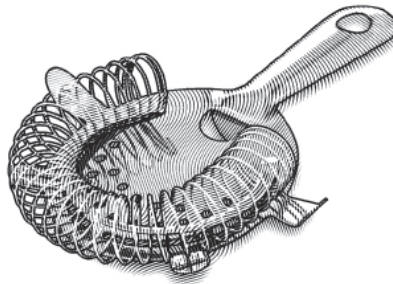


CHOOSING A COCKTAIL IS TRICKY.

A perfect pint of beer? Or a robust glass of wine? Why does gin taste so different from vodka, and will someone finally explain the difference between whiskey and bourbon? And what is it about red wine that makes it actually good for you?

You know what you like to drink, but you may not know why. This menu is designed to not only offer you outstanding spirits, but also to give you a peek behind the curtain as to the heritage and creation of what you're drinking. And who knows, what you read may make you change your mind about what you thought you wanted to order.





THINK YOU DON'T LIKE GIN?

Think again. Sitting at a bar saying you don't like gin in your drink is like sitting in an Italian restaurant and saying you don't like sauce on your pasta. More classic cocktails are made with gin than any other spirit, and it's a bartender favorite because as gin is mixed, the botanicals come to life and add complexity to the drink. Juniper is the main ingredient of all gins, but beyond that there are countless ingredients that a distiller can add to create unique flavors. So go ahead and try one - you'll change your tune about gin in no time.



GIN COCKTAILS



NEGRONI AMERICANO

Tanqueray Gin, Martini Sweet Vermouth
and Campari topped with soda.

AVIATION

Hendrick's Gin, Finest Call Grenadine and fresh lemon juice.

POM COLLINS

Tanqueray Gin, PAMA Liqueur, and fresh lemon juice
topped with club soda.

THE WHITE LADY

Bombay Sapphire Gin, Cointreau Orange Liqueur and fresh
lemon juice.

A highly detailed, symmetrical floral and scrollwork border in black and white, framing the word 'VODKA'. The design features intricate patterns of leaves, flowers, and scrolls.

VODKA



GOOD OL' VODKA.
AS SYNONYMOUS WITH RUSSIA
AS BABUSHKAS AND *ROCKY IV*.

Vodka, stemming from the Russian word for “water,” is largely defined by what it doesn’t have – color, aroma and flavor. The first variations of Russian vodka were meant for medicinal purposes—legend has it that in Poland they liked it so much that it was scented and used as aftershave. Vodka was originally made from rye, wheat or potatoes but today can also be made with ingredients like grapes, oranges, milk and honey. So when the bartender asks you what you want to drink, you can quote the old Russian proverb -
“Call me what you want, only give me some vodka.”

VODKA COCKTAILS

COUTURE COSMO

Ketel One Citroen Vodka, Chambord Black Raspberry Liqueur, Finest Call Bar Syrup, fresh lemon juice and blueberries.

STRAWBERRY BASIL SMASH

Belvedere Vodka, strawberries, fresh basil and fresh lemon juice.

DIRTY MARY

Ketel One Vodka, Finest Call Loaded Bloody Mary, olive juice and fresh lime juice.

CAIPIROSKA

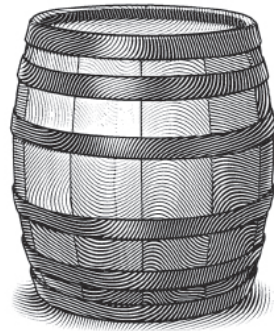
Stolichnaya Vodka with muddled fresh lime and sugar.



BOURBON

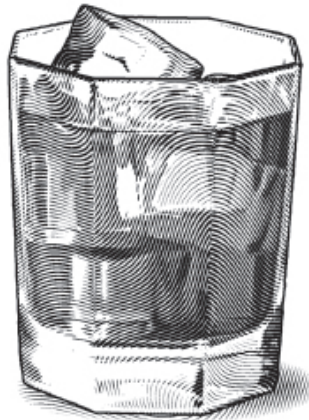
HERE'S WHERE YOU CAN IMPRESS YOUR FRIENDS.

All bourbon is whiskey, but not all whiskey is bourbon. The difference is in the ingredients – bourbon is whiskey that's made with at least 51% corn. America's only native spirit, bourbon can be produced anywhere in the 50 states and aged in charred new white



oak barrels. After distillers are done with the barrels, some become furniture and firewood, some are used to age soy sauce, but most are used to make Scotch whiskies across the pond. And what's with the spelling, you ask? For the most part, if it's made in the U.S., it's spelled whiskey and if it's made in Scotland or Canada it's spelled whisky. Now go enjoy a cocktail and impress the person sitting next to you with everything you just learned.

