

CRAFT COCKTAILS

Flawless 14

Grey Goose Le Poir, Lime, Prosecco,
Luxardo Cherry

16 **Rye Smash**

Bulleit Rye, Honey Syrup, Mint

Mint Basil Gimlet 15

Plymouth Gin, Mint, Basil

15 **Grill Ol' Fashion**

Bulleit Bourbon, Cinnamon,
Chocolate & Angostura Bitters

Chipotle Margarita 14

Corralejo Blanco, Grand Marnier, Lime,
Pineapple, Chili Powder

16 **Village Heat**

Tito's Vodka, Lemon, Cucumber,
Basil Leaves, Serrano Chile

The Havana 13

Bacardi Superior Rum, Lime, Cinnamon, Mint

16 **The Hardshake**

Your Choice, Tito's Vodka or Plymouth Gin
No Vermouth, Shattered Ice,
& Your Choice of Garnish

WINES BY THE GLASS

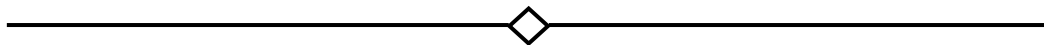
Sparkling

Prosecco Brut, Bivio Italia , <i>Veneto DOCG, Italy</i>	12
Estate Brut, Louis Roederer , <i>Anderson Valley, CA</i>	17



White

Chardonnay, Two Vines , <i>Washington</i>	13
Chardonnay, Trefethen , <i>Napa, CA</i>	20
Sauvignon Blanc, Geisen , <i>Marlborough, New Zealand</i>	13
Pinot Grigio, Stemmari , <i>Sicilia DOC, Italy</i>	13
White Blend, White Doe , <i>California</i>	14
Rosé, Anew , <i>Columbia Valley, WA</i>	12



Red

Pinot Noir, Overlook by Landmark , <i>Willamette Valley, OR</i>	18
Pinot Noir, Chloe , <i>Monterey CA</i>	14
Merlot, Gainey , <i>Santa Ynez, CA</i>	15
Syrah, 6th Sense by Michael David , <i>Lodi, CA</i>	14
Red Blend, Founder's Blend by Paris Valley Road , <i>California</i>	16
Malbec, Reserva by Terrazas , <i>Mendoza, Argentina</i>	15
Cabernet Sauvignon, Glass Mountain , <i>Chile</i>	12
Cabernet Sauvignon, Dry Creek , <i>Dry Creek Valley, CA</i>	18
Cabernet Sauvignon, Mount Veeder , <i>Napa Valley, CA</i>	24

BEER

Draft

Blue Moon Belgian White, Coors Brewing Co.	Golden, CO	7
Anchor Steam, Anchor Brewing	San Francisco, CA	7
Guinness Irish Dry Stout, Guinness	Dublin, Ireland	7
Lagunitas IPA, Lagunitas Brewing	Petaluma, CA	8
Stella Artois Pale Lager, Stella Artois	Belgium	7
Scrimshaw Pilsner, North Coast Brewing Co.	Fort Bragg, CA	7

Bottles

Bud Light Lager, Anheuser-Busch	Saint Louis, MO	6
Budweiser Lager, Anheuser-Busch	Saint Louis, MO	6
Coors Light Lager, Coors Brewing Co.	Golden, CO	7
Corona Extra Lager, Grupo Modelo	Mexico City, Mexico	7
Heineken Lager, Heineken Nederland	Netherlands	7
Newcastle Brown Ale, Heineken Nederland	Tadcaster, UK	7
Sierra Nevada Pale Ale, Sierra Nevada Brewing	Chino, CA	7
Buckler Non-Alcoholic, Heineken Nederland	Netherlands	6

COFFEE & ESPRESSO

The Grill Café Latte	10	Mexican Coffee	10
with Crème de Cocoa & Brandy		with Kahlúa & Tequila	

The Grill Cappuccino	10	Keoke Coffee	10
with Crème de Cocoa & Brandy		with Kahlúa & Brandy	

Frangelico Cappuccino 11

Disaronno Amaretto Cappuccino 11

Romana Sambuca Cappuccino 11

Baileys Irish Cream Cappuccino 11

Tuaca Cappuccino 11

Non-Alcoholic

Espresso 4 Cappuccino 5

Double Espresso 6 Café Mocha 5.50

Café au Lait 4.75 Café Latte 6

Americano 5 Macchiato 5

DESSERTS

\$10

Chocolate Fudge Brownie

raspberry puree, chocolate chambord sauce, vanilla ice cream

New York Cheesecake

choice of chocolate or raspberry sauce

Key Lime Pie

whipped cream, raspberry puree, lime zest

Chef's Cobbler

ask for tonight's fruit selection

Selection of Seasonal Sorbets or Ice Cream



Ports

Cockburn 10 yr., <i>Tawny</i> <i>Portugal</i>	11	Graham's 20 yr., <i>Tawny</i> <i>Portugal</i>	20
Ficklin Old Vine, <i>Tawny</i> <i>Madera, CA</i>	12	Sandeman 20 yr., <i>Tawny</i> <i>Portugal</i>	25
Fonseca Bin 27 <i>Portugal</i>	12	Taylor 10 yr., <i>Tawny</i> <i>Portugal</i>	16

Roxo Ruby Tradicional, 375mL 35
Paso Robles, CA



Wines

Black Muscat, Eldorado Noir by Ferrari-Carano, <i>Sonoma, CA</i>	14
Late Harvest, Dolce by Far Niente, <i>Napa Valley, CA</i>	30

AFTER DINNER DRINKS

◆———— *Cordials* ————◆

Amaretto Disaronno	12
Amarula	11
B & B	12
Baileys Irish Cream	11
Caravella Limoncello	11
Drambuie	12
Fernet Branca	12
Frangelico	11
Galliano	11
Godiva Chocolate Liqueur	10
Grand Marnier	14
Jägermeister	11
Kahlúa	11
Pernod Anise	11
Romana Sambuca	12
Tia Maria	11
Tuaca	12

◆———— *Brandy* ————◆

Castello Banfi, <i>Grappa</i>	13
Coeur de Lion, <i>Calvados</i>	23
Clear Creek Distillery, <i>Pear</i>	18



◆———— *Cognac* ————◆

Courvoisier <i>VS</i>	15
Courvoisier <i>VSOP</i>	18
Kelt <i>VSOP</i>	20
Remy Martin <i>VSOP</i>	19
Remy Martin <i>XO</i>	56
Hardy <i>XO</i>	22
Hennessy <i>VS</i>	15
Hennessy <i>VSOP Privelège</i>	22
Hennessy <i>XO</i>	64
Martell Cordon Bleu <i>XO</i>	47

Remy Martin Louis XIII

$\frac{1}{2}$ oz	100
1oz	190
2oz	380

LIQUORS

Vodka

Belvedere • Belvedere Intense
Chopin
Ciroc
Grey Goose
Ketel One
Tito's Handmade
Stolichnaya • Stoli Elit



