

## Appetizers

### CLAMS CASINO

A spicy mixture of chopped sea clams, vegetables, bacon and Italian herbs, stuffed and baked on a half shell. 12

### SHRIMP COCKTAIL

Poached Jumbo Shrimp, served chilled in a stylish martini glass with homemade cocktail sauce. 12

### CRAB'N'ARTICHOKE DIP

Fresh jumbo lump crabmeat, artichoke and spinach served in a hot casserole dish with tasty rustic bread. 11

### CLAMS ON THE HALF

10 little neck clams served chilled on ½ shell with traditional cocktail sauce. 9

### STUFFED PORTOBELLO

Broiled Portobello mushroom topped with crabmeat imperial, served with warm drawn butter and lemon wedge. 11

### BUFFALANO CAPRESE

Fresh mozzarella cheese, sliced tomato, basil and roasted red peppers drizzled with extra virgin olive oil. 9

### ITALIAN DELIGHT

Sliced prosciutto, salami, sopressato, sharp provolone, roasted red peppers, marinated artichoke, fresh mozzarella cheese, hearts, and Sicilian olives. 14

### COCONUT CRUSTED CRAB CAKE

Pan-fried served over a bed of mixed baby greens and mango salsa topped with a delicious raspberry sauce. 12

### CRABMEAT COCKTAIL

Fresh jumbo lump crabmeat served chilled in a stylish martini glass with tomato-vodka cocktail sauce. 14

### FRIED CALAMARI

A classic, fried tender squid and fried sliced jalapeños, served with a pesto aioli and zesty tomato sauce. 10

### LONG HOT PEPPERS

Stuffed with sharp provolone cheese and sliced prosciutto, oven roasted with garlic and extra virgin olive oil. 8

### FRIED MOZZARELLA

Breaded mozzarella cheese stuffed with basil and plum tomato, pan-fried and served with marinara sauce. 8

### SAUTÉED MUSSELS OR CLAMS

PEI mussels or tender littleneck clams available in a red sauce, white sauce or a spicy Fra diablo style. 10

### SHRIMP WRAPPED IN BACON

Jumbo Gulf shrimp wrapped in bacon, deep fried and served with a sweet 'n' sour dipping sauce. 9

## Flatbreads

### MARGHERITA FLATBREAD

Fresh mozzarella cheese, ripe tomatoes and fresh basil, topped with a drizzle of extra virgin olive oil. 8

### MEAT LOVER'S FLATBREAD

Italian sausage, mozzarella cheese and pepperoni topped with our homemade tomato sauce. 10

### SEAFOOD LOVER'S FLATBREAD

Baby shrimp and lump crabmeat brushed with garlic, topped with Romano & mozzarella cheese. 13

### VEGETARIAN FLATBREAD

Grilled combination of sliced eggplant, squash, roasted red peppers & zucchini atop white flatbread. 10

### NEW YORKER FLATBREAD

White flatbread covered with ricotta cheese, fresh mozzarella cheese and our homemade tomato sauce. 9

### CHIPOTLE SHRIMP FLATBREAD

Baby shrimp, grilled pineapple, roasted pepper, caramelized onion, topped with feta cheese. 12

### PROSCIUTTO FLATBREAD

Flatbread covered with fresh Arugula, sliced prosciutto, Sicilian olives, roasted peppers and parmesan cheese. 12

### SPINACH 'N' BACON FLATBREAD

Fresh Spinach, chopped bacon, grilled zucchini and garlic topped with feta cheese and mozzarella cheese. 12

## Bruschetta

### TRADITIONAL BRUSCHETTA

Rustic Italian bread toasted and smothered with diced plum tomatoes, garlic and fresh basil tossed in olive oil. Parmesan cheese drizzled with a balsamic glaze. 7

### CRAB BRUSCHETTA

Original Bruschetta tossed with jumbo lump crabmeat and citrus fruits topped with crumbled bleu cheese. 10

### FRESH MOZZARELLA BRUSCHETTA

Original bruschetta topped with red roasted peppers, fresh basil and our balsamic drizzle. 8

## Homemade Soups

### FRESHLY PREPARED SOUP DU JOUR

Cup 4 Bowl 5.50

### SEAFOOD BISQUE

Delicious and creamy soup prepared with morsels of lobster, sea scallops and jumbo lump crabmeat.  
Cup 5 Bowl 7

### CROCK OF FRENCH ONION

Caramelized Spanish onions and homemade seasoned croutons topped with stringy mozzarella cheese and aged provolone cheese. 6

*\*A suggested gratuity of twenty percent (20%) will be added to parties of 8 or more.*

*\*All Groupings and Living Social Vouchers are not valid on Saturdays or Holidays.*

## SIGNATURE MARTINIS

### WASHINGTON APPLE

Crown Royal whiskey, DeKuyper Sour Apple Pucker and a splash of Cranberry juice.

