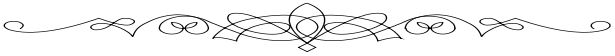
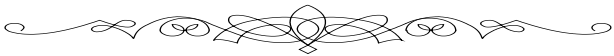


## *Fermented Fruit*



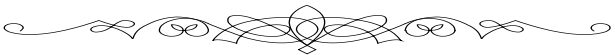
### **Bubbles**

	STEM	CORK
<b>Gloria Ferrer</b> Brut, California	\$10	\$38
<b>Schramsberg</b> , Blanc de Blanc, Brut California		\$74
<b>Ruffino</b> , Prosecco, Italy	\$10	\$38
<b>Kenwood</b> , Cuvee Brut, 250ml Split		\$7
<b>Opera Prima</b> , Brut, La Mancha, Spain	\$6	\$28
<b>Dom Perignon</b> , Brut, Epernay, France		\$235
<b>Ace of Spades</b> , Rose		\$550



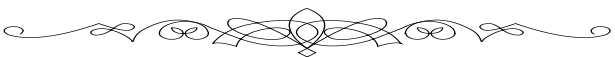
### **Green Grapes**

	STEM	CORK
<b>Nobilo</b> , Sauvignon Blanc, New Zealand	\$8	\$36
<b>Salmon Creek</b> , Pinot Grigio, California	\$6	\$28
<b>Sycamore Lane</b> , White Zinfandel, California	\$6	\$28
<b>Firestone</b> , Riesling, Los Olivos	\$7	\$30
<b>Robert Mondavi</b> , Chardonnay, Napa	\$9	\$40
<b>Sycamore Lane</b> , Chardonnay, California	\$6	\$28
<b>Coppola</b> , "Directors Cut", Chardonnay, Sonoma	\$10	\$45
<b>Ojai</b> , Chardonnay. Ojai	\$10	\$46

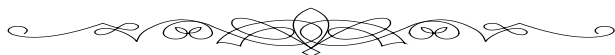


### **Red Grapes**

	STEM	CORK
<b>Estancia</b> , Pinot Noir, Monterey	\$9	\$40
<b>Salmon Creek</b> , Pinot Noir, California	\$6	\$28
<b>Austin Hope</b> , "Trouble Maker", Red, Paso	\$12	\$50
<b>Ravenswood</b> , Lodi, Zinfandel	\$9	\$36
<b>Sycamore Lane</b> , Merlot, California	\$6	\$28
<b>Franciscan</b> , Merlot, Napa	\$9	\$40
<b>Sycamore Lane</b> , Cabernet, California	\$6	\$28
<b>Justin</b> , Cabernet, Paso Robles	\$12	\$63
<b>Beringer</b> , Cabernet, Napa	\$11	\$50
<b>Stag's Leap</b> , Petite Syrah, Napa	\$12	\$65
<b>Justin</b> , Isosceles. Paso Robles		\$114



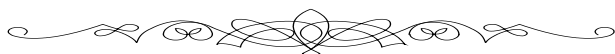
## *Hand Crafted Cocktails*



### **Flirtini Martini**

Get a little flirtatious with this pineapple flavored Champagne Cosmopolitan. We combine Cointreau Orange Liqueur, Grey Goose Vodka, Fresh Pineapple juice and Sparkling Wine topped off with a fresh Pineapple garnish.

~ Thirteen ~



### **Beachside Pomegranate Margarita**

Montalvo Reposado Tequila, Patron Citronge, Pomegranate, Fresh Orange and Lime juice

~ Ten ~

### **Ventura Lemon Drop**

Absolut Citron, Ventura Limoncello and a squeeze of fresh Lemon Juice with a Sugar rim

~ Ten ~

### **Sunset Mai Tai**

A blend of Bacardi Light, Meyers Dark Rum and Tropical Juices with fresh Sweet n' Sour

~ Ten ~

### **Blueberry Veev Mojito**

Veev Acai Liqueur, Fresh Mint, Blueberries and fresh Lime juice with Club Soda and Simple Syrup