BOURBON COCKTAILS



GINGER OLD FASHIONED

Maker's Mark Bourbon, Domaine de Canton Ginger Liqueur, black cherries and a dash of Angostura Bitters.

KENTUCKY SIDECAR

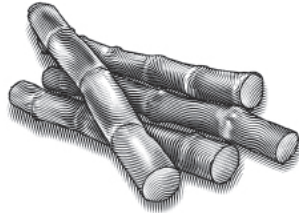
Knob Creek Bourbon, Rémy Martin VSOP, Cointreau Orange Liqueur, Finest Call Bar Syrup and fresh lime juice.

DERBY LEMONADE

Maker's Mark Bourbon, Finest Call White Sangria Mix, fresh lemon juice and mint leaves topped with lemon-lime soda.

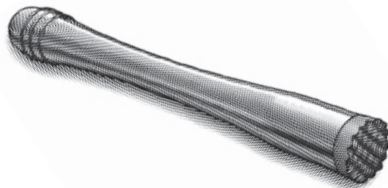
SOUR MASH SMASH

Jack Daniel's Tennessee Whiskey and Finest Call Bar Syrup with fresh lemon juice and pressed mint.



ERNEST HEMINGWAY WAS REALLY IN LOVE WITH SOMETHING.

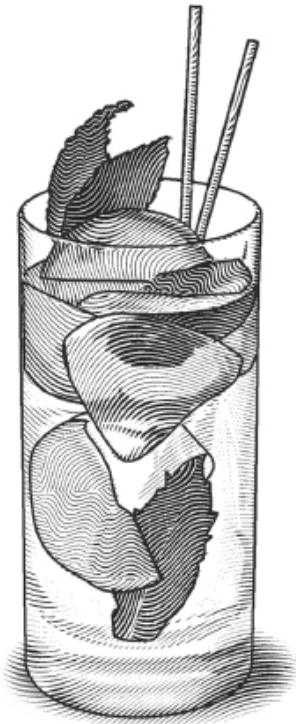
While rum is most associated with the Caribbean where they discovered that molasses could be fermented into alcohol in the 17th century, it was India that first developed fermented drinks from sugarcane juice. And as recently as 50 years ago, the British Navy gave rations of rum to its sailors with the sneaky purpose of warding off scurvy with the dash of lime they added to the liquid. And talk about a hard core rum devotee – when Admiral Nelson died in the Battle of Trafalgar in 1805, he had his body preserved in a cask of rum before it was laid to rest. So in honor of Mr. Hemingway and all other rum devotees, we leave you with the immortal pirate chant: “Yo-ho-ho and a bottle of rum!”



RUM COCKTAILS

DAIQUIRI ROYALE

Bacardi Superior Rum, Cointreau Orange Liqueur, fresh lime juice and Chambord Black Raspberry Liqueur.



THREE DOTS AND A DASH

Myers's Dark Rum, Cointreau Orange Liqueur, fresh lime juice, honey, allspice, and fresh orange juice.

BLUEBERRY RUM COOLER

Cruzan Light Rum with muddled blueberries, fresh lemon juice and sugar.

EL PRESIDENTE

Captain Morgan Original Spiced Rum, Cointreau Orange Liqueur, fresh orange juice and Finest Call Grenadine.

A decorative banner with the word "TEQUILA" in a serif font. The banner is flanked by two rolled-up scrolls and is surrounded by intricate, symmetrical scrollwork and floral patterns.

TEQUILA

MAYBE YOU'VE SWORN OFF
TEQUILA BECAUSE OF THAT ONE BAD
EXPERIENCE WITH IT THAT ONE NIGHT
A LONG TIME AGO.

But you should really give it another shot. This south of the border spirit is made by stemming the hearts of a blue agave plant, mincing them, adding water and then fermenting them. And those little agave plants work hard to get into your glass – they take eight years of maturity to be big enough to be turned into tequila. To be classified as true tequila, the liquid must contain at least 51% blue agave, although tequila purists insist on 100% blue agave. Now it's time to face your fears, belly up to the bar and shout, "Tequila!"





TEQUILA COCKTAILS

MEXICAN CHOCOLATE MARTINI

Milagro Añejo Tequila, Kahlúa, chocolate syrup, half and half and a dash of cinnamon.

JALISCO SUNSET

1800 Reposado Tequila, Domaine de Canton Ginger Liqueur, orange and pineapple juices topped with Finest Call Pomegranate.