### MINT CHOCOLATE CHIP MARTINI

Three Olives vodka, Godiva White chocolate, Green Crème de Menthe and cream.

### VILLARTINI

Stolichnaya vodka, Godiva White chocolate liqueur and a splash of Chambord raspberry liqueur.

### ESPRESSO MARTINI

Stolichnaya Vanilla vodka and Kahlua coffee mixed with chilled Espresso.

### LIMÓNCELLO MARTINI

Absolut Citron vodka, Limóncello, triple sec, fresh lemon & Daily's Sweet 'n' Sour mix.

### POMEGRANATE MARTINI

Absolut Citron vodka, Pama Pomegranate, Fresh lime juice & Simple syrup.

### WHITE CHOCOLATE MARTINI

Stolichnaya Vanilla vodka, Godiva White chocolate liqueur mixed with White crème de cacao.

### TROPICAL MARTINI

Malibu Coconut rum, Parrot Bay Pineapple and Mango rum mixed with Pineapple and Fresh Orange juice.

### CREAMSCLE MARTINI

Stolichnaya Ohranj vodka and Amaretto di Saronno shaken with a splash of light cream.

### RASPBERRY MARTINI

Stolichnaya Razberi vodka and Chambord raspberry blended w/Cranberry juice.

### SWEET CHERRY PIE MARTINI

Grey Goose vodka and Cherry vodka mixed with triple sec and a splash of Pineapple.

### BLUEBERRY MARTINI

Three Olives Berry vodka, Malibu coconut rum, Blue curaçao, Sweet 'n' Sour mix and Pineapple.

### CHOCOLATE CREAM MARTINI

Pinnacle Whipped Cream vodka mixed with Three Olives Chocolate garnished with chocolate rim.

## HOUSE WINES

FULL CARAFE  
24.00

HALF CARAFE  
15.00

BOTTLE  
17.50

GLASS  
6.00

CABERNET  
SAUVIGNON  
#77

CHARDONNAY  
#42

CHIANTI  
D.O.C.G.  
#78

MALBEC  
#79

MERLOT  
#80

MOSCATO  
#43

PINOT GRIGIO  
#44

PINOT NOIR  
#81

RIESLING  
#45

SAUVIGNON  
BLANC  
#46

SHIRAZ  
#82

WHITE  
ZINFANDEL  
#47

INTERSECTED IN  
MORE WINE ?  
CHECK OUT THE  
LAST 2 PAGES...

*Planning a night...?  
Villarislakeside.com  
and check out our  
calendar for special  
events and promos.*

MAR 2017

## Specialty Pasta

*All pasta entrées are accompanied by a small chopped salad.  
\*Gluten Free Pasta ~ \*\$3.<sup>00</sup>*

### LOBSTER FRANCAISE

Egg battered lobster tails sautéed with garlic, lemon and butter, served with roasted red peppers and asparagus tips over a bed of angel hair pasta. 29

### RISOTTO PESCATORE

Jumbo shrimp, sea scallops and lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in Italian rice. 28

### CLAMS OVER LINGUINE

Steamed little neck clams and chopped tender clams sautéed with garlic and olive oil served in your choice of red or white sauce over linguine pasta. 20

### CRABMEAT RAVIOLI

Crabmeat filled raviolis topped with cherry tomatoes, Sicilian olives and shitake mushrooms finished with a lobster brandy sauce. 24

### FRUTTI DI MARE

Steamed clams, mussels, shrimp, scallops, calamari and lobster tails, served in red or white wine sauce over a bed of linguini. 27

### LASAGNA BOLOGNESE AL FORNO

Baked pasta layered with authentic Bolognese meat sauce, with ricotta cheese and mozzarella cheese. 19

