

MARTINIS

miniBAR' TINI

ABSOLUT Mandrin, Patrón Citrónage, white cranberry juice and a squeeze of fresh lime

Tropical Passion

SKYY Infusions Passion Fruit Vodka, Patrón Citrónage, pineapple juice and a squeeze of fresh lime juice

French Kiss

X-Fusion Liqueur and SKYY Infusions Citrus Vodka, chilled to perfection

Red Manhattan

Red Stag by Jim Beam, sweet vermouth and a touch of fresh cherry juice

Ruby Red

ABSOLUT Ruby Red, cranberry & grapefruit juices and a squeeze of lemon juice

Silver Fox

Ultimat Vodka or Beefeater Gin, dry vermouth and a dash of orange bitters (ask for it extra dirty)

COCKTAILS

miniBAR Mojito

Flor de Cana Limón, Pama Pomegranate Liqueur, mint, fresh lime juice & a splash of soda

Cougarita

Sauza Hornitos Reposado, Patrón Citrónage, agave nectar, fresh grapefruit juice & fresh lime juice

French Lover

Beefeater Gin, Leopold Raspberry Liqueur and pineapple juice

Alaskan Dragon

Bacardi Dragon Berry Rum, fresh lemonade and fresh blackberry

St Germain Cocktail

St Germain Elderflower Liqueur, Champagne and soda

The Green Bloody Mary

Prairie Organic Vodka, Freshies Original Bloody Mix (ask for it extra spicy)

WINE LIST

House Wines	6
Graffigna Centenario Caberenet Grand Reserva & Graffinga Centenario Pinot Grigio	
SPARKING & CHAMPAGNE	
Perrier Jouët Grand Brut 187ml	8
Mumm Napa "Brut Prestige"	12/45
Perrier Jouët Fluor Brut 750ml	65
Moët & Chandon "White Star"	89
Veuve Clicquot "Yellow Label"	95
Dom Perignon	300
CHARDONNAY	
Arboleda	9/36
Montage Cellars	30
Stags Leap	56
SAUVIGNON BLANC	
Brancott	8/30
Handley Cellars	33
La Playa "Estate Bottled"	26
INTERESTING WHITES	
Villa Wolf, Pinot Gris	8/32
Columbia Winery, Gerwurztraminer	33
Schlumberger, Pinot Blanc	29
Prum, "Essence, Riesling	9/34
PINOT NOIR	
Parducci "Organic"	9/33
R Wines "Permutations	11/39
Summerland	43
Emeritus "Russian River"	62
MERLOT	
Scarbolo	11/40
Raymond "R Collection"	36
St Francis Winery	48
CABERNET SAUVIGNON & BLENDS	
337, Cabernet	9/34
Steltzner, Claret	43
Stratton Lumis, Cabernet	49
Astrale e Terra "Actarus"	52
INTERESTING REDS	
Cline Cellars , Zinfandel	29
Abadia Retuerto Rivola , Tempranillo	8/28
La Spinetta "Il Nero di Casanova, Sangiovese	12/44
Clayhouse "Adobe Red"	9/34
Delas, Grenache	28
Orin Swift, "The Prisoner"	66
7ins Deadly, Zinfandel	30

Appetizers

Cajun Nuts

Assortment of mixed nuts tossed with Cajun spices

Crostini

Sliced "little toasts" topped with sun dried tomato pesto, roma tomato, garlic, Kalamata black olives and fresh basil

Deviled Eggs

Not your traditional deviled eggs...topped with jamon serano mountain-cured ham, piquillo peppers, Spanish green olives and a touch of aioli

Chicken Quesadilla

Fresh, lightly toasted tortilla topped with chicken, roasted peppers, scallions and side of California avocado guacamole

Medjool Dates

Hand-picked, sun-dried medjool dates stuffed with Manchego cheese and wrapped in apple wood smoked bacon served with a tangy granny smith apple sauce

Cheese Plate (choose one cheese 5, two 8, three 12)

A selection of imported cheese served with assorted breads, candied walnuts and fig jam

Meat Platter (choose one meat 5, two 8, three 12)

A selection of imported cold cuts served with assorted breads, balsamic cipollini onions cornichons and whole grain mustard

Salads

Caprese Salad 9

Ripe seasonal tomatoes with fresh mozzarella cheese, caper berries, kalamata black olives on a bed of baby arugula and drizzled with tomato vinaigrette

Cobb Salad 10

Organic greens, buckhead beef petite tender, tomato, bacon, avocado, maytag blue, and hard boiled eggs

Entrees

Flatbread and Dip 8

Grilled flatbread served with chickpea hummus,
California avocado guacamole and tomato-kalamata black olive salsa

Ceviche 9

Chopped marinated imperial shrimp tossed with tomatoes,
fresh strawberries, kalamata black olives and fresh basil

Chicken Madeira Porcini Sauce 13

Oven-roasted red bird chicken breast
smothered in Madeira porcini sauce

BBQ Baby Back Ribs 11

Slow oven-baked Berkshire baby back ribs basted
with a homemade honey sherry barbeque glaze

Petite Tender Chianti Olive Sauce 14

Oven-roasted buckhead beef petite tender with roasted potatoes
and pinot noir wine and gaeta olive sauce

5.735 Inches From the Top To The Bottom of the logo



3 Inches Wide

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