



## BREAKFAST

Served @ 6 AM to 11 AM

### EGG BREAKFAST SPECIALTIES

#### **All-American 14**

Two Eggs any style served with choice of: Maple Smoked Bacon, Sausage Link or Sliced Ham with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of: Toast or English Muffin

#### **Hanalei Breakfast Burrito 13**

Scrambled Eggs, a blend of Mexican Cheeses, and Refried Beans with choice of: Maple Smoked Bacon, Ham or Sausage rolled in a Flour Tortilla, served with Fresh Salsa, Sour Cream, Guacamole and your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit

#### **Huevos Rancheros 14**

Beans, Ham and two Eggs over easy served on a Grilled Corn Tortilla topped with Epazote Ranchero Sauce

#### **Eggs Benedict 14**

Two Poached Eggs, Grilled Canadian Bacon on a Toasted English Muffin smothered with a Hollandaise Sauce, served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit

#### **Vegetarian Breakfast Combo 13 ♥**

Whole Wheat Flour Tortilla filled with Scrambled Eggs, fresh Basil, Spinach, Tomatoes, Feta Cheese and Alfalfa, served with your choice: Hash Browns, Home Fried Potatoes or Fresh Fruit

#### **Steak and Eggs 17**

Sirloin of Beef cooked to order, Two Eggs any style served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of: Toast or English Muffin

### OMELETS

Our Omelets are prepared with three fresh Eggs, served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of: Toast or English Muffin

#### **Cheese 12**

Your choice of: American, Swiss, Pepper Jack, Cheddar or Provolone. Add Protein or Veggies .50 cents per item

#### **Spanish 14**

Ham, Bell Peppers, Onions, Tomatoes, Avocado and Cheese covered with Epazote Sauce and Sour Cream

#### **Mediterranean 14 ♥**

Fresh Basil, Tomatoes, Mushrooms and Spinach with Fontina Cheese

#### **Denver 13**

Ham, Bell Peppers, and Onions with Jack and Cheddar Cheese

### FROM THE GRIDDLE

#### **Traditional French Toast 9**

Two thick slices of Egg Bread dipped in Cinnamon Egg Batter and grilled until golden brown. Served with warm Maple Syrup and Fresh Seasonal Berries

#### **Flapjack Stack 9**

Two Buttermilk Pancakes served with warm Maple Syrup and Whipped Butter. Add your choice of toppings: Strawberry, Blueberry or Banana...\$3 each

### LITE FARE

#### **Tropical Fruit Plate 11 ♥**

Seasonal Fresh Fruits: Pineapple, Strawberry, Grapes and Melons. Served with your choice of: Yogurt or Cottage Cheese

#### **Yogurt Parfait 9 ♥**

Yogurt served with Low-Fat Granola, topped with Seasonal Fresh Fruit. Served with a Bran Muffin

#### **Oatmeal 6 ♥**

Old-fashion oatmeal made daily, served with Raisins, Brown Sugar and a side of Milk

#### **Cereals 6 ♥**

Choice: Cornflakes, Frosted Flakes, Raisin Bran, Fruit Loops, Special K, Cheerios or Granola

#### **Bagel and Cream Cheese 6**

#### **Chef's Daily Pastries 5**

### BEVERAGES

Kona Coffee or Decaf, Hot or Iced Tea, Hot Chocolate, Milk or Soft Drink 3.50

Juices: Orange, Apple or Cranberry

Small 3.50 or Large 4.50

*An automatic 18% service charge will be applied to parties of 10 or more.  
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions*



## LUNCH

Lunch is served from 11 AM to 5 PM

### SALADS & SOUP

#### **Grilled Salmon 13** ♥

Over a field of Baby Greens, Green Onions, Pine Nuts, and crumbled Goat Cheese topped with fresh Tomato Vinaigrette

#### **Classic Chicken Caesar 11** ♥

Rosemary Breast of Chicken over Hearts of Romaine, Tear Drop Tomatoes, and Toasted Garlic Sourdough with traditional Caesar Dressing and shaved Romano Cheese

#### **Spicy Shrimp Avocado 13** ♥

Oven Roasted Vegetables, Red and White Quinoa, Tomatoes, fresh Basil, and Feta Cheese with chunky Mango Dressing

