

Martinis

Highlands Martini

Bombay gin with a splash of dry vermouth & olives 10.00

Orange Thing

vodka, orange liqueur & fresh squeezed oj, served straight up 9.50

Pardis Margarita

Tres Generaciones tequila, Gran Marnier,
lots of lime and a splash of oj 11.00

Watermelon Margarita

Jose Cuervo gold tequila, orange liqueur, lime and
fresh squeezed watermelon 10.00

Blackberry Cosmopolitan

A classic Cosmopolitan with a touch of blackberry 9.00

Deauville

Hennessey VS, Calvados, Cointreau and lemon juice 12.00

Other Libations...

Pineapple Mojito

rum, mint and lime muddled with freshly cut pineapple 9.00

Americano Cocktail

Campari, sweet vermouth and soda 7.50

The Great Gatsby

Ketel One vodka, Lillet blanc and fresh squeezed grapefruit 8.00

Bellini

Prosecco topped with fresh squeezed peach juice 9.00

Cordials and Liqueurs

Amaretto di Saronno 6.50

Cointreau 9.00

Frangelico 6.50

B & B 8.50

Grand Marnier 9.00

Grand Marnier 100 "Cuvée du Centenaire" 35.00

Hennessy VS 8.50

Remy Martin VSOP 12.00

Remy Martin XO 36.00

Courvoisier VSOP 12.00

Martell Cordon Bleu 25.00

Clés des Ducs Vieil Armagnac XO 25.00

Single Malt Scotch

Dalmore 12 year 9.50

The Macallan 12 year 13.00

The Macallan 18 year 30.00

Caol Ila 18 year 16.00

Balvenie Doublewood 12 year 11.00

Balvenie Single Barrel 15 year 14.00

Glenfiddich 12 year 9.50

Glenlivet 12 year 9.50

Oban 14 year 16.00

Small Batch Bourbon

Woodford Reserve 8.00

Knob Creek 7.50

Basil Hayden 8.50

Booker's 9.00

Irish Whiskey

Jameson 6.00

Bushmills 6.00

Black Bush 8.00

Port

Fonseca Bin 27 8.00

Fonseca 20 year Tawny 18.00

Warre's 1977 35.00

Warre's 1966 42.00

Dessert Wines

Half Bottles (375 ml)

- Sauternes *Château Villefranche* '06 Bordeaux \$44 **glass 10.00**
Riesling *Pacific Rim* "Selenium Vineyard" '07 Columbia Valley \$42 **glass 10.00**
Moscato *Michele Chiarlo* "Nivole" '07 Piedmont \$30 **glass 6.00**
Barsac *Château Climens* 1er cru '02 Bordeaux \$93
Sauternes *Château Gravas* '03 Bordeaux \$40
"Noble Rot" *Texier* "Botrytis" '01 Mâconnais \$81

Full Bottles (750 ml)

- Vouvray *Huet* "Le Mont" Moelleux '97 Loire \$115
Moscato d'Asti *Saracco* '08 Piedmont \$31 **glass 6.00**
Semillon *Joseph Phelps* "Delice du Semillon" '97 Napa \$75

Red

- Banyuls *Coume del Mas* "Quintessence" Rousillon '02 \$60
Maury *Mas Amiel* '03 Rivesaltes \$68

Teas

Boutique Loose Leaf Teas by Portsmouth Tea Company 4.50

Earl Grey La Crème – A fresh take on Earl Grey enhanced by the enticing aroma of vanilla

Assam– A black tea named after its region of production; Assam, India known for its body, briskness, malty flavor and strong, bright color

Apricot-Peach (caffeine free) – A fully edible tea made from dried fruits and flowers with an exotic fresh fruit-floral aroma

Teas in Sachet by Harney & Sons 3.25

Paris – A delightful black tea flavored with currant, caramel and citrus
Rooibos Chai (caffeine free) – Rooibos is from South Africa and is often called "red tea". Rooibos' slightly sweet and nutty flavor is enhanced by the addition of clove, cardamom and cinnamon

Mint-Verbena (caffeine free) – A blend of refreshing mint with lemon verbena

Lung Ching– One of China's finest green teas; light and mild

Jasmine Pearls– a wonderfully fragrant tea dried with jasmine blossoms

Wines by the Glass

Bubbly

- Prosecco *Adami*, Veneto 9.00
Champagne *A. Margaine* Brut MV, Villers-Marmery 15.00

White

- Sauvignon Blanc *Elizabeth Spencer* '08 Mendocino 9.50
Sancerre *Patient-Cottat* '06 Loire 12.00
Bourgogne "Terroirs de Côte d'Or" *Verget* '06 Burgundy 12.00
Chardonnay *Calera* '07 Central Coast 8.50
Chardonnay *Lioco* '08 Sonoma Coast 8.50
Albariño *Fillabo* '07 Rias Baixas 9.00
Pinot Grigio *Zenato* '08 Delle Venezia 7.00
Vermentino *Uvaggio* '07 Lodi 7.50

Rosé

- Domaine La Manarine* '07 Rhône 7.50

Red

- Pinot Noir *Highlands bottled for us by Au Bon Climat* '08 Santa Barbara 10.50
Pinot Noir *Panther Creek* "Winemaker's Cuvée" '07 Willamette Valley 14.00
"Southside Red" *bottled for us by Au Bon Climat* '05 Santa Barbara 7.95
Malbec *Antis* "Reserve" '06 Mendoza 9.00
Syrah *Domaine Faury* '07 Rhône 11.00
Zinfandel *Ridge* "Three Valleys" '07 Sonoma 12.00
Cabernet Sauvignon *Falcor* '03 Napa 12.00
Priorat *Viticultors del Priorat* "Vega Escal" '05 Spain 10.00