

Red Wine

Merlot

Kenwood Yulupa, Sonoma

fruity aromas of plums & dried currants, well-balanced tannins & a long elegant finish

glass 7.50
bottle 28

Kendall-Jackson "Vintner's Reserve", California

plum, cherry, blackberry with black currant and cherry flavors

glass 9.50
bottle 35

Cabernet

Kenwood Yulupa, Sonoma

medium-bodied wine with aromas of black cherries, vanilla, fresh herbs & soft, rich tannins

glass 8
bottle 30

Geyser Peak, Alexander Valley

intense, lively wine with aromas of red & black cherries, with lush fruit supported by restrained oak and a long finish

glass 9
bottle 34

J. Lohr Seven Oaks, Paso Robles

dark cherry & black currant fruit greets the nose enhanced by spicy clove and toasty notes

glass 10
bottle 38

Zinfandel

Renwood Old Vines, Amador County

bouquet of brown sugar, caramel & sage and bursting with dark berry fruit flavors

glass 10
bottle 38

Pinot Noir

Chateau St. Jean, Sonoma

aromas of raspberries, black plums, cola & mocha with a velvety texture

glass 9.50
bottle 36

Red Varietals

Alamos Malbec, Argentina

sweet black raspberry & cassis layered with hints of coffee, chocolate and spice

glass 8
bottle 29

Francis Coppola Claret, Napa

supple & rich with smooth tannins, ripe berry flavors and seductive aromas

glass 10
bottle 38

Ménage A'Trois, Napa

fresh, ripe, jammy fruit with a silky-soft finish

glass 8
bottle 30

Il Ducale Tuscan Red, Tuscany

delicious hints of walnut, tobacco & cassis aromas with flavors of ripe fruit accentuated by blueberries, raspberries & cocoa

glass 10
bottle 38

White Wine

Sparklers

Kenwood Yulupa Cuvée Brut, Sonoma split 7
light and refreshing, well-balanced sparkling wine with fruit 26
flavors and aromas of citrus, pears and peaches

Piper Sonoma Blanc de Noir, Sonoma bottle 38
dry, delicate with fresh cherry and a spicy pear finish

Chardonnay

Kenwood Yulupa, Sonoma glass 7
aromas of green apples & tropical fruits with notes of vanilla 26

Toasted Head, Dunnigan Hills glass 8.50
fresh nectarine, citrus & tropical fruit flavors are complimented 31
by toasty butterscotch oak

La Crema, Sonoma glass 10
bright citrus & white peach flavors with a long lingering finish 38

Sonoma Cutrer, Russian River bottle 42
spice, honey & apple flavors – firm with crisp acidity

White Varietals

Villa Maria Sauvignon Blanc, New Zealand glass 9
bursting with aromas of ripe passionfruit and fresh citrus lime, 34
this wine finishes clean and crisp

Willamette Valley Pinot Gris, Oregon glass 10
vibrant flavors of melon, cream & spice with a well-balanced 38
acidity that leads to a vivid finish

Chateau Ste. Michelle Johannisberg Riesling, Washington glass 7
ripe apricots, peaches & orange blossom 26

Bel Arbor White Zinfandel, California glass 6.50
strawberry fruit and mildly sweet ripe cherry 24

Cognac & Ports

Cognac

Hennessy VS 8
Courvoisier VS 8
Martell VSOP 9
Remy Martin XO 25

Ports

Warre's 7
Fonseca Bin #27 7
Dow's 20 Year Tawny 9
Warre's 77 16

Specialty Cocktails —

Root Beer Twist Absolut Vodka & Galliano with a splash of Coke & Whip Cream	8.95
Gulf Old Fashion Knob Creek Whiskey with muddled Sugar, Cherries, Oranges with a splash of Soda	8.95
Malibu Chocolate Colada Malibu Rum, Crème de Coconut, Chocolate Syrup & a splash of Cream	8.95
Mint Julep Jack Daniel's & Fresh Mint Syrup	8.95
Voodoo Punch Malibu, Captain Morgan & Meyer's with a special blend of tropical fruit juices	8.95
Pink Neon Absolut Citron, Cointreau, Fresh Lime Juice & a splash of Cranberry	8.95
V's Famous Margarita Herradura, Sweet & Sour, Cointreau & Fresh Lime Juice served on the rocks with salt	8.95
Raspberry Mojito Bacardi, Chambord, Housemade Mint Syrup, Sugar, Fresh Lime Juice and a splash of Sprite	8.95
Fat Tuesday Meyer's Dark Rum, Orange Juice, Lime Juice and Gingerale	8.95

Specialty Martinis —

Melon Goose Martini Grey Goose Vodka, Amaretto, Midori & a splash of Grapefruit	9.95
Blue Bayou Absolut Mandarin, Blue Curacao, Peach Schnapps & Fresh Lime Juice	9.95
Candy Apple Martini Absolut Vodka, Fresh Lemon Juice, Chambord & Apple Pucker	9.95
Cajun Bloody Martini Absolut & our special spicy Bloody Mary mix with jalapeño stuffed olives	9.95
Tuaca Martini Kettle One Vodka, Tuaca & Fresh Lime Juice	9.95
Louisiana Blue Captain Morgan Rum, Blue Curacao & Cream, blended	9.95
Bourbon Street Maker's Mark, Triple Sec & a splash of Sweet & Sour	9.95
Seven & Seven Martini Seagram's 7 & Pineapple Juice with a splash of Frangelico & Sprite	9.95
House of the Rising Sun Bombay Sapphire & Olive Juice with bleu cheese stuffed olives	9.95

Beverages

Beers on Draft

- Widmer Hefeweizen** 5.50
left in its natural, unfiltered state with pronounced citrus and floral aromas
- Stella Artois** 5.50
premium Belgium lager with a full flavor and clean crisp taste.
- Stone IPA** 5.50
medium malt character with a heavy dose of over the top hops
- Abita Amber Lager** 5.50
smooth & malty with a slightly caramel flavor; New Orleans' #1 beer
- Stone Smoked Porter** 5.50
rich, full bodied & robust, with a subtle smoky character

Beers in the Bottle

- Micros** 4.50
Abita Turbo Dog • Dixie Blackened Voodoo • Dixie Jazz Amber Light • Abita Purple Haze
- Domestic** 3.95
Bud Light • Budweiser • Michelob Ultra • O'Doul's

Refillables

- Coffee • Iced Tea • All Fountain Drinks 2.50

Non-Alcoholic Offerings

- Assorted Tea • San Pellegrino • Milk 3.00
Juices: Cranberry, Orange, Pineapple, Grapefruit

Housemade Sweets

- Kahlua Crème Brulée** 7.95
silky Kahlua custard with a crisp candied top garnished with fresh strawberries
- Georgia Peach Cobbler** 7.95
served warm with vanilla bean ice cream
- Old Fashioned Bread Pudding** 7.95
with sun-dried cherries and bourbon sauce
- Chocolate Peanut Butter Pecan Torte** 7.95
served with housemade caramel sauce

Ask about our special coffee drinks