#### **Cobb Salad 10**

Bibb Lettuce, grilled Breast of Chicken, Bacon, Avocado, Tomatoes, Gorgonzola Cheese, Hard Boiled Eggs and Greek Olives served with Garlic Dijon Red Wine Dressing

#### **Soup of the Day 6**

Prepared Fresh Daily

### PANINIS & SANDWICHES

Served with Crispy Cut Fries or Fresh Fruit

#### **Deli Croissant 10**

Warm large Croissant filled with Pastrami, Turkey, Bacon, Caramelized Onions and Muenster Cheese

#### **Chicken Pesto Club 10** ♥

Grilled Chicken Breast, Basil Aioli, Applewood Bacon, Vine Ripe Tomatoes, Spinach, Sun-Dried Tomatoes, Pine Nuts and Provolone Cheese on a Kalamata Ciabatta

#### **Eggplant & Mozzarella Melt (Vegetarian) 10** ♥

Herb Ciabatta Bread, Pesto Marinara Spread, Grilled Eggplant, Vine Ripe Tomatoes, fresh Basil and melted Mozzarella, topped with Wild Organic Arugula drizzled with Garlic Oregano Vinaigrette

#### **Roast Beef 11**

Roast Beef, Brown Dijon Mustard, Caramelized Onions, Tomatoes and Gruyere Cheese on thick sliced Sourdough Bread

#### **The Reuben 11**

Shaved Corned Beef, Sauerkraut, Thousand Island Dressing, Gruyere Cheese and Spicy Brown Mustard on Sourdough Bread

#### **Muffaletta 10**

Olive Spread, Mortadella, Salami, Capicola, Vine Ripe Tomatoes, Arugula, Roasted Peppers with Fontina and Provolone Cheese on a Sourdough Boule

#### **The Salmon 13**

Pepper Seared Salmon, Tzatziki Aioli, Tomatoes and shaved Red Onions on Focaccia Bread

#### **Italian Grilled Ham and Cheese Panini 11**

Four Cheeses, Black Forest Ham, Arugula, Oven-Dried Tomatoes on Focaccia Bread

#### **Islands Fish Tacos 11** ♥

Freshly prepared grilled marinated Filet of Mahi Mahi topped with prepared Slaw, Salsa Fresca, Cilantro Sour Cream and Lime on your choice of Corn or Flour Tortillas, served with Guacamole and Sour Cream

### BURGERS

Served with Crispy Cut Fries or Fresh Fruit

#### **The Traditional 11**

Half Pound Patty Cooked to order, Lettuce, Tomato, Onion and Pickle with your choice of Cheese Add .50 cents per item (Bacon, Sauteed Mushrooms, Grilled Onion, Jalapeno, BBQ Sauce, Avocado)

#### **The Meat Lovers 12**

Half Pound Patty Cooked to order, Sliced Pastrami, Bacon, Whole Grain Mustard, Caramelized Onions and your choice of Cheese

#### **The Vegetarian 10** ♥

Portabella Mushroom, Grilled Peppers, Onions, Tomato and Arugula, over a Whole Wheat Bun with an Olive Spread and your choice of Cheese

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## DINNER

Dinner is served from 5 PM to 10 PM

### STARTERS

#### **Calamari Fritti 10**

Crisp-fried Calabrian Peppers, Pesto, Citrus Black Pepper Aioli

#### **Shrimp Cocktail 12**

Jumbo Gulf Prawns served with Spicy Cocktail Sauce,  
Avocado and Arugula Slaw

#### **Spinach Artichoke Dip 10**

Served with warm French Baguette

#### **Crostini Sampler 10**

Roasted Peppers, Prosciutto, Caramelized Onions, Gorgonzola,  
and Tapenade with Orange and Pesto Shrimp

#### **Open Face Tuscany Chicken Quesadilla 10**

Spinach Tortilla, our House Five Cheese Blend, Caramelized  
Onions, Chicken Breast, fresh Basil, Tomato and Pine Nuts  
drizzled with Pesto

### SOUPS & SALADS

#### **Spinach and Arugula 10 ♥**

With Goat Cheese, fresh Oranges, Avocado, toasted Pine Nuts  
tossed with Orange Oil and Red Dark Cherry Vinegar

#### **Island Side Salad 8**

Organic Baby Spring Mix, Dried Cranberries, Candied Walnuts  
and Tomatoes served with your choice of Dressing

