Shiraz	29.00
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Australia

2002 D'Arry's Shiraz Grenache Original	35.00
2004 Penley Shiraz Cabernet, Condor	48.00

Italy

2002 Cantina Zaccagnini, Montepulciano d' Abruzzo	32.00
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France

2005 Kermit Lynch Côtes du Rhône	28.00
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Red Wine

Red Wine Blends

Spain

2001 Coto De Imaz Rioja Reserva	36.00
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2004 Enciro “El Bully”, Monastrell Merlot	20.00
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Red Zinfandel

America

California

2005 Four Vines, Paso Robles, “Biker”	35.00
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2004 Toad Hollow Cacaphony, Healdsburg	35.00
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2002 Tobias, Napa Valley	52.00
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2006 Seven Deadly Zins	35.00
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Shiraz and Syrah

Australia

2002 Mak Shiraz, Clare Valley	36.00
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1999 Penfolds Grange Shiraz, Southern	275.00
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2001 Penfolds Grange Shiraz, Southern	250.00
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2006 Two Hands Shiraz, McLaren Vale	65.00
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South Africa

2001 Villiera Shiraz, Origin Paarl	55.00
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Blush Wine

America

California

2006 Beringer White Zinfandel, Napa Valley	17.00
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South Africa

2006 Makulu Pinotage Rose, Western Cape	20.00
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White Wine

Chardonnay

America

California

2004 Beringer, Napa Valley	29.00
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2006 Kendall Jackson Vintners Reserve, Sonoma	27.00
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2005 Frei Brothers Reserve	22.00
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2005 Mark West, Appellation Central Coast	23.00
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2006 Rombauer Vineyards, St. Helena	52.00
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2005 Sterling Vintners Collection, Central Coast	28.00
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2005 Trichero Unfiltered, Vista Montone	45.00
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Australia

2005 Black Opal, South Eastern Australia	20.00
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White Wine

Pinot Grigio

Italy

2006 Forchir, Friuli	28.00
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2006 Ca' Montini Tentino	30.00
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Riesling

America

California

2006 Kendall Jackson, Vintner's Reserve, Sonoma	24.00
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Germany

2006 Moselland, Mosel-Saar Ruwer	23.00
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2006 Starling Castle, Mosel-Saar Ruwer	24.00
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Semillon

Washington

2006 L'Ecole No 41, Columbia Valley	27.00
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Torrontes

Argentina

2006 Conquista, Mendoza	21.00
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White Wine

Veltliner

Austria

2005 Wachau Gruner, Terrassen 27.00

White Varietals

America

California

2005 Terre Rouge, Sierra Foothills, "Enigma" 45.00

Washington

2005 Columbia Crest Gewürtzraminer, Columbia Valley 19.00

2003 Kiona Vivacious Vickie 26.00

Africa

2005 Westerland Gewürtzraminer (Dry), South Africa 25.00

2005 Westerland Celebration White, South Africa 25.00

France

2006 Barton and Guestier, Pouilly Fuissé, Mâcon 36.00

2005 Château de Monfort Vouvray, Loire Valley 27.00

White Wine

Blancs

America

California

2005 Easton, Sierra Foothills, Sauvignon Blanc	28.00
2006 Kendall Jackson Vintner's Reserve, Sonoma, Sauvignon Blanc	22.00

Australia

2004 Leeuwin Estate Sibling, Sauvignon Blanc, Semillion	36.00
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New Zealand

2006 Whitehaven, Marlborough, Sauvignon Blanc	36.00
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The Celebrated Martini

The Classic -	Choose between Beefeaters' Gin or Stolichnaya Vodka. Tell us whether you prefer Dry, Extra-dry, or "Sahara Style".	\$6.00
Violetta -	A perfect beginning for any evening! Made with Shakers Vodka, Cranberry juice, and Blue Curacao.	\$6.50
Chocolate -	Stolichnaya Vodka, Amaretto, and Godiva, chilled and served up.	\$6.75
Mandarin -	Absolut Mandarin Vodka with a touch of Triple Sec.	\$5.75
Sapphire Heart -	Bombay Sapphire Gin and a hint of Dubonnet.	\$7.00
Fire & Ice -	A lively little martini with Absolute Peppar and Dry Vermouth.	\$6.50
The Twist -	Seagram's Twisted Grapefruit Gin with a twist of lemon.	\$6.25
Silver Bullet -	Ketel One Vodka or Tanqueray Gin with a splash of Scotch.	\$6.25
Foggy Notion -	Bold and different! Smirnoff Vodka and Sambuca liqueur.	\$6.75
Blue Goose -	A perfect Blend of Grey Goose Vodka, Bombay Sapphire Gin, and Blue Curacao.	\$8.00
Champagne -	You just have to try one! Absolut Vodka, Chambord, and Champagne Chilled, then lightly misted with Peachtree Schnapps.	\$6.75
Absolutly! -	A taste sensation made with Absolut Apeach and Absolut Raspberri.	\$6.75

