

## Sparkling / Champagne

Mionetto. Prosecco. Treviso. (101) – 10/36

Champagne. Chandon, Brut. (102) – 48

Champagne. Veuve Cliquot. (103) – 72

## Whites pricing: glass / bottle

Pinot Grigio, **Boira**, Veneto, IGT 2011 (203) – 9/32

*clean, crisp, delicate citric fruit. a classic pinot grigio. 100% organic*

Chardonnay. **Sonoma Cutrer**. Russian River. 2011 – 15/48 (205)

*fragrant aromas of ripe pears, pineapple and acacia blossom--perfect compliments to its crisp and firm structure.*

Chardonnay. **Crème de Lys**. Sonoma. 2012 – 12/36 (204)

*aromas filled with lush tropical fruit, baked apple, oak and crème brûlée notes.*

Chardonnay. **Cakebread Cellars**. Napa. 2011 – 75 (224) **WS-93pts.**

Chardonnay. **Foxglove**. Central Coast, CA. 2010 – 12/38 (218)

Assirtiko. **Argyros Estate**. Santorini. 2011 – 11/38 (206)

*dry, easy drinking white. a must try.*

Semi-Dry Riesling. **Boundary Breaks**. Finger Lakes, NY. 2011 – 14/42 (201)

*extraordinary, lush fruit yet crisp, small production, superior wine craft*

Grüner Veltliner. **Grooner**. Austria. 2012. (219) – 9/28

*apricots and peaches gently kissed with vanilla and cinnamon. Very Chard-like, one taste and you'll know really fine winemaking. Refreshing and "zippy"*

Languedoc Chateâu L'Hospitalet RSV. Gerard Bertrand. 2010. (221) – 45

*rich and complex, beautiful yellow color. Intense nose, with fruit and flower aromas: jasmine, peach, pear, citrus fruit, pineapple, but also cinnamon, daffodils, honey. Best served with veal, white meats, fish and seafood.*

Sauvignon Blanc. **Navarro**. Mendocino. 2011 (223) – 56

**WE 93pts.** (we have 1 case only) extraordinary. full of vitality from start to finish. bright flavors. pear and melon, pairs with Asian and spicy foods, or by itself.

Sauvignon Blanc. **Cakebread Cellars**. Napa. 2012 – 58 (225) **WS-91pts.**

Sauvignon Blanc. **Kim Crawford**. Marlborough. 2011 (215) – 14/44

Sauvignon Blanc. **Geysler Peak**. Sonoma County. 2012 (216) – 12/38

**WE 90pts.** bone dry with acidity that's clean and racy-flavors of limes, lemons, hay, white pepper and vanilla that are delightful. perfect with spicy fare.

**Evolution, Sokol Blosser**, Oregon (217) – 42

*A blend of 9 grapes. aromatic, spicy and crisp. Pairs well with spicy Asian, Indian, Thai and Middle Eastern food. A total winner with our Duck. Consistently a very highly rated wine!*

**Chardonnay. Kongsgaard**, Napa. 2009 – 150

*"Kongsgaard consistently makes the best Chardonnay in California today."*

*- Eric Asimov, The New York Times (a must try - 98 pts.) (222)*

**Chardonnay. Aubert "Ritchie"**. 2009. (220) – 280

*the most sought after chardonnay in the world-no more 09 to be found*

*- a special wine for a discriminating person; we purchased this at auction.*

## House Selections glass / bottle

Cabernet Sauvignon, **Harlow Hgts**, Black Mountain, 2011 – 9 / 26

Chardonnay, **Harlow Heights**, Black Mountain, 2011 – 9 / 26

Chardonnay, **Blecker**, California, 2011 – 8 / 24

## Premium Sake

**Pearl Nigori Genshu**. Momokawa. Oregon. 750ml..... 30

**Black and Gold**. Gekkeikan. Japan. 750ml..... 38

**Snow Maiden**. Junmai Nigori. Japan. 300ml ..... 16

**Living Jewel**. Tozai Junmai. Japan. 300ml..... 16

**Heaven's Door**. Ama-No-To. Japan. 300ml ..... 30

**Gekkeikan**. Emperor. Hot Sake ..... 7

**Corkage fee \$20.00**

## Reds

\* **Indicates not currently available- or in between vintages**

Pinot Noir. **Brancott Estate**. Marlborough. 2011 (301) – 12/34  
*velvety tannins, ripe cherry & black fruit, full length finish.*

Malbec. **UNO ANTIGAL**. Mendoza. 2010 (315) – 14/44 (a featured wine)

*Intense red color with violet tones. Aromas of wild berry and dark plum with a hint of coffee. Berry and plum continue to the palate with smoke and vanilla joining through the persistent finish. Pairs well with red meat entrees, duck, lamb, game hen, grilled vegetables, and Spicy dishes. **WS 91pts. "Awesome"***

Merlot. **Sterling Vineyards**, Nappa Valley 2010 (305) – 38

*Best in Class Award Winner. A medium bodied, FRUITY to integrated wine, with nice aromas of blackberry, black cherry, smoke and wood. It has a nice acidity, tannins that are refined to tannic; a long finish. Chosen for our many dishes.*

