

TEQUILA

AÑEJO tequila must be aged in oak barrels for twelve months or longer. This is the tequila to sip slowly, just as you would a fine cognac or scotch.

Antiguo Añejo	14.00
Avion Añejo	15.00
Cazadores Añejo	14.00
Corralejo Añejo	12.00
Casa Noble Añejo*	17.00
Casa Noble 5 year Añejo*	26.00
Corzo Añejo	16.50
Cuervo Reserva de la Familia*	27.00
Don Julio Añejo	15.00
Don Julio 1942*	30.00
Don Alvaro Organic Añejo	15.00
El Jimador Añejo	13.00
Herradura Añejo	14.00
Milagro Select Añejo*	20.00
Patron Añejo	15.00
Partida Añejo*	14.00
Porfidio Añejo*	25.00
Riazul Añejo	16.00
Tonala Añejo	13.00
Tonala 4yr. Añejo*	17.00

REPOSADO or “rested” tequilas are aged in wood barrels or tanks for at least two months. They provide smooth mixability for more sophisticated cocktails or can be enjoyed straight.

Antiguo Reposado	11.50
Avion Reposado	12.00
Casa Noble Reposado*	17.00
Cazadores Reposado	12.00
Centenario Rosangel	12.00
Corralejo Reposado	10.50
Corzo Reposado	14.50
Don Julio Reposado	12.50
El Jimador Reposado	12.00
Herradura Reposado	12.00
Milagro Select Reposado*	15.00
Patron Reposado	14.00
Partida Reposado	12.50
Riazul Reposado	14.00
Sino Reposado	11.00

PLATA (also known as silver or blanco) clear tequila that is not aged. Its fresh, fruity flavor is the most direct expression of agave and makes it a great choice for mixed drinks.

Antiguo Blanco	10.50
Avion Blanco	11.00
Asom Broso	14.00
Casa Noble Crystal	14.00
Cazadores Blanco	10.00
Charbay	14.00
Corralejo Blanco	10.50
Corzo Silver	13.50
Cuervo Platinum*	15.00
Don Julio Silver	11.00
Herradura Silver	11.00
Milagro Select Silver	13.00
Maestro Dobel*	16.00
Patron Silver	13.00
Partida Blanco	11.00
Porfidio Blanco	14.00
Riazul Blanco	12.00
Sino Blanco	10.00

RUM

7 Tiki	10.00
10 Cane	12.00
Anniversario	12.00
Appleton 12yr.	10.00
Appleton 15yr.	13.00
Angostura*	18.00
Bacardi 8yr.	8.00
Barbancourt 15yr.	13.00
Captain Morgan Spiced	8.00
Captain Morgan Private Stock	11.00
Cruose Silver	12.00
Cruose Spiced	12.00
Cruzan Single Barrel	10.00
Cruzan 151	7.50
Depaz	12.00
Flor de Cana 7yr.	10.00
Gosling's Black Seal	8.00
Kraken Spiced	10.00
Lemon Hart 151	10.00
Mt. Gay XO	9.00
Pyrat XO	13.50
Oronoco*	15.50
Porfidio	13.00
Ron Matusalem Classico	8.50
Ron Matusalem 18 yr.	12.00
Ron Zacapa*	14.00
Sailor Jerry	9.00
Sea Wynde	13.00
Starr	12.50
Whaler's	8.00
Witch's Rock	9.00
Vizcaya VXOP*	18.00
Zaya	11.00

RUM & TEQUILA FLIGHTS

Rum Flight

choose any three rums
served with lime wedges and simple syrup 12.00

Tequila Flight

choose any three tequilas
served with lime wedges and simple syrup 12.00

Premium Tequila House Trios

explore the flavor profiles of these select brands with samples of the plata, reposado, and anejo served with lime wedges and simple syrup

Avion	12.00
Casa Noble	18.00
Corralejo	12.00
Cazadores	12.00
Corzo	12.00
Riazul	12.00
Don Julio	12.00
Herradura	12.00
Milagro Select	13.00
Partida	15.00
Patron	12.00

Mojito Especial

choose your favorite rum add 2.00

Margarita Especial

choose your favorite tequila add 2.00

* additional cost when included in flight

WINE FLIGHTS

Wine Flight

any three wines by the glass (2 oz. ea.)