Rum

Bacardi • Bacardi Oakheart
10 Cane
Mt. Gay
Myers's Dark



Bourbon & Whiskey

Baker's
Basil Hayden's
Blanton's
Booker's
Bulleit Rye
High West Double Rye
Jack Daniel's Single Barrel
Knob Creek • Knob Creek Rye
Maker's Mark
Woodford Reserve



Blended Scotch

Chivas Regal 12 yr. 15
Chivas Regal 18 yr. 25
Dewar's 12 yr. 13
Dewar's 18 yr. 15
J & B 13
Johnnie Walker Red 12
Johnnie Walker Black 15
Johnnie Walker Gold 30
Johnnie Walker Blue 65

Tequila

Cazadores
Chinaco Reposado
Cuervo 1800
Cuervo Reserva de la Familia
DeLeón Blanco
DeLeón Añejo
Don Julio Blanco
Don Julio Añejo
Don Julio 1942
Patrón Silver
Patrón Añejo



Gin

Aviation
Beefeater
Boodle's
Bombay
Bombay Sapphire
Hendrick's
Nolet's
Plymouth
Tanqueray
Tanqueray 10

Single Malt Scotch

Balvenie 12 yr. Double Wood, *Speyside* 24
Balvenie 15 yr. Sherry Cask, *Speyside* 31
Balvenie 21 yr. Port Wood, *Speyside* 75
Bunnahabhain 12 yr., *Islay* 13
Cragganmore 12 yr., *Speyside* 22
Dalmore 12 yr., *Highlands* 21
Dalwhinnie 15 yr., *Central Highlands* 24
Glenfiddich 12 yr., *Speyside* 14
Glenlivet 12 yr., *Speyside* 14
Glenlivet 18 yr., *Speyside* 42
Glenmorangie 10 yr., *Highland* 18
Highland Park 30 yr., *Orkney* 50
Lagavulin 16 yr., *Islay* 30
Laphroaig 25 yr., *Islay* 40
Macallan 12 yr., *Speyside* 19
Macallan 18 yr., *Speyside* 60
Macallan 25 yr., *Speyside* 155
Oban 14 yr., *Highlands* 27
Talisker 10 yr., *Skye* 23

SPARKLING

Blanc de Blanc, Schramsberg Vineyards, <i>California</i>		2013	75
Blanc de Noir, Richard Grant Wine, <i>Napa, CA</i>		2005	86
Blanc de Noir, Schramsberg Vineyards, <i>California</i>		2012	68
Brut Cava, Naveran, <i>Barcelona, Spain</i>		NV	40
Brut Classic, Domaine Chandon, <i>California</i>	187mL	NV	13
		NV	50
Cava Dama, Naveran, <i>Barcelona, Spain</i>		NV	106
Louis Roederer, <i>Anderson Valley, California</i>		NV	54
Prosecco Brut, Bivio Italia, <i>Veneto DOCG, Italy</i>		NV	36

CHAMPAGNE

Beau Joie Brut, <i>Épernay, France</i>		NV	90
Beau Joie Rosé, <i>Épernay, France</i>		NV	95
Canard Duchene Cuvée Léonie Brut, <i>Ludes, France</i>		NV	72
Moët & Chandon Imperial, <i>Épernay, France</i>		NV	130
Moët & Chandon Dom Perignon, <i>Épernay, France</i>		2004	320
Perrier Jouët Fleur, <i>Épernay, France</i>		1999	520
Perrier Jouët Grand Brut, <i>Épernay, France</i>		NV	80
Perrier Jouët, <i>Épernay, France</i>	3L	1995	800
Veuve Clicquot Ponsardin, <i>Reims, France</i>		NV	115

WHITE

Sauvignon Blanc

Duckhorn Vineyards, <i>Napa, CA</i>	2014	75
Geisen, <i>Marlborough, New Zealand</i>	2016	39
Grgich Hills Estate, Fumé Blanc , <i>Napa, CA</i>	2014	80
Stags' Leap Aveta, <i>Napa, CA</i>	2014	60
Pascal Jolivet, Sancerre , <i>Loire, France</i>	2014	64
Twomey, <i>California</i>	2014	55

Pinot Grigio

Laird Family Estate, <i>Carneros, CA</i>	2014	56
Stemmari, <i>Sicilia ODC, Italy</i>	2015	36

Blends

Conundrum, <i>California</i> <i>Chardonnay, Sauvignon Blanc, Viognier, Muscat Canelli, Sémillon</i>	2013	55
White Doe, <i>California</i> <i>Chenin Blanc, Viognier</i>	2013	42

Other Whites

Gewürztraminer, Trimbach , <i>Alsace, France</i>	2009	65
Riesling, Chateau Montelana , <i>Potter Valley, CA</i>	2015	46
Rosé, Anew , <i>Columbia Valley, WA</i>	2016	36

CHARDONNAY

Cakebread Cellars, <i>Napa, CA</i>	2015	95
Chateau Montelana, <i>Napa, CA</i>	2013	72
Chateau Ste. Michelle 'Mimi', <i>Horse Heaven Hills, WA</i>	2013	45
Dierberg Vineyard, <i>Santa Maria Valley, CA</i>	2013	54
Far Niente, <i>Napa, CA</i>	2014	147
Ferrari-Carano, <i>Russian River Valley, CA</i>	2013	50
Foley Estates, <i>Sta. Rita Hills, CA</i>	2011	69
Gogi 'Goldie', <i>Sta. Rita Hills, CA</i>	2011	135
Grgich Hills Estate, <i>Napa, CA</i>	2013	72
Hartford Court, Seascapes Vineyard, <i>Sonoma Coast, CA</i>	2013	186
Jordan, <i>Russian River Valley, CA</i>	2014	68
La Crema Winery, <i>Russian River Valley, CA</i>	2014	68
Laird Family Estate, Cold Creek Ranch, <i>Carneros, CA</i>	2011	74
Mount Eden, <i>Santa Cruz, CA</i>	2012	125
Nickel & Nickel, Medina Vineyard, <i>Russian River Valley, CA</i>	2015	110
Red Mare, <i>Sonoma Coast, CA</i>	2013	68
Rombauer Vineyards, <i>Carneros, CA</i>	2015	80
Sonoma Cutrer, <i>Russian River, CA</i>	2015	55
Stags' Leap 'Kaira', <i>Napa, CA</i>	2014	72
Testarossa, <i>Santa Lucia Highlands, CA</i>	2014	64
Trefethen, <i>Napa CA</i>	2015	72
Two Vines, <i>Washington</i>	2014	64
Simonnet-Febvre, <i>Chablis, France</i>	2014	72

RED

Merlot

Duckhorn Vineyards, <i>Napa, CA</i>	2013	125
Ferrari-Carano, <i>Sonoma, CA</i>	2013	60
Flora Springs, <i>Napa, CA</i>	2014	52
Gainey, <i>Santa Ynez, CA</i>	2014	45
Grgich Hills Estate, <i>Napa, CA</i>	2013	105
Matanzas Creek, <i>Sonoma, CA</i>	2013	49
Nickel & Nickel, Suscol Vineyard , <i>Napa, CA</i>	2013	99
Shafer Vineyards, <i>Napa, CA</i>	2012	115

