



Bar Menu

SINGLE MALT SCOTCH

Cragganmore	12 Years Aged	9.00
Dalwhinnie	15 Years Aged	9.00
Oban	14 Years Aged	9.00
Glenfarclas	17 Years Aged	9.00
Talisker	10 Years Aged	9.00
Lagavulin	16 Years Aged	9.00
McCallan	12 Years Aged	12.00
McCallan	18 Years Aged	18.00
McCallan	25 Years Aged	40.00
Glenlivet	12 Years Aged	8.00
Glenmorangie	10 Years Aged	8.00

BLENDED SCOTCH

Grant's		6.00
Ballantines	12 years Aged	10.00
Cutty Sark		8.00
Chivas Brothers <i>Royal Salute</i>	21 years Aged	36.00
Chivas Regal		9.00
Dewar's White Label		8.00
Dewar's Special Reserve	12 Years Aged	10.00
Johnnie Walker Red		6.00
Johnnie Walker Black		10.00
Johnnie Walker Blue		36.00
Johnnie Walker Gold		24.00

BOURBON

Jim Beam	6.00
Knob Bourbon	8.00
Baker's Bourbon	10.00
Booker's Bourbon	12.00
Basil Hayden Bourbon	10.00
Gentleman Jack	8.00
Jim Beam Black Label	8.00
Jack Daniels	8.00
Maker's Mark	8.00
Wild Turkey	8.00
Woodford	8.00

CANADIAN WHISKEY

Canadian Club	6.00
Canadian Club Reserve	8.00
Crown Royal	8.00
Seagram's Seven Crown	8.00
Seagram's VO	8.00
Crown Royal Cask 16	10.00

IRISH WHISKEY

John Jameson	8.00
Old Bushmill's	8.00



COGNAC & ARMAGNAC

Courvoisier, X.O.	24.00
Courvoisier, V.S.O.P.	10.00
Hennessy, X.O.	24.00
Hennessy, V.S.O.P.	10.00
Hennessy, V.S.	12.00
Martell, Cordon Bleu	24.00
Remy Martin, Louis XIII	140.00
Remy Martin, Extra	54.00
Remy Martin, V.S.O.P.	10.00
Larressingle V.S.O.P. Armagnac	12.00
Sempe V.S.O.P. Armagnac	12.00

BRANDY

Korbel	8.00
Christian Brothers	8.00
Asbach Uralt	8.00
Metaxa	6.00

GRAPPA

Ornellaia	12.00
Banfi	10.00
Alexander	8.00

CORDIALS

Amaretto Di Saronno	8.00
Frangelico	8.00
Sambuca Romana	8.00
Sambuca Black	10.00
Averna Amaro	8.00
Campari	8.00
Fernet Branca	8.00
Tuaca	8.00
Tia Maria	8.00
Bailey's Irish Cream	8.00
Drambuie	9.00
B & B	9.00
Grand Marnier	8.00
Cointreau	10.00
Kahlua	8.00
Godiva Liqueur	8.00
Midori Melon	8.00

VODKAS

Gordon's	6.00
Smirnoff	6.00
Grey Goose	10.00
Skyy	6.00
Stolichnaya	8.00
Filandia	6.00
Absolut	8.00
Belvedere	10.00
Ketel One	8.00
Tanqueray Sterling	8.00
Chopin	10.00
Vox	8.00



GIN

Gordon's	6.00
Bombay	8.00
Beefeater	8.00
Tanqueray 10	10.00
Boodles	8.00
Bombay Sapphire	10.00
Tanqueray	8.00

TEQUILA

Sauza Gold	6.00
Sauza Generations	10.00
Cuervo Gold	6.00
1800 Reposado	8.00
Patron Silver	12.00
Don Julio	10.00
Don Julio 1942	18.00

RUM

Bacardi light	6.00
Cruzan Single Barrel	8.00
Myer's	8.00
Mount Gay	8.00
Captain Morgan	8.00
Bacardi 151	8.00
Malibu	6.00
10 Cane	10.00
Oronoco	10.00
Rons Zacapa, 23 Years Aged	10.00

PORT

Fonseca, Terra Bella Organic	6.00
Fonseca, Bin No. 27, Vintage Character Port	8.00
Taylor, Fladgate, 10 Years Aged	9.00
Taylor Fladgate, 20 Years Aged	12.00

SELECTED PREMIUM BEERS

Traditional Tap Beer

Blue Moon, Sam Adams Lager, Sierra Nevada	4.25
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TRADITIONAL

Coors, Coors Light, Miller Lite, MGD 64 (low-carb), Labatt, Labatt Blue, Labatt Blue Light, Molson, Molson Light, Budweiser, Budweiser Light	4.25
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SPECIALS

Grolsch, Spaten Lager, Pilsner Urquell, Corona, Corona Light, Warsteiner, Peroni, Mike's Hard Lemonade, St. Pauli Girl (non-alcoholic)	4.75
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FLIGHT OF MARTINIS