## Traditional Pasta

*Create your own Pasta Entrée; Choose either Linguini, Capellini or Penne  
\*Tortellini or \*Pasta Purses ~ \*\$2.<sup>00</sup>*

### ALLA BOLOGNESE

Ground beef sautéed in tomato sauce with sweet peas and shredded pieces of parmesan cheese. 19

### ALLA SCAMPI

Combination of sautéed garlic, sweetened butter, lemon and white wine. 18

### ALLA POMODORO

Crushed plum tomatoes sautéed in extra virgin olive oil, garlic, basil, and fresh Italian herbs. 16

*\*Add julienne style blackened chicken breast to any pasta entrée ~ \$3.<sup>00</sup>*

### ALLA VODKA BLUSH

Sautéed with garlic and marinara sauce with a splash of vodka, folded into a pink cream sauce. 18

### ALL'ARRABBIATA

Sautéed with spicy hot chili pepper and tomato, garlic sauce. 17

### ALL'ALFREDO

Prepared with a blend of light cream, pecorino Romano cheese, sweet butter and fresh ground black pepper. 16

*\*Add jumbo shrimp, sea scallops or lump crabmeat to any pasta ~ \$5.<sup>00</sup>*

## Specialty Salads

*Add Cajun-grilled jumbo shrimp \$5 or Julienne style roasted chicken breast \$3.*

### BISTÈCCA SALAD

Char-grilled filet mignon over a bed of fresh baby spinach, red onions, cherry tomatoes, and garden mushrooms. Topped with Gorgonzola cheese, crispy bacon & creamy parmesan dressing. 15

### SPINACH SALAD

Fresh spinach topped with feta cheese, crispy bacon, hard boiled egg and sliced fresh mushrooms. 8

### CLASSIC CAESAR SALAD

Croutons and roasted red peppers added to chopped romaine lettuce, tossed in our homemade Caesar dressing. 9

### MEDITERRANEAN SALAD

Mixed baby greens and fresh garden vegetables topped with lobster, shrimp and jumbo lump crabmeat. 14

### HOUSE SALAD

Baby spring mix tossed with chopped romaine lettuce, provolone cheese, sliced cucumbers, tomatoes, olives, red onions and hard boiled egg. 7

### SCALLOP SALAD

Seared scallops encrusted with peppercorn served over fresh Arugula, pine nuts, orange wedges and ripe cherry tomatoes with a cilantro-sesame vinaigrette. 13

### ARUGULA SALAD

Arugula topped with blackened shrimp, mangos, roasted red peppers and pine nuts in a citrus vinaigrette dressing. 13

### BARBECUED CHICKEN SALAD

Baby spinach, tomatoes, red onions and crispy bacon with a honey Dijon vinaigrette, topped with shredded cheddar cheese & sliced hard boiled egg. 9

# Seafood

All seafood entrées are served with small chopped salad, accompanied by sautéed seasonal vegetables and tasty parmesan risotto.

## ENCRUSTED SALMON

Macadamia nut encrusted salmon filet topped with a tomato mango salsa served over sautéed Arugula salad. 22

## TWIN LOBSTER TAILS

Twin four ounce lobster tails broiled to perfection, served with warm drawn butter and fresh lemon. 32

## SEARED TUNA

Fresh tuna steak seared and topped with roasted red peppers and garden spinach. Jumbo lump crabmeat and marinated cherry tomatoes. 24

## SKEWERED SHRIMP AND SCALLOPS

Charbroiled jumbo shrimp and juicy sea scallops marinated in extra virgin olive oil, lemon and Italian herbs. 24

*\*Gluten-free items are available, but we are not a gluten-free environment; Please ask your server for more details.*

*\*Entrée sharing charge may apply ~ \$3.<sup>00</sup>*

## STUFFED SHRIMP

Butter-fried jumbo shrimp, broiled and stuffed with lump crabmeat imperial, topped with a lobster brandy sauce. 23

## TWIN CRAB CAKES

Two pan seared jumbo lump crab cakes dressed with a mouth-watering lobster brandy sauce. 26

## SEARED SEA SCALLOPS

Half pound of oversized sea scallops served over parmesan risotto with baby greens and extra virgin olive oil. 24

## SEAFOOD COMBINATION

Broiled lobster tail, jumbo shrimp, sea scallops, clams casino, lump crabmeat imperial stuffed mushrooms and broiled flounder filet. 27

*\*We serve the freshest food; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

[www.villarislakeside.com](http://www.villarislakeside.com)

# Chicken and Veal

Choose between tender veal medallions or boneless chicken breast sautéed in your favorite Italian recipes, entrées are accompanied by a small chopped salad.