Syrah/Shiraz

Antiquvs, Pisoni Vineyard , <i>Santa Lucia Highlands, CA</i>	2010	85
Meyer Family, <i>Mendocino, CA</i>	2012	56
Michael David '6 th Sense', <i>Lodi, CA</i>	2015	42
St. Hallett, Blackwell , <i>Barossa, Australia</i>	2010	42

Zinfandel

Chateau Montelana 'Calistoga', <i>Napa, CA</i>	2013	68
Joel Gott, <i>St. Helena, Napa, CA</i>	2014	39
McCay Cellars, Jupiter Vineyard , <i>Lodi, CA</i>	2012	74
Outpost, <i>Howell Mountain, CA</i>	2013	105
Turley, Frederick's Vineyard , <i>Sonoma, CA</i>	2014	110
Turley, Hayne Vineyard , <i>Napa, CA</i>	2013	180
Valdez, St. Peter's Church , <i>Alexander Valley, CA</i>	2011	60

Malbec

Eighty Four Wines, <i>Napa, CA</i>	2012	125
Terrazas 'Reserva', <i>Mendoza, Argentina</i>	2015	45

PINOT NOIR

Aiena, <i>Monterey, CA</i>	2009	73	
Ampelos Cellars & Vineyards, Lambda Vineyard , <i>Sta. Rita Hills</i>	2012	100	
Belle Glose, Dairyman Vineyard , <i>Sonoma County, CA</i>	2015	88	
Cadre Vineyards ‘ The Architects ’, <i>Central Coast, CA</i>	2009	112	
Cakebread, <i>Anderson Valley, CA</i>	2014	109	
Chloe, <i>Monterey, CA</i>	2015	42	
Cycles Gladiator, <i>Sonoma Coast, CA</i>	2014	48	
David Bruce Winery, <i>Russian River Valley, CA</i>	2013	92	
Domaine ‘ Alfred ’, Chamisal Vineyards , <i>Edna Valley, CA</i>	2010	135	
Domaine ‘ Drouhin ’, <i>Willamette Valley, OR</i>	2013	112	
Duckhorn ‘ Goldeneye ’, <i>Anderson Valley, CA</i>	2012	123	
Duckhorn ‘ Migration ’, <i>Russian River Valley, CA</i>	2014	77	
Etude, Grace Benoist Ranch , <i>Napa, CA</i>	2013	75	
Ferrari-Carano, <i>Anderson Valley, CA</i>	2014	58	
Flowers Vineyards & Winery, <i>Sonoma Coast, CA</i>	2013	112	
Hartley-Ostini Hitching Post Winery ‘ Highliner ’, <i>Santa Barbara</i>	2012	115	
Landmark ‘ Overlook ’, <i>Sonoma, OR</i>	2014	54	
Maggie Hawk Vineyard ‘ Stormin ’, <i>Anderson Valley, CA</i>	2013	153	
Miura, Tally Vineyard , <i>Arroyo Grande, CA</i>	2010	132	
Patz & Hall, <i>Sonoma Coast, CA</i>	2013	65	
Sea Smoke ‘ Southing ’, <i>Sta. Rita Hills, CA</i>	2014	215	
Stemmler, <i>Carneros, CA</i>	2012	70	
Testarossa, <i>Santa Lucia Highlands, CA</i>	2014	64	
	1.5L	2011	203
Testarossa, Doctor’s Vineyard , <i>Santa Lucia Highlands, CA</i>	2011	145	
	1.5L	2011	305
Vergari, <i>Marin County, CA</i>	2008	69	

RED

Bordeaux

Château Margaux, <i>Margaux</i>	2006	2100
Château Latour, <i>Pauillac</i>	2001	2500
Château Mouton Rothschild, <i>Pauillac</i>	2005	2700
Château Cheval Blanc, <i>Saint-Émilion</i>	2005	3450

Chianti Classico

David Sterza, <i>Amarone della Valpolicella, Italy</i>	2010	100
Masi Costaresa, <i>Amarone, Italy</i>	2010	125
San Felice, 'Il Grigio' Riserva, <i>Italy</i>	2010	69

Petite Sirah

Consilience, <i>Santa Barbara County, CA</i>	2012	55
Eighty Four Wines, <i>Napa, CA</i>	2009	155
Stags' Leap, <i>Napa, CA</i>	2013	90

Other Reds

Barbaresco, Gaja, <i>Langhe, Piedmont, Italy</i>	2012	495
Barolo, Gaja 'DaGromis', <i>Langhe, Piedmont, Italy</i>	2011	245
Brunello di Montalcino, Il Poggione, <i>Tuscany, Italy</i>	2009	207
Cabernet Franc, Inkblot, <i>Lodi, CA</i>	2014	80
Châteauneuf-du-Pape, M. Chapoutier 'La Bernardine', <i>France</i>	2011	135
Dolcetto, Marziano Abbona 'Papà Celso', <i>Langhe, Piedmont, Italy</i>	2009	62
Petite Verdot, Inkblot, <i>Lodi, CA</i>	2011	70
Sagrantino di Montefalco, Arnaldo Caprai '25 Anniversario', <i>Italy</i>	2003	240
Super Tuscan, Banfi 'Aska', <i>Bolgheri, Tuscany, Italy</i>	2013	76

RED BLENDS

Alpha Omega , <i>Napa, CA</i> <i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot</i>	2011	205
Ampelos Cellars & Vineyards , <i>Santa Barbara County, CA</i> <i>Syrache, Signma, Syrah, Grenache</i>	2011	60
Cain Winery 'Concept' , <i>Napa, CA</i> <i>Cabernet Sauvignon, Petit Verdot, Merlot</i>	2010	125
Cain Winery 'Cuvée' , <i>Napa, CA</i> <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i>	NV11	75
Cain Winery 'Five' , <i>Napa, CA</i> <i>Merlot, Cabernet Franc, Malbec, Petit Verdot</i>	2008 2010	250 250
Daou Vineyards & Winery , <i>Paso Robles, CA</i> <i>Syrah, Cabernet Sauvignon, Petit Verdot</i>	2011	128
Duckhorn 'Decoy' , <i>Sonoma, CA</i> <i>Merlot, Cabernet Sauvignon, Zinfandel, Cabernet Franc</i>	2014	65
Duckhorn 'The Discussion' , <i>Napa, CA</i> <i>Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot</i>	2012	265
Justin Vineyards & Winery 'Justification' , <i>Paso Robles, CA</i> <i>Merlot, Cabernet Franc</i>	2013 1.5L 2011	98 250
Justin Vineyards & Winery 'Isosceles' , <i>Paso Robles, CA</i> <i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>	2012 3L 2011	192 1185
Joseph Phelps Vineyards 'Insignia' , <i>Napa, CA</i> <i>Cabernet Sauvignon, Petit Verdot, Merlot, Malbec, Cabernet Franc</i>	2013	375
Léal 'Carnavál' , <i>San Benito, CA</i> <i>Cabernet Sauvignon, Merlot, Malbec</i>	2008	78
Merryvale 'Profile' , <i>Napa, CA</i> <i>Cabernet Sauvignon, Petit Verdot</i>	2010	380
Michael David Winery , <i>Lodi, CA</i> <i>Petite Petit, Petite Sirah, Petit Verdot</i>	2014	42

