

**RAW BAR**

- OYSTERS**  
 east coast per piece.....**\$3.50**  
 west coast per piece.....**\$3.50**  
 daily shooter.....**\$10**
- LITTLENECKS**  
 per piece.....**\$2.75**

- SHRIMP COCKTAIL**  
 sustainable Contessa shrimp.....**\$4.50**
- LOBSTER COCKTAIL**  
 per piece.....**\$MP**
- ALASKAN KING CRAB**  
 per 1/2 lb.....**\$MP**

**SNACKS & APPETIZERS**

- PRIME RIB BEEF CHILI**  
 slow & low braised chili, grated cheddar cheese  
**\$8**
- CORN DOG PUPPIES**  
 crispy fried mini hotdogs, skinny fries  
**\$8**
- SPICY CRISPY CHICKEN WINGS**  
 TE hot sauce, blue cheese, carrot & celery  
**\$12**
- TOASTED SOFT PRETZELS**  
 artisanal made pretzels, wit whiz  
**\$7**
- WELSH RAREBIT**  
 toasted sourdough bread, creamy cheddar  
**\$9**
- DIRTY CHIPS**  
 kettle chips with bacon bits, scallions,  
 blue cheese dressing, fried chicken livers  
**\$15**
- AHI TUNA "POKE"**  
 hawaiian blue fin tuna, crispy fried wonton crackers,  
 seaweed salad, gingered sesame vinaigrette, toasted macadamia  
**\$22**
- DUCK BUNS**  
 shredded duck, hoisin sauce, chopped scallions  
**\$14**
- BEER BATTERED ONION RINGS**  
 spicy ranch, shaved romaine  
**\$10**
- LOBSTER POPPIE**  
 brown butter lobster, creamy corn, chipolte aioli  
**\$13**
- BRAISED CLAMS**  
 applewood smoked bacon, sweet vermouth, garlic crostini  
**\$15**
- STEAMED MUSSELS**  
 spicy tomato broth P.E.I. mussels, garlic aioli, crispy cherry peppers  
**\$15**

**BURGERS & SLIDERS\***

- DOUBLE STACK BEEF BURGER**  
 2 - 6oz. beef patties, lettuce, tomato, onion, on brioche, fatty fries  
**\$17**
- WEST COAST BURGER**  
 8 oz. ground turkey, turkey bacon, sunflower sprouts,  
 honey mustard, slaw, avocado, fatty fries  
**\$17**
- THE NEW AMSTERDAM**  
 6 oz. ground beef burger, shaved pastrami, swiss cheese,  
 picklelilly, fatty fries  
**\$18**
- BISON BURGER**  
 ground buffalo, maytag blue cheese, TE hot sauce,  
 shaved carrot, celery, fatty fries  
**\$19**
- SLIDERS**  
 ground beef burgers, caramelized onion, thousand island dressing,  
 mini brioche, skinny fries  
**\$15**
- TE ROAST BEEF SLIDERS**  
 thinly sliced prime rib, wit wiz, red onion,  
 thousand island dressing, pickles  
**\$15**
- BROWN BUTTER LOBSTER ROLLS**  
 freshly shucked maine lobster, warm brown butter aioli,  
 house made slaw, kettle chips  
**\$24**
- CHICKEN PARM SLIDERS**  
 crispy chicken patties, roasted tomato sugo, mozzarella cheese,  
 shredded iceberg lettuce, balsamic vinaigrette  
**\$14**
- BLT SLIDERS**  
 applewood smoked bacon, roma tomato, shaved romaine,  
 maple aioli, skinny fries  
**\$13**
- PASTRA-MINI**  
 mini brioche, picklelilly, kraut, swiss cheese, skinny fries  
**\$14**

**THE CARVERY**

selection of the highest quality meats  
 cooked in our rotisserie  
 and served by the half and full pound at the table

- PRIME BEEF.....\$24/48**  
**CORNED BEEF .....\$16/28**  
**ROASTED CHICKEN.....\$16/28**  
**TE BRISKET.....\$16/28**  
**PASTRAMI.....\$16/28**  
**LAMB TOP ROUND\*.....\$16/28**  
**CRISPY DUCK LEGS.....\$19/36**  
**ROASTED TURKEY BREAST...\$15/27**  
**PAN SEARED SALMON..... \$16/28**

