

— GREAT BEGINNINGS —

PRAWN COCKTAIL 21

Housemade Cocktail Sauce, Lemon Wedge

*AHI TUNA TARTARE 20

*Capers, Green Onion, Dijon Mustard,
Chopped Egg, Wasabi Greens*

DUNGENESS CRAB CAKE 20

*Dungeness Crab Meat, Savoy Cabbage Slaw, Dill Aioli,
Fresh Lemon*

ESCARGOT 19

Garlic Herb Butter

BACON WRAPPED SCALLOPS 21

*Jumbo Diver Scallops, Pecan Smoked Bacon,
Grilled Pineapple Relish, Lemon Beurre Blanc*

FILET MIGNON SKEWERS 21

*Balsamic Marinated Beef Tenderloin,
Tomato-Red Onion Salad, Point Reyes Bleu Cheese*

MAPLE & PONZU GLAZED PORK BELLY LOLLIPOPS 17

Caramelized Berkshire Pork Belly

PAN SEARED FOIE GRAS 29

*Asian Pear-Blond Raisin Chutney, Toasted Brioche,
Port Wine Gastrique*

*CHILLED SEAFOOD TOWER FOR 2 OR 4 100/140

*King Crab Legs, Prawns, Maine Lobster, Fresh Oysters,
Red Wine Mignonette, Housemade Cocktail Sauce*

ARTISAN CHEESE PLATTER 15

Seasonal Fruit, Honeycomb, Cranberry-Pistachio Bread




*OYSTERS ON THE HALF SHELL 20/34

Seasonal Oysters, Horseradish, Red Wine Mignonette

HALF DOZEN OR DOZEN

OYSTERS ROCKEFELLER 22

*Seasonal Oysters, Baby Spinach, Garlic,
Pernod, Hollandaise*

 – New!

— BEER LIST —

IMPORTED 9

*Amstel Light, Corona Extra, Guinness Stout, Heineken,
Negra Modelo, Newcastle, Stella Artois*

DOMESTIC 8

*Budweiser, Bud Light, Coors, Coors Light, MGD, Michelob Ultra,
Miller, Miller Lite, Samuel Adams, Angry Orchard Cider, O'Doul's N/A*

MICROBREW 9

*Anchor Steam, Blue Moon, Fat Tire, Icky IPA,
Lagunitas IPA, Lagunitas Little Sumpin',
Lost Coast Tangerine Ale, Sierra Nevada Pale Ale*

SUPER PREMIUM MICROBREW & IMPORT 14

*Boulevard Tank 7 American Saison, Petrus Aged Pale Ale,
Gulden Draak Triple Ale*

SPIRITS

VODKA

- Absolut* 14
- Belvedere* 16
- Chopin* 16
- Ciroc* 16
- Grey Goose* 16
- Grey Goose VX* 19
- Ketel One* 14
- Ketel One Botanicals* 14
- Stolichnaya* 14
- Stolichnaya Elit* 16
- Tito's* 14
- Wild Roots – Raspberry, Pear, Cranberry* 12

GIN

- Beefeater* 12
- Bombay* 12
- Bombay Sapphire* 14
- Boodles* 12
- Empress* 12
- Hendrick's* 14
- Nolet's* 16
- Plymouth* 12
- Tanqueray* 14
- Tanqueray 10* 16

RUM

- Bacardi Light* 12
- Captain Morgan* 14
- Don Q Añejo* 16
- Malibu* 12
- Myers's Dark* 14

TEQUILA

- 1800 Silver* 12
- Casamigos Añejo* 16
- Casamigos Reposado* 14
- Cazadores Reposado* 14
- Cinorro Blanco* 16
- Don Julio Añejo* 16
- Don Julio 70th Anniversary* 22
- Don Julio 1942* 32
- Herradura Ultra Añejo* 18
- Jose Cuervo Reserva de la Familia* 32
- Patrón Añejo* 18
- Patrón Silver* 16
- Partida Elegante* 51