RED BLENDS

Opus One, Napa, CA	2008	560
<i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot, Malbec</i>	2009	505
	2011	505
Pahlmeyer, Napa, CA	2008	330
<i>Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot</i>	2009	310
	2013	285
Paraduxx 'Z Blend', Napa, CA	2013	110
<i>Zinfandel, Cabernet Sauvignon, Merlot, Cabernet Franc</i>		
Paris Valley Road 'Founder's Blend', California	2013	48
<i>Cabernet Sauvignon, Zinfandel, Syrah, Petite Sirah, Merlot</i>		
Primus 'The Blend', Colchagua Valley, Chile	2013	46
<i>Cabernet Sauvignon, Carmenere, Syrah, Merlot</i>		
Quintessa, Rutherford Hill, CA	2013	340
<i>Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot</i>		
Rodney Strong 'Symmetry', Alexander Valley, CA	2011	139
<i>Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, Petit Verdot</i>		
Rutherford Hill 'Barrel Select', Napa, CA	2014	60
<i>Merlot, Syrah, Cabernet Sauvignon, Petit Verdot, Malbec</i>		
Trefethen Family Vineyards 'HaLo', Oak Knoll District CA	2008	480
<i>Cabernet Sauvignon, Petit Verdot</i>		
Vérité 'Le Désir', Sonoma County, CA	2007	1000
<i>Cabernet Franc, Merlot, Cabernet Sauvignon</i>		
Vérité 'La Joie', Sonoma County, CA	2007	1000
<i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>		
Vérité 'La Muse', Sonoma County, CA	2007	1000
<i>Melot, Cabernet Franc, Malbec</i>		

CABERNET SAUVIGNON

Beringer, Knights Valley, <i>Napa, CA</i>	2013	75
Beaulieu Vineyard, <i>Napa, CA</i>	2014	50
Cakebread Cellars, <i>Napa, CA</i>	2013	164
Chateau Montelana, Estate Grown, <i>Calistoga, CA</i>	2009	325
	2011	300
Chateau Ste. Michelle, Cold Creek Vineyard, <i>Columbia Valley, WA</i>	2012	71
Chimney Rock Winery, <i>Stag's Leap District, Napa, CA</i>	2013	194
Clos du Bois, Briarcrest Vineyard, <i>Alexander Valley, CA</i>	2013	65
Conn Creek, <i>Napa, CA</i>	2013	62
Daou Vinyards & Winery, <i>Paso Robles, CA</i>	2015	76
Darioush 'Caravan', <i>Napa, CA</i>	2012	105
Dry Creek, <i>Dry Creek Valley, CA</i>	2014	51
Duckhorn Vineyards, <i>Napa, CA</i>	2013	155
Earthquake, <i>Lodi, CA</i>	2014	56
Far Niente, <i>Oakville, CA</i>	2011	235
Faust, <i>Napa, CA</i>	2013	138
Ferrari-Carano, <i>Alexander Valley, CA</i>	2013	80
Frank Family Vineyards, <i>Napa, CA</i>	2014	120
Franciscan Estate, <i>Napa, CA</i>	2014	48

CABERNET SAUVIGNON

Glass Mountain, <i>Chile</i>	2014	36
Godsend, Leal Vineyards, <i>San Benito, CA</i>	2006	205
Grgich Hills Estate, <i>Napa, CA</i>	2012	150
Groth Vineyard & Winery, <i>Oakville, CA</i>	2011	136
	2012	136
Hess Collection, <i>Mt. Veeder, CA</i>	2014	70
J. Lohr, Carol's Vineyard, <i>St. Helena, CA</i>	2013	105
J. Lohr, Hilltop Vineyard, <i>St. Helena, CA</i>	2012	95
Jordan Vineyard & Winery, <i>Alexander Valley, CA</i>	2013	118
Joseph Phelps Vineyards, <i>Napa, CA</i>	2014	140
Justin Vineyards & Winery, <i>Paso Robles, CA</i>	2015	72
	1.5L 2013	125
La Jota Vineyards, <i>Howell Mountain, CA</i>	2013	185
Martin Estate, <i>Napa, CA</i>	2012	160
Mauritson, Rockpile Ridge Vineyard, <i>Sonoma County, CA</i>	2011	110
Merryvale 'Profile', <i>Napa, CA</i>	1.5L 2010	725
Montagna 'Tre Vigneti', <i>Napa, CA</i>	2011	105
Mount Eden, <i>Santa Cruz, CA</i>	2011	125
Mount Veeder, <i>Napa, CA</i>	2014	72
Napa Cellars, <i>Napa, CA</i>	2014	64

CABERNET SAUVIGNON

Niner, <i>Paso Robles, CA</i>	2013	85
Paul Hobbs, <i>Napa, CA</i>	2013	166
Paul Hobbs, <i>Dr. Crane Vineyard, St. Helena, CA</i>	2011	416
Pride Mountain, <i>California</i>	2013	145
Ramey Wine Cellars, <i>Napa, CA</i>	2012	132
Robert Mondavi Winery 'Reserve', <i>Napa, CA</i>	2006	260
Saint Helena 'Estate', <i>Napa, CA</i>	2010	150
Shafer 'Hillside Select', <i>Napa, CA</i>	2011	540
Silverado Vineyards 'Solo', <i>Stag's Leap District, Napa, CA</i>	2012	197
Silver Oak Cellars, <i>Napa, CA</i>	2011	215
Silver Oak Cellars, <i>Alexander Valley, CA</i>	2011	160
Spence Vineyards, <i>Howell Mountain, CA</i>	2010	146
St. Supery, <i>Napa, CA</i>	2013	78
Staglin Family Vineyard 'Salus Estate', <i>Rutherford, Napa, CA</i>	2012	190
Stags' Leap 'Artemis', <i>Napa, CA</i>	2014	109
Stags' Leap 'Cask 23', <i>Napa, CA</i>	2010	430
Stags' Leap 'F.A.Y.', <i>Napa, CA</i>	2012	252
Stags' Leap 'S.L.V.', <i>Napa, CA</i>	2012	256
Stonestreet Winery, <i>Monument Ridge, Alexander Valley, CA</i>	2014	95



T H E G R I L L

The GRILL[®]
ON • THE • ALLEY

Appetizers

Butternut Squash Soup
Garnished with Crème Fraiche 8.00

Burrata & Tomato Salad
Frisée, Red Onion, Lemon Vinaigrette,
Finished with Balsamic Reduction, Cracked
Black Pepper & Maldon Salt 14.50

Raw Bar

Chilled Seafood Tower
a la carte

Ahi Poke	18
Oysters (6)	21
Shrimp (5)	20
King Crab (1/2 lb)	37
Lobster (1/2 lb)	33

Entrées

Parmesan Crusted Chilean Seabass
Seasoned with White Pepper, Paprika, Scallions & Parmesan
Baked, Served with Mustard Sauce 38.75