**BREADS**

please select one per meat:

- CHALLAH**  
**MINI KAISER ROLL**  
**RYE "THICK CUT"**  
**JUMBO ENGLISH MUFFIN**  
**GRILLED PITA**  
**WHOLE WHEAT**  
**SOUR DOUGH**  
**6" HOAGIE**

**SAUCES**

please select two sauces per meat:

- HORSERADISH SOUR CREAM**  
**CURRIED APPLE BUTTER**  
**MAPLE SOY**  
**BLUE CHEESE FONDUE**  
**TE BBQ**  
**BLACK TRUFFLE MAYO**  
**SALSA VERDE**

**POT PIES**

- ORGANIC CHICKEN**  
 flaky puff pastry, yukon potato,  
 peas & carrots, chicken velouté  
**\$18**

- SHEPHERD'S PIE**  
 beef & pork ragu, creamy corn,  
 cheddar mashed potato  
**\$17**

**P.U.B. FAVORITES**

- FOOT LONG ARTISANAL HOT DOG**  
 100% all-beef kosher hot dog,  
 brioche roll, cheddar,  
 chopped scallions, crispy skinny fries  
**\$16**

- GRILLED BOLOGNA**  
 artisanal made bologna, white bread, mozzarella,  
 kettle chips, chocolate chip cookie  
**\$16**

- GRICHEBACTOM**  
 the workman's grilled cheese sandwich,  
 creamy brie cheese, double smoked bacon, tomato, skinny fries  
**\$17**

- BANGERS & MASH**  
 grilled sausage, creamy mashed potato,  
 TE BBQ  
**\$18**

- SWORDFISH ENCHILADA**  
 slow braised swordfish, chipotle spiked tomato sauce, black bean  
 & corn salsa, sour cream, crispy fried tortilla salad  
**\$19**

- NEW ENGLAND FISH & CHIPS**  
 beer battered fish, english style chips,  
 malt vinegar aioli, house made tartar  
**\$19**

- VEGGIE MUFFULETTA**  
 grilled portobello, roasted red pepper,  
 grilled zucchini, garlicky spinach, red onion, salsa verde,  
 mozzarella cheese, hoagie roll, pickled vegetables  
**\$16**

- SKIRT STEAK**  
 olive oil toasted crostini, prime rib chili, cheddar cheese fondue,  
 "fritos", TE BBQ, sunflower greens  
**\$20**

**SALADS**

- CAESAR SALAD\***  
 evoo crouton, tomato, traditional caesar dressing, parmesan  
**\$12**

- ICEBERG WEDGE**  
 bacon vinaigrette, avocado, chopped egg, tomato, creamy blue cheese  
**\$14**

- TOMATO & ONION**  
 thick cut beefsteak tomato, blue cheese dressing, red onion  
**\$9**

- CHOPPED SALAD**  
 diced cucumber, tomato, red onion, zaatar, evoo, kettle chips  
**\$10**

Add on to any salad  
 salmon...\$8 | chicken...\$6 | skirt steak...\$9 | shrimp...\$4.50 | turkey...\$7

**PICKLED**

- TRADITIONAL PICKLES**  
 kosher dill, half sour, and sweet gherkin  
**\$7**

- GIARDINIERA OF PICKLED VEGGIES**  
 seasonal pickled vegetables  
**\$5**

**STARCHES & VEGGIES**

- FRIES (FATTIES).....\$7**  
**FRIES (SKINNIES).....\$7**  
**FRIES (SWEET POTATO).....\$7**  
**CREAMY MASHED POTATOES.....\$7**  
**BUBBLE & SQUEAK.....\$7**  
**COLE SLAW.....\$6**  
**MAC N CHEESE.....\$8**  
**GRILLED ASPARAGUS.....\$8**  
**APPLEWOOD SMOKED BACON.....\$5**