Merlot. **Rodney Strong**, Sonoma 2010 (306) – 39

*black berry fruits, soft toffee, mocha, vanilla, oak references, and hints of minerals. Wonderful with duck, beef, rich pasta dishes and of course spicy Myong!*

Patriota. **Tikal**. Mendoza. 2008. (316) – 12 / 48

*(a 60/40 blend of Bonarda and Malbec) Bright, bold, deep ruby-red*

Chianti Classico Riserva. **Melini "La Selvanella"**. 2008 – 58 (350)

**Cellar Tracker - 94 pts.** complex. elegant. ruby red, it proffers a nose of tertiary tobacco and tanned leather, combined with a ripe fruitiness and cherry jam. Prominent tannins in a sound body underpinned by mild acidity. The finish is full of flavor and very long.

Toscana. **Armeli "Fortesco"**. 2009 – 12/36 (311). Super Tuscan.

*Complex, elegant. Nicely dark. Tons of minerals on the nose, with a little chocolate earth. Blackberry and minerals on the palate. Wonderful with our Spices! **WS 92pts.***

Chianti Riserva. **Armeli**. Pontedera, Italy. 2009 – 10/32 (313)

*deep ruby red, a nose of tobacco, rich oak and tanned leather, combined with a ripe Blackberry. The entry on the palate is substantial with prominent tannins as expected in Chianti, deep body underpinned by acidity Expect a long finish. Each Bottle is Registered and Numbered! **92 WS***

Red Zin. **Bogel Vineyards**. Clarksburg, CA. 2010 – 9/32

*wild raspberries in your first impression. ripe berries and nutmeg. touches of black pepper and subtle spicy oak. (308)*

Shiraz. **Penfold's**. Thomas Hyland. South AUS. 2010 – 12/44 (310)

*fresh style contains plenty of juicy blackberry fruit aromas and flavors, chocolaty, ripe tannins and some savory oak nuances (WS 91)*

Zinfandel. **Seghesio**. Sonoma. 2011 (304) – 52

*wild berry/briar patch. kiss of spiciness. well structured. **WS 93 pts.***

Lavradores de Feitoria. **Douro Tinto**. Portugal. 2007 (344) – 28

Alentejano. **Ramos Loios**. Portugal. 2010. (345) 10/28

*fruit forward. off dry. perfect with Kalbi. Veal, Steaks. (WS 90) "Spectacular"*

Cabernet Sauvignon. **JOSH. Josh Cellars-** Hopland, CA (320) – 10/30

Crafted Cab Blend. **Girard "Artistry"**. 2003 – 72 (338) a \$300 value

*Artistry is a proprietary blend of 5 Bordeaux-varietal grapes. bright garnet color with aromas of kirsch, red currant, red plum, lavender and allspice; hints of tobacco, grilled walnuts, and campfire smoke. One the palate, this silky textured wine offers a full-mouth, medium boied feel. Rich tannins are well integrated, making the wine elegant the multiple layers of this complex blena will continue to reveal themselves. **Blend: Cabernet Sauvignon, 21% Merlot, 9% Cabernet France, 9% Malbec, 5% Petite Verdot 56% Extraordinary WS 93 pts. This Vintage will be decanted.***

Cabernet Sauvignon. **Kendall-Jackson Vintners Reserve**.

Sonoma. 2010 (303) – 15/58 (a timeless superb wine- NY Times)

*Aromas of lush black cherry, blackberry and cassis. Round and rich tannins provide a robust backbone and supple mid-palate. Notes of cedar, vanilla and a hint of mocha linger on the finish.*

Cabernet Sauvignon. **Hook & Ladder**. RRvr, CA., 2007. (336) – 66

Cabernet Sauvignon. **Stags Leap**. Napa. 2008. (318) – 108

Cabernet Sauvignon. **Turnbull Estate**. Napa. 2006. (337) – 118

Cabernet Sauvignon. **Silver Oak**. Alexander Valley. 2006 (319) – 140

Grenache. **Daniel Gehers**. Santa Ynez, CA. 2007. (341) – 76

*"Spectacular"- NY Times ... a triumph and a value all at once, a rare find!*

Pinot Noir. **Rodney Strong Estate**. Russian River. 2011(309) – 54

*Soft and silky, with intriguing floral and crushed pomegranate aromas, a hint of toasty vanilla and spice complexity.*

Pinot Noir. **Ojai**. Bien Nacido. 2009. (317) – 72

## Red Card Reserve List

Bordeaux Blend. **Hestan-Stephanie**. Napa. 06 (327) – 120  
 Grenache. **God Only Knows**. Cayuse. Walla-Walla. 08 (324) – 875  
 Meritage. **Leviathan**. Napa. 2008. (328) – 130  
 Meritage. **Dancing Hares**. Napa. 2007. (322) – 225  
 Proprietary Red. **Opus One**. Napa. 2008. (329) – 445  
 The Creator. **K Vintners**. Walla-Walla 2009. (330) – 140  
 Meritage. **Dominus-Napanook**. Napa 2007. (331) – 120  
 Proprietary Red. **Saxum-James Berry**. 2007. (335) – 395  
*Wine Spectator - Wine of the Year 2010. WS 99 pts.*

