

COCKTAILS

- OLD SCHOOL**
OLD FASHIONED
 scotch, fresh fruit, bitters, sugar
- RUM CRUSTA**
 dark rum, triple sec, maraschino liquor, lemon juice, orange bitters
- GEORGIA MINT JULEP**
 bourbon, peach brandy, mint
- NEGRONI**
 gin, campari, sweet vermouth
- ALABAMA SLAMMER**
 amaretto, southern comfort, gin, lemon juice
- RUSTY NAIL**
 drambuie, scotch
- AMARETTO STINGER**
 amaretto, white crème de menthe
- LOCAL FLAVOR**
NO XG'S MARTINI
 raspberry vodka, peach schnapps, blue curacao, sprite
- HURRICANE**
 local rum, dark rum, pineapple juice, orange juice, grenadine
- MANGO MOJITO**
 white rum, mint, limes, mango puree, simple syrup, soda
- MARTINI BELLINI**
 vodka, peach schnapps, peach puree, champagne
- JAMAICAN ME CRAZY**
 local & coconut rums, banana liquor, pineapple juice, cranberry
- CAYMAN LEMONADE**
 vodka, triple sec, peach schnapps, cranberry, soda
- CAIPIRINA or CAIPIROSKA**
 cachaca or vodka, muddled limes, sugar



HOUSE WINES



- SPARKLING**
 Valdivieso 187.5ML - Chile \$9
- WHITE / ROSE**
 Chardonnay - Meridian - California, USA
 Pinot Grigio - Cavit - Trentino, Italy
 Riesling - Prum Essence - Mosel, Germany
 Sauvignon Blanc - Oyster Bay - Hawkes Bay, New Zealand
 White Zinfandel - Woodbridge - California, USA
- RED**
 Cabernet/Tempranillo - Torres - Catalunya, Spain
 Malbec - Portillo - Mendoza, Argentina
 Merlot - Oyster Bay - Hawkes Bay, New Zealand
 Pinot Noir - Gascon Escorialuella - Mendoza, Argentina
- ALL HOUSE WINES 8- Glass / 30- Bottle**

COCKTAIL & WINE OF THE MONTH

- PRUM ESSENCE RIESLING**
 Mosel, Germany 8.00 glass / 27.95 bottle
- Medium-Dry, Aromatic, with scents of apricot and peach, fresh fruit flavors of pineapple and apricot are perfectly balanced by a racy acidity and mineral character.

- G&G MARTINI**
 Gin, Cointreau, Grapefruit, Simple Syrup. Absolutely refreshing, simply delicious. 8.00

APPETIZERS

- SOUP OF THE DAY**
 cup 4 / bowl 5.75
- TUNA POKE**
 with cucumbers, fresh pineapple & scallions folded with a ginger-soy sauce topped with wasabi crema & crispy wontons 11.95
- CRISPY BAKED BRIE**
 roasted garlic, seasonal chutney, poached apples and toasted ciabatta 11.50
- CRISPY CALAMARI**
 jalapeno aioli 8.50
- COCONUT JUMBO SHRIMP**
 coconut flavored tiger shrimp, mango jam 12.95
- HOUSEMADE CONCH FRITTERS**
 jerk aioli 8.95
- STEAMED ASIAN POTSTICKERS**
 pork & napa cabbage or edamame vegan with sweet chili dipping sauce 8.95
- GARLIC BREAD**
 thin slices of pizza dough with garlic, mozzarella & parmesan cheese 5.95



PASTAS

- FETTUCINE**
 tossed with a creamy blistered tomato sauce, roasted garlic, freshly torn basil and manchego cheese 11.95
 make it gluten free - 2.50
- PAN SEARED GNOCCHI**
 trio of mushrooms with spinach, toasted almonds and sage brown butter sauce 14.95

SALADS

- HOUSE**
 mixed greens, camalata olives, roasted peppers, tomatoes, carrots, cucumbers spring onions, balsamic dressing 7.95
- CLASSIC CAESAR**
 romaine, shaved parmesan, housemade dressing, croutons & parmesan tuile 6.95
- CHOPPED**
 romaine, baby greens, carrots, calamata olives, bacon, blue cheese, honey mustard 7.95
- ROCKET**
 arugula, blue cheese, sun dried tomatoes, beetroot dressing 6.95
- SPINACH**
 tossed with pancetta, rum soaked raisins, yuzu vinaigrette topped with frizzled wontons 7.95