**SHAKES**

- STRAWBERRY.....\$7**  
**CHOCOLATE.....\$7**  
**MALT CHOCOLATE.....\$7**  
**VANILLA.....\$7**  
**MALT VANILLA.....\$7**  
**MINT-CHIP.....\$7**  
**CREAMSICLE.....\$7**  
**YOUNG'S FRAP\*.....\$10**

**FLOATS**

- THOMAS KEMPER ROOTBEER.....\$7**  
**COKE .....\$7**

## DRAUGHT BEER

### CRISP & CLEAN

	PINT	1/2 YARD	PITCHER
<b>Stella Artois Pilsner</b> , Belgium (5.0%ABV) Good bite to the taste. A little lemony. Sweet, malty taste. Very little hop bitterness.	\$10	\$19	\$36
<b>Spaten Premium Lager</b> , Germany (5.2%ABV) A typical German lager that is smooth and grainy with a nice amount of hops to finish.	\$9	\$17	\$32
<b>Kronenbourg 1664</b> , France (5.9%ABV) Nice Mixtures of tastes, not one taste over powers the rest. A blend of flavors if you will.	\$10	\$19	\$36
<b>Schoenramer</b> , Germany (5.40%ABV) Classic Bavarian style maerzen beer. copper colored from using Vienna malt. Clean, crisp floral notes built on a bready, caramelized malt foundation.	\$10	\$19	\$36
<b>Harp</b> , Ireland (5.0%ABV) Appearance is a light golden with a faint head. Clean and adjunct aroma with malt in the background. Taste of rice, grains and the hops leaving a bitter dry finish in the end. Mouthfeel is light with good carbonation.	\$10	\$19	\$36
<b>Blanches de Bruxelles</b> , France (4.5%ABV) Light to medium body with pleasing fruityness of orange, coriander, pineapple, and light lemon.	\$10	\$19	\$36
<b>Pabst Blue Ribbon</b> , Woodbridge, IL (4.74%ABV) Established in "1844" Light to moderate body, nice even crispness, clean palate throughout with a great wrap-up of dryness in the finish.	\$9	\$17	\$32
<b>Foster's Lager</b> , Australia (5.0 %ABV) This light Australian lager shows slight hints of both malts and hops.	\$9	\$17	\$32

### HALE AND HEARTY PALES AND ALES

<b>Anchor Steam</b> , San Francisco, CA (4.9%ABV) Slightly toasted malt, with a nice hop bitterness.	\$9	\$17	\$32
<b>Smithwick's Ale</b> , Ireland (4.5%ABV) Irish Ale Breweries, clean caramel malt aroma, with hints of hops and butter.	\$9	\$17	\$32
<b>Fullers ESB</b> , England (5.5%ABV) Bronze copper, deep amber color. Well balanced hop and malt characters with a nutty aroma.	\$9	\$17	\$32
<b>Mirror Pond Pale Ale</b> , Bend, OR (5%ABV) Delicate malty sweetness with four different hops balanced to perfection.	\$9	\$17	\$32
<b>Sierra Nevada Pale Ale</b> , Chico, CA (5%ABV) Crisp and slightly "pine" hoppy. Pours a faint amber color with caramel malt.	\$9	\$17	\$32
<b>Anchor Small</b> , San Francisco, CA (3.5%ABV) Bright orange amber color. Big and dense head...Frothy and rocky. Hoppy bitterness	\$10	\$19	\$36
<b>Hoegaarden</b> , Belgium (4.9%ABV) Sweet with an smooth semi-chewy mouth feel. Light hops (lemony) sour flavor.	\$10	\$19	\$36
<b>Boddingtons Ale</b> , England (4.7%ABV) Smooth creamy soft and delicate on the palette, slightly sweet. Nice balance between malt and hop.	\$10	\$19	\$36
<b>Bass Ale</b> , England (4.4%ABV) Mouthfeel is light and creamy with a good level of carbonation leading to a clean, crisp finish.	\$9	\$17	\$32
<b>Wexford Irish Cream</b> , England (5.0%ABV) The taste echoes the rich vanilla as well as burnt malts.	\$9	\$17	\$32
<b>St. Feuillien Saison</b> , Belgium (6.5%ABV) A golden blonde ale with an unmistakable flavor. Full rich nuances and a slight tang.	\$11	\$21	\$40