TOP SHELF MARGARITA

Patrón Silver Tequila, Cointreau Orange Liqueur, Finest Call Margarita Mix, fresh lime and orange juices and agave nectar.

LEMON FRESCA

Sauza Hornitos Tequila, Finest Call Simple Syrup with fresh lemon juice and pressed mint.



DO YOU SUFFER FROM CENOSILLICAPHOBIA?

If you have a fear of an empty beer glass, you do. And you aren't alone. Love of beer dates back to the first known recipe for beer created over 4,000 years ago by Sumerians. And George Washington got on board as soon as he could with his own brewhouse on the grounds of Mount Vernon. What you might not know is that beer can actually be good for you because it is said to prevent cardiac disease and cognitive decline. So if you are one of the average adult Americans that consumes 23 gallons of beer in a year, fear not your empty glass and order another round.



BEER SELECTIONS

DOMESTIC BOTTLES

Bud Light
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Pabst Blue Ribbon

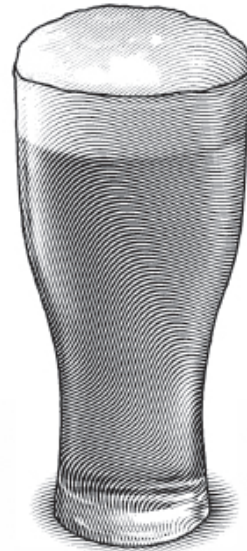
IMPORT BOTTLES

Amstel Light
Corona Extra
Corona Light
Dos Equis
Heineken
Stella Artois



CRAFT BOTTLES

Blue Moon Belgian White
Samuel Adams Boston Lager
Samuel Adams Seasonals
Angry Orchard Hard Cider



DRAFT

16 oz / 23 oz pours

Saint Archer Blonde 7.00 / 8.50
Samuel Adams Boston Lager 7.00 / 8.50
Stella Artois 7.00 / 8.50
Blue Moon Belgian White 7.00 / 8.50



WHITE WINE

YOU MIGHT THINK THAT ALL WHITE
WINE COMES FROM WHITE GRAPES,
BUT YOU WOULD BE INCORRECT.

In addition to white or yellow grapes, white wine can also be made from red grapes as long as the juice is separated from the skins early enough in the fermentation process. In the U.S. wine world, Chardonnay is king and the country's favorite white varietal to drink, followed by other favorites such as Pinot Grigio, Riesling and White Zinfandel. Ever wondered where the tradition to toast with a glass of wine came from? In ancient Greece, a dinner host would take the first sip of wine to assure guests the wine was not poisoned, hence the phrase "drinking to one's health."



WHITE SELECTIONS

6 oz / 9 oz pours

SPARKLING & CHAMPAGNE

La Marca DOC Prosecco, Treviso, Italy 187 ml 10.00

Chandon Brut Classic, California 187 ml 10.00

WHITE ZINFANDEL

Beringer Classics, California 8.00 / 11.50

RIESLING

Chateau Ste. Michelle, Columbia Valley,

Washington 9.00 / 13.00

PINOT GRIGIO

Stellina di Notte, Italy 9.00 / 13.00

Maso Canali DOC Estate, Italy 10.00 / 14.00



SAUVIGNON BLANC

Rodney Strong "Charlotte's Home",
Sonoma County, California 8.00 / 11.50

Esk Valley, Marlborough, New Zealand

10.00 / 14.00

CHARDONNAY

Canyon Road, California 7.00 / 10.00

Wente Vineyards "Morning Fog", Livermore Valley,
California 8.00 / 11.50

Kendall-Jackson Vintner's Reserve, California

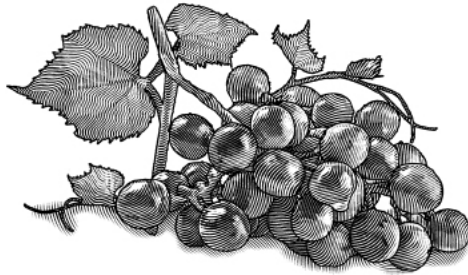
12.00 / 17.00

Sonoma-Cutrer "Russian River Ranches",

Sonoma, California 12.00 / 17.00



RED WINE



WANT TO DRINK SOMETHING THAT IS BENEFICIAL TO YOUR HEALTH?

Order up a glass of red wine. It has long been thought of as being heart healthy because it contains antioxidants that prevent heart disease. And as an added bonus, it tastes delicious. The most common varietals of red wine are Cabernet Sauvignon, Merlot and Pinot Noir but wine drinkers are starting to branch out into new varietals such as Red Blends. So do your heart a favor and have a glass of red.

Cheers to you!