WOOD FIRED PIZZA

- MARGHERITA**
 mozzarella cheese, tomato sauce, basil 11.95
- TONNO**
 tuna, onions, sweet corn 14.95
- FUNGHI MISTI**
 assorted mushrooms, sun dried tomatoes, arugula, olive oil 15.95
- QUATRO FORMAGGI**
 white pizza - mozzarella, parmesan, ricotta, blue cheese 15.95
- VEGETARIAN**
 bell peppers, zucchini, mushrooms, eggplant, olives, basil 14.95
- DIAVOLA**
 pepperoni or spicy Italian salami, jalapenos 14.95
- HAWAIIAN**
 honey ham, pineapple 13.95
- QUATTRO STAGIONI**
 black olives, mushroom, artichoke hearts, ham 14.95
- NAPOLITANA**
 cherry tomatoes, anchovies, capers, arugula, buffalo mozzarella, olive oil 14.95
- POLLO**
 roasted chicken, thin sliced roasted potatoes, oregano 15.95
- CALZONE**
 ham, mushroom & ricotta traditionally folded 15.95

12" made with premium Italian cheese and meats, housemade tomato sauce and dough made fresh daily all pizzas are available with gluten-free crust for 3.95
 Note: our gluten-free crust is prepared in a common kitchen with risk of gluten exposure. Customers with serious gluten sensitivities should exercise judgment accordingly.

- MAMMA MIA**
 white pizza - fresh spinach & tomatoes, ricotta, house garlic chips 15.95
- EL RANCHERO**
 grilled chicken, onions, ranch dressing 14.95
- THE GODFATHER**
 sausage, pepperoni, black olives, mushrooms, onions, smoked gouda, fresh tomatoes 18.95
- CARIBBEAN**
 grilled chicken, BBQ sauce, pineapple, bacon, green peppers 16.25
- LE CORDON BLUE**
 white pizza - alfredo sauce, grilled chicken, ham, mushrooms, basil 16.95
- TUSCANA**
 pesto, grilled chicken, red onion, sun dried tomatoes, buffalo mozzarella 15.95
- BARCELONA**
 manchego cheese, arugula, truffle oil 15.95
- ADD ON EXTRA TOPPING**
MEAT: pepperoni, spicy salami, pancetta (italian bacon), ham, prosciutto, sausage, anchovies 2.25
CHEESE: feta, blue cheese, parmesan, buffalo mozzarella, brie, ricotta, goat cheese 1.95
VEGGIES & MORE: mushrooms, green pepper, black olives, green olives, spinach, sun dried tomato, pineapple, artichokes, roasted peppers, arugula, zucchini, sweet corn, truffle oil 1.95
 All pizzas are available as white pizzas (no tomato sauce).

BY THE GLASS

- SPARKLING MINI BOTTLES 187.5ML**
 Valdivieso - Curico Valley, Chile \$9
 Lunetta Prosecco - Trentino, Italy \$10
- WHITE**
 Chardonnay - Meridian - California, USA
 Pinot Grigio - Cavit - Trentino, Italy
 Riesling - Prum Essence - Mosel, Germany
 Sauvignon Blanc - Oyster Bay - Marlborough, New Zealand
 White Zinfandel - Woodbridge - California, USA
- RED**
 Chianti - Straccali - Tuscany, Italy
 Cabernet/Tempranillo - Torres Coronas - Catalunya, Spain
 Malbec - Portillo - Mendoza, Argentina
 Merlot - Oyster Bay - Hawkes Bay, New Zealand
 Pinot Noir - Escorialuella - Mendoza, Argentina

MAINS

- BURGERS**
 6oz CAB Burger 9.95
 12oz CAB Double Decker 13.95
 8oz Dry Aged CAB Burger 16.95
 with brioche bun, lettuce, onion, tomato and fresh cut fries add cheddar, swiss, gouda, bacon, or egg for .99¢
 Make it Gluten-Free 2.50
- STEAK**
 8oz CAB Baseball Cut Top Sirloin 24.95
 with housemade red wine demi-glace, sauteed vegetables & creamy mashed potatoes. add jumbo grilled shrimp 9.95
- SIDES**
 2.95 each
 Basmati Rice
 Creamy Mashed Potatoes
 Fresh Cut Fries
 Pan seared gnocchi
 Herb Roasted potatoes
 Sautéed Mushrooms
 Sautéed Spinach
 Sautéed Onions
 Crispy cassava