## SALTIMBOCCA

Sautéed with sherry wine and sage then layered with prosciutto and mozzarella cheese, served with sautéed vegetables and roasted potatoes. 22 \ 24

## ITALIANO

Stuffed with mozzarella cheese, sliced prosciutto and spinach, served with a tasty porcini mushroom and sage demi-glace, over parmesan risotto. 22 \ 24

## VINCENZO

Sautéed in an appetizing lemon cream sauce with artichoke hearts, sun-dried tomatoes and jumbo lump crabmeat, served over a bed of linguine. 23 \ 25

## FLORENTINE

Sautéed in a delicious lemon white wine reduction, topped with fresh garden spinach and mozzarella cheese, served over a bed of linguine. 22 \ 24

## PARMIGIANA

Breaded and pan-fried, topped with a basil marinara sauce and mozzarella cheese, served over linguini. 20 \ 22

*\*Entrée sharing charge apply ~ \$3.<sup>00</sup>*

## VILLARI

Sautéed with fresh asparagus and jumbo lump crabmeat, tossed in roasted garlic wine sauce and served over bed of angel hair pasta. 24 \ 26

## SFIZIOSA

Breaded and pan-fried, topped with fresh Arugula salad, radicchio and diced tomato, served over simmering parmesan risotto. 22 \ 24

## SINATRA

Sautéed with jumbo shrimp, lump crabmeat, shitake mushrooms and Sicilian olives finished with a bourbon veal demi-glace, served with roasted potatoes. 25 \ 27

## FRANCAISE

Egg battered then sautéed with garlic in white wine, lemon butter sauce, served over a bed of linguine. 22 \ 24

## PIASANO

Sautéed with Sicilian eggplant, roasted red peppers, cured olives and garlic over a bed of Bucatini pasta. 23 \ 25

*\*You may customize any chicken entrée or veal entrée by adding jumbo shrimp, lump crabmeat or sea scallops ~ \$5.<sup>00</sup>*

# SPECIALTY COCKTAILS

## PEACH SANGRIA

Sutter Home Moscato, marinated with Peach puree, Simple syrup and Fresh peaches.

## CLASSIC MOJITO

Bacardi light rum, Fresh mint leaves, Simple syrup, fresh squeezed lime juice and a splash of club soda.

## THE HAPPY GILMORE

Sweet Carolina sweet tea vodka, lemonade, splash of triple sec.

## MANGO SANGRIA

Sutter Home Moscato, marinated with Mango puree, Simple syrup and Fresh mangos.

## KAHLUA MUD SLIDE

Kahlua coffee liqueur, Bailey's Irish Cream, Absolut vodka blended w/ vanilla ice cream.

## GOLDEN MARGARITA

Jose Cuervo Tequila, Grand Marnier liqueur, triple sec and Daily's Sweet 'n' Sour mix.

## MANGO TANGO

Three Olives Mango vodka, Malibu coconut rum, Pineapple and Cranberry juice.

## MANGO MOJITO

Captain Morgan Mango rum, Fresh mint leaves, Simple syrup, fresh squeezed lime juice and club soda.

## CHOCOLATE MARTINI

Stolichnaya vodka mixed with Godiva chocolate liqueur and Dark crème de cacao.

## PUMPKIN MARTINI

Stolichnaya Vanilla vodka, Kahlua coffee and Bailey's Irish cream with a splash of Goldschlager.

## MEXICAN COSMO

Patron tequila and Cointreau mixed with a splash of Cranberry juice and Fresh squeezed lime juice, served as a martini.

## LONG ISLAND ICED TEA

Absolut vodka, Tanqueray gin, Bacardi light rum, Jose Cuervo, triple sec, Orange juice and a splash of Coca-cola.

## HURRICANE

Malibu coconut rum, Meyer's dark rum mixed with Pineapple juice, Orange juice and Grenadine syrup.

