

# COCKTAILS

## MARGARITAS

### **Margarita**

The Classic-triple sec, tequila, simple syrup, sweet & sour and lime juice

### **Mango Margarita**

Tequila, mango liqueur, lime juice, orange juice and sweet & sour

### **Cranberry Margarita**

Real cranberries, lime juice, cranberry juice, sweet & sour, tequila and Grand Marnier

### **Prickly Pear Margarita**

Triple sec, tequila, prickly pear syrup and lemonade

### **Spicy Pomegranate Margarita**

Triple sec, tequila, pomegranate juice and chili powder

### **Blue Ice Margarita**

Triple sec, tequila, blue curacao, lime juice and blueberry syrup

### **Frozen Peach-a-Rita**

Very fruity margarita, with peaches, peach schnapps, tequila, sweet & sour and grenadine-served frozen

### **Mega Rita**

This huge margarita is a full 30 ounces of triple sec, sweet & sour, tequila, simple syrup and lime juice and is perfect for two to share.

### **Flight 1800 Margarita**

Cuervo 1800 tequila, Cointreau, triple sec, orange juice and sweet & sour with a side shot of Grand Marnier

### **Ultimate Margarita**

Sauza Commemorativo tequila, Grand Marnier, sweet & sour and triple sec

## MARTINIS

### **Jala-tini**

Cajun inspired martini, with Stolichvinsky vodka, vermouth, an olive and jalapeno

### **New Orleans Sazerac**

Bourbon, Pernod & Angostura bitters

### **Sake Martini**

Sake, vodka, gin and cranberry juice

### **The Big Apple Martini**

Crisp apple martini made with Absolut vodka

### **Ginger Peach Fizz**

Stolichvinsky, Wyder's Pear Cider, fresh ginger

### **Mand-A-Rini**

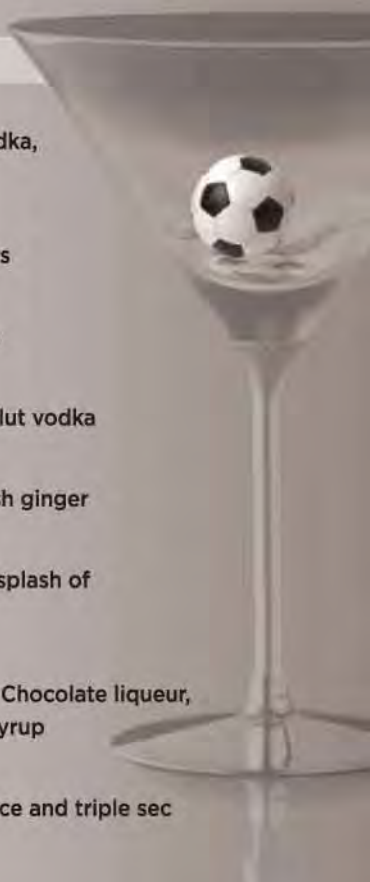
Absolut Mandarin, gin, Cointreau, a splash of pineapple juice and sour mix

### **Choco-Tini**

Blend of Stolichvinsky Vanilla vodka, Godiva Chocolate liqueur, Bailey's Irish Cream and chocolate syrup

### **Honeydew Martini**

Absolut vodka, Midori, pineapple juice and triple sec



# COCKTAILS

## SPECIALTY

### **Tropical**

Crème de banana, Malibu rum, Midori, pineapple and cranberry juice

### **Ginger Peach Fizz**

Stoli, pear cider, fresh ginger and ginger ale

### **Tiramisu**

Kahlua, Captain Morgan's rum and Godiva White

### **Ginger Bomb**

Bacardi Limon, Chambord, cranberry juice, ginger ale, fresh ginger

### **Classic Mojito**

Cuban rum, gomme syrup, lime, club soda and fresh mint

### **Klondike Cooler**

Bourbon, ginger ale, club soda, orange and lemon peel, powder sugar over ice

### **Apricot Sparkler**

Champagne, brandy and apricot nectar

### **Game Face**

Absolut vodka, melon liqueur, rum, tequila, gin, sweet & sour and pineapple juice

### **Spicy Parrot**

Captain Morgan's Original Spice and Captain Morgan's Parrot Bay rums, blended with orange and pineapple juice, with a float of Captain Morgan's Private Stock rum

### **Strawberry Paradise**

Fresh bananas and strawberries blended with Malibu and Captain Morgan's rum, topped with vanilla ice cream and whipped cream

### **Chocolate Banana Smash**

Bailey's Irish Cream, fresh banana, vanilla ice cream, chocolate syrup and chocolate sprinkles

