

SIGNATURE COCKTAILS

OO7 14.00

Hangar 1, Bombay Sapphire, Dry Vermouth, Shaken not Stirred

GULLIVER'S OLD FASHION 13.00

Michter's Rye, Sugar Cube, Bourbon Cherry, Bitters, Orange Peel

PENICILLIN (or owner's favorite cocktail) 14.00

Great King Street Artist, Ginger-Honey, Lemon Juice, Peat Monster

THE MONSTER 14.00

Peat Monster, Blended Scotch, Pineapple Juice, Lemon juice,
Ginger Syrup, Angostura Bitters, Candied Ginger

LONDON BRIDGE 12.00

Pimm's, Fresh Lemon Juice, Splash of Soda, Cucumber

RUMBLER SIDE CAR 14.00

Remy Martin VS, Cointreau, Fresh Lemon Juice, Sugar Rim

EARL OF BARTLETT 14.00

Grey Goose La Poire, Chambord, Pineapple Juice, Pear Slice

STRATFORD TONIC 13.00

Tito's Vodka, Elderflower Liquor, Fresh Lime Juice, Cucumber

Draft Beers

Stella Artois	
Red Trolley	8.00
Rotating IPA	8.00

White Wines by the Glass

Chardonnay:

Pacific Bay, Chile	8.00
Hess	9.00
J. Lohr "Riverstone"	8.50
Fess Parker, Santa Barbara County	11.00

Other White Wines:

Babich Sauvignon Blanc, New Zealand	9.00
Caposaldo Pinot Grigio, Italy	8.00
Jekel Riesling	8.00
St. Supery Sauvignon Blanc	11.00

Red Wines by the Glass

Cabernet Sauvignon:

Pacific Bay, Chile	8.00
Hess, California	10.00
J Lohr "Seven Oaks", Central Coast	10.00
Joel Gott, California	12.00
Raymond "Sommelier Selection"	14.00

Merlot:

Pacific Bay, Chile	8.00
Alexander Valley Vineyards	11.00

Pinot Noir:

Mark West	9.00
Howling Moon	11.00
MacMurray Estate	13.00

Other Red Wines:

Conquista Malbec, Argentina	9.00
Plungerhead Zinfandel	9.00
Jacob's Creek Reserve Shiraz	10.00
"Saved" Proprietary Blend	14.00