

DRINKS

- Jalisco Flower 10**
Hornito's Anejo Tequila, Grapefruit, St. Germain Elderflower, Sparkling Wine
- Greyhound 10**
Belvedere Pink Grapefruit, Fresh Squeezed Grapefruit, Candied Grapefruit Peel
- Smashed Irishman 10**
Jameson, Lemon Juice, Honey, Guinness Reduction, Mint
- Ginger Margarita 10**
Hornitos Tequila, Lemon, Ginger Syrup, St. Germain Elderflower, Topped with Soda and a Flamed Orange
- Brazilionaire 10**
Cabana Cachaca, Fresh Lemon Juice, Orange Juice, Pomegranate Foam
- Montana Avenue Margarita 9**
Sauza Silver, Fresh Squeezed Lime, Pomegranate, Orange Juice
- The Last Word 10**
Hendrick's Gin, Green Chartreuse, Lime Juice
- Basil Gimlet 9**
Seagram's Gin, Lime, Basil Leaves
- Black & Blue Mojito 10**
10 Cane Rum, Fresh Blackberries, Raspberries, Mint
- Pomegranate Martini 10**
Belvedere Vodka, Fresh Lemonade, "Pom" Pomegranate Juice

APPETIZERS & SALADS

- House Potato Chips Onion Dip 6**
- Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7**
- Mixed Greens Cucumber, Roasted Corn, Cotija 6**
- Warm Brie Roasted Garlic, Sour Cherries 9**
- Grilled Artichoke Lemon Aioli, Drawn Butter 11**
- Smoked Salmon Bruschetta Creme Fraiche, Chives 11**
- Tempura Calamari Sea Salt, Sweet Chili Vinaigrette 11**
- Herb Hummus Grilled Flatbread, Tomato, Onion, Feta 8**
- Shrimp Cocktail* Mango & Avocado Salsa 12**
- Asian Chicken Salad Sesame Seeds, Ginger-Miso Dressing 11**
- Harvest Chopped Grapes, Strawberries, Apples, Goat Cheese, Walnuts 9**
- Iceberg Wedge Avocado, Organic Egg, Crisp Bacon, Bleu Cheese 8**
- Roasted Beet Salad Goat Cheese Mousse, Pistachios 9**
- Ahi Salad* Avocado, Cucumber, Cilantro-Ginger Dressing 16**
- Caesar Salad Grilled Chicken, Garlic Croutons, Parmesan Cheese 11**

SANDWICHES & ENTRÉES

- Twin Kobe Burgers* Fontina Cheese, House Pickles, Brioche Buns 12**
- Pastrami Swiss, Pretzel Roll, Coleslaw 11**
- Grilled Cheese Sliders Tomato, Bacon 9**
- Grilled Chicken Club Jack Cheese, Bacon, Avocado 12**
- Rainbow Trout* Asparagus, Fingerling Potato, Charred Tomato 17**
- Pacific Cod Fish & Chips Caper Remoulade, Coleslaw 13**
- Fresh Mahi Tacos* Avocado, 1000 Island, Queso Blanco 14**
- Ricotta Gnocchi Italian Sausage, Sweet Corn, Roasted Peppers 13**
- Chicago-Style Beef Hot Dog* Mac & Cheese 12**
- Fresh Pasta Asparagus, Melted Tomato, Parmesan Cheese 12**
- Chicken & Prosciutto Ravioli Arugula, Roasted Peppers 16**
- Turkey on Grilled Flatbread Baby Swiss, Avocado, Hummus 11**
- Tuna Salad Sandwich Green Apples, Whole Wheat Bread 10**
- Salmon* Roasted Beets, Fingerling Potatoes, Sherry Jus 16**

SIDES

- Mac & Cheese 7
- Truffle Fries 5
- Sauteed Spinach 5
- Coleslaw 5

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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- House Potato Chips Onion Dip 6**
- Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7**
- Mixed Greens Cucumber, Roasted Corn, Cotija 6**
- Black Mussels Chorizo, Tomato, Grilled Bread 12**
- Warm Brie Roasted Garlic, Sour Cherries 9**
- Grilled Artichoke Lemon Aioli, Drawn Butter 11**
- Smoked Salmon Bruschetta Creme Fraiche, Chives 11**
- Tempura Calamari Sea Salt, Sweet Chili Vinaigrette 11**
- Herb Hummus Grilled Flatbread, Tomato, Onion & Feta 8**
- Shrimp Cocktail* Mango & Avocado Salsa 12**
- Asian Salad Sesame Seeds, Ginger-Miso Dressing 8**
- Harvest Chopped Grapes, Strawberries, Apples, Goat Cheese, Walnuts 9**
- Iceberg Wedge Avocado, Organic Egg, Crisp Bacon, Bleu Cheese 8**
- Roasted Beet Salad Goat Cheese Mousse, Pistachios 9**
- Caesar Salad Garlic Croutons, Parmesan Cheese 8**
- Tuna Tartare Tacos* Avocado, Wasabi, Aged Soy 13**