Bone-In Rib Chop
28oz, Our Signature Steak Sauce 68.50

Dessert

Hazelnut Crème Brûlée
Whipped Cream & Toasted Hazelnuts 8.00



APPETIZERS

SEASONAL OYSTERS half dozen	21.50
shallot mignonette, horseradish	
AHI TUNA POKE.	18.75
onion shoyu, tobiko, avocado, wontons	
SCALLOP & SHORT RIBS	19.50
whipped potatoes, demi glaze, brussels petals	
ONION RINGS	11.00
bleu cheese dressing	
KING CRAB LEG.	30.25
chilled, house made mustard & cocktail sauce	
SPINACH ARTICHOKE DIP	14.75
herb toasted crostini	
GARLIC CHEESE BREAD.	10.00
JUMBO PRAWN COCKTAIL	20.50
cocktail sauce	
WINGS	15.50
sticky asian bbq sauce, sesame seeds, cilantro	
JUMBO LUMP CRAB CAKE	19.75
whole grain mustard buerre blanc	
AHI SASHIMI	18.75
CALAMARI	15.50
remoulade and cocktail sauce	

SUSHI

SPICY TUNA ROLL 16.00
avocado, cucumber, wasabi tobiko

RAINBOW ROLL 17.00
hamachi, salmon, tuna, crab, avocado

STEAKS & CHOPS

all our prime cuts are generously seasoned with santa maria seasoning
grilled over live oak to perfection and served with our signature steak sauce

FILET MIGNON 12 oz.	53.50
PETITE FILET MIGNON 8 oz.	48.75
PETITE PRIME NEW YORK STRIP 12 oz.	49.75
RIB EYE STEAK 16 oz.	38.75
PRIME NEW YORK STRIP 16 oz.	56.50
TOMAHAWK PORK CHOP	34.50
washington blackberry sauce, mashed potatoes	
AUSTRALIAN LAMB RACK 16 oz.	49.00
all natural, mint demi glaze	
ANY TURF CAN SURF	AQ
jumbo prawns • king crab • lobster tail	
◇ ARM CANDY ◇	
umami butter • béarnaise sauce • green peppercorn sauce bleu cheese herb crust • sliced mushrooms 3	

SOUP & SALAD

TODAY'S SOUP	10.00
LOBSTER BISQUE. lg bowl	12.00
STARTER SALAD with entrée	8.00
MIXED FIELD GREENS.	11.00
choice of dressing	
CAESAR SALAD	13.00
romaine, house made croutons, parmesan, signature caesar dressing	
SPINACH SALAD	14.25
warm bacon vinaigrette	
BLT WEDGE SALAD.	15.50
doubled-smoked bacon, tomatoes, bleu cheese, crispy onions, egg	
LOBSTER SALAD	29.75
bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akavit dressing	
COBB SALAD	21.50
chicken, tomato, avocado, bleu cheese, green onions, egg, doubled-smoked applewood bacon, house dressing	
STEAK SALAD	28.50
greens, red onion, gorgonzola, tomato, avocado, bleu cheese dressing	

SEAFOOD

choice of side item

SEA SCALLOPS	37.50
orange fennel buerre blanc	
ATLANTIC SALMON	36.75
spinach, shitake mushroom buerre blanc or simply grilled	
JOHN DORY	42.00
lemon beurre blanc	
DOVER SOLE.	49.00
lemon buerre blanc	
JUMBO LUMP CRAB CAKES	38.75
whole grain mustard buerre blanc	
KING CRAB LEGS 1 lb.	MKT
chilled or steamed, cold mustard sauce, drawn butter	

TRADITIONAL

POT PIE.	27.00
chicken, carrots, mushrooms, peas, béchamel, puff pastry	
BRAISED SHORT RIBS.	35.75
caramelized onion au jus, crispy onions, mashed potatoes	
CHICKEN PICCATA	31.50
lemon caper sauce, mashed potatoes	
GRILLED SHRIMP POMODORO.	25.75
angel hair pasta	
AMERICAN KOBE BURGER	27.50
black truffle aioli, lto, sesame seed bun, french fries	
FILET MEDALLIONS 8 oz	42.75
cracked pepper, roquefort cheese, white wine, veal demi sauce	
AMERICAN KOBE MEATLOAF	28.50
signature recipe topped with tomato glaze, grill sauce, mashed potatoes	

SIDES

grilled vegetables	10.00	loaded mac & cheese	12.00
brussels sprouts	12.00	creamed spinach	8.00
french fries	6.00	baked potato	12.00
yukon mash	8.00	grilled asparagus	12.00

lobster mash 25

Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu.
Please let your server know if you have food allergies or other preferences. The Grill respects and embraces the value of sustainability and its impact on the environment.



APPETIZERS

SEASONAL OYSTERS <small>half dozen</small>	21.50
<small>shallot mignonette, horseradish</small>	
AHI TUNA POKE	18.75
<small>onion shoyu, tobiko, avocado, wontons</small>	
SCALLOP & SHORT RIBS	19.50
<small>whipped potatoes, demi glaze, brussels petals</small>	
ONION RINGS	11.00
<small>bleu cheese dressing</small>	
KING CRAB LEG	30.25
<small>chilled, house made mustard & cocktail sauce</small>	
SPINACH ARTICHOKE DIP	14.75
<small>herb toasted crostini</small>	
GARLIC CHEESE BREAD	10.00
JUMBO PRAWN COCKTAIL	20.50
<small>cocktail sauce</small>	
WINGS	15.50
<small>sticky asian bbq sauce, sesame seeds, cilantro</small>	
JUMBO LUMP CRAB CAKE	19.75
<small>whole grain mustard buerre blanc</small>	
AHI SASHIMI	18.75
CALAMARI	15.50
<small>remoulade and cocktail sauce</small>	

SUSHI

SPICY TUNA ROLL 16.00
avocado, cucumber, wasabi tobiko

RAINBOW ROLL 17.00
hamachi, salmon, tuna, crab, avocado

BURGERS & SANDWICHES

choice of french fries or peanut cole slaw

WOOD-FIRED CHEESEBURGER	16.50
<small>ground chuck, cheddar cheese, lto, pickle, thousand island</small>	
AMERICAN KOBE BURGER	25.75
<small>black truffle aioli, lto, sesame seed bun</small>	
FRENCH DIP	17.50
<small>swiss cheese, caramelized onions, au jus</small>	
LOBSTER ROLL	27.75
<small>warm butter poached, grilled lemon</small>	
BLACKENED FISH SANDWICH	19.00
<small>rémoulade slaw, red onion, sesame seed bun</small>	