#### **Sicilian Seafood Chowder 8**

Our House Soup prepared with fresh Herbs, Tomato, Seashell  
Pasta, Shrimp, Clams and Calamari served with a sliced Baguette

#### **Soup of the Day 6**

Prepared Fresh Daily

#### **Caesar Salad 10**

Hearts of Romaine, Herb Croutons, fresh Parmesan, drizzled with traditional Caesar Dressing

### SALAD ENTREES

#### **Chicken Panzanella 15 ♥**

Rosemary Breast of Chicken over Hearts of Romaine, Cucumbers,  
fresh Dill, Tear Drop Tomatoes, and Toasted Garlic Sourdough  
with Lemon Garlic Vinaigrette

#### **Tapenade Crusted Salmon 16 ♥**

Over Wild Organic Arugula, Avocado, Mango, Radishes and  
Tomatoes with Mango Lime Dressing

#### **Parmesan Chicken Caesar Salad 13**

Hearts of Romaine, Herb Croutons, fresh Parmesan, drizzled  
with traditional Caesar Dressing topped with fresh  
Parmesan Chicken Breast

#### **Spicy Shrimp 17 ♥**

Oven Roasted Vegetables, Red and White Quinoa, Tomatoes,  
fresh Basil, and Feta Cheese with Pomegranate  
Balsamic Vinaigrette

#### **California BLTA Salad 15**

Butter Lettuce, Tomatoes, Peppered Bacon and Avocados  
drizzled with Herb Asiago Vinaigrette served with  
Garlic Cheese Crostini

### PASTAS & SEAFOOD

#### **Seafood Pasta Fettuccine 21**

Fresh Scallops, Jumbo Gulf Prawns and Sautéed Halibut in a Pesto  
Cream Sauce, tossed with Fettuccine and shaved  
Parmesan Cheese

#### **Shrimp Linguini Arrabbiata 21**

Jumbo Gulf Prawns with Pancetta, Arrabbiata Sauce and  
Romano Cheese over Linguini

#### **Island Garden Gluten Free Penne 18**

Crimini Mushrooms, Baby Kale, Spinach, Asparagus, Peppers and  
Onions tossed with Herbs, Extra Virgin Olive Oil and  
Plum Tomatoes

#### **Garden Fettuccine 18**

Roasted Butternut Squash, Yams, Peppers, and Onions tossed with  
Walnuts, Cranberries and Extra Virgin Olive Oil with a  
Tomato Ragout and Honey Balsamic Reduction

#### **Tequila Chicken Gnocchi 19**

Tequila Marinated Chicken, Cilantro Pesto, Piquillo Peppers,  
Alfredo Sauce and Gorgonzola Cheese topped with  
roasted Pine Nuts

#### **Parmesan Crusted Salmon 21**

Served over Potato Leek Cake with Saffron Cream Sauce and  
Arugula Slaw

#### **Seared Halibut 24 ♥**

Over Creamy Roasted Fennel topped with Blackberry Mushroom Ragout

### FRESH FROM THE GRILL

#### **House Cut Sirloin Steak 19**

Cooked to order over Crimini Mushroom Risotto topped with  
Gorgonzola Sauce, served with roasted Asparagus

#### **Steak and Shrimp 25**

Top Sirloin Steak and Jumbo Gulf Prawns with Garlic Butter  
Sauce, served with Sundried Tomato Basil Sauce, Potato Puree  
and Seasonal Vegetables

#### **Rib Eye Steak 26**

12oz Angus Steak with Horseradish Cipolline Sauce, roasted  
Asparagus, Baked Potato with Sour Cream and roasted Pancetta

#### **Stuffed Chicken Breast 21**

Stuffed with Fontina and Prosciutto over soft Gorgonzola,  
Corn Polenta, fried Leeks and Arugula Slaw

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## **DESSERTS**

### **Butter Croissant Pudding 8**

Served with Grand Marnier Cream and Dulce De Leche Ice Cream

### **Tiramisu Martini 7**

Lady Fingers, Mascarpone Cheese, Cream and Espresso Coffee fold in a martini glass served with biscotti

