

## GLOBAL BAR SELECTION

### THAI CHICKEN SATAY

Sweet chili sauce 9

### CRISP CALAMARI

Roasted garlic lemon aioli 12

### MEDITERRANEAN PIZZA

Spiced grilled chicken, Artichokes, Mozzarella cheese, Tomatoes, Kalamata olives, onions, Feta cheese 12

### ORGANIC EDAMAME

Steamed organic soy beans, Hawaiian sea salt 6

### BUFFALO CHICKEN WINGS

Spicy BBQ sauce, Ranch dressing 10

### PITA FRIES

Organic garlic hummus, olive tapenade, single estate olive oil 8

### BBQ BRISKET SLIDERS

Pulled smoked beef brisket, coleslaw, French fries 13

### CHICKEN AL PASTOR QUESADILLA

Corn and flour tortilla filled with pulled chicken, Oaxaca cheese and roasted salsa. Served with sour cream 8

## CLASSICS AND FAVORITES

### CHICKEN CAESAR SALAD

Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton 13

### \*GRILLED WILD SALMON NICOISE

1015 onions, sweet tomatoes, cucumber, haricot vert, cabernet vinaigrette 15

### PRESSED CUBAN SANDWICH

Roasted pork, shaved ham, cheese, Cuban bread, plantain chips 12

### CHICKEN SANDWICH

Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with cucumber salad. 13

### BLUE CRAB BURGER

Fennel slaw, bibb lettuce, tomato, French fries 14

### ANGUS BURGER

8oz. grilled burger, crisp lettuce, sliced tomato and red onion garnish, French fries and mustard dip 13

### JAPANESE TASTING

Chicken tempura, teriyaki salmon, California roll, baby greens 16

## SUSHI ROLLS

### \*RAINBOW ROLL

Crab, salmon, tuna, shrimp, avocado, cucumber 12

### \*SPICY TUNA ROLL

spicy ahi tuna, cucumber, daikon sprouts 10

### \*SHRIMP TEMPURA ROLL

tempura shrimp, cream cheese, eel sauce 10

\*Consuming raw and undercooked meats or seafood increases your risk of food borne illness.

## SPICE ENHANCED SWEETS

### WARM CHOCOLATE LAVA CAKE

Chocolate cocoa puff, French vanilla gelato 7

### FRESH STRAWBERRY SHORTCAKE

Strawberry sorbet, vanilla bean crème fraiche 7

### CARAMELIZED BANANA CREPE, BRULEE

Cardamom gelato 7

# WINE LIST

Glass Bottle

## Champagne & Sparkling Wine

Taittinger, Brut "La Francaise", NV, France		85
Segura Viudas, Brut, Cava, NV, Catalonia, Spain	9	32
Möet et Chandon, Brut, '98, Champagne, France		95
Dom Perignon, Brut, '96, France		280
Perrier Jouet, Brut, "Fleur de Champagne Belle Epoque", '96, France		275

## Chardonnay

I'M, Sonoma County, '04, California		40
Chalone, Monterey County, '05, California		37
Au Bon Climat, '05, Santa Barbara County, California		65
Sonoma Cutrer, "Russian River Ranches", '06 Sonoma	13	60
Franciscan, Oakville Estate, Napa, '06, California	11	52
Ferrari Carano, "Reserve", '05, Carneros, California		90
Canvas, by Michael Mondavi '06, California	8	32

## Other Whites

Beringer, White Zinfandel, '06, California	7	30
Clean Slate, Riesling, '06, Mosel-Saar-Ruwer, Germany		32
Forrest, Gewürtztraminer, '04, Marlborough, New Zealand		50
Pighin, Pinot Grigio, Friuli Grave, '06 Friuli, Italy		38
Benzinger, Sauvignon Blanc, North Coast, '06, California	8	37
Kim Crawford, Sauvignon Blanc, '07, Marlborough, New Zealand		46
Trimbach, Riesling, '05, Alsace, France		52
Santa Margherita, Pinot Grigio, '06, Alto Adige, Italy	14	65

## Merlot

Concannon, '04, Central Coast, California		33
Sterling, "Vintner's Collection", '05, Central Coast, California		60
St. Francis Vineyards, Merlot, "Wild Oak", Sonoma County, 2004, California	14	65
Canvas, by Michael Mondavi '05, California	8	32

## Pinot Noir

Rodney Strong, Russian River Valley, '06, California		64
La Crema, Sonoma Coast, '06, California	13	62
Peregrine, '03, Central Otago, New Zealand		75
Patz & Hall, '06, Sonoma Coast, California		110
Belle Glos, Pinot Noir, "Meiomi", Sonoma Coast, 2006, California	18	80

## Cabernet Sauvignon

Robert Mondavi Private Selection, '06, Central Coast	10	42
Hanna, Sonoma County, '04, California		78
Franciscan, Oakville Estate, Napa Valley, '05, California	16	75
L'Ecole No. 41, Walla Walla Valley, '05, Washington		88
Chateau St. Jean, "Cinq Cepages", '04, Sonoma County		105
Canvas, by Michael Mondavi '05, California	8	32

## Other Reds

Wolf Blass, Shiraz, "Yellow Label", '06, South Australia	11	38
Ravenswood, Zinfandel, "Lodi", '05, California	9	36
Tudal Winery, Blend, "Tractor Shed", '05 Napa Valley,		72
Spellbound, Petite Sirah, '04, California		42
Gyser Peak, Meritage, "Reserve Alexandre" '04, Alexander Valley		80
Tomero, Malbec, '04, Medoza, Argentina	13	60

This list is presented in a progressive format, ranging from light to full-bodied Vintages and Selections May Vary Based on Availability



i T A S T E

ENHANCE YOUR EXPERIENCE WITH OUR  
iTASTE CHEESE PLATE

Widmer Cheddar, Semi Hard, Cow's Milk, Wisconsin  
Caciotta Ancho, Semi Soft, Cow's Milk, Texas  
Petit Basque, Semi Hard, Sheep's Milk, France  
Drunken Goat, Semi Hard, Goat Milk, Spain

Accompanied with dried grapes on the vine, toasted almonds, fig preserve, dried strawberries, French baguette and Parmesan flat bread. An iPod is available for you to view this tasting presentation and a DVD for you to keep of the program.