SOUP & SALAD

TODAY'S SOUP	sm bowl 6.00	lg bowl 8.00
LOBSTER BISQUE	lg bowl	10.00
STARTER SALAD <small>with entrée</small>		8.00
MIXED FIELD GREENS		10.00
<small>choice of dressing</small>		
CAESAR		12.00
<small>romaine, house made croutons, parmesan, signature caesar dressing</small>		
SPINACH SALAD		13.50
<small>warm bacon vinaigrette</small>		
BLT WEDGE SALAD		15.50
<small>doubled-smoked bacon, tomatoes, bleu cheese, crispy onions, egg</small>		
LOBSTER SALAD		28.75
<small>bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing</small>		
WOOD-FIRED STEAK SALAD		27.50
<small>greens, red onion, gorgonzola, tomato, avocado, bleu cheese dressing</small>		
COBB SALAD		18.75
<small>chicken, tomato, avocado, bleu cheese, green onions, egg, doubled-smoked bacon, house dressing</small>		

SIDES

grilled vegetables	10.00	baked potato	12.00
brussels sprouts	12.00	loaded mac & cheese	12.00
french fries	6.00	creamed spinach	10.00
yukon mash	8.00	grilled asparagus	12.00

lobster mash . . . 25

TRADITIONAL

POT PIE	19.50
<small>chicken, carrots, mushrooms, peas, béchamel, puff pastry</small>	
AMERICAN KOBE MEATLOAF	18.25
<small>our signature recipe topped with tomato glaze, grill sauce, mashed potatoes</small>	
SKIRT STEAK FRITES	29.75
<small>grilled over live oak</small>	
CHICKEN PICCATA	20.75
<small>lemon caper sauce, mashed potatoes</small>	
GRILLED SHRIMP POMODORO	21.75
<small>angel hair pasta</small>	
JOHN DORY	37.50
<small>lemon buerre blanc, choice of side</small>	
ATLANTIC SALMON	23.75
<small>spinach, shiitake mushroom buerre blanc or simply grilled</small>	
FILET MEDALLIONS <small>8 oz</small>	42.75
<small>cracked pepper, roquefort cheese, white wine, veal demi sauce</small>	
BRAISED SHORT RIBS	26.50
<small>mashed potatoes, caramelized onion au jus, crispy onions</small>	

STEAKS & CHOPS

all our prime cuts are generously seasoned with santa maria seasoning
grilled over live oak to perfection and served with our signature steak sauce

FILET MIGNON <small>12 oz</small>	53.50
PETITE FILET MIGNON <small>8 oz</small>	48.75
PETITE PRIME NEW YORK STRIP <small>12 oz</small>	49.75
RIB EYE STEAK <small>16 oz</small>	38.75
PRIME NEW YORK STRIP <small>16 oz</small>	56.50
AUSTRALIAN LAMB RACK <small>16 oz</small>	49.00
ANY TURF CAN SURF	AQ
<small>jumbo prawns • king crab • lobster tail</small>	

ARM CANDY

umami butter • béarnaise sauce • green peppercorn sauce
bleu cheese herb crust • sliced mushrooms 3

Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs, or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu.
Please let your server know if you have food allergies or other preferences. The Grill respects and embraces the value of sustainability and its impact on the environment.

The GRILL[®]
ON • THE • ALLEY

Appetizers

Butternut Squash Soup
Garnished with Crème Fraiche 8.00

Burrata & Tomato Salad
Frisée, Red Onion, Lemon Vinaigrette,
Finished with Balsamic Reduction, Cracked
Black Pepper & Maldon Salt 14.50

Florida Stone Crabs

“A True Florida Delicacy”

Served with Cold Mustard and Cocktail Sauce

Appetizer 38.75 or Entrée 75.00

Raw Bar

Chilled Seafood Tower

a la carte

Ahi Poke	18
Oysters (6)	21
Shrimp (5)	20
King Crab (1/2 lb)	37
Lobster (1/2 lb)	33

Entrées

Parmesan Crusted Chilean Seabass
Seasoned with White Pepper, Paprika, Scallions & Parmesan
Baked, Served with Mustard Sauce 38.75

Bone-In Rib Chop
28oz, Our Signature Steak Sauce 68.50

Dessert

Hazelnut Crème Brûlée
Whipped Cream & Toasted Hazelnuts 8.00



APPETIZERS

SEASONAL OYSTERS <small>half dozen</small>	21.50
<small>shallot mignonette, horseradish</small>	
AHI TUNA POKE	18.75
<small>onion shoyu, tobiko, avocado, wontons</small>	
SCALLOP & SHORT RIBS	19.50
<small>whipped potatoes, demi glaze, brussels petals</small>	
ONION RINGS	11.00
<small>bleu cheese dressing</small>	
KING CRAB LEG	30.25
<small>chilled, house made mustard & cocktail sauce</small>	
SPINACH ARTICHOKE DIP	14.75
<small>herb toasted crostini</small>	
JUMBO PRAWN COCKTAIL	20.50
<small>cocktail sauce</small>	
WINGS	15.50
<small>sticky asian bbq sauce, sesame seeds, cilantro</small>	
JUMBO LUMP CRAB CAKE	19.75
<small>whole grain mustard buerre blanc</small>	
CALAMARI	15.50
<small>rémoulade and cocktail sauce</small>	
AHI SASHIMI	18.75

SUSHI

SPICY TUNA ROLL <small>16.00</small>
<small>avocado, cucumber, wasabi tobiko</small>
RAINBOW ROLL <small>17.00</small>
<small>hamachi, salmon, tuna, crab, avocado</small>

BRUNCH

EGGS BENEDICT	15.00
<small>double-smoked bacon, poached eggs, hollandaise, smashed potatoes</small>	
NIMAN RANCH BACON & EGGS	14.50
<small>bourbon maple glaze, smashed potatoes</small>	
LOBSTER BENEDICT	19.75
<small>asparagus, poached eggs, hollandaise, smashed potatoes</small>	
BUTTERMILK PANCAKES	13.00
<small>maple syrup</small>	
SKIRT STEAK & EGGS	24.75
<small>grilled over live oak, smashed potatoes</small>	
EGG WHITE OMELETTE	13.75
<small>mushrooms, green onions, tomatoes, avocado tomato salsa, smashed potatoes</small>	

BRUNCH SIDES

8
smashed potatoes | macerated berries | sliced tomatoes

SOUP & SALAD

TODAY'S SOUP	sm bowl 6.00	lg bowl 8.00
LOBSTER BISQUE	lg bowl 10.00	
STARTER SALAD <small>with entrée</small>	8.00	
MIXED FIELD GREENS	10.00	
<small>choice of dressing</small>		
CAESAR	12.00	
<small>romaine, house made croutons, parmesan, signature caesar dressing</small>		
SPINACH SALAD	13.50	
<small>warm bacon vinaigrette</small>		
BLT WEDGE SALAD	15.50	
<small>double-smoked bacon, tomatoes, bleu cheese, crispy onions, egg</small>		
LOBSTER SALAD	28.75	
<small>bibb lettuce, bleu cheese, roasted walnuts, fresh dill, tomatoes, akvavit dressing</small>		
COBB SALAD	18.75	
<small>chicken, tomato, avocado, bleu cheese, green onions, egg, double-smoked bacon, house dressing</small>		
WOOD-FIRED STEAK SALAD	27.50	
<small>greens, red onion, gorgonzola, tomato, avocado, bleu cheese dressing</small>		

BOTTOMLESS BOOZE

is beautiful . . .