12.00

South American Trio

12.00

Terra, Sparkling Melbec, Mendoza, Argentina, N.V

Viniterra, Pinot Grigio, Mendoza, Argentina 2009

Viniterra, Carmenere, Mendoza, Argentina 2006

Spanish Trio

12.00

Poema, Brut, Penedes, Cava, Spain, N.V.

Licia, Albarino, Rias Baixas, Spain 2008

Proyecto 4, Meritage, Catalunya, Spain 2004

Californian Trio

12.00

Bonny Doon, Vin Gris de Cigare, Santa Cruz, California 2007

Presidio, Biodynamic Pinot Noir, Santa Barbara, California 2006

Jake Ryan, Syrah, Lodi, California 2005

SPARKLING

Poema, Brut, Penedes, Cava, Spain, N.V.

Glass

9.50

Bottle

38.00

Terra, Sparkling Melbec, Mendoza, Argentina, N.V.

9.00

36.00

Heidsieck & Co., Brut Champagne, France, N.V. - 187ml

15.00

WHITES/ROSADOS

Vin Gris, Bonny Doon, Santa Cruz, California 2009

Glass

9.00

Bottle

36.00

Chardonnay, Raimat, Coisters del Serge, Spain 2007

8.00

32.00

Verdejo, Solar de la Vega, Rueda, Spain 2007

9.00

36.00

Albarino, Licia, Rias Baixas, Spain 2008

10.00

40.00

Sauvignon Blanc, Babich, Marlborough, New Zealand 2009

9.00

36.00

Pinot Grigio, Viniterra, Mendoza, Argentina 2009

9.00

36.00

REDS

Merlot, Sycamore Lane, California 2009

Glass

7.00

Bottle

28.00

Cabernet Sauvignon, Odfjell Armador, Maipo Valley, Chile 2007

8.50

35.00

Malbec, Siete Cuchillos, Mendoza, Argentina 2007

8.00

32.00

Syrah, Jake Ryan, Lodi, California 2005

12.00

48.00

Pinot Noir, Biodynamic, Presidio, Santa Barbara, California 2006

11.50

46.00

Carmenere, Viniterra, Mendoza, Argentina 2007

9.75

39.00

Tempranillo, Crianza, Conde de Valdemar, Rioja, Spain 2005

9.00

36.00

Tempranillo, Bokisch, Lodi, California 2007

11.00

44.00

Meritage, Proyecto 4, Catalunya, Spain 2006

8.00

32.00

Cab Franc/Merlot/Petit Sirah, Cima Collina Hilltop Red, Monterey, California 2005

12.00

48.00

BOTTLED BEERS

Palma Louca, lager, Brazil

6.75

Xingu, black beer, Brazil

6.75

Modelo Especial, lager, Mexico

6.50

Negro Modelo, dark ale, Mexico

6.50

Pacifico, lager, Mexico

6.00

Corona, lager, Mexico

6.25

Corona Light, lager, Mexico

6.25

O'Douls Amber, non-alcoholic, USA

5.50

O'Douls, non-alcoholic, USA

5.50

CAVA/CHAMPAGNE/SPARKLING WINE

Segura Viudas, Reserva Heredad, Brut, Torrelavit, Spain N.V.	40.00
Paul Cheneau, Blanc de Blancs, Brut, Penedes, Spain N.V.	32.00
Cristanlino, Rose Brut, Penedes, Spain N.V.	30.00
Laurent Perrier, Brut Millesime, Tours-Sur-Marne, France 1999	130.00
Veuve Clicquot Ponsardin, Rose, Reims, France N.V.	115.00
Veuve Clicquot, Brut, Yellow Label, Reims, France N.V.	95.00

CHARDONNAY

Santa Maria, Vintage, Santa Barbara, California 2005	28.00
DeLoach, Russian River Valley, California 2007	34.00
B.R. Cohn, Sonoma County, California 2007	42.00
Catena, Mendoza, Argentina 2006	44.00
Jordan, Russian River, California 2007	48.00
Torres, Milmanda, Penedes, Spain 2004	60.00
Far Niente, Napa Valley, California 2007	82.00

