

APPETIZERS

CHOICE OF ONE PER PERSON

TRUFFLE FRIES

Crispy Fries topped with Roasted Garlic Truffle Aioli, Grated Parmesan and Herbs

BRUSSELS SPROUTS

Roasted Brussels tossed in Agave and Cayenne Pepper topped with Mustard Aioli

QUESO FUNDIDO

Creamy Four Cheese Dip topped with Micro Cilantro, Served with Fresh Tortillas

ENTREES

CHOICE OF ONE PER PERSON

HOUSE SPECIALTIES

DELMONICO STEAK & FRITE

Double R Ranch 12oz Eye of Rib topped with Sauteed Mushrooms and Onions

CHICKEN SCALLOPINE

Seared Palisedes Farms Chicken Breast served with Garlic and Herb Mashed Potatoes, Seasonal Vegetables and Truffle Cream Sauce

BURGERS

PROABITION

Angus Beef Patty topped with Cheddar, Mustard Aioli, Romaine Lettuce and Guiness Caramelized Onions on a Toasted Pretzel Bun

SMOKEHOUSE BBQ

Angus Beef Patty topped with Muenster Cheese, Mesquite BBQ, Applewood Bacon, Fried Onions, Shredded Romaine and Roma Tomatoes on a Toasted Brioche Bun

PASTAS

CHICKEN FETTUCINE ALFREDO

Tossed with Roasted Seasonal Vegetables and topped with Grated Parmesan and Herbs. Vegetarian option available

PAPPARDELLE RAGU

Seared Filet Mignon tossed in Rich Marinara and Seasonal Vegetables Topped with Citrus Ricotta, Herbs. Vegetarian option available

SALADS

CAESAR

Chopped Romaine tossed in Caesar Dressing topped with Croutons and Grated Parmesan

WEDGE

Served with Blue Cheese Dressing and topped with Crispy Bacon, Baby Tomatoes, Feta Cheese and Fried Onions

MIXED GREENS SALAD

Mix Greens tossed in Sesame Dressing, topped with Cherry Tomatoes, Feta Cheese, Fresh Shallots and Radish





CLASIC COCKTAILS 18

AVIATION

Gin, Creme de Violette, Maraschino Liqueur, Lemon Juice

PAPA DOBLE

Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice

PALOMA

Tequila, Lime, Grapefruit Soda,

HANDMADE MARGARITA

Reposado Tequila, Cointreau, Hand Pressed Lime

OLD FASHIONED

Bourbon, Sugar, Bitters, Cherry, Orange

PAPER PLANE

Bourbon, Aperol, Carpano Antica, Lemon Juice

BROWN DERBY

Bourbon, Honey Syrup, Grapefruit Juice

PEAR MULE

Bourbon, Lime Juice, Amaaro Montenegro, Pear Puree, Ginger Syrup, Ginger Beer

SPECIALTY COCKTAILS 18

VUELO DE TORO

Tequila Blanco, Serrano, Fresh Mint, Lemon, Topped with Tropical Redbull

GINNY HENDRICKS

Gin, Rosemary Syrup, Lemon Juice

PINEAPPLE MOJITO

Rum, Brown Sugar, Pineapple, Mint, Lime Juice

BEST OF TIMES

Citrus Vodka, Aperol, St. Germain, Grapefruit Juice

POMEGRANATE PARADAISE

Vodka, Pomegranate Liqueur, Amaretto, Orange Juice, Sweet and Sour

SWEET HEAT

Reposado Tequila, Orange Liqueur, Muddled Blackberries, Serrano Syrup, Lime Juice

NBA 75

Hennessy VS, Peach, Citrus, Brut

ENDLESS SUMMER

Cocconut Rum, Vodka, Guava, Pineapple, Lemon

WESTSIDER

Tequila, Cucumber, Cilantro, Jalapeno, Agave, Lime

DESSERT BEFORE DINNER 18

CABLE CAR

Spiced Rum, Orange Liqueur, Lemon Juice, Cinnamon Sugar Rim

CUPCAKE

Vanilla Vodka, Mexican Sprite, Cranberry Juice, Vanilla Whipped Cream

MOCKTAILS

MANGO MEMENTO

Mint, Soda Water, Mango, Lemon, Sugar 10

CHERRY TART POTION

Grenadine, Cranberry, Ginger Beer 12

WHITE & RED WINES

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CHARDONNAY The Wines of Francis Coppola	10/30
CHARDONNAY Sonoma-Cutrer	15/45
CHARDONNAY Rombauer	60
SAUVIGNON BLANC Raymond	15/45
PINOT GRIGIO Santa Margherita	16/48
ROSE Daou	14/42
RIESLING Pacific Rim	10/30
MOSCATO Risata Moscato D'asti	14/42
CABERNET SAUVIGNON The Wines of Francis Coppola	10/30
CABERNET SAUVIGNON Austin Hope	20/90
CABERNET SAUVIGNON Caymus	145
MERLOT St. Francis	15/45
PINOT NOIR Sky Side	14/42
PINOT NOIR Juggernaut	12/36
ZINFANDEL Seghesio	13/40
SEPTIMA MALBEC	12/36
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BUBBLES

DOMAINE CHANDON BRUT	15/60
DOMAINE CHANDON ROSÉ	15/60
KORBEL PROSECCO SPLIT	10
KORBEL ROSÉ SPLIT	10
MOET BRUT	120
VEUVE CLICQUOT BRUT	150
DOM PERIGNON	/500
ACE OF SPADES	/800

NON-ALCOHOLIC

RED BULL 7

Regular, Sugar Free, Watermelon, Tropical, Blueberry

SODA 3

Coke, Diet Coke, Sprite, Ginger Ale

JUICE 3

Cranberry, Pineapple, Orange, Lemonade, Powerade