

## SPARKLING WINES

- Adami Garbel Brut Prosecco, Veneto, Italy - NV 11
- Argam Cava Reserva, Catalunya, Spain - 2012 11
- Mia Dolcea, Moscato d'Asti, Italy - NV 11.5
- Cote mas estate, Sparkling Brut Rosé, France - NV 12
- Moet Chandon Imperial Brut, Champagne, France - NV 23
- JCB no. 21, Sparkling Brut, Burgundy, France - NV 12

## WHITE WINES

- Stellina di Notte, Pinot Grigio, Veneto, Italy - 2014 10.5
- Drylands, Sauvignon Blanc, Marlborough - 2014 12.5
- Uppercut, Chardonnay, Napa Valley - 2013 12.5
- Pacific Rim Selenium, Riesling, Columbia Valley, Washington - 2013 11.5
- Sonoma Cutrer, Chardonnay, Sonoma Coast - 2014 16

## RED WINES

- Tapiz "Alta Collection", Malbec Reserve, Mendoza, Argentina - 2012 13
- Alexander Valley Vineyards, Merlot, Alexander Valley, Sonoma - 2013 12.5
- Meiomi, Pinot Noir, Monterey County - 2004 13
- Leese Fitch, Cabernet Sauvignon, California - 2014 11
- Belle Glos Las Alturas, Pinot Noir Santa Lucia Highlands, Monterey - 2014 20.5
- The Prisoner, Red Blend, Napa Valley 2014 23.5
- Abstract, Red Blend, Napa Valley - 2014 18
- Emmolo, Merlot, Napa Valley - 2012 20.5
- Silver Oak, Alexander Valley, Sonoma - 2011 37
- Cuttings, Cabernet Sauvignon, Oakville, CA - 2013 19.50
- Cakebread, Cabernet Sauvignon, Napa Valley - 2012 41.5

## BEERS

- spaten premium 9 -  
SPATEN-FRANZISKANER-BRAU  
MUNICH HELLES  
Lager • 5.2% ABV
- fireman's #4 9 -  
REAL ALE BREWING CO.  
American Blonde Ale • 5.1% ABV
- pauwel kwak 12 -  
BROUWERIJ BOSTEELS  
Belgian Strong Ale • 8.4% ABV
- tripel karmeliet 12 -  
BROUWERIJ BOSTEELS  
Tripel • 8.4% ABV
- ballast point sculpin 9 -  
BALLAST POINT BREWING CO.  
American IPA • 7% ABV
- lagunitas ipa 10 -  
LEGUNITAS BREWING CO.  
American IPA • 6.2% ABV
- nitro 10 -  
LEFT HAND BREWING CO.  
Milk Stout • 6% ABV
- prangster 10 -  
NORTH COAST BREWING CO.  
Belgian Style Golden Ale • 7.6% ABV
- alaskan, white 9 -  
ALASKAN BREWING CO.  
Belgian Style wheat • 5.3% ABV
- brooklyn lager 9 -  
THE BROOKLYN BREWERY  
American Amber Lager • 5.2% ABV
- hans' pils 9 -  
REAL ALE BREWING CO.  
German Style Pilsner • 5.3% ABV
- alamo 9 -  
ALAMO BEER CO.  
Amber Lager • 5.5% ABV

## COCKTAILS

- french kiss 12 -  
Tanqueray 10 Gin, lemon juice & simple syrup  
mixed with sparkling wine
- jalisco mule 12 -  
Moscow Mule, made with Patron  
Reposado Tequila, ginger beer & fresh lime  
juice, served in a copper mug
- my old fashioned 13 -  
Knob Creek Bourbon based drink, fresh orange,  
Luxardo cherries & a hint of Absinthe
- our brandy punch 12 -  
Lejon Brothers Brandy, pineapple,  
lime juice & simple syrup
- caipirinha 12 -  
Brazil's National drink,  
muddled limes, & Velho Barreiro  
Cachaca shaken
- jack buck 12 -  
Jack Daniels, Ramazotti, ginger syrup  
lemon juice with a splash of soda
- cojito 12 -  
Shellback Light Rum, coconut milk  
& fresh mint
- jura penicillin 13 -  
Jura 10yr Scotch, Domaine de Canton ginger  
liqueur, lemon, honey, & a dash of Dalmore  
12yr for a smokey flavor

## MARTINIS

- old cuban 13 -  
Muddled mint with Flor De Cana, Angos-  
tura, lime, honey, topped with Champagne &  
garnished with mint
- grapefruit martini 12 -  
Deep Eddy Grapefruit, Aperol,  
lemon & muddled basil
- pear mint 12 -  
Grey Goose La Poire, fresh mint,  
lime juice & simple syrup
- effen cucumber 12 -  
Effen Cucumber Vodka, fresh  
cucumbers, lime juice & simple syrup
- mexican martini 12 -  
Patron Añejo Tequila,  
housemade citrus syrup, grand marnier,  
& 1888 Dirtiest Martini olive juice
- mango bliss 12 -  
Belvedere Mango Vodka, mango puree,  
fresh basil leaves & Patron  
Citronge Lime
- pineapple basil 12 -  
Tito's Vodka, mango puree,  
& fresh basil leaves
- thyme for a manhattan 13 -  
Basil Hayden Bourbon paired with  
house made thyme syrup
- puebla heat 13 -  
Dry Curacao, Ancho Reyes, lime and simple  
syrup shaken & served

## Culinaria Restaurant Week

\$35 per guest

### SOUP & SALAD

- lobster bisque -

*Minced lobster, crème fraîche and sherry*

- caesar salad -

*Romaine hearts, tossed in house made caesar dressing, croutons, parmesan, fried anchovies, capers, and baby heirloom tomatoes*

- wedge salad -

*Baby lettuce topped with roquefort cheese dressing and candied bacon*

### ADD-ONS

- GRILLED SHRIMP 9.95 -

*three jumbo gulf shrimp grilled to perfection*

- LOBSTER 21.95 -

*4oz canadian lobster tail steamed or grilled*

- SEARED FOIE GRAS 19.95 -

*hudson valley aa*

- BLUE CHEESE CRUST 3.95 -

*panko, blue cheese and roasted garlic*

- BERNAISE 3.95 -

*tarragon and black pepper*

- AU POIVRE 3.95 -

*cognac, green peppercorn, fresh herbs, cream*

- OSCAR 13.95 -

*lump crab, asparagus and hollandaise*

### ENTRÉES

- fillet mignon • 6 oz -

*Our most tender cut*

- pork chops -

*Served with an apple puree and roquefort cheese sauce*

- lamb chops -

*Seasoned with a special blend of herbs and spices*

- atlantic salmon -

*Served with pomegranate and pancetta balsamic vinaigrette and carrot puree*

- stuffed airline chicken breast -

*Bacon wrapped chicken stuffed with breadcrumbs, cheese, and semi-dried tomatoes with a veal demi glace*

### SIDES

- spinach au gratin -

*Spinach, bacon, blue cheese cream sauce, swiss & cheddar cheese*

- sautéed wild mushrooms -

*Shitake & cremini mushrooms, veal stock, shallots, cognac, fresh herbs, and butter*

- apricot glazed carrots -

*Baby carrots, apricot, orange peel*

- au gratin potato -

*Sliced potato, bacon, blue cheese cream sauce, swiss & cheddar cheese*

### DESSERTS

- crème brûlée -

*Fresh vanilla bean custard & bruleed sugar*

- chocolate mousse cake -

*Six layers of chocolate cake, white, milk and dark chocolate mousse*

- petite gateau -

*Chocolate cake served warm, melted chocolate truffle, vanilla ice cream, berries*