

## *The Bistro Garden*

### *Wines By The Glass*

#### *Champagne*

<i>Mumm Napa "Brut Prestige", Napa NV</i>		\$11.50
<i>Moët &amp; Chandon "Imperial", France NV</i>		\$15.00
<i>Moët &amp; Chandon "Rose Imperial", France NV</i>	<i>split</i>	\$21.50

#### *White Wine*

<i>Chardonnay, Coppola "Diamond", Monterey</i>	2008	\$9.50
<i>Chardonnay, Stags' Leap Winery, Napa</i>	2008	\$12.50
<i>Pinot Grigio, Pasqua, Italy</i>	2008	\$9.00
<i>Sauvignon Blanc, Matanzas Creek, Sonoma</i>	2007	\$12.50
<i>Icewine, Reisling, Mission Hill, Canada</i>	2006	\$15.00

#### *Red Wine*

<i>Cabernet Sauvignon, Greg Norman, North Coast</i>	2007	\$9.50
<i>Cabernet Sauvignon, Souverain, Alexander Vly</i>	2005	\$12.75
<i>Merlot, Baron Philippe de Rothschild, France</i>	2007	\$8.50
<i>Shiraz, Toasted Head, Dummigan Hills</i>	2007	\$8.50
<i>Pinot Noir, Rodney Strong, Russian River</i>	2008	\$11.50

#### *Rose*

<i>White Zinfandel, Beringer, California</i>	2008	\$8.00
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#### *Half Bottle Selection*

<i>Moët &amp; Chandon "Imperial", France</i>	NV	\$42.00
<i>Chardonnay, Cambria, "Katherine's Vineyard"</i>	2006	\$32.00
<i>Merlot, Clos Du Val, Napa Valley</i>	2004	\$26.00
<i>Cabernet Sauvignon, BV, Napa Valley</i>	2006	\$31.00
<i>Cabernet Sauvignon, Grgich Hills, Napa</i>	2005	\$62.00
<i>Icewine, Reisling, Mission Hill, Canada (187ml)</i>	2006	\$46.00

## *The Bistro Garden*

### *Bar Menu*

*Grilled Marinated Shrimp Skewers with  
Sweet & Sour Dipping Sauce and  
Napa Cabbage Salad*  
\$12.50

*Shredded Short Rib on Warm Tortilla Chips  
with Salsa Fresca and Avocado*  
\$8.50

*Mediterranean Dip Trio:  
Traditional Basil Pesto, Sun Dried  
Tomato Pesto, and Hummus with Warm  
Pita Bread and Calamata Olives*  
\$9.50

*Sweet Potato Fries with Ranch Dressing  
and Mango Chutney Dip*  
\$6.50

*Rotisserie Chicken Quesadilla with  
Sour Cream, Guacamole, and Pico de Gallo*  
\$10.50

## *The Bistro Garden*

### *Classic Cocktails*

#### *Classic Manhattan*

*Maker's Mark Bourbon, Sweet Vermouth,  
Cherry Juice, and a dash of Bitters*

#### *Rye Manhattan*

*Ri 1 Rye Whiskey, Sweet Vermouth,  
Cherry Juice, and a dash of Bitters*

#### *Old Fashion*

*Jim Beam Bourbon, Bitters and Sugar...  
muddled with fresh Orange and Cherry*

#### *Bistro Bloody Mary*

*Ketel One Vodka, Homemade Bloody Mary Mix,  
fresh Lime, Celery Stalk, and a Celery Salt Rim*

#### *C.E.O. Martini*

*Chopin Vodka with Blue Cheese stuffed Olives*

#### *Classic Gin Martini*

*Beefeater Gin and Dry Vermouth... shaken*

#### *Dirty Martini*

*Absolut Vodka, Dry Vermouth, and a  
splash of Olive Juice... shaken*

## *The Bistro Garden*

### *Contemporary Cocktails*

#### *Pomegranate Martini*

*Ketel One Vodka, Stirrings Pomegranate Mix,  
and a splash of Sweet & Sour*

#### *Acai Spa Cooler*

*Veev Acai Spirit, Lime Juice, Simple Syrup,  
Mint, and Cucumber*

#### *Lemon Drop*

*Absolut Citron, Lemon Juice, and Sugar*

#### *Double Espresso Martini*

*Vincent Van Gogh Double Espresso Vodka...  
shaken and served with Espresso Beans*

#### *Absolut Mango Mojito*

*Absolut Mango Vodka, Mango Puree, Lime Juice,  
Simple Syrup, Mint Leaves and a splash of Soda*

#### *Cantaloupe Martini*

*Absolut Mandrin, Stirrings Watermelon and  
Mango Puree, and a splash of Orange Juice*

#### *French Martini*

*Ciroc Vodka, Chambord, and Pineapple Juice*