RED SELECTIONS

6 oz / 9 oz pours



PINOT NOIR

Canyon Road, California 8.00 / 11.50

“A” by Acacia, California 10.00 / 14.00

Erath Vineyards, Oregon 12.00 / 17.00

MERLOT

Canyon Road, California 8.00 / 11.50

Chateau St. Jean, California

9.00 / 13.00

SHIRAZ

Penfolds Koonunga Hill,
South Australia 9.00 / 13.00

CABERNET SAUVIGNON

Canyon Road, California 8.00 / 11.50

Beringer Founders’ Estate, California 8.00 / 11.50

Louis M. Martini, Sonoma County, California 12.00 / 17.00

Oberon, Napa Valley, California 12.00 / 17.00

RED SPECIALTIES

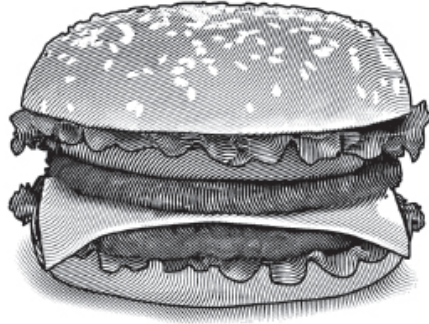
Thorny Rose Red Blend, Columbia Valley, Washington
8.00 / 11.50

Don Miguel Gascón Malbec, Argentina 8.00 / 11.50

ZINFANDEL

Ravenswood, California 9.00 / 13.00

BAR BITES



QUESO FONDIDO

Monterey cheese, soy chorizo, mushrooms, chile poblano and onions served with corn tortillas 16.00

CHICKEN QUESADILLA

Sour cream, pico de gallo and guacamole
14.00

CRAB CAKE

Blue Crab, apple coriander puree served on a salad of celeriac, celery and endive 12.00

HARISSA CHICKEN WINGS

Harissa spiced wings with parsley 12.00

CALAMARI

Fried calamari with spicy remoulade 12.00

MEXICALI COCKTAIL

Shrimp, cilantro, housemade red sauce, red onions, tomatoes, cucumber and avocado served with crackers and tostada 16.00

GREEK FLATBREAD

Tomatoes, Kalamata olives, onions, feta cheese and
mozzarella 15.00

MARGHERITA FLATBREAD

Mozzarella, roasted tomatoes and basil 14.00

CUSTOM FLATBREAD

Choice of 3 - Pepperoni, sausage, pancetta, pineapple, tomatoes,
mushrooms, bell peppers, onion, olives or jalapenos 15.00

CHICKEN ADOBO TACOS

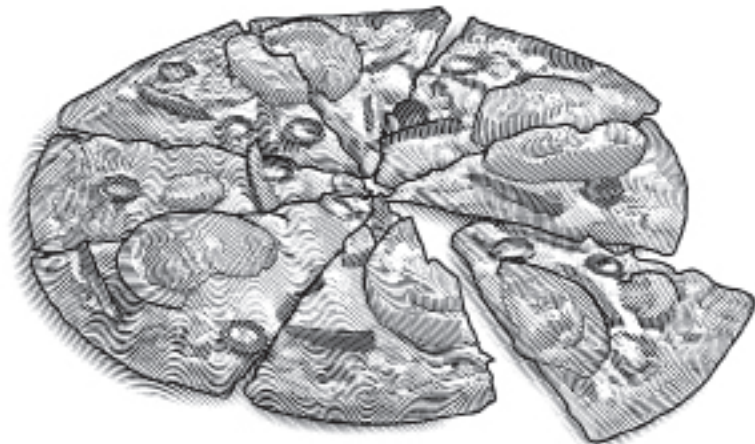
Cabbage and mango salsa 12.00

SHRIMP TACOS

Baja style with coleslaw and chipotle cream 14.00

TENDERLOIN ASADA TACOS

Cabbage, chimichurri sauce and pico de gallo 16.00







ON THE
SIDE

GARLIC PARMESAN FRIES 8.00

SWEET POTATO FRIES 8.00

JASMINE RICE 8.00

ASPARAGUS 9.00





SWEETS

WARM APPLE TART

Served A la mode 9.00

CHOCOLATE MOLTEN

Served A la mode 9.00

ICE CREAM

vanilla, chocolate or strawberry 8.00

SODA | TEA | ENERGY

ICED TEA 4.00

COKE, DIET COKE, SPRITE 4.00

RED BULL 5.00

RED BULL SUGARFREE 5.00

All raw or partially cooked ingredients are potentially hazardous and may cause a food-borne illness.