

Martinis

Manhattan 14

Choice of Gentleman Jack or Maker's Mark,
sweet vermouth

Swedish Revolution 14

Absolut Raspberri, Absolut Mandrin, cranberry, orange, finished with
fresh berries and an orange slice

Coladatini 14

Kettle One, Malibu, Crème de Cacao, pineapple juice, splash of half
and half, garnished with an orange

Chocolate Seduction 14

Absolut Vanilia, Bailey's, Godiva Chocolate licquor

French Kiss 14

Grey Goose, Chambord, pineapple juice, topped with champagne

Starbucks Espresso Martini 14

Absolut Vanilia, Starbucks coffee liquor,
Starbucks espresso shot, splash of Bailey's

Specialty Cocktails

Peach Long Island Iced Tea 14

Bacardi, Absolut, Bombay, Jose Cuervo Gold, Peach Schnapps,
Triple Sec, sweet and sour mix, splash of pepsi

Tequila Sunrise 14

Patron Reposado, orange juice, grenadine,
garnished with an orange slice and a cherry

Hawaiian Tropic 14

Stoli Blueberri, Malibu, Blue Curacao, pineapple juice, splash of 7up,
garnished with a cherry

Platinum Margarita 14

Patron Silver, Cointreau, lime juice, sweet and sour mix

Mud Slide 12

Kettle One, Baileys, Kahlua, half and half,
garnished with chocolate syrup

Bloody Mary 12

Absolute Peppar, tomato juice, horseradish,
salsa picante

Single Malts

- Lapgroaig 10-year-old **13**
- Glenmorangie 10-year-old **16**
- Glenfiddich 12-year-old **12**
- Macallan 12-year-old **16**
- Glenlivet 12-year-old **15**
- Oban 14-year-old **16**
- Glenlivet 18-year-old **18**
- Macallan 18-year-old **19**

Cognac

- Courvoisier VS **12**
- Courvoisier VSOP **15**
- Remy Martin VSOP **15**
- Remy Martin XO **18**
- Hennessy VSOP **12**
- Martel Cordon Bleu **18**

Ports & Sherry

- Cockburn's **8**
- Harvey Bristol Cream **8**
- Taylor Fladgate **9**
- Fonseca Bin No. 27 **10**

Bottled Beer

- Budweiser **5**
- Bud Light **5**
- Miller Lite **5**
- Coors Light **5**
- Sam Adams **5**
- Michelob Ultra **5**
- Amstel Light **6**
- Heineken Light **6**
- Heineken **6**
- Corona **6**
- Bass **6**

Draft Beer

- Miller Lite **5.75**
- Yuengling **6.75**
- Blue Moon **6.75**
- Stella Artois **6.75**



White Wines

Segura Viudas, Brut, Cava, *Reserva*, NV, Catalonia, Spain **8**

Beringer, White Zinfandel, 2008, California **8**

Clean Slate, Reisling, Mosel, 2007, Germany **9**

Pighin, Pinot Grigio, Friuli Grave, 2007, Friuli-Venezia, Giulia, Italy **11**

Silver Birch, Sauvignon Blanc, Marlborough, 2008, New Zealand **10**

Canvas, Chardonnay, 2007, California **8**

Chateau Ste. Michelle, Chardonnay, Columbia Valley, 2007, Washington **9**

Franciscan, Chardonnay, Napa Valley, California, 2007 **12**

Red Wines

De Loach, Pinot Noir, "Winemaker's Blend", 2008, California **10**

MacMurray Ranch, Pinot Noir, Sonoma Coast, 2007, California **12**

Canvas, Merlot, 2006, California **8**

Canvas, Cabernet Sauvignon, 2006, California **8**

Razor's Edge, Shiraz, 2006, South Australia **10**

Napa Cellars, Merlot, Napa Valley, 2005, California **13**

Marchesi di Frescobaldi, Chianti Rufina, "Castello di Nipozzano", *Riserva*, 2005, Tuscany, Italy **13**

Rodney Strong, Cabernet Sauvignon, Sonoma County, 2006, California **12**

Cheese Tasting

Cheese Tasting 2 oz. Portion

Nettlesome- Cave aged herb infused sheep and cows milk **5**

Humbolt Fog- Creamy and elegant, blue soft goat **5**

Cammebert au Poive- Smooth soft ripened cows milk, fresh ground peppercorns **5**



Appetizers

BBQ Beef Brisket Quesadilla 10

Heirloom salsa, sour cream

Buffalo Wings 10

Blue cheese, carrots and celery

Ranch Fries 7

Cheddar, bacon, ranch dressing

***Rodeo Sliders 9**

BBQ sauce, cheddar, topped with an onion ring

Humbolt- Fog Crostini 10

Creamy blue goat cheese baked over ciabatta, spiced tomato jam

Chicken Tenders 10

Blue cheese, carrots and celery

Jumbo Shrimp Cocktail 10

Horseradish tomato coulis

Fried Calamari 9

Marinara fresca

Chips & Salsa 6

Served with guacamole

Qube Pizza 9

Pesto, roasted garlic, tomatoes,
Parmesan cheese on lavash

Qube Platter 15

Wings, calamari, ranch fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



Salads

Caesar Salad 11

Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton
add chicken 4 add salmon 6*

Traditional Cobb Salad 14

Grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomato, lemon Dijon dressing

Mediterranean Salad 8

Baby cucumbers, sweet peppers, vine ripe tomatoes, sweet onion & kalamata olives with feta & basil vinaigrette
add chicken 4 add salmon 6

Sandwiches

Sandwiches are served with a pickle spear and a choice of terra chips, fries, or cucumber salad.

Classic Rueben 12

Corned beef, sauerkraut, Russian dressing,
Swiss, rye bread

*Angus Burger 8 oz. 13

Angus burger, crisp lettuce, sliced tomato, and red onion , mustard herb dip

Chicken Sandwich 12

Grilled chicken on ciabatta, with sliced tomato, crisp lettuce and herb spread

Cajun Chicken Wrap 11

Julienne fried chicken, onions, peppers, cheddar

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Qube Lounge
Happy Hour Specials
Monday – Friday
4:00 p.m. to 7:00 p.m.

Monday

Bottled Beer **3** House Wines **4**
House Vodka Mixed **4**
50% off Appetizers

Tuesday

Bottled Beer **3** House Wines **4**
House Rum Mixed **4**
All Bar Appetizers **\$3.00 off**

Wednesday

Bottled Beer **3** House Wines **4**
House Gin Mixed **4**
Margaritas **6** Sangria **5**
Fajitas **9**

Thursday

Bottled Beer **3** House Wines **4**
Jack Daniels Mixed **4**
Prime Rib Sliders **10**

Friday

Bottled Beer **3** House Wines **4**

Discount not included on Sips & Dips promotion

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