### REDS, BLACKS, AND BROWNS

<b>New Belgium Fat Tire Amber</b> , Fort Collins, CO (5.2%ABV) Some sweetness, lots of malt giving a biscuit experience, some hoppy bitterness balancing it quite well.	\$9	\$17	\$32
<b>Newcastle Brown Ale</b> , England (4.7%ABV) Very low bitterness, hints of sweetness, a little nutty.	\$9	\$17	\$32
<b>Guinness Stout</b> , Ireland (6.0%ABV) Notes of coffee, butter and a hint of citrusy flavor. Finishes clean and dry. Afterwards is all hops.	\$10	\$19	\$36
<b>Samuel Adams Boston lager</b> , Boston, Mass. (4.75%ABV) Full flavored with hops and malt yet balanced and complex	\$9	\$17	\$32

### FRUIT AND CHOCOLATE

<b>Pyramid Audacious Apricot Ale</b> , Portland, OR (5.1%ABV) Quite fruity. The apricot is front and center. It's flanked by some lemon and raw wheat.	\$9	\$17	\$32
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<b>Strongbow Cider</b> , England (5.3%ABV) This crisp some what sparkling cider is great on its own or mixed with stouts or lagers.	\$10	\$19	\$36
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<b>Young's Chocolate Stout</b> , England (5.2%ABV) Like sweet, sweet chocolate! The milk chocolate taste is instant, followed by roasted coffee beans, malted barley, and a hint of oats.	\$10	\$19	\$36
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<b>Lindeman's Framboise Lambic</b> , Belgium (2.5%ABV) This sweet beer is lightly carbonated and offers abundant raspberry flavor.	\$15	\$29	\$56
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### WHEATY AND YEASTY

	PINT	1/2 YARD	PITCHER
<b>Pyramid Haywire Hefeweizen</b> , Portland, OR (5.2%ABV) Sweet and balanced by the yeasty citrus and clove flavors as well as a tiny bit of hops.	\$9	\$17	\$32
<b>Franziskaner Hefe Weisse</b> , Germany (5.0%ABV) If you like Hefe Weisse this is the one of the World's best! Sweet with hints of clove, Truly fantastic!	\$9	\$17	\$32
<b>T.U.B. - Todd's Urban Beer</b> , Las Vegas, NV (5.0 %ABV) Served with a lemon, this beer is cloudy yellow color, a medium thin white head that diminishes slowly. Fruit and mild spice flavor.	\$10	\$19	\$36
<b>Blue Moon Belgium White</b> , Golden, CO (5.4%ABV) Nice juicy citrusy orange; firm peppery spicyness; a pretty fair yeast and a strong wheaty/ bready background.	\$10	\$19	\$36
<b>Sierra Nevada Kellerweiss</b> , Chico, CA (4.8%ABV) Brewing the old school German way using only open fermentation and top-cropping yeast. Flavor is rich with massive banana and clove. Crisp and clean finish.	\$9	\$17	\$32

### THE BIG BOYS

<b>Speakeasy Big Daddy IPA</b> , San Francisco, CA (6.5%ABV) It starts with citrus and banana flavor. There is some noticeable breadines in the middle. It is grainy in the back and holds a mellow level of bitterness.	\$10	\$19	\$36
<b>Grimbergen Dubbel</b> , Germany (6.5%ABV) Deep mahogany color, strong notes of Belgian yeast with fruitiness and hints of caramel.	\$10	\$19	\$36
<b>Arrogant Bastard Ale</b> , Escondido, CA (7.2%ABV) This is an aggressive beer. You probably won't like it. It's quite doubtful you have the taste or sophistication to be able to appreciate an ale of this quality and depth.	\$10	\$19	\$36
<b>Squatters Hop Rising</b> , Salt Lake City, UT (9%ABV) The combination of robust malty flavors and huge hop bitterness provide a well balanced beer. A hop lovers dream	\$12	\$23	\$44
<b>Unibrew Maudite</b> , Belgium (8%ABV) Belgian Strong Dark Ale, hazed orange amber, nice malt aroma with spice and ripe fruit scent. Light bitterness.	\$12	\$23	\$44
<b>Chimay Cinq Cents</b> , Belgium (8.0%ABV) Simply outstanding. Alcoholic sweetness followed quickly by light malt and fading into lighter flavors as the beer lingers.	\$16	\$31	\$60
<b>Delerium Tremens</b> , Belgium (8.5%ABV) Delicious with lots of bready, yeasty qualities and some grassy notes, punctuated with spices as well as some hop notes, especially on the finish.	\$16	\$31	\$60
<b>Bosteels Karmeliet</b> , Belgium (8.4%ABV) Pronounced honey flavor with an excellent balance in citrus and a hint of hops.	\$12	\$23	\$44
<b>Black Butte Porter</b> , Bend, OR (5.2%ABV) A creamy smooth mouth feel. Slight hop bitterness with a distinctive chocolate, roasted finish	\$9	\$17	\$32

