

White Wine

Pinot Grigio • Pinot Gris

	(glass)	(½ btl.)	(bottle)
Pepperwood Grove, Pinot Grigio 2010 <i>California</i>	\$6.50		\$26.00
Villa del Borgo, Pinot Grigio 2010 <i>Italy</i>	7.95		29.00
Trimbach, Pinot Gris 2007 <i>Italy</i>	8.95		32.00
Santa Margherita, Pinot Grigio 2010 <i>Italy</i>	12.95		48.00

Sauvignon Blanc

Nobilo, Sauvignon Blanc 2011 <i>New Zealand</i>	6.50		26.00
Santa Rita “Reserve” Sauvignon Blanc 2010 <i>Chile</i>	8.00		28.00
Kim Crawford Sauvignon Blanc 2010 <i>New Zealand</i>	9.50		33.00
Groth Sauvignon Blanc 2011 <i>Napa Valley</i>	11.00		40.00

Chardonnay

Stone Cellars by Beringer Chardonnay 2011 <i>California</i>	6.50		26.00
J.Lohr “Riverstone” Chardonnay 2010 <i>Monterey</i>	7.95		31.00
Kendall-Jackson “Vintner’s Reserve” 2010 <i>California</i>	8.00	18.00	32.00
J.J. Vincent “Marie Antoinette” Pouilly-Fuissé 2005 <i>Burgundy</i>			42.00
Sonoma-Curtrier 2008 <i>Russian River</i>	11.00	24.00	40.00
Cakebread Cellars 2010 <i>Napa Valley</i>			65.00
Far Niente 2005 <i>Napa Valley</i>			80.00

Other Whites

Cavit, Moscato 2010 <i>Italy</i>	7.00		26.00
Chateau Ste. Michelle, Dry Riesling 2010 <i>Washington</i>	7.95		26.00
Fritz’s, Riesling 2010 <i>Germany</i>	9.00		32.00
Trimbach, Gewürztraminer 2009 <i>Alsace, France</i>			36.00
I’m “Dry” Rosé 2010 <i>Napa Valley</i>	10.00		34.00
Beringer, White Zinfandel 2010 <i>California</i>	6.50		26.00
Choya, Plum Wine	7.00		

Champagne and Sparkling - Perfect with Sushi!

Veuve du Vernay, Brut NV <i>France</i>	split	8.00	
Borgo Magredo, Prosecco <i>Italy</i>	9.00		32.00
Perrier-Jouët Grand Brut NV <i>France</i>			68.00
Moët & Chandon White Star <i>France</i>			75.00
Nicolas Feuillatte, Brut Rosé NV <i>France</i>		40.00	
Perrier-Jouët “Fleur de Champagne” 1996 <i>France</i>			149.00
Dom Pérignon Brut 2002 <i>France</i>			250.00
Louis Roederer, Cristal 2002 <i>France</i>			300.00

Red Wine

Pinot Noir

	(glass)	(½ btl.)	(bottle)
La Fiera, Pinot Noir 2009 <i>Italy</i>	\$6.50		\$26.00
Oggi, Pinot Noir 2007 <i>Italy</i>	8.00		29.00
Mark West, Pinot Noir 2010 <i>California</i>	7.95		28.00
Angeline, Pinot Noir 2011 <i>California</i>	9.00		32.00
Steele, Pinot Noir 2009 <i>Santa Barbara</i>		21.00	44.00
Martin Ray, Pinot Noir 2011 <i>Sonoma</i>	11.00		40.00

Merlot

Stone Cellars by Beringer, Merlot 2010 <i>California</i>	6.50		26.00
Hahn Estates, Merlot 2011 <i>California</i>	8.00		30.00
Clos du Bois, Merlot 2010 <i>Sonoma</i>	9.95		35.00
Kendall-Jackson “Vintner’s Reserve” Merlot 2009 <i>California</i>		18.00	32.00
Chateau Ste. Michelle “Canoe Ridge” 2009 <i>Washington</i>			49.00