### **Apple and Fig Torte 7**

Served warm with your choice of Ice Cream

### **Lava Cake 8**

Served warm with French Vanilla Ice Cream

### **Double Decker New York Cheesecake 8**

Tall creamy New York Cheesecake with fresh Berries

### **Classic Carrot Cake 7**

Philadelphia Cheese icing, served with fresh Berries

**BREAKFAST**

Served from 6:00am to 11:00am • Touch 3113

**THE ALL AMERICAN \$16**

Two Eggs any style served with choice of Maple Smoked Bacon, Sausage Link or Ham with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of Toast or English Muffin

**EGGS BENEDICT \$16**

Two Poached Eggs with Grilled Canadian Bacon on a Toasted English Muffin smothered with Hollandaise Sauce, served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit

**HUEVOS RANCHEROS \$16**

Beans, Ham and two Eggs over Easy served on a Grilled Corn Tortilla topped with Epazote Ranchero Sauce

**STEAK AND EGGS \$19**

Sirloin of Beef cooked to order, Two Eggs any style served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of Toast or English Muffin

**CHEESE OMELETE \$14**

Our omelets are prepared with three fresh Eggs, served with your choice of: Hash Browns, Home Fried Potatoes or Fresh Fruit and then your choice of Toast or English Muffin. Your choice of: American, Swiss, Pepper Jack, Cheddar or Provolone. Add Protein or Veggies .50 cents per item

**TRADITIONAL FRENCH TOAST \$13**

Two thick slices of Texas Bread dipped in Cinnamon Egg Batter and grilled until golden brown. Served with warm Maple Syrup and Fresh Seasonal Berries

**FLAP JACK STACK \$12**

Two Buttermilk Pancakes served with warm Maple Syrup and Whipped Butter.

Add your choice of toppings: Strawberry, Blueberry or Banana... \$3 each

**TROPICAL FRUIT PLATE \$13**

Seasonal Fresh Fruits: Pineapple, Strawberry, Grapes and Melons. Served with your choice of: Yogurt or Cottage Cheese

**YOGURT PARFAIT \$11**

Yogurt Served with Low-Fat Granola, topped with Seasonal Fresh Fruit. Served with a Bran Muffin

**OATMEAL \$8**

Old-fashion oatmeal made daily, served with Raisins, Brown Sugar and a side of Milk

**CEREAL \$8**

Choice of: Corn Flakes, Frosted Flakes, Raisin Bran, Fruit Loops, Special K, Cheerios or Granola

**BAGEL AND CREAM CHEESE \$8**

**CHEF'S DAILY PASTERIES \$7**

**LUNCH**

Served from 11:00am to 5:00pm • Touch 3113

**SOUP AND SALAD**

**ISLANDS SIDE SALAD \$10**

Organic Baby Spring Mix, Dried Cranberries, Candied Walnuts and Tomatoes served with your choice of Dressing

**GRILLED SALMON \$15**

Over a field of Baby Greens, Green Onions, Pine Nuts, and Crumbled Goat Cheese topped with fresh Tomato Vinaigrette

**CLASSIC CHICKEN CAESAR SALAD \$13**

Rosemary Breast of Chicken over Hearts of Romaine, Tear Drop Tomatoes, and Toasted Garlic Sourdough with traditional Caesar Dressing and shaved Romano Cheese

**COBB SALAD \$12**

Bibb Lettuce, grilled Breast of Chicken, Bacon, Avocado, Tomatoes, Gorgonzola Cheese, Hard Boiled Eggs and Greek Olives served with Garlic Dijon Red Wine Dressing

**SOUP OF THE DAY \$8**

Prepared Fresh Daily – Inquire with Server

**SANDWICHES & PANINIS**

(Served with crispy cut fries or fresh fruit)

**DELI CROISSANT \$12**

Large warm Croissant filled with Pastrami, Turkey, Bacon, Caramelized Onions and Muenster Cheese

**THE RUEBEN \$13**

Shaved Corned Beef, Sauerkraut, Thousand Island Dressing, Gruyere Cheese and Spicy Brown Mustard on Sourdough Bread

**ITALIAN GRILLED HAM AND CHEESE PANINI \$13**

Four Cheeses, Black Forest Ham, Arugula, Oven-Dried Tomatoes on Focaccia Bread

**THE TRADITIONAL BURGER \$13**

Half Pound Patty Cooked to order, Lettuce, Tomato, Onion and Pickle with your choice of Cheese

Add .50 cents per item (Bacon, Sautéed Mushroom, Grilled Onion, Jalapeno, BBQ Sauce, Avocado)