BRANDY

COGNAC

<i>Courvoisier VSOP</i>	16
<i>Courvoisier XO</i>	45
<i>Courvoisier Initiale</i>	72
<i>Hennessey XO</i>	45
<i>Hennessey Paradis</i>	150
<i>Martel Cordon Bleu</i>	45
<i>Remy Martin XO</i>	35
<i>Remy Martin Extra Perfect</i>	65
<i>Remy Martin "Louis XIII"</i>	450

CORDIALS

<i>B&B</i>	14
<i>Baileys</i>	12
<i>Cannella Cinnamon</i>	12
<i>Chambord</i>	14
<i>Contratto Fernet</i>	12
<i>Disaronno Amaretto</i>	14
<i>Drambuie</i>	14
<i>Frangelico</i>	14
<i>Fernet Branca</i>	16
<i>Frey Ranch Absinthe</i>	16
<i>Godiva Chocolate Liqueur</i>	16
<i>Grand Marnier</i>	14
<i>Grand Marnier 100</i>	35
<i>Italicus Bergamotto</i>	14
<i>Kahlúa</i>	12
<i>Romana Sambuca</i>	12
<i>Tia Maria</i>	12
<i>Tuaca</i>	12

FORTIFIED WINES

PORT

<i>Graham's "Six Grapes"</i>	9
<i>Graham's 20yr Tawny</i>	15
<i>Graham's 30yr Tawny</i>	25
<i>Graham's 40yr Tawny</i>	40

SHERRY

<i>Harvey's Bristol Cream</i>	7
<i>Emilio Lustau Fino Sherry</i>	9

*Drinking alcoholic beverages during pregnancy may negatively impact the health of your unborn child. The Washoe County Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens such as meat, poultry, eggs, milk, seafood or shellfish pose a significant risk to everyone, especially the elderly, young children under the age of four years, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.

WHISKY

AMERICAN

- Basil Hayden's 8yr* 16
- Bulleit Bourbon* 16
- Bulleit Rye* 16
- Frey Ranch Bourbon* 16
- Gentleman Jack* 16
- Jack Daniel's Old #7* 14
- Jack Daniel's Single Barrel* 16
- Knob Creek* 16
- Knob Creek Rye* 16
- Maker's Mark* 14
- Russel's Reserve* 16
- Whistle Pig 12yr* 19
- Woodford Reserve* 16
- Woodford Reserve Chocolate Malted Rye* 19

CANADIAN

- Crown Royal* 14
- Crown Royal "Special Reserve"* 18
- Crown Royal "Extra Rare"* 27
- Crown Royal "XO"* 18
- Crown Royal "Monarch"* 19
- Pendleton* 12

IRISH

- Green Spot* 18
- Jameson* 14
- Red Breast 12yr* 16

JAPANESE

- Ichiro's Malt and Grain* 19
- Mars Iwai* 11

BLENDED SCOTCH

- Buchanan 18yr* 20
- Famous Grouse Smokey Black* 17
- Johnnie Walker Black* 16
- Johnnie Walker Gold* 24
- Johnnie Walker Blue* 55
- Johnnie Walker Blue Lunar* 48
- Johnnie Walker "Odyssey"* 130

SINGLE MALT SCOTCH

- Balvenie Caribbean Cask* 18
- Dalmore Cigar Malt Reserve* 21
- Dalwhinnie 15yr* 17
- Glenfiddich 12yr* 16
- Glenfiddich 18yr* 18
- Glenkinchie 12yr* 16
- The Glenlivet 12yr* 16
- Glenmorangie Original 10yr* 16
- Lagavulin 16yr* 21
- Laphroaig 10yr* 16
- Oban 14yr* 18
- The Macallan 12yr* 18
- The Macallan 18yr* 31
- The Macallan Cask* 57
- The Macallan 30yr* 290
- The Macallan No. 6* 390
- The Macallan 25yr* 130
- Mortlach "Rare Old"* 31