## MARTINIS

The Grand Met	12
Absolut kulant vodka, cointreau, fresh lime and cranberry juice	
Reserve Manhattan	12
Woodford reserve Kentucky bourbon and sweet vermouth served straight up or on the rocks	
Pomegranate Martini	14
Level vodka, cointreau, pomegranate liqueur and fresh lime juice	
The Symphony	12
Chopin vodka, and a touch of dry vermouth, garnished with blue cheese olives	
Blue Moon	11
Absolut mandarin vodka, cointreau, lemonade, and a splash of blue curacao	
Moka	13
Godiva dark chocolate liqueur, Absolut vanilla vodka, Disaronno amaretto, and Illy espresso	
Sour Grapes	12
Ciroc vodka, cointreau, grapefruit, and sweetened lemon juice	

## M LOUNGE SIGNATURE COCKTAILS

Black Cherry Limeade	9
Effen black cherry vodka, fresh lime juice, and grenadine topped with club soda	
Strawberry Mojito	9
Bacardi gold rum, strawberries, fresh mint, and fresh lime juice topped with club soda	
Blueberry Cobbler	9
Absolut vanilla vodka, fresh blueberries, white cranberry juice and ginger ale	
Mango Rum Collins	9
Aged rum, cointreau, mango nectar, and sweetened lemon juice topped with club soda	

## MARGARITAS

Guava Margarita	12
Patron Reposado tequila, Grand Marnier, guava nectar, and fresh lemon and lime juice	
Grandiosa	12
Don Julio Añejo tequila, Grand Marnier, honey, fresh lime and lemon juice	
Cadillac Margarita	11
The Classic Margarita prepared frozen or on the rocks. Tequila, Cointreau, lemon and lime juices, topped with Grand Marnier	
Blue Agave	10
Patron Silver, blue curacao, sweetened lemon and lime juices served straight up.	

## NON-ALCOHOLIC COCKTAILS

Organic Pomegranate Lemonade	
Pom Wonderful 100% organic pomegranate juice, lemonade	4
Passion Fruit Mimosa	
Monin passion fruit syrup, fresh squeezed orange juice, club soda	5
Raspberry Limeade	
Fresh squeezed lime juice, club soda, raspberry syrup	3
Specialty Ice Tea	
Your choice of flavors, mandarin orange, passion fruit, mango, raspberry, ice tea	4

## CHAMPAGNE COCKTAILS

Taittinger Bellini	12
Taittinger champagne and peach purée	
Pom'Pagne	12
Taittinger champagne with pomegranate juice and Cointreau	
Taittinger-tini	12
Taittinger champagne, Cointreau and strawberry purée	
Sparkling Rose Cocktail	12
Taittinger champagne and Alizé Rose	
Raspberry Beret	12
Taittinger champagne with Chambord and cranberry juice	

## BEER SELECTIONS

### Premiums

Heineken, Holland	6.50
Corona, Mexico	6.50
Amstel Light, Holland	6.50
Bass Ale, England	6.50
Blue Moon, Colorado	6.50
Samuel Adams, United States	6.50
Sapporo, Japan	6.50
Dos Equis Lager, Mexico	6.50
Peroni, Italy	6.50
Chimay Red, Belgium	9.50
Pilsner Urquell, Czechoslovakia	6.50
Stella Artois, Belgium	6.50

### Craft Brews

Fat Tire, Colorado	6.50
Franziskaner Hefeweizen, Germany	6.50
Stone India Pale Ale, California	7.50
Barons Black Wattle Ale, Australia	8.50
Shiner Bock, Texas	6.50
Spaten Optimator, Germany	6.50

### Domestics

Miller Lite	5.50
Michelob Ultra	5.50
Budweiser	5.50
Bud Light	5.50
Sharp's, NA	5.50
Coors Light	5.50

### Draft

Guinness, Ireland	6.50
Miller Lite, United States	5.50
Trumer Pils, Austria/United States	7.00

## TRY OUR BLACK AND TAN

Black & Tan	8.00
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12 ounces of Bass Ale topped with Guinness Draft

## EAUX DU VIE

### Cognacs

Courvoisier VSOP	10
Remy Martin VSOP	10
Martell Cordon Bleu	30
Courvoisier XO	35
Remy Martin XO	40
Louis XIII by Remy Martin	250

### Single Malt Scotches

Glenkinchie, 10 year	9
Glenmorangie Original	9
Laphroig 10 year	9
Glenfiddich, 12 year	9
Glenlivet, 12 year	9
Glenmorangie, Quinta Rubin	12
Oban, 14 year	15
Lagavulin, 16 year	20
Macallan, 18 year	25
Macallan, 25 year	65

### Single Barrel Bourbons

Bakers	9
Basil Hayden	9
Bookers	9
Knob Creek	8
Woodford Reserve	10

## LIQUID DESSERT

### Charlie's Chocolatinis 16

White Chocolate Godiva Liqueur and Bailey's Irish Cream topped with whipped cream and a chocolate drizzle

-or-

Dark Chocolate Godiva Liqueur, Kahlua and cream served with a Hershey's kiss