HALF BOTTLES

- Cakebread Chardonnay Napa, USA 2010 \$36
 Villa Antinori Rosso Tuscany, Italy 2008 \$25

CHAMPAGNE & SPARKLING

- Cavit Moscato** \$30
 Trentino, Italy
- Lunetta Prosecco** \$36
 Trentino, Italy
- Marquis de la Tour Rosé** \$38
 Loire, France
- Gloria Ferrer Brut** \$51
 Sonoma, USA
- Moët Chandon** \$95
 Champagne, France
- Yeuve Cliquot** \$99
 Champagne, France
- Dom Perignon Vintage 2002** \$295
 Champagne, France

WHITE

- Rickety Bridge Foundation Stone Rose** Franschhoek, South Africa \$30
- Cono Sur Organic Sauvignon Blanc** San Antonio Valle, Chile \$30
- Oyster Bay Chardonnay** Marlborough, New Zealand \$32
- Bastianich Sauvignon Blanc** Friuli, Italy 2010 \$33
- Rickety Bridge Chenin Blanc** Franschhoek, South Africa \$33
- Starmont Chardonnay** Napa, USA 2008 \$35
- Terra d'Oro Falanghina** Campania, Italy 2011 \$35
- Mayecas Chardonnay** Valle Del Limari, Chile 2007 \$38
- Pascal Jolivet Sauvignon Blanc** Sancerre, France 2010 \$40
- Cuvaision Chardonnay** Napa, USA 2010 \$42
- Frogs Leap Sauvignon Blanc** Napa, USA 2013 \$45
- Murrietta's "The Wip" Blend** Livermore Valley, USA 2011 \$65
- Sbragia Chardonnay** Gamble Ranch, Alexander Valley, USA \$78
- Domaine Weinbach Gewurztraminer** Alsace, France 2009 \$79



RED

- Oyster Bay Pinot Noir** Marlborough, New Zealand \$35
- Lager Cake Cabernet Sauvignon** California, USA 2012 \$38
- Antinori Peppoli Chianti Classico** Tuscany, Italy 2011 \$39
- Myra Pinot Noir** Monterey, USA 2008 \$40
- Ramiro Condita Tempranillo** Castilla Y Leon, Spain 2008 \$44
- Rickety Bridge Shiraz** Franschhoek, South Africa \$50
- La Crema Pinot Noir** Napa, USA 2010 \$50
- Decoy by Duckhorn Merlot** Sonoma, USA 2012 \$50
- Pied a Terre Cabernet Sauvignon** Napa, USA 2010 \$55
- Sartori Amarone** Veneto, Italy 2011 \$82
- Ramon Bilbao "Mirto" Tempranillo** Rioja, Spain 2006 \$112
- Don Melchor Bordeaux Blend** Puente Alto, Chile 2006 \$125

AFTER DINNER

- BLENDED**
 Dewar's \$7
 Johnny Walker Red \$7
 Chivas Regal 12yr \$8
 Johnny Walker Black \$8
- SINGLE MALT**
 HIGHLANDS Glenmorangie 10yr \$9
 ISLAY Laphroaig 12yr \$9
 SKYE Talisker 10yr \$9
 SPEYSIDE Glenlivet 12yr \$9
 Glenfiddich 12yr \$9
 Knockando 12yr \$9
 Cardhu 12yr \$9
 Macallan 12yr \$9
 LOWLANDS Auchentoshan 10yr \$9
- IRISH WHISKEY**
 Jameson \$7
 Bushmills \$7
 Bushmills Black Bush \$8
 Bushmills Single Malt \$9
- COGNAC**
 Larresingle Armagnac \$8
 Hennessy VS \$8
 Remy Martin VSOP \$9
 Courvoisier XO \$18
 Remy Martin XO \$18
- RUM**
 Appleton VX \$6
 Havana Club 7yr \$8
 Flor de Cana 12yr \$8
 10 Cane Trinidad \$9
 Ron Zacapa 23yr \$11
 Appleton 21yr \$18
 Appleton 30yr \$45
- PORT**
 Sandeman's Ruby \$7
 Dow's 1985 28/105 bottle
- ITALIAN LIQUEURS**
 Grappa \$7
 Limoncello \$7
 Sambuca \$7