~Ten~

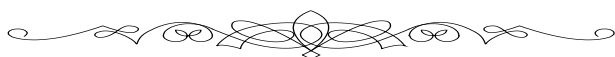
### **Strawberry Daiquiri or Pina Colada**

~Ten~

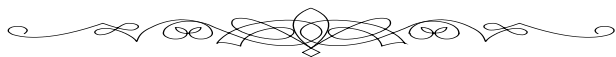
### **Hawaiian Delight**

Absolut Vanilla, Malibu Rum, Pineapple Juice with Cream and dusted with Cinnamon

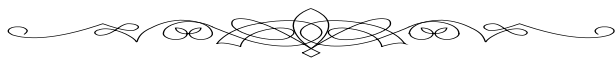
~Ten~



## *Burgers and Beer*



Choose any burger on the list and  
pair it with any domestic draft or  
bottled beer for \$14.00



### **Fuego**

Topped with Chorizo, Pepper Jack Cheese,  
Guacamole, Chipotle Aioli, Lettuce and Tomato on a  
Traditional Toasted Bun

~ Twelve ~

### **Pacific**

Topped with Grilled Pineapple, Teriyaki Glace,  
Napa Cabbage Slaw, Honey Mustard Mayonnaise on  
a Toasted Poppy, Sesame Seed, Black Pepper and  
Kosher Salt Bun

~ Twelve ~

### **All American**

Topped with Crispy Pork Belly, Aged Cheddar  
Cheese, Grilled Onions with Lettuce, Tomato and  
Thousand Island dressing on a Pretzel Bun

~ Twelve ~

### **The Continental**

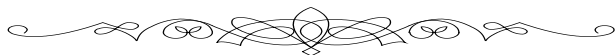
Topped with Crispy Onions and Béarnaise Sauce  
on a Toasted Brioche Bun

~ Twelve ~

### **The Grease Trap**

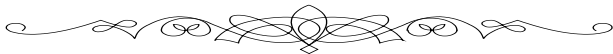
Topped with Crispy Bacon, a Fried Egg, Cheddar  
Cheese, Grilled Onions. Chili Beans on a  
Traditional Toasted Bun

~ Twelve ~



## *3 Happy Hours*

*4PM – 7PM*



**\$4.00 Well Cocktails/House Wine**  
**\$4.00 Bud Light Draft**  
**\$4.00 Bud, Bud Light, Coors Light,  
Miller Lite, Michelob Ultra and O'Douls**



### *Tapas Menu*

*Small Plate \$5.00*

*Large Plate \$9.00*

#### **Manchego Cheese & Cured Ham**

Serrano Ham, Manchego Cheese, Quince Paste

#### **Stuffed Dates**

Madjool Dates stuffed with Cabrales Blue Cheese wrapped with Bacon with a Honey Balsamic Syrup

#### **Bloody Mary Chicken Wings**

Spicy Bloody Mary Chicken Wings served with Celery/Carrot sticks and Blue Cheese Dipping Sauce

#### **Shrimp Empanadas**

Shrimp and Cheese Empanadas served with Chimichurri and Chipotle Aioli

#### **Chorizo Meatballs**

Pork and Beef Meatballs in Tomato Sauce with Manchego Cheese

#### **Goat Cheese Croquets**

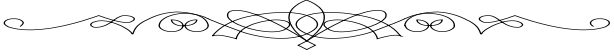
Goat Cheese, Spinach and Potato lightly breaded with Panko breadcrumbs and deep fried served with Romesco Sauce

#### **Moroccan Lamb Kebabs**

Grilled Lamb Kebabs served with Harissa Sauce



# Scotch



## ***Johnny Walker Red***

The character of this whisky is defined by intense, spicy, zingy, edgy flavors. Red Label bursts onto the palate, followed by the zing of aromatic spices and finally a long, lingering, smoky finish.

## ***Johnny Walker Black***

The aroma is sweet and fruity with a touch of peat. This leads to a sultry palate of warm grain and oak with vanilla and butter notes. It finishes semi-dry and retains a balanced smoke

## ***Dewar's White Label***

Light, sweet, slightly grainy on the nose, with some roast malt lurking in the background. Malt, honey and tasty spices. A surprisingly lengthy soft vanilla finish, with a final hint of peat. Elegant and well balanced, and more complex than the initial nose leads one to believe.

