

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 Liqueur, 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, Monterey 9.00

J. Lohr "Riverstone", Monterey 8.50

Z. Alexander Brown, Santa Lucia Highlands 11.00

Other White Wines:

Babich Sauvignon Blanc, New Zealand 9.00

Caposaldo Pinot Grigio, Italy 8.00

Jekel Riesling, Monterey 8.00

St. Supery Sauvignon Blanc, Napa Valley 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", North Coast 14.00

Merlot:

Pacific Bay, Chile 8.00

Alexander Valley Vineyards, Sonoma 11.00

Pinot Noir:

Parducci, Mendocino 9.50

Howling Moon, Monterey 11.00

Z. Alexander Brown, Napa/Monterey/Sonoma 12.00

Other Red Wines:

Conquista Malbec, Argentina 9.00

Plungerhead Zinfandel "Old Vine", Lodi 9.00

Jacob's Creek Reserve Shiraz, Barossa Valley 10.00

"Saved" Proprietary Blend, California 14.00