### **Mudslide**

Absolut Vodka, Bailey's Irish Cream, Kahlua, vanilla and chocolate ice cream capped with whipped cream

## CLASSICS

**Bloody Mary**

**Margarita**

**Daiquiri**

**Wallbanger**

**Tom Collins**

**Long Island Iced Tea**

**Sex on The Beach**

**Pina Colada**

**Whiskey Sour**

**Screwdriver**

**Martini**

**Cosmopolitan**

# B E E R

## A U S T R A L I A

**Cooper's**

**Foster's**

**James Boag's**

## B E L G I U M

**Stella Artois**

**Hoegaarden**

## B R A Z I L

**Palma Louca**

**Xingu**

## C A N A D A

**Molson**

## C H I N A

**Harbin**

**Tsing Tao**

## C Z E C H R E P U B L I C

**Czechvar**

## D E N M A R K

**Carlsberg**

## E N G L A N D

**Bass**

**Newcastle**

**Boddington's**

**Whitbread**

**Monty Python**

## F R A N C E

**Kronenbourg**

## G E R M A N Y

**Spaten Oktoberfest**

**St. Pauli Girl**

## H O L L A N D

**Amstel Light**

**Grolsch**

**Heineken**

# B E E R

## I N D I A

**Himalaya**

## I R E L A N D

**Guinness**

**Killian's**

## I T A L Y

**Moretti**

## J A M A I C A

**Red Stripe**

## J A P A N

**Kirin Ichiban**

**Asahi Dry**

**Sapporo**

## M E X I C O

**Corona**

**Negra Modelo**

**Corona Light**

**Pacifico Clara**

**Dos Equis Lager**

**Tecate**

**Dos Equis Amber**

**Tecate Light**

## N O R W A Y

**Skull Splitter**

## P H I L I P P I N E S

**San Miguel**

## S C O T L A N D

**Belhaven**

**Historic Ales of Scotland**

## T H A I L A N D

**Singha**

# BEER

## U S A

<b>Budweiser</b>	<b>Moose Drool</b>
<b>Bud Light</b>	<b>MGD</b>
<b>Michelob Ultra</b>	<b>Blue Moon</b>
<b>Odoul's</b>	<b>Coors Light</b>
<b>Rolling Rock</b>	<b>Redhook</b>
<b>Samuel Adams</b>	<b>Woodchuck Pear Cider</b>
<b>Sam Seasonal</b>	<b>Pabst Blue Ribon</b>
<b>Miller Lite</b>	<b>Widmer Hefeweizen</b>
<b>Sierra Nevada</b>	<b>Fat Tire</b>
<b>Twisted Tea</b>	<b>Kona Long</b>
<b>Pyramid</b>	<b>Nimbus Monkeyshine</b>
<b>Rattlesnake</b>	<b>Nimbus Blonde</b>

## VIETNAM

**Export "33"**

## WORLD SAMPLER

**Choose any four of our imported  
draft beers from the menu.**

**Served in four small 4.5oz glasses.**



# WINE LIST

## WHITE

### **House White Wine**

#### **Corbett Canyon, California**

*This unusually high-quality chardonnay encapsulates a wonderful buttery flavor with hints of peaches*

### **World Wines**

#### **Monsoon Valley Rose**

*A very simple, easy-drinking wine from Thailand*

### **Chardonnay**

#### **Alexander Valley Sonoma**

*Full-bodied chardonnay with subtle hints of oak and butter*

#### **Concha Y Toro Casillero del Diablo**

*Chilean chardonnay with very little oak aging. The name means "Cellar of the Devil."*

