

THIRST QUENCHERS

Our non-alcoholic, housemade beverages are crafted fresh to order.

- Intelligentsia Iced Tea • 3**
- Fresh Squeezed Lemonade • 4**
- Arnold Palmer • 3**
- Mint Limeade • 4**
- Cranberry Cucumber Cooler • 4**
- Farmers Sweet Tea • 4**
Sweetened & Hand-Shaken
- Housemade Ginger Ale • 4**
- Blood Orange Soda • 4**
- Fever Tree Tonic • 4**
- Sarsaparilla • 4**
- Bottled Colas • 3.50**
- Nehi Sodas • 4**

EIGHT BUCKS SAVVY

Being fiscally responsible is always in fashion. We stay on trend with these smart crafted cocktails for just 8 dollars each. We use only premium spirits and fresh-squeezed fruit juices.

SIMPLE PLEASURES

Bourbon & Cola
Jim Beam Black served with your choice of RC Cola or Diet Coke.

Cuba Libre
Mount Gay Silver or Eclipse Rum served with your choice of RC Cola or Diet Coke and a squeeze of lime.

Gin & Tonic
Fever Tree tonic served with your choice of Bombay or Beefeater Gin.

LOST BUT NOT FORGOTTEN

Bee’s Knees
Bombay Gin, honey syrup, and lemon juice.

Brown Derby
Jim Beam Black, honey syrup and grapefruit juice.

Flame Of Love
Cap Rock Organic Vodka, sherry rinse, stirred to perfection and garnished with a flamed lemon zest.

I ONLY DRINK VODKA?!

Cape Codder
Cap Rock Organic Vodka and cranberry juice with a squeeze of lime.

Madras
Cap Rock Organic Vodka, cranberry juice and orange juice.

Sea Breeze
Cap Rock Organic Vodka, cranberry juice and grapefruit juice.

Salty Dog
Cap Rock Organic Vodka and grapefruit juice served on the rocks with a salted rim.

WHITE WINES

	glass	bottle
Champagne/Sparkling		
Riondo, Prosecco, Italy 2008	9	30
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Segura Viudas Brut Reserva, Spain, NV	14	42
Piper 1785 NV Brut		60
Veuve Cliquot, Rose, Champagne, France		150
Rosé		
Kluge Estate Albemarle, Charlottesville, VA, 2008	9	27
Wolffer Estate, Long Island, NY 2008	11	33
Pinot Grigio/Gris		
Riff, Pinot Grigio, Italy 2008	8	28
Riondo, Pinot Grigio delle Veuëzie, Italy 2008	9	30
Sauvignon Blanc		
Casa, Rapel Valley, Chile 2009	8	26
Benziger, Sonoma, CA 2008	10	30
Whitehaven, Marlborough, New Zealand 2008	10	34
Girard, Napa Valley, CA, 2008	12	36
Cakebread, Napa Valley, CA 2008		66

	glass	bottle
Chardonnay		
Alpha Domus, New Zealand, 2008	10	30
Wolffer Reserve, Long Island, 2007	10	32
Au Bon Climate, Santa Barbara, CA 2008	14	46
Paraiso, Santa Lucia, CA 2006		42
Carpe Diem, Edna Valley, CA 2007		55
Rombauer Vineyards, Carneros, CA 2008		60
Patz & Hall, Napa Valley, CA 2007		65
Flowers Chardonnay, Sonoma Coast, CA 2007		75
Interesting Whites		
Sawtooth, Riesling, Snake River Valley, Idaho, 2008	8	24
Yellow and Blue, Torrontes, Cafayate, Argentina 2008*	8	24
Horton, Viognier, Orange County, Virginia, 2008*	10	32
Champalou, Vouvray, Loire Valley, France, 2008	12	36
Chateau Julien, Gewurztraminer, Monterey, CA 2008		28
Chateau Coustaut, Sauvignon Blanc-Semillion, Bordeaux, France 2008		33
Weingut Johann Haart, Riesling, Goldtröpfchen Kabinett, Germany 2008		40
Conundrum, White Blend, Napa Valley, CA 2006		45
Bridlewood, Viognier, Central Coast 2007		45
De Ladoucette, Pouilly Fume, Loire, France 2005		68

COCKTAILS

Mixing drinks is America’s original contribution to the culinary arts. Our specially trained mixologists bring this lost art back from its heyday by crafting superior drinks and mastering the ingredients that conspire to create them. We use only premium spirits, fresh-squeezed juices, specialty bitters and a host of other potable surprises.