OTHER WHITES/ROSADOS

Clavo, "Abbarition", Viognier, Paso Robles, California 2008	34.00
Kunde, Viognier, Sonoma, California 2007	38.00
Morgadio, Albarino, Rias Bixas, Spain 2008	38.00
White Haven, Sauvignon Blanc, Marlboroug, New Zealand 2008	39.00
St. Supery, "Virtu", Meritage, Napa Valley, California 2006	45.00
Can Feixes, "Blanco Seleccio", Penedes, Spain 2007	45.00
Robert Stemmler, Pinot Noir Rose, Carneros, California 2007	46.00
Vinya Jordina, Viognier/Sauv Blanc/Granacha Blanca, Penedes, Spain 2007	48.00
Weegmuller, Reisling, Pfalz, Germany 2005	58.00
Lopez de Heredia, Viura, Rioja, Spain 1998	65.00
Michaud, Marsanne, Monterey, California 2006	75.00

MALBEC

902	Medrano, Mendoza, Argentina 2007	24.00
901	Caligiore, Reserve, Mendoza, Argentina 2008	29.00
801	Fabre Montamayou, Barrel Selection, Patagonia, Argentina 2007	36.00
903	Urraca, Mendoza, Argentina 2008	40.00
805	Filus, Reserva, Mendoza, Argentina 2006	46.00
404	Clavo, "Collusion", Paso Robles, California 2005	60.00

TEMPRANILLO

1101	Finea Valdeguinea, Crianza, Rioja, Spain 2006	30.00
1004	Bodegas Pilcar, Cigales, Spain 2001	34.00
1003	Vina Herminia, Crianza, Rioja, Spain 2005	38.00
904	Legaris, Reserva, Ribera del Duero, Spain 2004	45.00
1005	Condado de Haza, Ribera del Duero, Spain 2005	58.00

MERLOT

206	Navarra Correas, Colección Privada, Mendoza, Argentina 2005	38.00
403	Chateau St. Michelle, Indian Wells, Columbia Valley, Washington 2004	48.00

ZINFANDEL

803	Tulocay, Amador County, Napa Valley, California 2002	32.00
602	Castoro Cellars, "Zinfusion", Paso Robles, California 2006	39.00
1000	MacLeod Family Vineyard, Sonoma, California 2006	50.00
804	Grgich Hills, Napa Valley, California 2006	58.00
603	Ridge, Geyserville, Sonoma, California 2006	70.00
802	Surh Luchtel, Napa Valley, California 2006	60.00

PINOT NOIR

501	Steele, Carneros, California 2006	50.00
505	Orogeny, Sonoma, California 2006	65.00
502	Robert Stemmler, Carneros, California 2006	75.00
700	Cima Collina, Monterey, California 2005	85.00

CABERNET SAUVIGNON

605	Finca Koch, Mendoza, Argentina 2003	32.00
303	Roth, Napa Valley, California 2005	60.00
302	Jordan, Sonoma, California 2004	90.00
405	Ladera, Napa Valley, California 2003	105.00
300	Cheval des Andes, Mendoza, Argentina 2002	110.00
301	Niebaum Coppola, "Rubicon", Rutherford, California 2003	170.00

UNIQUE REDS

1002	Green & Red, "Sobrante", Zin/Syrah, Napa Valley, California 2005	40.00
702	Clavo, "The Dreamer", Petite Sirah, Paso Robles, California 2006	40.00
701	Ovene, Grenache, Santa Barbara, California 2006	50.00
601	Blacksmith, "Adamantine", Cab Franc, Alexander Valley, California 2005	60.00
406	Casa Lapostolle, "Clos Apalta", Carmenere/Cab, Colchagua Valley, Chile 2004	105.00
606	Herdade de Malhadinha Nova, Alentejano, Portugal 2004	130.00

HALF BOTTLES/DESSERT

905	Brenton, Tempranillo, Rioja, Spain 2003 – 375ml	14.00
504	Ventana, Pinot Noir, Monterey, California 2006 – 375ml	15.00
204	Honig, Cabernet Sauvignon, Napa Valley, California 2005 – 375ml	26.00