

## SIGNATURE COCKTAILS

<b>Dolce Caliente</b>	10
Patron Reposado tequila, St. Germain Elderflower liqueur, lime juice, cucumber, jalapeño	
<b>Ketel Kiss</b>	9.5
Ketel One Citroen vodka, watermelon liqueur, lemon juice, cucumber	
<b>Orange Julep</b>	9.5
Bulliet Rye whiskey, simple syrup, angostura bitters, mint, orange, luxaro cherries	
<b>Carol Ann</b>	9.5
Absolut Peach vodka, peach liqueur, cranberry, orange and lemon juice	
<b>Dragonberry Mojito</b>	9.5
Bacardi Dragonberry, muddled strawberries and mint, lime, splash of soda	
<b>Bull &amp; Berries</b>	9.5
Bombay Sapphire East gin, raspberries, sweet and sour, simple syrup, Red Bull Tropical, garnished with an orchid	
<b>Flower Thyme</b>	10
Absolut Hibiscus vodka pom pom, pineapple, lime, simple syrup, garnished with a daisy	
<b>Stormy Mule</b>	9.5
Mount Gay rum, lime juice, ginger beer	
<b>Blackberry Gimlet</b>	9.5
Grey Goose vodka, lime juice, blackberry	
<b>Loose Juice</b>	11.5
Hendrick's gin, St. Germain Elderflower liqueur, lime juice, lime, cucumber	
<b>Apple Old Fashioned</b>	11
Crown Royal Regal Apple whisky, simple syrup, dash of bitters	
<b>Chocolate Bliss</b>	9
360 Chocolate vodka, DeKuyper dark crème de cacao, Bailey's Irish Cream liqueur, grenadine, maraschino cherry, chocolate rim	

**HAPPIER HOUR**  
**TUES/THURS 4PM TO CLOSE**  
**WED/FRI 4PM TO 7PM**  
**SAT 6PM TO 9PM**

Half Price Bites- All small plates 1/2 off

**M E A T**

<b>Cheesesteak Toast</b>	12
Tri-tip, sautéed mushrooms, onions, cheese sauce, lettuce, tomato	
<b>"Kobe" Beef Sliders (3)</b>	12
Pretzel bun, cheddar cheese, caramelized onions, pickles, thai chili mayo <sup>1,2</sup>	
<b>Brandy Fried Chicken Wings</b>	11
Sriracha buttermilk dressing, thai chili sauce	
<b>Chicken Tacos (3)</b>	11
Confit chicken, guacamole, monterey jack, pickled shallot and jalapeño, cabbage, lettuce	
<b>Lamb Chops</b>	15
Chimichurri, polenta fries <sup>1,2</sup>	

**S E A F O O D**

<b>Surf &amp; Turf</b>	13
Calamari, crispy pork belly, lime vinaigrette, citrus segments, jalapeño, fresh herbs	
<b>Ahi Tuna Poke</b>	13
Wonton shells, spicy soy dressing, avocado purée, nori wasabi spice <sup>1,2</sup>	
<b>Cajun Shrimp Po-boy's</b>	11
Puff pastry, pepper mayo, sriracha buttermilk dressing, lettuce, onion, tomato	

**E T C E T E R A**

<b>Chip &amp; Dip</b>	10
Guacamole, smoked salmon mousse, chipotle tomato salsa, taro chips	
<b>M!X Vegetable Caesar</b>	8
Asparagus, seasonal vegetables, baby red potato, spiced pumpkin seeds, mixed greens, humboldt fog goat cheese	
<b>Mac N' Cheese</b>	9
Three cheese blend, white wine shallot reduction, parmesan bread crumbs	
<b>Roasted Garlic Fries</b>	7
Rosemary, parmesan, habañero ketchup	
<b>Sweet Potato Fries</b>	7
Chipotle sour cream	

**I N D U L G E**

<b>3 Latest Scoops</b>	6
Assorted sorbet and gelato (see server for selection)	
<b>Chocolate Decadent Cake</b>	6
Chocolate sauce, whipped cream, strawberries	
<b>Baked Alaska</b>	6
Vanilla cake, lemon gelato, berry sauce, brûléed meringue <sup>1,2</sup>	

<sup>1</sup> Served raw or undercooked or contains raw or undercooked ingredients

<sup>2</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## W I N E

### S P A R K L I N G / C H A M P A G N E

Martini Rossi Prosecco, Italy	9/36
Domaine Chandon, Classic Brut, California, <i>187 ml</i>	11
Domaine Chandon, Rosé, California, <i>187 ml</i>	12