**Draft Beers (14 oz.)**

- Blue Moon White Ale
- Budweiser Light
- Coors Light
- Flying Fish Seasonal Ale
- Miller Lite
- Samuel Adams Seasonal Ale
- Stella Artois Premium Lager
- Yuengling Traditional Lager

**Domestic Bottles**

- Budweiser Lager
- Budweiser Light
- Bud Light Lime
- Coors Light
- Land Shark Lager
- Michelob Ultra
- Miller 64
- Miller High Life
- Miller Lite
- O'Doul's, *Non-Alcoholic*
- Rolling Rock
- Yuengling Traditional Lager

**Imported Bottles**

- Amstel Light
- Bass Pale Ale
- Birra Moretti
- Corona Extra
- Corona Light
- Dos Equis Cerveza
- Guinness Blonde
- Guinness Draught
- Heineken Premium
- Heineken Premium Light
- Modelo Especial
- Peroni Nastro Azzurro
- Stella Artois Premium Lager

**Craft Bottles**

- Allagash White Ale
- Angry Orchard Apple Cider
- Blue Moon Belgium White Ale
- Brooklyn Brown Ale
- Coney Island Hard Root Beer
- Dogfish Head 60 Minute I.P.A.
- Flying Fish Seasonal Ale
- Flying Fish Extra Pale Ale
- Founder's All Day I.P.A.
- Leinenkugel Seasonal Ale
- Goose Island 312 Urban Pale
- Goose Island India Pale Ale
- Lagunitas India Pale Ale
- Magic Hat #9
- Not Your Father's Root Beer
- Redd's Apple Ale
- Samuel Adams Boston Lager
- Samuel Adams Rebel IPA
- Samuel Adams Seasonal Ale
- Shock Top Green Apple Crisp
- Shock Top Raspberry Wheat
- Sierra Nevada Pale Ale
- Sierra Nevada Seasonal Ale
- Victory Brewing Hop Devil Ale
- Victory Brewing Seasonal Ale
- Weyerbacher Merry Monks Ale
- Woodchuck's Amber Cider
- Yard's Philadelphia Pale Ale

# Steaks and Chops

*Entrées are served with small chopped salad, accompanied by sautéed seasonal vegetables & roasted garlic smashed potatoes.*

**NEW YORK STRIP STEAK 'AU POIVRE'**

14 ounce Black Angus N.Y. Strip Steak encrusted with our special blend of tri-color peppercorns, served with luscious cognac cream sauce and caramelized-balsamic onions and fried leeks. 26

**FILET SINATRA**

10 ounce char-grilled Filet Mignon topped with jumbo shrimp, lump crabmeat and enjoyable mushroom Marsala reduction. 34

**ROASTED RACK OF LAMB**

Dijon mustard crust, fresh rosemary and garlic, than topped with a mouth-watering cabernet sauvignon reduction. 27

**BABY BACK RIBS**

Full rack of Pork Spare Ribs coated with barbeque sauce, slow roasted in our very own smoker. 19

**PRIME RIB OF BEEF**

14 ounce cut of seasoned Prime Rib of Beef slow roasted in its own scrumptious natural pan juices. 24

**LOUISIANA N.Y. STRIP**

14 ounce Black Angus N.Y. Strip Steak stuffed with crab imperial, pan seared with Cajun seasoning, topped with a Marsala wine reduction. 28

**PORK CHOP**

16 ounce tender bone in Pork Chop seasoned and sautéed with sweet peppers, hot peppers and caramelized onions finished in our succulent honey glazed sauce. 24

**GORGONZOLA BISTÈCCA**

16 ounce Porterhouse Steak perfectly seasoned and char-grilled to your liking, topped with a gorgonzola cheese crust. 29

## TEMPERATURE DESCRIPTION

- Rare: Nicely seared on the outside, red cool on the inside.
- Medium Rare: Red warm center. Springy firmness to the touch.
- Medium: Hot pink center. More firm to touch than medium rare.
- Medium Well: Cooked throughout. A slight hint of pink at center.
- Well Done: No pink left at center. Very firm to the touch.

