

WINES by the GLASS

Roederer Estate Sparkling Wine, Anderson Valley 12-

Perrier Jouet, Brut, Split 22-

Sonoma-Cutrer Chardonnay, Sonoma County 14-

Clos Du Bois, Chardonnay,
North Coast, Sonoma 10-

Kendall-Jackson, Chardonnay, California 10-

Hess, Chardonnay, Monterey, California 10-

Monkey Bay, Sauvignon Blanc,
Marlborough, New Zealand 9-

Chateau Ste. Michelle, Dry Riesling,
Columbia Valley 10-

Ecco Domani, Pinot Grigio, Italy 10-

Dancing Bull, Red Zinfandel, California 10-

Mirassou, Pinot Noir, California 10-

Hogue Cellars, Merlot,
Columbia Valley, Washington 9-

Ray's Station, Merlot, North Coast, Sonoma 12-

Kendall-Jackson, Cabernet Sauvignon,
California 11-

Louis M. Martini, Cabernet Sauvignon,
Sonoma County 2007 12-

SMALL PLATES

Lobster & Crab Cake Sliders 10-

Fried Goat Cheese, Herbed Crostini 8-

Crackling Crab Claws 10-

Fresh Shucked Oysters 12-

Grilled Chorizo Sausage, Goat Cheese,
Spicy Tomato Sauce 9-

Key West Shrimp, Bloody Mary Shooter 10-

Tempura Coconut Shrimp,
Gold Rum Dipping Sauce 12-

Baby Bibb Lettuce, Grilled Shrimp,
Peanut Dipping Sauce 11-

Maytag Stuffed Bacon Wrapped Dates 8-

Truffled Grilled Cheese Skewer 7-

Fried Gorgonzola Stuffed Olives 6-

Lobster Fondue 12-

Angus Beef Sliders 10-

MARTINIS

Cosmopolitan

Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice,
garnished with a Lemon Twist

The Classic Martini

Bombay Sapphire Gin Shaken, hint of Dry Vermouth,
served with Bleu Cheese Stuffed Olives

Very Espresso

Three Olives Triple Espresso Vodka chilled with a hint of
Frangelico and White Creme De Cocoa

Latitude Royal

Absolut Vodka, Chambord, touch of Sweet & Sour,
shaken with a Sugar Rim and Floating Lemon Wheel

Key Lime

Stoli Vanilla Vodka, Keke Beach Key Lime Liqueur,
hint of Tuaca and a Splash of Cream
with a Fresh Slice of Lime

CLASSIC COCKTAILS

Mojito

Bacardi Superior Rum, Fresh Muddled Mint, Lime
and a Splash of Soda

Island Margarita

Sauza Gold, Agave Nectar and Fresh Squeezed Lime Juice

Derby Manhattan

Woodford Reserve Bourbon, Sweet Vermouth
and a Cherry Garnish

Piña Colada

Ice Cold Blended Bacardi Coco Rum,
Cream of Coconut and Pineapple Juice

PORTS

Dow's Vintage 1985 (Btl Only 175-)

Graham's 20 Year Tawny

Graham's 10 Year Tawny

Dow's LBV

Graham's Six Grape

COGNAC

Extra - Aged up to 75 Years

Louis XIII

X.O. - Aged up to 25 Years

Courvoisier

Hennessy

Vsop - Aged up to 15 Years

Remy Martin

Hennessy

SINGLE MALT SCOTCH

Glenfiddich 30 Year

Glenfiddich 18 Year

Balvenie 17 Year Madeira Cask

Balvenie 12 Year Double Wood