Try Our Elegant Martini Sampler

(3 mini martini selections of your choice \$12.00)

MARTINI SELECTIONS

(\$11.00 All Martinis are shaken and served tableside)

Apple Strudel

Smirnoff vanilla vodka with fresh apple juice and apple liquor, garnished with a dusting of cinnamon

American Beauty

Korbel brandy, Dry Vermouth, Crème de Menthe White, fresh orange juice and red wine, garnished with a rose petal

Orange Drop

Sky Vodka, Cointreau, Peach Tree schnapps and fresh squeezed lemon, garnished with a sugar rim and orange twist

White Citrus Cosmopolitan

Smirnoff Citrus with Grand Marnier, fresh squeezed lime and white cranberry juice, garnished with a sugar rim

Rasputin

Smirnoff raspberry vodka and Bombay gin, garnished with a fresh raspberry

Avant Martini

Smirnoff raspberry vodka, Godiva liqueur and Amaretto, garnished with 3 coffee beans

Icewine Martini

Ice wine and Smirnoff vodka, garnished with a lemon twist

Sea Cliff

Smirnoff raspberry vodka, Cointreau, white cranberry juice and fresh squeezed lime, garnished with a raspberry and lemon twist

Anastasia

Smirnoff vanilla vodka and Stolichnaya Persik (peach) vodka, garnished with a vanilla bean

Mochatini

Smirnoff vanilla vodka and Kahlua, Crème de Cocoa dark, garnished with a chocolate flaked rim

Aftershock

Smirnoff vodka with Pama and Grapefruit juices, garnished with a fresh blackberry

French Connection

Smirnoff vodka and Alize Gold Passion with a dash of Chambord, garnished with an orange twist

Jasmine

Bombay gin with Campari, Triple Sec and fresh squeezed lemon, garnished with a lemon twist

Mango Martini

Smirnoff Citrus Vodka, fresh mango puree and simple syrup, garnished with dried mango

Red, White and Blue

Smirnoff Blueberry vodka and Chambord, garnished with a fresh Blueberry

Markee

Jim Beam bourbon, Chambord, Cranberry juice and fresh squeezed lemon, garnished with a raspberry and mint leaf



CHAMPAGNES & SPARKLING WINES

	<u>Split</u>
Chandon Brut	9.00
Heidsieck, Brut	12.00
Perrier-Jouët, Grand Brut	12.00

WHITE WINES

	Glass	Bottle
<u>Pinot Grigio</u>		
Casal Thaulero	6.00	24.00
Caposaldo	8.00	26.00
<u>Sauvignon Blanc</u>		
Chalone Monterey	9.00	29.00
Matua	9.00	29.00
<u>Chardonnay</u>		
Carpineto Farnito	10.00	33.00
Casa Lapostolle	8.00	26.00
Veramonte	8.00	26.00
<u>Riesling</u>		
Hogue	9.00	29.00

RED WINES

	Glass	Bottle
<u>Merlot</u>		
O'Brien	12.00	48.00
Leese & Fitch	8.00	25.00
<u>Cabernet Sauvignon</u>		
Terrazas	8.00	26.00
Cannonball	9.00	29.00
<u>Syrah</u>		
Penfolds	6.00	24.00
<u>Pinot Noir</u>		
Mirassou	8.00	26.00

BELVEDERE SPECIAL

(All \$10.00 ea.)

Intense Martini

Belvedere Intense, Dash of Premium White Vermouth
stirred together over glacial ice

Intense Caipiroska

Belvedere Intense, Fresh lime & lemon wheels,
Garnished with a brown sugar cube

IX Gingerine

IX Belvedere, Pineapple juice & ginger ale



Light Fare Menu

Available from 11 a.m.- 11 p.m.

Minestrone	7.00
Cone of French Fries	6.00
Caprese Salad	9.00
Calamari Fritti	8.00
Caesar Salad with Garlic Croutons and Parmigiano Reggiano	9.00
Italian Wrap	
Roasted red peppers, tomatoes, mixed greens, portobello mushrooms, provolone cheese and balsamic dressing	8.00
Grilled Chicken & Portobello Sandwiches	
Grilled marinated chicken breast topped with roasted portobello mushrooms, arugula and fontina cheese	10.00

*All sandwiches are served with a choice of French Fries,
Chips or Onion Rings

Chef Selections

N.Y. Steak Sandwich*	
Topped with crimmini mushrooms, onions, and fontina cheese	10.00
Tuscan Burger	
Grilled 9 oz sirloin with Tuscan seasoning, topped with sautéed mushrooms and fontina cheese	9.00
Buffalo Chicken Wings	
Served with blue cheese, celery and carrots	9.00
Italian Patty Melt	
Ground Sirloin sautéed to perfection with Swiss cheese on rye bread, served with peppers and onions in a demi-glaze	10.00
Penne Pasta with Prosciutto and Asparagus	
Sautéed Parma ham, asparagus, white wine, garlic and cream tossed in penne pasta	12.00