Shiraz • Petit Sirah

Wolf Blass, Shiraz 2010 <i>Australia</i>	7.50		28.00
Hugh Hamilton “Jim Jim” Shiraz 2010 <i>Australia</i>	8.00		30.00
Michael David “Petite” Petit Sirah 2010 <i>Lodi, California</i>	11.00		40.00

Cabernet Sauvignon

Stone Cellars by Beringer, Cabernet Sauvignon 2010 <i>California</i>	6.50		26.00
Cellar No. 8, Cabernet Sauvignon 2009 <i>California</i>	7.50		28.00
Santa Rita, Reserve Cabernet Sauvignon 2009 <i>Chile</i>	8.00		30.00
Kendall-Jackson “Vintner’s Reserve” 2009 <i>California</i>		18.00	33.00
Joseph Carr Vineyards, Cabernet Sauvignon 2010 <i>Napa</i>	11.00		40.00
Arrowwood, Cabernet Sauvignon 2008 <i>Sonoma</i>			70.00
Silver Oak, Cabernet Sauvignon 2006 <i>Alexander Valley</i>			120.00
Pine Ridge “Stags Leap” Cabernet Sauvignon 2009 <i>Napa Valley</i>			195.00
Ghost Block, Yountville Single Vineyard Reserve, Cabernet Sauvignon 2008 <i>Oakville</i>			240.00

Other Reds

Luna “Lunatic” Red Blend 2010 <i>Napa</i>	9.00		35.00
Clayhouse “Adobe” 2010 <i>Paso Robles (red blend)</i>	9.00		35.00
Vinos Pinol “Ludovicus” Red Blend 2010 <i>Terra Alta, Spain</i>	10.00		37.00
Cortijo, “Tinto” Tempranillo 2011 <i>Rioja, Spain</i>	8.00		28.00
Monte Vicor, Garnacha 2008 <i>Calatayud, Spain</i>	9.00		35.00
Cupcake, Malbec 2010 <i>Argentina</i>	8.00		30.00
Gnarly Head, Zinfandel 2010 <i>California</i>	6.75		25.00
Caprai, Sagrantino di Montefalco 2005 <i>Umbria</i>			120.00

Specialty Martinis

St. Germain Martini

Grey Goose La Poire, Elderflower Liqueur, grapefruit juice, garnished with pear

Apple Thyme Martini

Homemade thyme syrup with Apple Pucker, garnished with fresh thyme

Pika Pika-tini

Fine sake with organic guava juice and a splash of Champagne

Strawberry Martini

Muddled fresh strawberry with smooth Finlandia Vodka (a must try!)

Dirty Martini

A unique, upscale, sophisticated martini with your favored gin or vodka

Hpnotiq Breeze Martini

Hpnotiq Liqueur, Malibu Coconut Rum and pineapple juice

Flirtini

Finlandia Vodka, Grand Marnier and a splash of pineapple and cranberry juice

Cucumber Martini

Not for everyone. Hendrick's Gin made only with cucumber

Keylime Martini

Stoli Vanil, Midori, fresh lime juice and a splash of cream

Espresso Martini

Van Gogh double espresso, Godiva White Chocolate

Specialty Cocktails

Hpnotiq Mojito

Bacardi Rum Hpnotiq, muddled with fresh mint and lime

Sake Mojito

Bacardi Rum and fine sake, muddled with fresh mint and lime

Caipirinha

Traditional Brazilian drink

Nina Fresca

Stoli Razberi, muddled fresh strawberry and guava juice

Raspberry Margarita

Tequilla, Cointreau, Chambord and Sour Mix

Samba Fresca

Muddled fresh lime and lemon, Absolut Citron, Triple Sec

Ginger Rita

Muddled fresh lime with Patron Silver, St. Germain and ginger liqueur

Polynesian Drinks

Samba Special

Blend of Caribbean Rums, Brandy, Orange Liqueur and fruit juices

Scorpion Bowl • Mai Tai • Planter's Punch • Fog Cutter • Blue Hawaii