### P I N O T   G R I G I O

Benvolio, Italy	8/32
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### R I E S L I N G

Schloss Saarstein, Mosel, Germany	10/40
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### R O S É

Sofia Coppola, Monterey	9/36
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### C H E N I N   B L A N C

M.A.N Family Wines, Western Cape, South Africa	7/28
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### S A U V I G N O N   B L A N C

Kim Crawford, Marlborough, New Zealand	11/44
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### C H A R D O N N A Y

Toasted Head, California	9/36
Sonoma Cutrer, Sonoma Coast	13/52
Rombauer, Carneros	17/68

### M A L B E C

Trivento, Reserve, Argentina	8/32
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### R E D   B L E N D

Bogle Essential Red, California	9/36
The Arsonist, Dunnigan Hills	13/52

### P I N O T   N O I R

Belle Glos, Meiomi, Sonoma, Monterey, Santa Barbara	12/44
Hahn SLH, Santa Lucia Highlands	14/56

### M E R L O T

Kendall-Jackson, Vintner's Reserve, California	10/40
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### Z I N F A N D E L

Sobon Old Vine, Amador	8/32
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### C A B E R N E T   S A U V I G N O N

Matchbook, Yolo County	9/36
Joel Gott 815, California	12/48
Fortress, Sonoma County	14/56
Silver Oak, Alexander Valley	30/110

## B E E R M E N U

### B O T T L E D / C A N N E D

Budweiser	4.5
Bud Light	4.5
Coors Light	4.5
Corona	5.5
Guinness	6
Heineken	5.5
Modelo Especial	5.5
Newcastle Brown	5.5
Sculpin Grapefruit	5.5
Shocktop	5.5
Sierra Nevada Pale Ale	5.5
Stella Artois	5.5
O'Doul's ( <i>non-alcoholic</i> )	5.5

### C I D E R

Angry Orchard Cider	6.5
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### D R A F T

805 Blonde Ale	5.5
Blue Moon	5.5
Deschutes Fresh Squeezed IPA	5.5
Track 7 Panic IPA	5.5

## FULL BOTTLE MENU

### BUBBLES

Perrier-Jouëtt, Bella Epoque Brut 400  
Dom Perignon (2004) 400  
Veuve Clicquot, Brut 175  
Moët & Chandon, Impérial Brut 150  
J Champagne Brut 125  
Martini & Rossi Prosecco 100

### ROSÉ

Perrier-Jouëtt, Bella Epoque Rosé 550  
Veuve Clicquot, Rosé 200  
Moët & Chandon, Nectar Impérial Rosé 200  
Moët & Chandon, Impérial Rosé 175  
Moët & Chandon, Grand Vintage Rosé 2008 250

### BUBBLES MAGNUM

Veuve Clicquot, Brut, *Magnum 1.5l* 350  
Veuve Clicquot, Rosé, *Magnum 1.5l* 400  
Moët & Chandon, Impérial Brut, *Magnum 1.5l* 300  
Moët & Chandon, Impérial Rosé, *Magnum 1.5l* 350

### COGNAC

Hennessy Paradis 1750  
Hennessy XO 750  
Hennessy VSOP Privilège 375  
Remy VSOP 375

All bottles include your choice of soft drinks and 2 carafes of juice.  
Red Bull & additional juices are available for an extra charge. 20% service charge  
plus sales tax will be added to all bottle service tables.

## FULL BOTTLE MENU

### VODKA

Grey Goose 275  
Grey Goose, *Magnum 1.5l* 550  
Absolut Elyx 275  
Absolut (all flavors) 225  
Ciroc Peach 300  
Ciroc Pineapple 300  
Belvedere 275  
Ketel One 250  
Tito's 250

### TEQUILA

Patron Grand Platinum 750  
Patron Reposado 300  
Patron Silver 275  
Don Julio 1942 575  
Don Julio Blanco 275  
Cazadores Reposado 250

### WHISKEY / SCOTCH

Johnnie Walker Blue 750  
Bulleit Bourbon 275  
Woodford Reserve 275  
Crown Royal 250  
Jameson 250  
Jack Daniels 225  
Fireball 225

### GIN

Hendricks 275  
Bombay Sapphire 250  
Tanqueray 250

### RUM

Bacardi (*all flavors*) 200  
Captain Morgan 200



Exclusively for our VIP Package guests...  
add on a 375 ml bottle of  
Patron Silver \$150, Tito's or Jameson \$100



All bottles include your choice of soft drinks and 2 carafes of juice.  
Red Bull & additional juices are available for an extra charge. 20% service charge  
plus sales tax will be added to all bottle service tables.