# Side Orders

MINCED CLAMS	6. <sup>00</sup>	SAUTÉED SPINACH	5. <sup>00</sup>
TORTELLINI ALFREDO	6. <sup>00</sup>	PARMESAN RISOTTO	5. <sup>00</sup>
PASTA POMODORI	4. <sup>00</sup>	VEGETABLES D'GIORNO	4. <sup>00</sup>
PASTA AGLIO È OLIO	4. <sup>00</sup>	LONG HOT PEPPERS	5. <sup>00</sup>
SAUSAGE OR MEATBALLS	4. <sup>00</sup>	SAUTÉED ASPARAGUS	4. <sup>00</sup>

**PREMIUM WHITES .....By the Glass**

Chardonnay, Kendall Jackson <i>'Santa Barbara County, California'</i>	9.00
Fume Blanc, Ferrari-Carano <i>'Dry Creek Valley, Sonoma County, California'</i>	9.00
Pinot Grigio, Santa Margherita <i>'Alto Adige, Valdadige, Italia'</i>	13.75
Riesling, Schmitt Söhne <i>'Longuich, Germany'</i>	7.50
Sauvignon Blanc, Kenwood Vineyards <i>'Carneros, Sonoma County, California'</i>	8.00
Sauvignon Blanc, Rodney Strong <i>'Alexander Valley, Sonoma County, California'</i>	8.00

**PREMIUM REDS .....By the Glass**

Cabernet Sauvignon, Estancia Estates <i>'Paso Robles, Monterey County, CA'</i>	9.00
Malbec, Kaiken <i>'Lujan de Cuyo, Mendoza, Argentina'</i>	9.75
Merlot, Trinity Oaks <i>'San Joaquin County, California'</i>	7.50
Pinot Noir, Arancio Vineyards <i>'Sambuca di Sicilia, Italia'</i>	7.50
Pinot Noir, Little Black Dress <i>'Santa Barbara County, California'</i>	7.50
Shiraz, Rosemount Diamonds <i>'New South Wales, Australia'</i>	7.50

# Twenty for Twenty

Villari's Lakeside Restaurant & Bar would like to enhance your dining experience. We present the following selection of twenty bottled wines offered at \$20 each.