#### **Sonoma-Cutrer Russian River**

*Slight oak on finish, crisp and refreshing on palate*

#### **Martin Codax Albarino**

*Crisp, with an easy-drinking body and lots of fruit*

### **Gewurztraminer**

#### **Chateau St Jean, Sonoma**

*An unusually sweet wine with a palate of strawberry jam and raisins*

### **Pinot Grigio / Pinot Gris**

#### **Fetzer 'Valley Oaks'**

*A clean tasting wine, with hints of apples and pineapples*

#### **Borgo Conventi Pinot Grigio**

*Italian wine that is crisp, with hints of pears and apples*

### **Riesling**

#### **Schmitt Sohne 'Blue Riesling' Spatlese**

*This German wine is slightly tart with a nose of Granny Smith apples*

### **Sauvignon Blanc**

#### **Redwood Creek**

*Sauvignon blanc with fresh hints of straw and pears*

#### **Kim Crawford Sauvignon Blanc**

*Easy drinking, with pears and grapefruit on the palate*

### **Burgundy**

#### **Domaine William Fevre Chablis 'Royaux'**

*Wonderful and complex French wine, with a fruit forward nose*

### **Viognier**

#### **Bridlewood Reserve**

*Sweet with well balanced acidity*

# WINE LIST

## RED

### **House Red Wine**

#### **Corbett Canyon Merlot, California**

*An exciting flavor blend of blackberries and a hint of vanilla*

#### **Corbett Canyon**

#### **Cabernet Sauvignon, California**

*Spicy red wine with hints of raspberries*

### **World Wines**

#### **Sebeka Shiraz**

*Spicy, traditional Shiraz style from South Africa*

#### **Trivento Select Syrah**

*Argentinian-style Syrah with a zesty flair*

### **Cabernet Sauvignon**

#### **Placido**

*A delicious Italian wine with blackberries with hints of earthiness*

#### **BR Cohn Winery 'Silver Label' Sonoma**

*A complex, stylish wine with layers of mocha and cloves*

#### **Hook & Ladder Estate, Russian River Valley**

*This unique wine is layered with spices of tobacco and cherries*

#### **Bonterra Cab**

*This organic wine is fruit forward with dark, rich berries and complexity*

### **Pinot Noir**

#### **Michel Picard Bourgogne**

*French wine that is both complex and fruit forward with a great balance*

### **Merlot**

#### **Fat Bastard**

*Fruit forward, with red berries and black currant straight out of France*

#### **Bel Arbors, Monterey**

*A simple wine with earthy tones*

#### **Flying Fish**

*Soft, floral bouquet with ripe fruit*

### **Shiraz**

#### **Valley of The Moon**

*Clean, dark notes of strawberry jam and cedar*

## CHAMPAGNE & SPARKLING

### **Henriot Blanc Souverain, Reims Champagne**

*This French Champagne is light and delicate, and refreshes the palate*

### **Korbel Sparkling Chardonnay**

*A great sparkling wine which is fizzy on the nose with hints of oak and butter*

# APPETIZERS

## **Nachos\***

With jalapenos, jack & cheddar cheese, topped with cilantro and our signature home made chili, served with sour cream and guacamole

## **Warm Spinach and Artichoke Dip**

Spinach and artichokes blended with a creamy cheese sauce, baked and topped with bruschetta, served with tortilla chips topped with melted parmesan cheese

## **Santa Fe Chicken Potato Skins\***

Potato skins filled with Southwest chicken breast, topped with Monterey jack & cheddar cheese, black olives and cilantro. Served with spicy sour cream

## **Tex-Mex Rolls\***

Spicy marinated chicken, black beans, jack & cheddar cheeses, corn, red bell peppers, onion, avocado and jalapeños all rolled up into crispy flour tortillas, served with a cool ranch salsa for dipping

## **Wings\***

Buffalo, 3 Alarm, Szechwan or BBQ served with a choice of ranch, blue cheese or Szechwan sauce for dipping

## **Sliders\***

Little lean homemade signature burgers, each topped with slider sauce and caramelized onions. Add cheese & Gaucho sauce \$1.25

## **Chicken Tenders\***

Premium white meat breaded chicken breast served with a choice of two of our own sauces: chipotle honey mayonnaise, horseradish cream, Western BBQ sauce, & gaucho sauce. Optional Buffalo-style available (\$1 )

## **Mini Kobe Beef Dogs\***

Mini Kobe beef hot dogs, served with dill relish and honey mustard dipping sauce

## **Uno Mas Quesadilla**

Pepper jack quesadilla with black bean salsa. Served with tomato salsa & guacamole (add chicken \$1.99)

## **Bruschetta**

Italian ciabatta, topped with chopped tomatoes, garlic & basil, layered with parmesan and drizzled with balsamic glaze

## **Mediterranean Triple Dip & Garlic Flatbread Chips**

Hummus, Spinach & Artichoke, & Red Pepper Guacamole with toasted garlic flat bread & Middle Eastern spice

## **Vegetable Spring Rolls**

Mixed Chinese vegetables with ginger and cilantro wrapped in Chinese pastry and cooked until crisp. Served with sweet chili sauce

## **Sampler Platter\***

Choose any four of the following items: Wings, chicken tenders, Tex-Mex rolls, mini Kobe beef hot dogs, potato skins, bruschetta or vegetable spring rolls

\*Consuming raw or undercooked meats and poultry may increase your risk of foodborne illness.