### BEER FLIGHTS

<b>Fruit &amp; Chocolate Platter of Beers</b> Youngs Double Chocolate, Lindemans Framboise, Pyramid Audacious Apricot Ale, Sierra Nevada Kellerweiss	\$19
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<b>All American</b> Anchor Steam Fat Tire Amber Ale, PBR (Pabst Blue Ribbon) Samual Adams Boston Lager	\$16
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<b>Whacky Wheats</b> Blue Moon Belgium White, Pyramid Haywire Franziskaner Hefe, T.U.B. (Todd's Urban Beer)	\$16
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<b>BIG Boy's</b> Arrogant Bastard, Speakeasy Big Daddy IPA, Grimbergen Dubbel, Chimay Cinq Cents	\$17
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<b>Ales of the United Kingdom</b> Boddingtons Ale, Fuller's ESB Ale, Wexford Irish Cream Ale, Bass Ale	\$16
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<b>Custom Flight of your Own</b>	\$20
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### BOTTLE BEER

Hell's Keep 750ml	\$18.00
Wells Banana Bread Ale 500ml	\$14.00

Steinlager 25.4oz	\$9.00
Unibroue La Fin Du Monde 25.4oz.	\$22.00

Red Tail Ale	\$7.00
St. Pauli Girl Lager	\$7.00

Corona Extra	\$7.00
Negra Modelo	\$7.00

Miller Lite & Coors Light	\$6.00
Amstel Light	\$7.00

Heineken	\$7.00
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## TODD'S HAND CRAFTED COCKTAILS

**Todd's Sssinful Bloody Mary**  
Made from earths vegetables that would make Mother Nature blush. It's spicy, sweet, sour and sssinful. A unique blend of ripe tomato juice, horseradish root, sirracha sauce, olive juice and a little Adam and a little Eve around the rim. Topped with Todd's signature "Sexy Scallions" and garnished with a pickled green bean, carrot, and cheddar cube.  
Say yes to that Sssinful desire.

\$15

**Todd's Tequila'd Tomato**  
Ay Caramba. Senor Todd has gone South into ol Mexico to develop the flavors of roasted tomatoes, smoked chipotle, jalapeno and our house Cazadores Blanco Tequila into a truly signature tequila bloody Mary. Dig those toes into the sand.... We garnish this delicious drink with a home fried tortilla chip and top it with our very own shrimp ceviche. Can you say, "Ole".

\$16

**Mojo 'O' jito**  
Take the African word Mojo and define it as, "to place a little spell". Then we add fresh orange slices. Follow with Barcardi O rum that is beautifully complemented with muddled mint leaves. Rim with sugar then add a splash of seltzer for zing. We invite you to fall under the spell.

\$13

**Kick Ass Kemper**  
TK (Thomas Kemper) as we like to call him had an obsession for a drink that was smooth and creamy while rich and complex. A wonderful little mix of pure cane sugar, Sassafras, Honey and Vanilla. This root beer of choice is about to be turned up a notch. We add more smooth and creamy with Bailey's then richer and complex with Stoli Vanilla.

Oh yes we did...get your creamy moustache on now.

\$11

**Punch Drunk Love**  
We have all been there... A girl or guy breaks up with us at the dance... we spike the punch bowl... and then it hits us... Ah the emotion, the sense of loss. Let's get over it together and spike the bowl. A little light rum and some Pusser's Rum some pineapple and oj topped with a cherry splash.