## EASY ON THE POCKET RED WINES

**#64 CABERNET SAUVIGNON, THREE THIEVES**  
'Napa Valley, California'

**#65 CHIANTI D.O.C.G., RUFFINO**  
'Pontassieve, Italia'

**#66 MALBEC, GATO NEGRO**  
'Lujan de Cuyo, Mendoza, Argentina'

**#67 MERLOT, RAWSON PENFOLD'S RETREAT**  
'South Eastern, Australia'

**#68 MERLOT, TRINITY OAKS**  
'San Joaquin County, California'

**#69 PINOT NOIR, ARANCIO VINEYARDS**  
'Sambuca di Sicilia, Italia'

**#70 PINOT NOIR, LITTLE BLACK DRESS**  
'Santa Barbara County, California'

**#71 PINOT NOIR, SMOKING LOON**  
'Napa Valley, California'

**#72 PINOT NOIR, TRINITY OAKS**  
'San Joaquin County, California'

**#73 RED ZINFANDEL, SUTTER HOME**  
'Napa Valley, California'

**#75 SHIRAZ, LITTLE PENGUIN**  
'New South Wales, Australia'

**#76 SHIRAZ, RAVENSWOOD**  
'South Eastern Australia'

## EASY ON THE POCKET WHITE WINES

**#33 CHARDONNAY, STONE CELLARS BY BERINGER**  
'Napa Valley, California'

**#34 CHARDONNAY, LITTLE BLACK DRESS**  
'North Coast, Sonoma County, California'

**#35 GEWURZTRAMINER, SUTTER HOME**  
'Napa Valley, California'

**#36 PINOT GRIGIO, LITTLE BLACK DRESS**  
'Santa Barbara County, California'

**#37 PINOT GRIGIO, MOMMY'S TIME OUT**  
'Venezia, Italia'

**#38 RIESLING, SUTTER HOME**  
'Napa Valley, California'

**#39 RIESLING, SCHMITT SÖHNE**  
'Longuich, Germany'

**#40 SAUVIGNON BLANC, C.K. MONDAVI**  
'Napa Valley, California'

**FREE**  
**WiFi**



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## EXCEPTIONAL SPIRITS

### VODKA

Absolut  
Absolut Citron  
Absolut Lime  
Absolut Mandrin  
Belvedere  
Firefly Sweet Tea  
Grey Goose  
Grey Goose Le Citron  
Grey Goose L'Orange  
Ketel One  
Ketel One Citroen  
Ketel One Oranje  
Pinnacle Whipped Cream  
Stolichnaya  
Stolichnaya Citros  
Stolichnaya Ohranj  
Stolichnaya Razberi  
Stolichnaya Strasberi  
Stolichnaya Vanil  
Sweet Carolina Sweet Tea  
Three Olives  
Three Olives Apples & Pears  
Three Olives Berry  
Three Olives Cherry  
Three Olives Chocolate  
Three Olives Grape  
Three Olives Mango  
Three Olives Orange  
Three Olives Peach  
Three Olives Pineapple  
Three Olives Triple Shot Espresso  
Three Olives Vanilla  
Three Olives Strawberry  
Tito's Handmade

### RUM

Bacardi 8  
Bacardi Gold  
Bacardi Light Rum  
Bacardi Limón  
Bacardi O  
Captain Morgan Private Stock  
Captain Morgan Spiced  
Captain Morgan P. Bay Coconut  
Captain Morgan P. Bay Mango  
Captain Morgan P. Bay Passion  
Captain Morgan P. Bay Pineapple  
Malibu Coconut  
Myer's Dark Jamaica

### TEQUILA

1800 Reposado  
1800 Silver  
Aviñon Espresso  
Aviñon Silver  
Casamigos Añejo  
Casamigos Blanco  
Casamigos Reposado  
Don Julio Blanco  
Jose Cuervo Gold  
Patrón Blanco  
Patrón Reposado  
Patrón XO Café  
Sauza Blanco  
Sauza Extra Gold  
Sauza Tres Generaciones Añejo  
Sauza Tres Generaciones Reposado

### GIN

Beefeater  
Bombay  
Bombay Sapphire  
Hendrick's  
Tanqueray

### BRANDY AND COGNAC

B & B D.O.M. Liqueur  
Courvoisier V.S.  
Courvoisier X.O.  
Hennessy V.S.  
Hennessy X.O.  
Jacquin Apricot  
Jacquin Blackberry  
Jacquin Ginger  
Jacquin Wild Cherry  
Laird's Apple Jack  
Remy Martin V.S.O.P.  
Navan Vanilla

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## EXCEPTIONAL SPIRITS

### AMERICAN WHISKEY (BOURBONS)

Baker's, 7 yr. old, 107 proof  
 Basil Hayden's, 8 yr. old, 80 proof  
 Booker's, 7 yr. old, 120 proof  
 Jack Daniels, 80 proof  
 Jack Daniels Gentlemen Jack, 80 proof  
 Jack Daniels Single Barrel, 94 proof  
 Jack Daniels Tennessee Honey, proof  
 Jim Beam, 80 proof  
 Knob Creek, 9 yr. old, 100 proof  
 Maker's Mark, 90 proof  
 Old Grand Dad, 86 proof  
 Seagram's 7 Crown, 80 proof  
 Southern Comfort, 70 proof  
 Wild Turkey, 80 proof  
 Woodford Reserve, 90 proof

### CANADIAN WHISKEY

Canadian Club  
 Crown Royal  
 Crown Royal Regal Apple  
 Crown Royal Vanilla  
 Seagram's V.O.  
 Yukon Jack

### IRISH WHISKEY

Bushmills  
 Bushmills Irish Honey  
 Black Bush  
 Jameson  
 Jameson Castmates  
 Jameson Gold Reserve  
 Jameson Special Reserve  
 Jameson Select Reserve  
 Tullamore Dew

### SCOTCH WHISKEY (SINGLE)

Glenfiddich, 12 year  
 Glenlivet, 12 year  
 Glenmorangie, 10 year  
 Glenmorangie, 18 year  
 Laphroaig, 10 year  
 Laphroaig, 18 year  
 Macallan, 12 year  
 Macallan, 18 year  
 Macallan, 25 year

### SCOTCH WHISKEY (BLENDED)

Chivas Regal, 12 year  
 Cutty Sark, 8 year  
 Dewar's White Label, 8 year  
 Dewar's Special Reserve, 12 year  
 J & B Rare, 8 year  
 Johnnie Walker Black, 12 year  
 Johnnie Walker Blue, 25 year  
 Johnnie Walker Gold, 18 year  
 Johnnie Walker Green, 15 year  
 Johnnie Walker Red, 8 year

