

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

Jumbo lump crabmeat and artichoke 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

Whole sliced tomato, fresh mozzarella cheese and basil, topped with a drizzle of extra virgin olive oil. 8

MEAT LOVER'S FLATBREAD

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

CHICKEN PESTO FLATBREAD

Char-grilled chicken breast and hickory smoked bacon topped with fresh pesto and mozzarella cheese. 10

SEAFOOD LOVER'S FLATBREAD

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

CHIPOTLE SHRIMP FLATBREAD

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

PROSCIUTTO FLATBREAD
Fresh Arugula, Sicilian olives, sliced prosciutto, roasted red peppers, sun-dried figs and parmesan cheese. 12

ROASTED VEGETABLE FLATBREAD

Portobello mushroom, sun-dried tomatoes, Sicilian olives, eggplant, red onions, basil and mozzarella cheese. 11

NEW YORKER FLATBREAD

Flatbread topped with ricotta cheese, mozzarella cheese, chopped prosciutto and sprinkled with parmesan cheese. 9

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 Goupons 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.

VILLARITINI

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

INTERESTED 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 ~ *\$3.⁰⁰*

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 ~ *\$2.⁰⁰*

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 ~ \$3.⁰⁰*

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 ~ \$5.⁰⁰*

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 ~ \$3.⁰⁰*

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

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 ~ \$3.⁰⁰*

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 ~ \$5.⁰⁰*

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

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



Please share your experience on our Facebook Page or Instagram account.



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
Avión Espresso
Avión 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

MAR 2017

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