WINE BY THE GLASS

We Proudly Serve an 8 oz Pour

- Martini & Rossi, Asti, Piedmont 187ml 9*
Riondo Spago Nero, Prosecco 187ml 12
Domaine Chandon, Brut, Napa Valley 187ml 14
Moet & Chandon "Imperial," Brut, Epernay 187ml 30

WHITE WINE

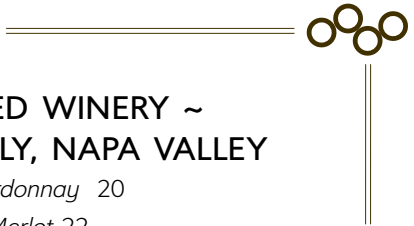
- Rombauer, Chardonnay, Napa Valley 21*
Groth, Chardonnay, Napa Valley 17
Tamber Bey "Trio Vineyard," Chardonnay, Napa Valley 15
The Four Graces, Pinot Gris, Dundee Hills 12
Tinpot Hut "McKee Vineyard," Gruner Veltliner, New Zealand 15
Peju Province Winery, Sauvignon Blanc, Napa Valley 18
Chateau Ste. Michelle "Eroica," Riesling, Columbia Valley 15
SIP, Moscato, California 14

ROSÉ WINE

- Cloud Chaser, Cinsault and Mouvedre, Côtes de Provence 13*
Bodegas Maximo Abete, "Guerinda Casa Lasierra" Garnacha, Navarra 15

RED WINE

- Napa Cellars, Cabernet Sauvignon, Napa Valley 17*
Paul Hobbs-Vina Cobos "Felino," Malbec, Mendoza, Argentina 15
Duckhorn, Merlot, Napa Valley 22
Trefethen Merlot, Napa Valley 19
Elouan, Pinot Noir, Oregon 15
Twisted Oak, Tempranillo, Calaveras County 17
Frank Family, Zinfandel, Napa Valley 22



FEATURED WINERY ~ MINER FAMILY, NAPA VALLEY

- Chardonnay 20*
Merlot 22
Cabernet Sauvignon 20

SOMM SELECT ~ VENGE VINEYARDS, NAPA VALLEY

- Brown Ranch Chardonnay 31*
Silencieux Vineyard Cabernet Sauvignon 31
Croix Estate Zinfandel 31
Scouts Honor Proprietary Red Blend 21

CLASSIC COCKTAILS

15

SMOKED MANHATTAN

Bulleit Rye, Averna, Angostura and Orange Bitters

AVIATION

*Tanqueray 10 Gin, Crème de Violette, Luxardo Maraschino Liqueur,
Fresh Lemon Juice*

MAI TAI

*Plantation Rum, Don Q Añejo Rum, Myers Dark Rum,
Combier, Orgeat, Tiki Bitters*

BRANDY CRUSTA

*Hennessy VSOP Cognac, Grand Marnier, Luxardo Maraschino Liqueur,
Angostura Bitters, Fresh Lemon, Sugar Rim*

COSMOPOLITAN

Grey Goose Le Citron Vodka, Cointreau, Cranberry Juice, Fresh Lime



SIGNATURE COCKTAILS

15

BASQUE MANHATTAN

*Lustau Brandy, Depot Amer, Source One Sherry Rested Vodka,
Smoked Paprika Syrup, Orange Oils*

NEGRONI'S GHOST

*Nolet Gin, Lillet Blanc, Cocchi Americano,
Luxardo Bitters*

ROSEMARY IN THE RYE

*Bulleit Rye, Cynar, Rosemary Simple Syrup,
Egg White, Hopped Grapefruit Bitters*

RIDERS OF THE PURPLE SAGE

*Tito's Vodka, Crème de Violette, Sage Simple Syrup,
Fresh Lemon, Lavender Bitters*

LA FRESA

*Cincoro Añejo Tequila, Grand Marnier, Amaretto,
Strawberry Balsamic Shrub, Luxardo Bitters*

STRAWBERRY BALSAMIC SODA (NON-ALCOHOLIC) 7

*Strawberry Balsamic Shrub, Club Soda,
Fresh Lime, Blood Orange Bitters*