Classic Cocktails

Old Fashion	The hardest part is deciding between Jim Beam Bourbon, CC Whiskey, E & J Brandy or Dewar's Scotch.	\$5.00
Perfect Rye Manhattan	Only the best! Jim Beam Rye, bitters and vermouth. Served with a smoked almond olive	\$5.00
Champagne Cocktail	Simply Elegant.	\$5.00
Cosmopolitan	Smirnoff Vodka, Triple Sec and a splash of lime and cranberry juice.	\$5.00
Gimlet	Beefeaters' Gin or Smirnoff Vodka and just the right amount of lime juice. Served up or "On The Rocks".	\$5.00
Bacardi Cocktail	A true classic! Bacardi Rum, a splash of lime juice and a touch of grenadine. Chilled to perfection and served up.	\$5.00
Sazerac \$5.00	An "Old Fashioned" classic. Made with Canadian Club Whiskey and Peychaud's Bitters.	
Mojito Rose	Created in house, this has become one of our most popular cocktails!	\$5.00

Low Alcohol Creations

Trader Vic's Tea	Macadamia Nut liquor and Ice Tea	\$4.75
Disarrono Push-up	Creamy orange Libation	\$5.00

Non-Alcohol Favorites

Pomegranate Soda	Not too sweet, not too tart.	\$3.00
Ginger J	Ginger Ale and orange juice.	\$3.00
Guava Soda	A blend of fruit juices and soda.	\$3.00
Push – Up	An orange flavored favorite.	\$3.00
Lime Rickey	Not for the sweet – tooth!	\$3.00
South Hampton	Tonic, a dash of bitters and lime	\$3.00
Flamingo	Refreshing and sweet.	\$3.00

Apéritifs

Campari
Dubonnet Red

Bourbon

Jack Daniel's
Jack Daniel's Single Barrel
Gentleman Jack
Jim Beam
Makers Mark
Southern Comfort
Wild Turkey
Woodford Reserve

Brandy

Apricot
Blackberry
Cherry
Christian Brothers
E & J
E & J VSOP

Cognac

Courvoisier VS
Courvoisier VSOP
Rémy Martin VS
Rémy Martin VSOP
Rémy Martin XO

Cordials

Amaretto Disaronno
B & B
Bailey's Irish Cream
Chambord
Cointreau
Creme De Noyaux
Creme De Cacao
Creme De Menthe
Drambui
Frangelico
Galliano
Godiva
Grand Marnier
Kahlua
Midori
Pama
Sambuca
Sloe Gin
Trader Vic's Macadamia Nut
Tia Maria
Tuaca

Gin

Beefeater
Bombay
Bombay Sapphire
Seagram's Grapefruit
Tanqueray
Tanqueray 10

Rum

Bacardi Limon
Bacardi Silver
Captain Morgan
Malibu
Meyer's Dark

Schnapps

Butter Shots
Hot Damn!
Peach
Peppermint
Raspberry
Sour Apple

Vodka

Absolut
Absolut Apeach
Absolut Citron

Single Malt Scotch

Glenfiddich
Glenlivet
Glenmorangie 18 Year
MacAllan 12 Year
MacAllan 18 Year

Scotch

Chivas Regal
Cutty Sark
Dewar's White Label
J & B
Johnnie Walker Black Label
Johnnie Walker Red Label

Tequila

Jose' Cuervo Gold
Jose' Cuervo 1800
Patron Silver

Absolut Kurant
Absolut Mandrin
Absolut Pears
Absolut Peppar
Absolut Raspberry

Absolut Vanilla
Belvedere
Ciroc
Grey Goose
Ketel One
Opulent
Shakers
Shakers Rose
Smirnoff
Stolichnaya

Whiskey

Black Velvet
Bushmill's

Canadian Club
Crown Royal
Crown XR
Jim Beam Rye
Lord Calvert
Seagram's 7
Seagram's VO
Windsor

Beers

Domestics

Black Hook Porter
Boulevard Lunar
Bud Light
Budweiser
Coor's
Coor's Light
Killians Red
Michelob Light
Michelob Ultra
Miller Genuine Draft
Miller Lite

Microbrew and Imports

Amstel Light
Corona
Guinness
Heineken
Rolling Rock
Samuel Adam's

Non-alcohol Bottles

Clausthaler
O'Doul's