**CROWNE PLAZA**  
SAN DIEGO

**IN-ROOM DINING MENU**

**DINNER**

Served from 5:00pm to 9:00pm • Touch 3113

**STARTERS**

**SPINACH ARTICHOKE DIP \$12**

Served with warm French Baguette

**SHRIMP COCKTAIL \$14**

Jumbo Gulf Prawns, served with Spicy Cocktail Sauce, Avocado and Arugula Slaw

**SOUP AND SALADS**

**ISLANDS SIDE SALAD \$10**

Organic Baby Spring Mix, Dried Cranberries, Candied Walnuts and Tomatoes served with your choice of Dressing

**PARMESAN CHICKEN CAESAR SALAD \$15**

Hearts of Romaine, Herb Croutons, fresh Parmesan drizzled with traditional Caesar Dressing topped with fresh Parmesan Chicken Breast

**CALIFORNIA BLTA SALAD \$17**

Butter Lettuce, Tomatoes, Peppered Bacon and Avocado drizzled with Herb Asiago

Vinaigrette served with Garlic Cheese Crostini

**SPICY SHRIMP SALAD \$19**

Oven Roasted Vegetables, Red and White Quinoa, Tomatoes, fresh Basil and Feta Cheese with Pomegranate Balsamic Vinaigrette

**SOUP OF THE DAY \$8**

Prepared Fresh Daily – Inquire with Server

**SANDWICHES**

(Served with Crispy Cut Fries or Fresh Fruit)

**THE TRADITIONAL BURGER \$13**

Half Pound Patty Cooked to order, Lettuce, Tomato, Onion and Pickle with your choice of Cheese

Add .50 cents per item (Bacon, Sautéed Mushroom, Grilled Onion, Jalapeno, BBQ Sauce, Avocado)

**BLT \$12**

Maple Smoked Bacon, Lettuce, and Tomato, served on Whole Wheat Bread

**DINNER ENTRÉES**

**SEAFOOD PASTA FETTUCCINE \$23**

Fresh Scallops, Jumbo Gulf Prawns and Halibut Sautéed in Pesto Cream Sauce, tossed with Fettuccine and shaved Parmesan Cheese

**TEQUILA CHICKEN GNOCCHI \$21**

Tequila Marinated Chicken, Cilantro Pesto, Piquillo Peppers, Alfredo Sauce and Gorgonzola Cheese topped with Roasted Pine Nuts

**STUFFED CHICKEN BREAST \$23**

Stuffed with Fontina and Prosciutto over soft Gorgonzola, Corn Polenta, fried Leeks and Arugula Slaw

**HOUSE CUT SIRLOIN STEAK \$21**

Cooked to order over Crimini Mushroom Risotto topped with Gorgonzola Sauce, served with roasted Asparagus

**SEARED HALIBUT \$24**

Over Creamy Roasted Fennel topped with Blackberry Mushroom Ragout

**DESSERTS**

Served from 11:00 am to 9:00 pm • Touch 3113

**BUTTER CROISSANT PUDDING \$11**

**TIRAMISU MARTINI \$11**

**APPLE AND FIG TORTE \$11**

**LAVA CAKE \$12**

**DOUBLE DECKER NEW YORK CHEESECAKE \$12**

**CARROT CAKE \$12**

**BEVERAGES AND EYE OPENERS**

Served from 6:00 am to 11:00 pm. • Touch 3113

**BEVERAGES**

Kona Coffee (Regular or Decaffeinated) \$5

Hot or Iced Tea, Soft Drinks \$5

Pot of Coffee or Hot Tea \$12

Milk \$4

Mineral Water / Bottled Water \$4

Assorted Juices \$5

**EYE OPENERS \$8**

Bloody Mary, Screwdriver, Cape Cod

**CHILDREN'S MENU**

**KID'S BREAKFAST \$6.00**

Served from 6:00 am to 11:00 am • Touch 3113

◆Scrambled Eggs & Toast ◆French Toast ◆Teddy Bear Pancakes

**KID'S LUNCH & DINNER**

Sandwiches & Snacks \$8.50

Served from 11:00 am to 9:00 pm • Touch 3113

Served with your choice of: Crispy Cut Fries or Fresh Fruit. Garnished with Carrot and Celery Sticks