15
mimosas • kir royal • aperol spritz
bacon bloody mary's

please behave or we'll cut you off

TRADITIONAL

WOOD-FIRED CHEESEBURGER	16.50
<small>ground chuck, cheddar cheese, lto, pickle, thousand island</small>	
POT PIE	19.50
<small>chicken, carrots, mushrooms, peas, béchamel, puff pastry</small>	
AMERICAN KOBE MEATLOAF	18.25
<small>our signature recipe topped with tomato glaze, grill sauce, mashed potatoes</small>	
CHICKEN PICCATA	20.75
<small>lemon caper sauce, mashed potatoes</small>	
JOHN DORY	37.50
<small>lemon beurre blanc, choice of side</small>	
ATLANTIC SALMON	23.75
<small>spinach, shiitake mushroom buerre blanc or simply grilled</small>	

STEAKS & CHOPS

all our prime cuts are generously seasoned with santa maria seasoning
grilled over live oak to perfection and served with our signature steak sauce

FILET MIGNON <small>12 oz.</small>	53.50
PETITE FILET MIGNON <small>8 oz.</small>	48.75
PETITE PRIME NEW YORK STRIP <small>12 oz.</small>	49.75
RIB EYE STEAK <small>16 oz.</small>	38.75
PRIME NEW YORK STRIP <small>16 oz.</small>	56.50
AUSTRALIAN LAMB RACK <small>16 oz.</small>	49.00
<small>all natural, mint demi glaze</small>	
ANY TURF CAN SURF	AQ
<small>jumbo prawns • king crab • lobster tail</small>	

ARM CANDY

umami butter • béarnaise sauce • green peppercorn sauce
bleu cheese herb crust • sliced mushrooms

3

KID'S MENU

Available for Guests 11 and under

Cheeseburger Sliders

Cheddar Cheese, Served with French Fries

\$7

Filet Mignon (3oz)

Served with Mashed Potatoes

\$17.50

Mac & Cheese

\$6

Pan-Seared Chicken

Served with Mashed Potatoes

\$10

T H E G R I L L



CRAFT COCKTAILS



Flawless 14
Grey Goose Le Poir, Lime, Prosecco,
Luxardo Cherry



16 Rye Smash
Bulleit Rye, Honey Syrup, Mint



Mint Basil Gimlet 15
Plymouth Gin, Mint, Basil



15 Grill O' Fashion
Bulleit Bourbon, Cinnamon,
Chocolate & Angostura Bitters



Chipotle Margarita 14
Corralejo Blanco, Grand Marnier, Lime,
Pineapple, Chili Powder



16 Village Heat
Tito's Vodka, Lemon, Cucumber,
Basil Leaves, Serrano Chile



The Havana 13
Bacardi Superior Rum, Lime, Cinnamon, Mint



16 The Hardshake
Your Choice, Tito's Vodka or Plymouth Gin
No Vermouth, Shattered Ice,
& Your Choice of Garnish

BEER

DRAFT

Blue Moon Belgian White, Coors Brewing Co., <i>Golden, CO</i>	7
Anchor Steam, Anchor Brewing, <i>San Francisco, CA</i>	7
Guinness Irish Dry Stout, Guinness, <i>Dublin, Ireland</i>	7
Lagunitas IPA, Lagunitas Brewing, <i>Petaluma, CA</i>	8
Stella Artois Pale Lager, Stella Artois, <i>Belgium</i>	7

BOTTLES

Bud Light Lager, Anheuser-Busch, <i>Saint Louis, MO</i>	6
Budweiser Lager, Anheuser-Busch, <i>Saint Louis, MO</i>	6
Coors Light Lager, Coors Brewing, <i>Golden, CO</i>	7
Corona Extra Lager, Grupo Modelo, <i>Mexico City, Mexico</i>	7
Heineken Lager, Heineken Nederland, <i>Netherlands</i>	7
Newcastle Brown Ale, Heineken Nederland, <i>Tadcaster, UK</i>	7
Sierra Nevada Pale Ale, Sierra Nevada Brewing, <i>Chico, CA</i>	7
Buckler Non-Alcoholic, Heineken Nederland, <i>Netherlands</i>	6

HAPPY HOUR

Daily 3pm - 7pm

WELL DRINKS 6

WINE

SPARKLING		RED	
<i>Brut Prosecco</i> Bivio	12 7	<i>Pinot Noir</i> Overlook by Landmark	18 9
<i>Estate Brut</i> Louis Roederer	17 11	<i>Pinot Noir</i> Chloe	14 8
		<i>Merlot</i> Gainey	15 8
WHITE			
<i>Chardonnay</i> Two Vines	13 6	<i>Syrah</i> 6 th Sense by Michael David	14 8
<i>Chardonnay</i> Trefethen	20 14	<i>Red Blend</i> Founder's Blend	16 8
<i>Sauvignon Blanc</i> Geisen	13 8	<i>Malbec</i> Reserva by Terrazas	15 8
<i>Pinot Grigio</i> Stemmari	13 6	<i>Cabernet</i> Glass Mountain	12 6
<i>White Blend</i> White Doe	14 8	<i>Cabernet Sauvignon</i> Dry Creek	18 13
<i>Rosé</i> Anew	12 8	<i>Cabernet Sauvignon</i> Mount Veeder	24 18

BEER 5

Stella Artois
Scrimshaw Pilsner
Anchor Steam

Ask your Server or Bartender for other Special Selections

HAPPY HOUR COCKTAILS

Daily 3pm - 7pm

- Flawless** ~~14~~ 9
Grey Goose Le Poir, Lime, Prosecco,
Luxardo Cherry
- Rye Smash** ~~16~~ 12
Bulleit Rye, Honey Syrup, Lemon Wedge,
Mint, Lemon Peel
- Mint Basil Gimlet** ~~15~~ 11
Plymouth Gin, Lime, Mint, Basil
- Grill OP Fashion** ~~15~~ 10
Bulleit Bourbon, Cinnamon, Chocolate Bitters,
Angostura Bitters, Orange Peel, Lemon Peel
- Chipotle Margarita** ~~14~~ 10
Corralejo Blanco, Grand Marnier, Lime,
Pineapple, Chili Powder
- Village Heat** ~~16~~ 10
Tito's Vodka, Lemon, Cucumber, Basil Leaves,
Serrano Chile
- The Havana** ~~13~~ 8
Bacardi Superior Rum, Lime, Cinnamon,
Mint, Club Soda
- The Hardshake** ~~16~~ 10
Your Choice, Tito's Vodka or Plymouth Gin
No Vermouth, Shattered Ice,
& Your Choice of Garnish

WINES BY THE GLASS

SPARKLING

- Prosecco Brut, Bivio Italia, *Veneto DOCG, Italy* 12
- Louis Roederer Estate Brut, *Anderson Valley, CA* 17

WHITE

- Chardonnay, Two Vines, *Washington* 13
- Chardonnay, Frank Family, *Napa, CA* 20
- Sauvignon Blanc, Geisen, *Marlborough, New Zealand* 13
- Pinot Grigio, Stemmari, *Sicilia DOC, Italy* 13
- White Blend, White Doe, *California* 14
- Rosé, Anew, *Columbia Valley, WA* 12