## Single Malts & Small Batch

Woodford Reserve ..... 12  
 Knob Creek Kentucky Straight Bourbon 9 years ..... 14  
 Glenmorangie Highland, Single Malt Scotch 10 yrs ..... 14  
 Macallan, 12 year..... 14  
 Germain Robin Select XO..... 22  
 Hudson Baby Bourbon..... 22  
 Blanton's (Numbered) Single Barrel Bourbon..... 16  
 Laphroaig ..... 16  
 Glenlivet ..... 12  
 Johnnie Walker **Gold** label, 18 years ..... 21  
 Crown Royal XR ..... 22  
 Don Julio 1948. .... 30

## Craft Beer on TAP

IPA. **Dogfish Head. 90 Minute IPA**..... 8  
*Esquire Magazine calls our 90 Minute IPA "perhaps the best IPA in America".  
 "An imperial IPA best savored from a snifter, 90 Minute has a great malt  
 backbone that stands up to the extreme hopping rate." We call it extraordinary,  
 a beer that's perfect with most Global Grill dishes - 9.0%*

**Weizenbock. Schneider Weisse Tap 6 Unser Aventinus** ..... 8  
*stronger German Wheat Beer, full bodied, rich malty finish. - 8.2%  
 Beer Advocate rates this beer a 96 World Class Beer*

**Belgian Ale. Ommegang, Rare Vos (Amber Ale)** ..... 8  
*A superb Belgian ale with spices. A mix of grain and fruity esters, then orange oil,  
 then a mix of citrus & evergreen notes from the hops, and finally some spices  
 (white pepper & coriander). Beer Advocate rates this beer a 91, Outstanding. - 6.5%*

## Beer in Bottle

Belgian Gold Ale. Duvel ..... 9  
 Lager. **Corona Extra** ..... 6  
 Red Lager. **Killian's Irish Red** ..... 7  
 Lager. Corona Light ..... 6  
 Stout. **Guinness Extra** ..... 8  
 Light Pilsner. **Amstel Light** ..... 6

## Handcrafted Cocktails

### OUR Martini – 15

(a full 8oz cocktail) A Serious Tradition with Classic Options:

**Choose your Vodka:**

*Titos | Double Cross | Ketel One | Grey Goose | Crystal Head*

**Choose your Gin:**

*Beefeater | Hendrick's | Tanqueray | Sapphire*

**Choose your Vermouth:**

*Cinzano | Noilly Prat | Boissiere – Extra Dry Vermouth  
 and a vermouth brined imported Queen Spanish Olive or a twist*

### Kir Royal – 12

*Mionetto. Prosecco. Treviso, Creme de cassis  
 perfectly fit for 007, gently stirred*

### Long Island Ice Tea – 15

*Stand back! – vodka, gin, white rum, silver tequila, triple sec,  
 sour mix, splash of coke- (all top-shelf brands - \$20) only 1!*

### Pear & Ginger – 12

*vodka, ginger liqueur, fresh pear, fresh ginger, pear nectar & lime*

### Mango Passion – 12

*mango rum, shaken with a mango nectar, passion and orange  
 juice. Served tall with a splash of Prosecco*

### Hurricane – 14

*red & white wine, Meyers Dark rum, Bacardi Light rum, passion  
 fruit juice, mango puree, grenadine*

### Myong Tai – 12

*Meyers Dark rum, Bacardi Light rum, tropical juices, grenadine*

### A Slice of Heaven – 10

*Malibu coconut rum, peach schnapps, cran, orange, pineapple*

### Dark and Stormy – 9

*Goslings Black Seal or Shipwrecked Spiced rum & Ginger Beer,  
 fresh lime. A timeless classic!*

### Moscow Mule – 8

*Tobaritch Russian Vodka & Real Ginger Beer, fresh lime.  
 Outrageous comrade, be quiet KGB watching!*

### White Elderflower Martini – 12

*a lemon drop martini made with Absolute Citron,  
 St-Germain Elderflower liqueur and a hint of juniper shaken with  
 fresh lemon syrup*

### Pomegranate-Blueberry Margarita – 12

*Jose Cuervo Gold, Cointreau, fresh lemon juice, sour mix and  
 pomegranate molasses*

### Classic Cosmopolitan – 12

*Absolute Citron, fresh lemon & lime Juice, Cointreau & cranberry juice*

### Ketle One Appletini – 12

### Mimosa – 10

*Prosecco and Orange juice*

### Classic Bloody Mary – 10

*vodka, fresh lemon & lime juice, horseradish & tomato juice,  
 tabasco, Worcestershire sauce; served up in a pint glass over ice  
 with zest and spice!*

## Gekkeikan Emperor Hot Sake \* 7