
**HAND CRAFTED COCKTAILS,
MARTINIS & CLASSIC HIGHBALLS**

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| Black & Blue Mojito | 14.00 |
| 10 Cane Rum, Fresh Mint, Fresh Lime Juice, Soda Water, Monin Blackberry Syrup | |
| Grand Smash | 14.00 |
| Grand Marnier, Fresh Lemon Juice, Fresh Mint | |
| Blood Orange Martini | 14.00 |
| Grey Goose L'Orange, Fresh Orange Juice, Monin Blood Orange Syrup, Sugar Rim | |
| Ruby Red Lemon Drop Martini | 13.00 |
| Absolut Ruby Red, Fresh Grapefruit Juice, Fresh Lemon Juice, Sugar Rim | |
| Side Car Martini | 13.00 |
| Courvoisier VS, Cointreau, Fresh Lime Juice, Sugar Rim | |
| Pretty as a Peach Martini | 13.00 |
| Absolut Apeach, De Kuyper Peachtree, Peach Nectar, Sugar Rim | |
| Perfect Pear Martini | 13.00 |
| Absolut Pear, Pear Nectar, Cointreau | |
| Espresso Martini | 14.00 |
| Absolut Vanilla, Godiva Chocolate Liqueur, Espresso, Sugar Rim | |
| Mint Julep | 14.00 |
| Woodford Reserve Bourbon, Fresh Mint | |
| Blackthorn Martini | 13.00 |
| Jameson Irish Whiskey, Dry Vermouth, Orange Bitters, Pernod Absinthe | |
| Cucumber Gimlet Martini | 14.00 |
| Hendrick's Gin, Fresh Lime Juice, Gin Infused Cucumbers | |
| Dashed | 14.00 |
| Boodles' Gin, Fresh Mint, Fresh Lemon Juice, Agave Nectar, Peach Bitters | |
| Old Fashioned Old Fashioned | 14.00 |
| Russell's Reserve Rye Whiskey, Bitters, Sugar Cube, Dash of Soda Water, Lemon Peel | |

Reserve Wines by the Glass

Chardonnay

Laird, *Red Hen Ranch* 08 18.00

Pinot Noir

Laetitia, *Reserve du Domaine* 09 18.00

Belle Glos, *Las Alturas Vineyard* 09 18.00

Cabernet Sauvignon & Cabernet Blends

Montagna, *Tre Vigneti, Pritchard Hill* 07 20.00

Cain Concept, *The Benchland* 07 22.50

Testarossa, *Meritage Blend* 08 24.00

WINES BY THE GLASS

Sparkling Wine

Naveran, *Cava Brut Reserva* 09 10.00

Etoile, *Prestige Cuvée, Domaine Chandon* 15.00

Chardonnay

St. Francis 09 8.00

Wente Vineyards, *Riva Ranch* 09 11.00

White Oak 09 13.00

Testarossa 09 14.00

Other Whites

Beringer, *White Zinfandel* 10 7.50

Chateau St. Jean, *Riesling* 09 8.50

Maso Canali, *Pinot Grigio* 09 9.00

Sharks, *Joseph George, Sauvignon Blanc* 09 9.50

Sterling Vineyards, *Sauvignon Blanc* 10 8.00

Cabernet Sauvignon

Chateau St. Michelle 08 10.00

Earthquake 09 12.00

Travieso, *El Rey, Louvau Vineyard* 07 16.00

Merlot

Rodney Strong 08 10.50

Flora Springs, *Estate* 09 12.00

Pinot Noir

Cycles, *Gladiator* 10 11.00

Testarossa 10 14.00

Chalone Vineyards, *Estate* 07 16.00

Other Reds

Klinker Brick Winery, *Syrah* 09 11.00

Numanthia, *Termes, Tempranillo* 08 12.50

Rosenblum, *Richard Sauret, Zinfandel* 07 13.00

Four Vines, *Monarchy, Malbec Blend* 08 14.00

| DRAFT BEER | |
|-------------------------------|------|
| Bass Ale | 6.25 |
| Deschutes, Black Butte Porter | 6.00 |
| Gordon Biersch, Marzen | 6.25 |
| Guinness | 6.25 |
| Kona, Longboard Island Lager | 6.00 |
| Miller Lite | 5.50 |
| Pacifico | 6.00 |
| Red Hook, ESB | 6.00 |
| Samuel Adams, Boston Lager | 6.00 |
| Sierra Nevada, Pale Ale | 5.75 |
| Stella Artois | 6.00 |
| Widmer, Hefeweizen | 6.25 |

| BOTTLE BEER | |
|-------------------------|------|
| Budweiser | 5.75 |
| Bud Light | 5.75 |
| Coor's Light | 5.75 |
| Corona | 6.00 |
| Heineken | 6.00 |
| Pilsner Urquell | 6.00 |
| Buckler's Non-Alcoholic | 5.50 |

| LAYERED BEERS | |
|-----------------------|------|
| Black and Tan | 6.50 |
| Bass Ale and Guinness | |

Beer Cocktails

7.50

Guinness
With Chambord

Widmer Hefeweizen
With Grand Marnier
~ or ~
With Lemoncello

Deschutes Black Porter
With Kahlua

| BAR MENU | |
|--|--------------|
| Shrimp Cocktail | 18.50 |
| Jumbo Gulf Shrimp Served with Cocktail Sauce | |
| Oysters on the Half Shell | 18.50 |
| Half Dozen Oysters on the Half Shell Served with Mignonette & Cocktail Sauce | |
| Fried Calamari | 13.25 |
| Tender Calamari Rings Served with Cajun Tartar Sauce | |
| Seared Rare Ahi Tuna Sashimi | 16.75 |
| Served with Wasabi & Soy Sauce, Sliced Cucumber, Fried Spinach, Pickled Ginger | |
| Popcorn Shrimp | 12.75 |
| Tempura Battered Rock Shrimp Served with Cajun Tartar Sauce | |
| Jumbo Lump Crab Cake | 16.50 |
| Fresh Jumbo Lump Crab, Served with Buerre Blanc Sauce | |
| Spinach Artichoke Dip | 13.75 |
| A Blend of Spinach, Artichoke Hearts, Parmesan, Served with Warm Crostini | |
| Onions Rings | 9.00 |
| Jumbo Onion Rings Served with Bleu Cheese Dressing | |
| Iceberg Wedge | 13.75 |
| Half Head of Iceberg, Topped with Tomato, Bacon, Crumbled Bleu Cheese & Bleu Cheese Vinaigrette | |

Chop House Burgers

100% CERTIFIED ANGUS BEEF
Ground Fresh Daily

Served with Jumbo Fried Onion Rings

Grill Cheeseburger 15.95
Choice of Cheddar, Swiss or Bleu Cheese

Daily Double Burger 16.95
Griddle Cooked, Double Meat, Double Cheese
With 1000 Island and Grilled Onions

Black & Blue Burger 17.95
Stuffed with Bleu Cheese & Cracked Black Pepper
With Bleu Cheese Mayonnaise

Pepper Bacon Burger 18.95
Tillamook Cheddar, 1000 Island,
Topped with Cracked Pepper, Bacon & Onions

Wild Mushroom Burger 19.95
Shiitake & Cremini Mushrooms Sautéed in Herbs
Atop Havarti Cheese with a Pesto Aioli Spread

American Snake River Kobe Burger 22.50
Choice of Cheddar, Swiss or Bleu Cheese
Topped Black & White Truffle Mayonnaise