### IMPORTED CORDIAL

Amaretto di Saronno  
 Amaro Averna  
 Bailey's Irish Cream  
 Campari  
 Casoni Limoncello di Sorrento  
 Chambord  
 Cointreau  
 Drambuie  
 Frangelico  
 Galliano  
 Godiva Chocolate  
 Godiva White Chocolate  
 Grand Marnier  
 Grand Marnier 100th Anniversary  
 Grand Marnier 150th Anniversary  
 Irish Mist  
 Jagermeister  
 Kahlua Coffee  
 Marie Brizard Anisette  
 Midori Melon  
 Nocello Walnut  
 Pama Pomegranate  
 Romana Black  
 Romana Sambuca  
 Rum Chata  
 Tia Maria  
 Tuaca

## PREMIUM CHAMPAGNES

Bin #		Bottle
#11	SPARKLING WINE, FREIXENET BLANC DE BLANC 'Saint Sadurni d'Anoia, Spain'	20.00
#12	KORBEL BRUT 'Russian River Valley, Sonoma County, CA'	split 9.00 28.00
#13	MARTINI & ROSSI ASTI SPUMANTE 'Torino, Italia'	split 8.00 27.00
#14	MOËT & CHANDON DOM PERIGNON 'À Épernay, France'	275.00
#15	MOËT & CHANDON IMPERIAL 'À Épernay, France'	half 48.00 80.00
#16	TAITTINGER BRUT LA FRANCAISE 'À Reims, France'	half 45.00 72.00
#17	VEUVE CLICQUOT YELLOW LABEL 'À Reims, France'	half 43.00 90.00

## PREMIUM WHITE WINES

Bin #		Bottle
#21	CHARDONNAY, CHATEAU ST. JEAN 'North Coast, Sonoma County, California'	24.00
#22	CHARDONNAY, CLOS DU BOIS 'North Coast, Sonoma County, California'	26.00
#23	CHARDONNAY, KENDALL JACKSON 'Santa Barbara County, California'	28.50
#24	CHARDONNAY, J. LOHR RIVERSTONE 'Central Monterey County, California'	25.50
#25	FUME BLANC, FERRARI-CARANO 'Dry Creek Valley, Sonoma County, California'	28.50
#26	PINOT GRIGIO, SANTA MARGHERITA 'Alto Adige, Valdadige, Italia'	43.50
#27	RIESLING, J. LOHR BAY MIST 'Monterey County, California'	24.00
#28	SAUVIGNON BLANC, KENWOOD VINEYARDS 'Carneros, Sonoma County, California'	25.50
#29	SAUVIGNON BLANC, RODNEY STRONG 'Alexander Valley, Sonoma County, California'	24.00
#30	SAUVIGNON BLANC, SIMI WINERY 'Alexander Valley, Sonoma County, California'	26.00

## PREMIUM RED WINES

Bin #		Bottle
#51	CABERNET SAUVIGNON, ESTANCIA ESTATES 'Paso Robles, Monterey County, California'	29.00
#52	CABERNET SAUVIGNON, CYPRESS VINEYARDS 'Paso Robles, Monterey County, California'	22.00
#53	CABERNET SAUVIGNON, J. LOHR SEVEN OAKS 'Paso Robles, Monterey County, California'	32.00
#54	CABERNET SAUVIGNON, KAIKEN 'Lujan de Cuyo, Mendoza, Argentina'	25.00
#55	CABERNET SAUVIGNON, RODNEY STRONG 'Paso Robles, Monterey County, California'	33.00
#56	CHIANTI, GABBIANO 'Mercatale, V.P. Italia'	22.00
#57	CHIANTI, RUFFINO RISERVA DUCALE 'Toscana, Italia'	half 49.50 24.75
#58	MALBEC, KAIKEN 'Lujan de Cuyo, Mendoza, Argentina'	25.00
#59	PINOT NOIR, KENWOOD VINEYARDS 'Russian River Valley, Sonoma County, California'	34.50
#60	SHIRAZ, ROSEMOUNT DIAMONDS 'New South Wales, Australia'	22.50