◆Grilled Cheese Sandwich ◆Cheeseburger

◆ Grilled Chicken Sandwich ◆Chicken Fingers

LIMITED FOOD AVAILABLE FROM 11:00 PM TO 6:00 AM AT THE FRONT DESK CALL "0" FOR MENU

*An 18% Service Charge will be added to each bill.*

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical*

**LATE NIGHT IN-ROOM DINING**

Served from 9:00 pm to 11:00 pm. • Touch 3113

**MUNCHIES**

**MAHI MAHI TACOS \$12**

Two Tacos of tempura dipped Mahi Mahi, served in a Flour Tortilla with Cabbage, diced Tomato and Spicy Cream Sauce

**CHICKEN EGG ROLLS \$11**

Three Egg Rolls fried to crispy perfection

**ISLANDS WING \$12**

Chicken Wings Sautéed in our Special Honey-Hoisin Sauce or Spicy Buffalo Sauce

**SALADS AND SANDWICHES**

**ISLANDS SIDE SALAD \$10**

Organic Baby Spring Mix, Dried Cranberries, Candied Walnuts and Tomatoes served with your choice of Dressing

**CLASSIC CHICKEN CAESAR SALAD \$13**

Rosemary Breast of Chicken over Hearts of Romaine, Tear Drop Tomatoes and Toasted Garlic Sourdough with Traditional Caesar Dressing and Shaved Romano Cheese

**LATE NIGHT BURGER \$13**

Half Pound Patty Cooked to order, Lettuce, Tomato, Onion

and Pickle with your choice of Cheese. Served with Maui Chips

**HAND ROLLED SUSHI**

Our Sushi is fresh and handmade to order. Please allow for ample preparation time

**California Roll \$10**

Crab Mix, Avocado, and Cucumber topped with Sesame Seeds

**Spicy Tuna Roll \$12**

Spicy Tuna and Cucumber topped with Sesame Seeds

**Rainbow Roll \$17**

Crab mix and Cucumber topped with Tuna, Snapper, Salmon, Shrimp, Avocado and Sesame Seeds

**Crunchy Roll \$17**

Tempura Shrimp, Crab, Cucumber and Avocado topped with Tempura Flakes and a Sweet Eel Sauce

**Hanalei Bay Roll \$18**

Our signature roll with Broiled Eel, Crab, Cream Cheese and Avocado, served with a golden crust and drizzled with Creamy Eel Sauce

**DESSERTS**

◆ LAVA CAKE \$12 ◆ DOUBLE DECKER NEW YORK CHEESECAKE \$12 ◆ CARROT CAKE \$12

**WINE & BEER LIST**

Served from 11:00 am to 11:00 pm. • Touch 3113

	Glass	Bottle
Sycamore Lane California Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel	\$7	\$24
<b>RED WINE</b>		
Cabernet Sauvignon Red Diamond	Washington \$8	\$28
Cabernet Sauvignon St. Francis	Sonoma \$8	\$34
Cabernet Sauvignon Hess "Allomi"	Napa \$12	\$45
Merlot 14 Hands	Washington \$8	\$26
Merlot Chateau St. Michelle	Washington \$10	\$34
Pinot Noir Artesa	Carneros \$11	\$42
Malbec Deseño	Argentina \$8	\$26
Zinfandel 7 Deadly Zins	Lodi \$9	\$30
Syrah 6th Sense	Lodi \$9	\$30
<b>WHITE WINE</b>		
Chardonnay Beringer Napa	Napa \$9	\$30
Chardonnay Sonoma Cutrer	Russian River \$12	\$45
Riesling Joel Gott	Washington \$8	\$26
Pinot Grigio Campanile	Italy \$8	\$26
Moscato Jacob's Creek	Australia \$8	\$26
Sauvignon Blanc Oyster Bay	New Zealand \$10	\$32
<b>SPARKLING</b>		
Cordon Negro Brut Frixenet (187ml)	Spain \$10	
Brut Wycliff	California \$24	
Blanc de Blanc Piper Sonoma	Sonoma County \$36	
Brut Piper Heidseick	France \$65	
<b>BEER</b>		
<b>DOMESTIC BEER</b>		\$6
Budweiser, Bud Light, Miller Lite, Coors Light, Miller Genuine Draft		
<b>PREMIUM BEER</b>		\$7
Corona, Guinness, Heineken, Samuel Adams, Stella Artois		