TROPICAL

The Hurricane • 14
Made famous by Pat O’Brien’s in New Orleans, this cocktail is filled with fresh juices, rum and debaucheries.

Painkiller • 12
This boater’s favorite can be found in almost any Caribbean bar of note. *(Pusser’s Navy rum, coconut cream, pineapple juice, orange juice & fresh grated nutmeg)*

Fog Cutter • 12
Are you feeling a little foggy-headed? Let this cocktail help clear things up a little. *(Mount Gay Silver, Hennessy, Plymouth gin, lemon juice, orange juice, orgeat syrup & sherry)*

The Grog • 12
In 1740, Admiral “Old Grog” Vernon ordered his crew to drink water mixed with rum—it was added to the drinking water on long voyages to prevent algae from forming. Enjoy this fruitful variation. *(Pusser’s Rum, Gosling’s Dark Rum, Appeltan VX, Velvet Falernum, lime juice, grapefruit juice & honey syrup)*

Pancho Villa • 12
“This’ll tuck you away neatly and pick you up and throw you right on the floor”—Victor Bergeron aka “Trader Vic” *(Light rum, apricot brandy, gin, pineapple & Cherry Heering)*

Mai Tai • 12
The Mai Tai was invented in 1944 by Trader Vic. *(Flor de Caña 12 yr, Orange Curaçao, orgeat syrup & fresh lime juice)*

Singapore Sling • 14
Chinese-born Jgiam Tong created this recipe some time between 1911 and 1915 at the Raffles Hotel’s Long Bar in Singapore. *(Plymouth Gin, Cherry Heering, Cointreau, Benedictine)*

Scorpion • 14
The Scorpion is traditionally a communal cocktail made for two or more, but we have precisely adjusted it into a single serving. *(Appeltan VX, Hennessy, lemon juice, orange juice & orgeat syrup)*

Zombie • 14
This drink is thought to have been created in 1934 by Don the Beachcomber at his Beachcomber restaurant in Hollywood. *(Rum, grapefruit, pineapple, lime, grenadine, absinthe & Angostura Bitters)*

Organic Cucumber Delight • 12
Made with Square One certified, all-organic vodka, this refreshing cocktail is mixed with organic cucumbers and cantaloupe.

INTERESTING CONCOCTIONS

The Clementine • 14
A delicious blend of fresh lime juice, pineapple juice, agave nectar and Siembra Azul Reposado Tequila that has been infused with clementines and Fresno chiles then garnished with a flamed orange twist.

Blackberry Julep • 12
This drink was created at the infamous Rainbow Room in NYC by the King of Cocktails, Dale DeGroff. *(Plymouth Gin, berries & fresh lemon juice)*

The Constitution • 12
Plymouth Gin is infused with T Salon Chamomile tea & blueberries and mixed with Domaine de Canton ginger liqueur, fresh lemon juice and siphoned soda water.

Chelsea’s Manhattan • 14
This unique variation on the timeless classic adds a touch of chai tea flavor. *(Sweet vermouth infused with T Salon’s Chelsea Autumn Chai, Black Maple Hill Bourbon & a few dashes of Angostura bitters)*

Blood ‘n Sand • 12
Taking its name from the 1922 Rudolph Valentino film of the same name and once forgotten, it was recently rediscovered in the Savoy Cocktail Book from the 1930s. *(Famous Grouse Scotch, Cherry Heering, Dolin Sweet Vermouth & fresh orange juice)*

Dark ‘n Stormy • 10
This tasty Bermudian cocktail has been making a quiet resurgence in city bars and restaurants over the past few years. *(Gosling’s dark rum, homemade ginger beer, fresh lemon juice, and a splash of soda)*

Between The Sheets • 12
This cocktail is the cousin of the Sidecar—and just as elegant. *(Hennessy VSOP, Benedictine, Cointreau & lemon juice)*

Farmer’s Smash • 12
A classic whiskey smash made with our Founding Farmers Rye with muddled oranges and lemons.

Farmer’s Basement • 12
Some of the best-kept secrets are kept in the basement. Try this strawberry and pineapple cobbler made with Founding Farmers Rye and served over crushed ice.