I'll meet you under the trees by the lockers....

\$11

**Velvet Elvis**  
The only thing more iconic than the Velvet Elvis portrait you have hanging in your living room is this drink. Just like Elvis's hips, we shake Gentleman Jack with sweet vermouth. Muttle a rum soaked cherry with orange juice and a splash of sour to top.

So smooth...So Elvis

\$13

**Todd's Garden Margarita**  
Herradura Tequila, Murtled Cucumber, Cilantro, sugar and simple syrup splash of Sweet & Sour. Crisp and Refreshing.

\$12

**The Excellent Crystal**  
A twist on the classic Manhattan. Woodford Reserve Bourbon mixed with Sweet Vermouth, and rum soaked Maraschino cherries

\$12

**Grow a Pear**  
Grey Goose La Poire Vodka, Splash of Sour Mix, topped with Riesling. A summer favorite.

\$13

## HANDCRAFTED BEER COCKTAILS

Hoppy Days are here again... This unique union of beers are paired with each other and some even more not so common liquors to beget a wholly different taste sensation.

**The Black and Tan**  
Guinness Stout and Bass Ale  
\$10

**The Black and Blue**  
Guinness Stout and Blue Moon  
\$10

**The Black and White**  
Guinness Stout and Hoegaarden Belgian White  
\$10

**Snakebite**  
Strongbow Cider and Fosters  
\$10

**Chocolate Covered Berries**  
Lindeman's Raspberry Framboise and Youngs Double Chocolate Stout  
\$14

**Pub Shandy**  
PBR (Pabst Blue Ribbon) and Ginger Ale  
\$10

**Beer in a Bag**  
PBR Tall Boy Can served in a brown paper bag with a shot of Jack Daniels on the side  
\$14

### CASK BEER

Cask conditioned ale is beer that is brewed from traditional ingredients and matured in the cask from which it is served. It means that it is fresh, unfiltered and not pasteurized therefore has a unique savor. Served 7-10 degrees warmer than typical draught beer, Todd English Pub is the only place in Nevada to offer this old world style brew! Ask your server for today's cask selections.

Snifter...\$11

## WINES BY THE GLASS

**SPARKLING WINE**  
Domaine Chandon, Brut Classic, Napa Valley .....\$12.00  
Mionetto, Il Prosecco, Veneto, Italy.....\$10.00

**WHITE WINES**  
Folie A Deux, Menage A Trois, California White.....\$11.00  
Gnarly Head, Pinot Grigio, Napa Valley.....\$10.00  
Ferrari-Carano, Fume-Blanc, Sonoma Valley, .....\$11.00  
Joel Gott, Sauvignon Blanc, Oakville, .....\$9.00  
Ribbonwood, Sauvignon Blanc, New Zealand.....\$9.00  
Steelhead, Sauvignon Blanc, Dry Creek Valley .....\$11.00  
Heidemanns-Bergweiler, Riesling, Germany.....\$12.00  
Chalone Chardonnay, Monterey.....\$11.00  
Picket Fence, Chardonnay, Sonoma.....\$14.00

**RED WINES**  
Red Diamond, Merlot, Washington .....\$10.00  
Candor, Lot 2, Merlot, Central Coast .....\$14.00  
Sterling, Meritage, Vintner's Selection, Monterey .....\$12.00  
Robert Mondavi, Cabernet Sauvignon, Napa Valley, .....\$13.00  
LayerCake, Cabernet .....\$11.00  
Picket Fence, Pinot Noir, Sonoma .....\$14.00  
Ravenswood, Zinfandel, California .....\$11.00

## WINES BY THE BOTTLES

**SPARKLING WINE**  
Domaine Chandon, Brut Classic, Napa Valley .....\$50.00  
Mionetto, Il Prosecco, Veneto, Italy .....\$42.00  
Canaletto, Prosecco, Veneto, Italy.....\$42.00  
Moet & Chandon, Imperial, Epernay, NV .....\$96.00  
Veuve Clicquot Ponsardin, France, NV .....\$110.00  
Moet & Chandon, Dom Perignon, Brut, Epernay,.....\$473.00

