

## COCKTAILS ON THE ROCKS:

<b>ARUBA ARIBA</b> Vodka, rum, triple sec, banana liqueur and fruit punch	<b>8.00</b>
<b>SEX ON THE BEACH</b>	<b>8.00</b>
<b>TEQUILA SUNRISE</b> Tequila, orange juice and grenadine	<b>8.00</b>
<b>HOUSE MARGARITA</b> <i>Classic or Frozen</i>	<b>8.00</b>
<b>PREMIUM MARGARITA</b> <i>Classic or Frozen</i>	<b>11.00</b>
<b>PAIN KILLER</b> Myers's dark rum, pineapple juice, orange juice, cream of coconut and nutmeg	<b>8.50</b>
<b>MAI TAI</b> White rum, dark rum, Amaretto and lime juice	<b>8.50</b>
<b>PACIFIC FIZZ</b> HpnotiQ, Malibu rum, vodka, Blue Curaçao, lemonade and a splash of prosecco	<b>8.50</b>
<b>LONG ISLAND ICED TEA</b>	<b>8.50</b>
<b>MOJITO</b> White rum, soda, lime juice, sugar and mint leaves	<b>9.00</b>
<b>CAIPIRINHA</b> Cachaca, lime and brown sugar	<b>9.50</b>
<b>MOSCOW MULE</b> Ginger beer, vodka and lime juice	<b>9.50</b>

## COCKTAILS FROZEN:

<b>PIÑA COLADA</b>	<b>8.00</b>
<b>DAIQUIRI</b> Mango, lime or strawberry	<b>8.00</b>
<b>BROWN LADY</b>	<b>8.50</b>
<b>MUDSLIDE</b>	<b>8.50</b>
<b>BERRY BREEZY</b> Raspberry vodka, Blue Curaçao and lemonade	<b>8.50</b>

## MARTINI'S

<b>LEMON ICE MARTINI</b> Vodka, limoncello and lemon juice	<b>11.00</b>
<b>ESPRESSO MARTINI</b> One shot espresso, espresso vodka, Kahlúa and Baileys	<b>13.00</b>
<b>COSMOPOLITAN</b> Vodka, triple sec, cranberry juice and lime juice	<b>11.00</b>

## WINES BY THE GLASS

<b>CORTE FRESCA</b> Pinot Grigio Venice, Italy	<b>7.00</b>	<b>CANYON ROAD</b> Merlot California, USA	<b>7.00</b>
<b>MATUA</b> Sauvignon Blanc Marlborough, New Zealand	<b>7.50</b>	<b>TERRA DEL NOCHE</b> Cab. Sauvignon Trentino-Alto Adige, Italy	<b>7.00</b>
<b>WOODBIDGE</b> Chardonnay California, USA	<b>7.50</b>	<b>WOODBIDGE</b> White Zinfandel California, USA	<b>7.00</b>
<b>STEMMARI</b> Moscato Siciliane, Italy	<b>7.50</b>	<b>CHATEAU GIGERY</b> Rosé Côtes de Provence, France	<b>8.00</b>
<b>WOODBIDGE</b> Pinot Noir California, USA	<b>7.50</b>	<b>VILLA SANDI</b> Prosecco Treviso, Italy	<b>8.00</b>

## WHITE WINES BY THE BOTTLE

<b>PINOT GRIGIO</b>		<b>CHARDONNAY</b>	
<b>CORTE FRESCA</b> Venice, Italy	<b>31.00</b>	<b>WOODBIDGE</b> California, USA	<b>33.00</b>
<b>SANTA MARGHERITA</b> Adige Valley, Italy	<b>52.00</b>	<b>JOSH CELLARS</b> California, USA	<b>43.00</b>
<b>SAUVIGNON BLANC</b>		<b>OTHER WHITE VARIETALS</b>	
<b>MATUA</b> Marlborough, New Zealand	<b>33.00</b>	<b>STEMMARI</b> Moscato Siciliane, Italy	<b>33.00</b>

## RED WINES BY THE BOTTLE

<b>PINOT NOIR</b>		<b>CABERNET SAUVIGNON</b>	
<b>WOODBIDGE</b> California, USA	<b>31.00</b>	<b>TERRA DEL NOCHE</b> Trentino-Alto Adige, Italy	<b>31.00</b>
<b>NOBLE VINES</b> Monterey, USA	<b>48.00</b>	<b>JOSH CELLARS</b> California, USA	<b>43.00</b>
<b>MERLOT</b>		<b>MALBEC</b>	
<b>CANYON ROAD</b> California, USA	<b>31.00</b>	<b>MARQUES DEL SUR</b> Mendoza, Argentina	<b>42.00</b>
<b>WOODBIDGE</b> California, USA	<b>46.00</b>		

## BLUSH & SPARKLING WINES BY THE BOTTLE

<b>WHITE ZINFANDEL</b>		<b>ROSÉ</b>		<b>PROSECCO</b>	
<b>WOODBIDGE</b> California, USA	<b>31.00</b>	<b>CHATEAU GIGERY</b> Côtes de Provence, France	<b>34.00</b>	<b>VILLA SANDI IL FRESCO</b> Treviso, Italy	<b>34.00</b>

### AVAILABLE DAILY

<b>HOMEMADE SANGRIA</b> White & Red	Glass	<b>7.50</b>
	Pitcher	<b>34.00</b>
<b>FLAVORED MIMOSAS</b>	Starting at	<b>7.00</b>