

Wood Fired Pizza

- Carnivore** pepperoni, meatballs, bacon, and sausage \$15
- Bistro 5th Ave.** Italian sausage, spinach, ricotta, and oven dried tomato 14
- Herbivore** artichoke hearts, spinach, roasted peppers, mushrooms, olives, and garlic 12
- Lantana** grilled chicken, purple haze chevre, roasted beets, and roma tomatoes 13

Sandwiches

With your choice of fresh fruit, French fries, potato chips, or potato salad

- Blackened fish sandwich** chipotle mayonnaise 13
- Big Daddy Angus Burger** with cheese, lettuce, tomato, and mustard herb dip 14
- New York, NY** sliced strip steak with horseradish-havarti on a bagel bun 15
- Grilled Eggplant** roasted garlic, tomatoes, smoked mozzarella, and pesto 12
- English-style club sandwich** shaved turkey, smoked bacon, fried egg and Dijon spread 14
- Chicken Sandwich** grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad 14

Classic Cocktails

- Sazarac Cocktail** \$14
The original cocktail. Sazarac rye, Lucid absinthe, and bitters
- Original Martini** 15
Hendrick's Gin, dry vermouth, and a dash of bitters
- Extra Dry Martini** 15
Hangar One vodka and a whiff of dry vermouth
- Perfect Manhattan** 16
Gentleman Jack, sweet and dry vermouth, and an orange twist
- Margarita** 15
top shelf all the way with Patron Silver, Grand Marnier, and fresh lime
- Rum Daiquiri** 10
Bacardi Silver, fresh lime, crushed ice, and sugar
- Bloody Mary** 15
More like Sunday brunch. Stolichnaya, tomato juice, spices, shrimp cocktail, pickled asparagus, celery, and olive trio
- Dark & Stormy** 12
Goslings Black Seal rum and Barritt's ginger beer
- Champagne Cocktail** 16
Veuve Clicquot, sugar cube, and Hennessy

Contemporary Cocktails

Cosmopolitan	\$15
Grey Goose La Orange, Cointreau, cranberry juice, and fresh lime	
Pomegranate Martini	15
Stoli Citros, Cointreau, Pama liqueur, and lime juice	
Long Island Ice Tea	15
Stoli, Tanqueray, Bacardi, Sauza, triple sec, and a splash of cola	
Black Espresso Martini	15
Stoli Vanil, Kahlua, crème de cacao, and a shot of espresso with a cinnamon rim	
Raspberry Ricky	12
Tanqueray No. TEN, Lime, raspberry puree, and lemon-lime soda	
Apple-tini	15
Stoli Vanil, Sour Apple Pucker, apple juice and a Granny Smith slice	
Caiparinha	10
Leblon cachaça, fresh lime, and sugar cane syrup	
Mojito	10
Bacardi rum, muddled mint and lime, and sugar cane syrup	

Soups and Salads

Roasted Chicken Tortilla Soup avocado and pico de gallo	\$8
Soup of Yesterday Chef's daily creation	7
Chicken or Shrimp Caesar parmesan crouton	14
Traditional Cobb grilled chicken, egg, avocado, bacon, tomato, and blue cheese crumbles	15
Mediterranean Salmon baby greens, olives, feta, cantaloupe, and citrus vinaigrette	15

Bar Munchies

Chicken Nachos sour cream, tomatoes, salsa, guacamole, jalapeños, and black olives	13
Chicken Tenders French fries and your choice-ranch, bbq, buffalo, or honey-mustard	9
Shrimp Cocktail five jumbo prawns and cocktail sauce	16
Grilled California Artichoke red pepper aioli	9
Boneless Buffalo Wings creamy blue cheese dip	10
Seared Ahi tabouli-quinoa blend, olive and sun-dried tomato tapenade	16
Coconut Shrimp sweet chili sauce	13
Chef's Gourmet Cheeses poached pears and candied pecans	14

Fine Liquors and Cordials

Port

Taylor Fladgate, Vintage	\$28
Churchill, Vintage	22
Ramos-Pinto, 20 year old tawny	18
Fonseca, Bin "27"	10
Taylor Fladgate, First Estate	9
Sandeman, Founders Reserve	8

Scotch

Cragganmore, 12 year old	15
Dalwhinnie, 15 year old	15
Dewar's Signature, 24 year old	30
Glenkinchie, 10 year old	15
Dewar's, 12 year old	15
Chivas, 18 year old	12
Glenlivet, 12 year old	13
Glenlivet, 18 year old	18
Macallan, 12 year old	15
Macallan, 18 year old	28
Oban, 14 year old	18
Talisker, 10 year old	17

Cognac

Martell, VSOP	15
Hennessy, VSOP	17
Hennessy, Paradis	54
Courvoisier, VSOP	15
Remy Martin, VSOP	17
Remy Martin, XO	28

Bourbon

Basil Hayden	13
Bookers	14
Bakers	12
Knob Creek	12
Woodford Reserve	13
Gentleman Jack	13

Wines by the Glass

Sparkling

Segura Viudas, cava, Spain	\$8.5
----------------------------	-------

White and Rose

Beringer, white zinfandel, California	8
Willamette Valley Vineyards, Riesling, Oregon	8.5
Fish Eye, pinot grigio, California	8
Livio Felluga, pinot grigio, Italy	12.5
Bonterra, sauvignon blanc, California	8.5
Brancott, sauvignon blanc, New Zealand	10
Canvas by Michael Mondavi, chardonnay, California	9
Orogeny, chardonnay, California	12.5
Willamette Valley Vineyards, chardonnay, Oregon	10
Rombauer, chardonnay, California	16

Red

A by Acacia, pinot noir, California	10
Morgan, pinot noir, California	14
Canvas by Michael Mondavi, merlot, California	9
Provenance Vineyards, merlot, California	11
Canvas by Michael Mondavi, cabernet sauvignon, California	9
Twenty Bench, cabernet sauvignon, California	12
Walla Walla Vintners, cabernet sauvignon, Washington	15
Wolf Blass, shiraz, South Australia	9.5
Liberty School, syrah, California	11
Ravenswood, zinfandel, California	9.5
Ridge, zinfandel, California	12
Kiona, chenin blanc, ice wine, Washington	11.5