**WHITE BOTTLES**  
Folie A Deux, Menage A Trois, California White.....\$40.00  
Heidemanns-Bergweiler, Reisling, Germany.....\$46.00  
Ferrari-Carano, Fume Blanc, Sonoma Valley .....\$44.00  
Firestone Estate, Gewurtztrameiner, Santa Ynez Valley .....\$39.00  
Joel Gott, Sauvignon Blanc, Oakville, .....\$32.00  
Steelhead, Sauvignon Blanc, Dry Creek Valley .....\$44.00  
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand,.....\$34.00  
Ribbonwood, Sauvignon Blanc, New Zealand.....\$34.00  
Mason Cellars, " Pomelo", Sauvignon Blanc, California .....\$27.00  
Woolleston, Sauvignon Blanc, Nelson, New Zealand .....\$39.00  
Gnarly Head, Pinot Grigio, Napa Valley.....\$42.00  
Picket Fence, Chardonnay, Sonoma.....\$45.00  
Four Vines, "Naked", Chardonnay, Santa Barbara .....\$28.00  
Chalone Chardonnay, Monterey.....\$42.00  
Franciscan, Chardonnay, Napa Valley.....\$47.00  
Hawk Crest, Chardonnay, Monterey .....\$37.00  
William Hill, Chardonnay, Central Coast, California.....\$35.00

**RED BOTTLES**  
Red Diamond, Merlot, Washington .....\$40.00  
Candor, Lot 2, Merlot, Central Coast .....\$60.00  
Sterling, Meritage, Vintner's Selection, Monterey .....\$45.00  
White Oak, Cabernet Sauvignon, Walla Walla, Wa .....\$70.00  
Franciscan, Magnificat, Red Bordeaux Blend, Napa Valley .....\$119.00  
Clos Du Bois, Merlot, Alexander Valley .....\$43.00  
Duckhorn "Howell Mountain", Merlot, Napa Valley.....\$196.00  
Stags' Leap, Merlot, Napa Valley .....\$79.00  
Bishop's Peak, Rock Solid Red, Syrah, Paso Robles .....\$30.00  
Francis Coppola, Syrah,Geyserville.....\$39.00  
Layer Cake, Shiraz, S. Australia .....\$43.00  
Rosemont Estate, Shiraz, S.E. Australia .....\$36.00  
75 Wine Company, The Sum , Napa Valley.....\$47.00  
Chateau St. Michelle, Cabernet Sauvignon, Columbia Valley.....\$51.00  
Franciscan, Cabernet Sauvignon, Napa Valley,.....\$69.00  
Haras De Pirique, Cabernet Sauvignon, Maipo Valley, Chile.....\$29.00  
Heron, Cabernet Sauvignon, American Canyon.....\$33.00  
Robert Mondavi, Cabernet Sauvignon, Napa Valley.....\$50.00  
Simi, Cabernet Sauvignon, Alexander Valley .....\$61.00  
Ravenswood, Zinfandel, California .....\$42.00  
Bonterra, Zinfandel, Mendocino County .....\$46.00  
Picket Fence, Pinot Noir, Sonoma .....\$52.00  
BV "Coastal" Pinot Noir, Sonoma County.....\$32.00  
Hob Nob, Pinot Noir, Lanquedoc, France.....\$30.00  
Keller "Casa De La Cruz", Pinot Noir, Sonoma Coast.....\$47.00  
Kim Crawford, Pinot Noir, Marlborough, New Zealand .....\$47.00  
Cecchi, Chianti Classico, Tuscany .....\$39.00

## DESSERT WINES BY THE GLASS

Bonny Doon, Ca' Del Solo, Muscat, Monterey County .....\$12.00  
Grahams, Six Grapes, Port.....\$13.00  
Sandeman, Tawny 10 yr, Port .....\$18.00  
Quady, Batch 88, Starboard, Madera .....\$16.00

Note: A service gratuity of 20% will be added to all parties of 6 or more

JOIN US FOR HAPPY HOUR M - F, 3 - 6PM 1/2 PRICE PINTS AND GLASSES OF WINE