## ***Chivas 12yr***

Round and creamy on the palate, full, rich taste of honey and ripe apples, with vanilla, hazelnut and butterscotch notes.

## ***The Glenlivet 12yr***

A lovely, honeyed, floral, fragrant nose. Medium-bodied, smooth and malty on the palate, with vanilla sweetness. Not as sweet, however, as the nose might suggest. The finish is pleasantly lengthy and sophisticated.

## ***Glenfiddich 12yr***

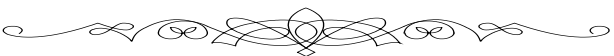
Possessed of a delicate, floral, slightly fruity nose, this Glenfiddich is well mannered in the mouth, malty, elegant and soft. Rich, fruit flavours dominate the palate, with a developing nuttiness and an elusive whiff of peat smoke in the fragrant finish.

## ***The Macallan 12yr***

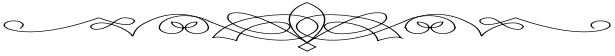
The nose is quite crisp and sweet. There are notes of sultanas and fresh apple blossom. There is a defined floral note with a beautiful sherry, calvados emerges with a tropical fruit note and golden syrup. The palate is of medium-body and quite firm. The finish is of good length with a solid oaked note.

## ***The Macallan 18yr***

The nose is punchy and of medium-body. There are notes of dry oak and wood shavings, hints of crème de cacao, marmalade and of apple blossom and cut flowers. The palate is quite sweet and rich with notes of winter spice and Demerara, hints of rum and sherried sultanas, vanilla emerges with cooked apples and cut rosy apples. The finish is of medium-length with a solid oak.



## *Small Batch Bourbon*



### *Bulleit*

**Appearance**-Russet, medium amber, copper gold **Aroma**- Oak, vanilla, honey, spice **Taste**- Oaky, smoky and smooth with a rush of vanilla **Finish**- Long, dry, smooth sultry finish with a slight hint of cherry. Leather and tobacco leaf, some tannins in the finish

### *Knob Creek*

**Appearance**-Copper to medium amber **Aroma**-Copper to medium amber **Taste**-Rich, sweet, woody, full-bodied, almost fruity **Finish**-Long, rich and glowing

### *Bookers*

**Appearance**-Deep, rich, smoky amber **Aroma**-Strong vanilla and caramel, as well as charred oak **Taste**-Intense, fruit, tannin, tobacco – **Finish** Clean, long, intense

### *Basil Hayden's*

**Appearance**-Golden amber **Aroma**-Spice, tea, hint of peppermint **Taste**-Spicy, peppery, honey, light-bodied, gentle bite **Finish**-Dry, clean, brief

### *Woodford Reserve*

**Appearance**-Soft, clear toffee **Aroma**-Strong, powerful vanilla overlays a rich fruit medley, sweet cocoa and a dash of black pepper spice **Taste**-A seesaw of subtle, sweet crème brûlée and apricot tart **Finish**-Clean, pleasantly sweet and cooling

### *Woodford Double Oaked*

**Appearance**-Dark orange brown **Aroma**-Soft, sweet oak character with rich notes of honey, spice and apple fruit **Taste**-Subtly sweet notes of chocolate, honey and marzipan atop a layer of cinnamon and spiced apple **Finish**-Warm and creamy with baked apple fruit character lingering on

### *Tin Cup*

**Appearance**-Soft, clear toffee **Aroma**- evokes notes of citrus, black pepper and ginger snaps **Taste**- suggests rye spice, cinnamon and caramel **Finish**-Clean, long, intense

### *Gentleman Jack*

**Aroma**-toasty, oaky, oily, smoky bouquet is fat and buttery in the first nosing pass; with further air contact deeper aromas emerge, most notably, honey, old saddle leather and walnuts **Taste**-wide range of tantalizing flavors, including loose tobacco, raisins and coffee. **Finish**- Complex, multilayered, and luscious.