RED

- Pinot Noir, Overlook by Landmark, *Willamette Valley, OR* 18
- Pinot Noir, Chloe, *Monterey, CA* 14
- Merlot, Gainey, *Santa Ynez, CA* 15
- Syrah, 6th Sense by Michael David, *Lodi, CA* 14
- Red Blend, Founder's Blend by Paris Valley Road, *California* 16
- Malbec, Reserva by Terrazas, *Mendoza, Argentina* 15
- Cabernet, Glass Mountain, *Chile* 12
- Cabernet Sauvignon, Dry Creek, *Dry Creek Valley, CA* 18
- Cabernet Sauvignon, Mountt Veeder, *Napa Valley, CA* 24

SCOTCH

SINGLE MALT SCOTCH

Balvenie 12 yr. Double Wood, <i>Speyside</i>	24
Balvenie 15 yr. Sherry Cask, <i>Speyside</i>	31
Balvenie 21 yr. Port Wood, <i>Speyside</i>	75
Bunnahabhain 12 yr., <i>Islay</i>	13
Cragganmore 12 yr., <i>Speyside</i>	22
Dalmore 12 yr., <i>Highlands</i>	21
Dalwhinnie 15 yr., <i>Central Highlands</i>	24
Glenfiddich 12 yr., <i>Speyside</i>	14
Glenlivet 12 yr., <i>Speyside</i>	14
Glenlivet 18 yr., <i>Speyside</i>	42
Glenmorangie 10 yr., <i>Highland</i>	18
Highland Park 30 yr., <i>Orkney</i>	50
Lagavulin 16 yr., <i>Islay</i>	30
Laphroaig 25 yr., <i>Islay</i>	40
Macallan 12 yr., <i>Speyside</i>	19
Macallan 18 yr., <i>Speyside</i>	60
Macallan 25 yr., <i>Speyside</i>	155
Oban 14 yr., <i>Highlands</i>	27
Talisker 10 yr., <i>Skye</i>	23

BLENDED SCOTCH

Chivas Regal 12 yr.	15	Johnnie Walker Red	12
Chivas Regal 18 yr.	25	Johnnie Walker Black	15
Dewar's 12 yr.	13	Johnnie Walker Gold	30
Dewar's 18 yr.	15	Johnnie Walker Blue	65
J & B	13		

HAPPY HOUR BITES

Daily 3pm–7pm

Oyster Hour

\$2 each

served with horseradish and mignonette sauce

Ahi Tuna Poke onion shoyu, tobiko, avocado, wontons	18.75	13.00
Scallop & Short Ribs whipped potatoes, demi glaze, brussels petals	19.50	15.00
Ahi Sashimi	18.75	13.00
Onion Rings bleu cheese dressing	11.00	7.00
Spinach Artichoke Dip herb toasted crostini	14.75	9.75
Jumbo Prawn Cocktail cocktail sauce	20.50	15.50
Wings sticky asian bbq sauce, sesame seeds, cilantro	15.50	12.00
Calamari remoulade and cocktail sauce	15.50	11.00
Spicy Tuna Roll avocado, cucumber, wasabi tobiko	16.00	11.50
Rainbow Roll hamachi, salmon, tuna, crab, avocado	17.00	12.00
Wood-Fired Cheeseburger Bites french fries, cheddar cheese, lto, thousand island	16.50	11.75
King Crab Leg chilled, cocktail & mustard sauces		MKT

COFFEE & ESPRESSO

The Grill Café Latte 10
with Crème de Cocoa & Brandy

Mexican Coffee 10
with Kahlúa & Tequila

Keoke Coffee 10
with Kahlúa & Brandy

The Grill Cappuccino 10
with Crème de Cocoa & Brandy

Frangelico Cappuccino 11

Disaronno Amaretto Cappuccino 11

Romana Sambuca Cappuccino 11

Baileys Irish Cream Cappuccino 11

Tuaca Cappuccino 10

NON-ALCOHOLIC

Espresso 4

Cappuccino 5

Double Espresso 6

Café Mocha 5.50

Café au Lait 4.75

Café Latte 6

Americano 5

Macchiato 5

LIQUORS

VODKA

Belvedere
Belvedere Intense
Chopin
Ciroc
Grey Goose
Ketel One
Tito's Handmade
Stolichnaya
Stoli Elit

GIN

Aviation
Beefeater
Boodle's
Bombay
Bombay Sapphire
Hendrick's
Nolet's
Tanqueray
Tanqueray 10
Plymouth

RUM

Bacardi
Bacardi Oakheart
10 Cane
Mt. Gay
Myers's Dark

BOURBON & WHISKEY

Baker's
Basil Hayden's
Blanton's
Booker's
Bulleit Rye
High West Double Rye
Jack Daniel's Single Barrel
Knob Creek
Knob Creek Rye
Maker's Mark
Woodford Reserve

TEQUILA

Cazadores
Chinaco Reposado
Cuervo 1800
Cuervo Reserva de la Familia
DeLeón Blanco
DeLeón Añejo
Don Julio Blanco
Don Julio Añejo
Don Julio 1942
Patrón Silver
Patrón Añejo

AFTER DINNER DRINKS

PORT

Cockburn 10 yr. Tawny, <i>Portugal</i>	11
Ficklin Old Vine Tawny, <i>Madera, CA</i>	12
Fonseca Bin 27, <i>Portugal</i>	12
Graham's 20 yr. Tawny, <i>Portugal</i>	20
Sandeman 20 yr. Tawny, <i>Portugal</i>	25
Taylor 10 yr. Tawny, <i>Portugal</i>	16
Roxo Ruby Tradicional, <i>Paso Robles, CA</i>	375mL 35

COGNAC

Courvoisier VS	15	Hardy XO	22
Courvoisier VSOP	18	Hennessy VS	15
Kelt VSOP	20	Hennessy VSOP Privelège	22
Remy Martin VSOP	19	Hennessy XO	64
Remy Martin XO	56	Martell Cordon Bleu XO	47

Remy Martin Louis XIII

1/2oz	100
1oz	190
2oz	360

BRANDY

Castello Banfi, <i>Grappa</i>	13
Coeur de Lion, <i>Calvados</i>	23
Clear Creek Distillery, <i>Pear</i>	18

AFTER DINNER DRINKS

DESSERT WINE

		<u>Gl</u>	<u>Bt</u>
Viognier, Ampelos, <i>California</i>	12	78	
Black Muscat, Eldorado Noir by Ferrari-Carano, <i>Sonoma</i>	14	91	
Late Harvest, Dolce by Far Niente, <i>Napa Valley</i>	30	125	

CORDIALS

Amaretto Disaronno	12
Amarula	11
B & B	12
Baileys Irish Cream	11
Caravella Limoncello	11
Drambuie	12
Fernet Branca	12
Frangelico	11
Galliano	11
Godiva Chocolate Liqueur	10
Grand Marnier	14
Jägermeister	11
Kahlúa	11
Pernod Anise	11
Romana Sambuca	12
Tia Maria	11
Tuaca	12