ENTRÉES

- Twin Kobe Burgers* Fontina Cheese, House Pickles, Brioche Buns 12**
- Rainbow Trout* Asparagus, Fingerling Potato, Charred Tomato 17**
- Pacific Cod Fish & Chips Caper Remoulade, Coleslaw 15**
- Fresh Mahi Tacos* Avocado, 1000 Island, Queso Blanco 14**
- Ricotta Gnocchi Italian Sausage, Sweet Corn, Roasted Peppers 16**
- Chicago-Style Beef Hot Dog* Mac & Cheese 12**
- Fresh Pasta Asparagus, Melted Tomato, Parmesan Cheese 14**
- Chicken & Prosciutto Ravioli Arugula, Roasted Peppers 16**
- Roasted Chicken Mac & Cheese, Sauteed Spinach, Garlic 17**
- Sea Scallops* Caramelized Cauliflower, Snap Peas, Bacon 22**
- Braised Short Rib Glazed Carrots, Baby Onions, Whipped Potato 23**
- Seared Ahi Tuna* "Forbidden" Black Rice, Soy Butter 24**
- Bistro Zin's Ribeye* Green Beans, Shallots, Bleu Cheese Potato 25**
- Bacon-Wrapped Pork Tenderloin* Creamed Corn, Green Beans 21**
- Salmon* Roasted Beets, Fingerling Potatoes, Sherry Jus 21**

SIDES

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|------------------|--|-----------------|--|-------------------|
| Mac & Cheese 7 | | Truffle Fries 5 | | Sauteed Spinach 5 |
| Forbidden Rice 5 | | Mashed Potato 5 | | Creamed Corn 5 |

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WHITE WINES

	GLASS	TERZO*	BOTTLE
NV Domaine Chandon "Pinot Noir Brut" (Sparkling Wine) California	8.5		50
09 Tamari (Torrantes) Mendoza, Argentina	7.75	10.25	31
08 Snoqualmie (Riesling) Columbia Valley, WA	5.75	7.75	23
09 The Shepherd (Sauvignon Blanc) Carneros, Napa Valley	7	9.25	28
09 Crossings (Sauvignon Blanc) Marlborough, New Zealand	9	11.5	36
08 Martin Codax (Albarino) Rias Baixas, Spain	8.25	11	33
07 Tangent (Pinot Grigio) Edna Valley	7	9.25	28
08 Seghesio (Arneis) Russian River Valley	10	13.25	40
07 Bridlewood (Chardonnay) Monterey County	6.5	8.75	26
06 Geode (Chardonnay) Santa Barbara	7.75	10.25	31
07 Baileyana "Firepeak Vineyard" (Chardonnay) Edna Valley	10	13.25	40
08 Cape Mentelle (Chardonnay) Margaret River, Australia	12.50	16.75	48

DRAFT BEER

- Left Hand Brewing "Milk Stout" 5.5
- Sierra Nevada "Pale Ale" 5.5
- Abita "Purple Haze" 5.5
- Stella Artois 5.5

BOTTLED BEER

- Bud Light 4
- Michelob Ultra 4.75
- Guinness 5.5
- Four Peaks "Kilt Lifter" 5.5
- Corona 4.75

ROSÉ WINE

	GLASS	TERZO*	BOTTLE
09 Arizona Stronghold "Dayden" (Blend) Cochise County, AZ	7	9.25	28

RED WINES

	GLASS	TERZO*	BOTTLE
09 Cimarron "Monsoon Red" (Blend) by Dick Erath, Cochise County, AZ	7	9.25	28
08 Angeline (Pinot Noir) Sonoma County	8.5	11.25	34
08 Russian Jack (Pinot Noir) Martinborough, NZ	10	13.25	40
08 Truchard "Fox Block Seven" (Pinot Noir) Carneros	15	20	58
07 Paso Creek (Zinfandel) Paso Robles	8	10.5	32
08 Ruta 22 (Malbec) Patagonia, Argentina	8.5	11.25	34
06 Tintara (Shiraz) McLaren Vale, Australia	8.5	11.5	34
07 Frei Brothers (Syrah) Russian River Valley	9	12	36
07 14 Hands (Merlot) Washington State	5.75	7.75	23
07 Tangley Oaks (Merlot) Napa Valley	8	10.5	32
07 Spellbound (Cabernet Sauvignon) California	7.5	10	30
07 Silver Palm (Cabernet Sauvignon) North Coast	9	12	36
07 Tobin James "Notorious" (Cabernet Sauvignon) Paso Robles	10.5	14	42
06 Newton "Claret" (Blend) Napa Valley	10.5	14	42