RED WINES

	glass	bottle
Pinot Noir		
Wild Rock “Cupid’s Arrow”, Central Otago, New Zealand, 2008	12	39
Acrobat, Eugene, OR 2008	13	40
Scott Family Estate, Arroyo Seco Appellation, CA 2007	13	40
Benton-Lane, Willamette Valley, OR 2007		56
Hirsch Vineyards, “The Bohan Dillon”, Sonoma Coast, CA 2006		90
Paul Hobbs, “Hyde Vineyard”, Carneros, CA 2007		135
Cabernet Sauvignon		
Cousino Macul, “Antiguas Reserva”, Chile 2008	10	30
Alexander Valley Vineyards, Alexander Valley, CA 2007	13	40
Paul Dolan, Mendocino County, CA, 2006	15	45
Twenty Bench, Napa Valley, CA 2007		45
Hugh Hamilton “The Villian”, McLaren Vale, Australia 2007		50
Duckhorn Vineyards, Napa Valley, CA 2006		65
Nickel and Nickel, “Kelham”, Napa Valley, CA 2006		135
Caymus, Napa Valley, CA 2007		145
Silver Oak, Napa Valley, CA 2004		180

	glass	bottle
Merlot		
Cono Sur “Vision”, Colchagua Valley, Chile, 2007	9	29
Neyers, Conn Valley, CA 2006		55
Duckhorn Vineyards, Napa Valley, CA 2006		74
Nickel & Nickel, Napa Valley, CA 2006		78
Interesting Reds		
Bridlewood, Syrah, Central Coast 2008	8	26
Yellow and Blue, Malbec, Mendoza, Argentina, 2008*	8	26
Arbanta Rioja, Rioja, Spain, 2008	9	27
Marietta, Old Vine Red, Zinfandel Blend, Geyserville, CA Lot #50	9	30
LaPosta, Malbec Blend, Mendoza, Argentina, 2008*	11	34
Dos Cabezas, Sangiovese, Cochise County, AZ, 2007	13	40
d’Arenberg McLaren Vale “Footbolt” Shiraz, Australia, 2007		33
Luis Felipe, Bonarda, Chile, 2005		35
Il Poggione, Rossi Di Montallino, Italy 2007		54
Four Vines, “Anarchy”, Syrah Blend, Paso Robles, CA 2007		55
Vinedos Emiliana, Coyam, Syrah/Cab Blend, Chile, 2006		56
Four Vines, “Loco”, Tempranillo Blend, Paso Robles, CA 2007		56
Earthquake, Red Zinfandel, Lodi, CA 2005		60
Red Car, “Speakeasy”, Syrah, Santa Maria, CA 2006		62
Groom, Shiraz, Barossa Valley, Australia 2007		65
Duckhorn Vineyards, “Paraduxx”, Napa Valley, CA 2006		68



BEER

Flavorful. Distinctive. Worldly. Handcrafted by master brewers, these draught and bottle selections were deliberately chosen for their organic, biodynamic and sustainable influences and for their extraordinary flavors. Try one to start or a flight of three of our draughts. Cheers.

- Draught**
- Modelo Especial • 6
 - Speakeasy IPA • 6
 - Weihenstephaner Heffe Weissbier • 6
 - Allagash Seasonal • 7
 - Flying Dog Pale Ale • 6
 - Stoudt’s Scarlet Lady • 6
 - Beer Flight • 12
Select any four draught beers, 4 ounce pours each

- American Classic**
- Budweiser 16oz(can) • 5
 - Pabst Blue Ribbon(can) • 5

- American Micro-Brew**
- Speakeasy Ale • 6
 - Peak Organic IPA • 6
 - Rogue Dead Guy • 6
 - Allagash Tripel • 6
 - Dogfish 60 Min IPA • 6
 - Stella Artois • 6
 - Flying Dog Seasonal • 6
 - Brother Thelonious • 9

- Imports**
- Chimay Premier • 9
 - Red Stripe • 6
 - Samuel Smith Organic Lager • 10
 - Amstel Light • 6
 - Samuel Smith Oatmeal Stout • 12
 - Weihenstephaner Korbinian • 6
 - Heineken Light • 6

- Mexican Imports**
- Negra Modelo • 6
 - Presidente • 6
 - Dos XX • 6
 - Pacifico • 6