

## SPARKLING

KENWOOD, Brut  
CA 10/40

SCHRAMSBERG, Blanc De Blanc  
Napa, CA 18/75

## WHITES

LAIRD, Pinot Grigio  
Napa, CA 11/45

ANEW, Riesling  
Columbia, WA. 10/40

WHITEHALL LANE, Sauvignon Blanc  
Napa, CA 10/40

FRANCISCAN, Chardonnay  
Napa, CA 10/40

ZD, Chardonnay  
Napa, CA 18/70

TRUCHARD, Rousanne  
Napa, CA 13/52

MINER, Sangiovese Rosé  
Napa, CA 10/40

CHATEAU MONTELENA, Chardonnay  
Napa, CA 25/100

## REDS

KENWOOD, Pinot Noir  
Russian River, CA 10/40

CLOS DU VAL, Pinot Noir  
Carneros, CA 16/65

T-VINE, Zinfandel  
Napa, CA 15/60

MADNESS AND CURES, Red Blend  
Alexander Valley, CA 14/55

BERINGER KNIGHTS VALLEY, Cabernet  
Napa, Ca 16/65

TRINCHERO TRINITY OAKS, Cabernet  
Napa, Ca. 10/40

MT VEEDER, Cabernet  
Napa, CA 20/80

ROBERT SINSKEY, Pinot Noir  
Carneros, CA 25/100

TRINCHERO "MARIO'S VINEYARD", Cabernet  
Napa, CA 25/100



SPECIALTY COCKTAILS

\$13

OLD FASHIONED

*Orange Infused Bulleit Bouboun, Sugar, Bitters*

OUR MINT JULEP

*Woodford Reserve, Mint, Sparkling Wine*

NEGRONI

*Fords London Gin, Campari, Carpano Antica  
Vermouth*

SILVERADO FIRE

*Hanson of Sonoma (organic vodka), Cranberry,  
Orange Zest, Jalapeno, Fresh Lemon*

MOSCOW MULE

*Russian Standard Vodka, Fever Tree Ginger Beer*

GRAPEFRUIT AND BASIL MARTINI

*Ketel One Citron, Fresh Grapefruit, Basil*

NON ALCOHOLIC

THE JOHNNY MILLER

*Cranberry and Orange juice*

\$4



## LITE BITES

### TODAY'S SOUP

*the seasons ingredients*

9

### BAKED GOAT CHEESE

*walnut crusted warm goat cheese, chicory greens, sun-dried tomatoes, red wine vinaigrette, sourdough crostini*

13

### BABY BACK RIBS

*smoked bbq sauce*

14

### PABLO'S FISH TACOS

*guacamole, mango-pepper salsa*

14.50

### PABLO'S GUACAMOLE

*fresh lime, queso fresco*

14

### AMERICAN KOBE BURGER

*flame grilled, pickles, tomato, lettuce, onions, toasted bun*

16.50

### FRITTO MISTO

*spicy aioli*

14

### CAESAR SALAD

*creamy roasted garlic dressing, crisp romaine, croutons, anchovy*

11 | *with chicken or shrimp* 16

### TRUFFLE FRENCH FRIES

*parmesan cheese, truffle oil, parsley, hawaiian black sea salt*

8

## AFTER DINNER SELECTION

<i>Cognac, Hennessy, VS</i>	16
<i>Cognac, Hennessy, VSOP</i>	18
<i>Cognac, Hennessy, XO</i>	35
<i>Cognac, Remy Martin, VSOP</i>	18
<i>Cognac, Remy Martin, XO</i>	35
<i>Cognac, Courvoisier, VS</i>	16
<i>Cognac, Courvoisier, VSOP</i>	18
<i>Cognac, Martell, VS</i>	16
<i>Armagnac, Bas-Armagnac, VSOP</i>	16
<i>Calvados, Daron, Fine 5yr</i>	16
<i>Grappa, Gaja, Darmagi</i>	25
<i>Porto, Sandeman, "Founders Reserve"</i>	10
<i>Porto, Quinta Do Crasto, "LBV 2006"</i>	12
<i>Porto, Niepoort, "Vintage 1997"</i>	20
<i>Porto, Cockburn's, "Vintage 2000"</i>	18
<i>Porto, Dows, "Vintage 1985"</i>	18
<i>Tawny Porto, Warres, Otima, 10yr</i>	12
<i>Tawny Porto, Cockburn's, 20yr</i>	16
<i>Tawny Porto, Taylor Fladgate, 20yr</i>	16
<i>Tawny Porto, Taylor Fladgate, 40yr</i>	25
<i>Maderia, Blandy's, "Malmsey 1985"</i>	22
<i>Maderia, Blandy's, "Terrantez 1976"</i>	25
<i>Maderia, Blandy's, "Verdelho 1968"</i>	25
<i>Maderia, Blandy's, "Bual 1968"</i>	25

## CIGAR SELECTION

Opus X:		\$105
Selected Sizes Available		Wrapper: Dominican
Cohiba: "Red Dot" Tora Tubo		\$46
Flavor: 3	6 x 50	Wrapper: Cameroon
Monte Cristo #2: Torpedo		\$39
Flavor: 3.5	6 x 50	Wrapper: Ecuadoran Habano
Ashton Cabinet Vintage: Torpedo/Pyramid		\$29
Flavor: 3	7 x 54	Wrapper: Connecticut Shade
Rocky Patel Limited Reserve: 1990 Vinatge		\$26
Flavor: 3.5	5 x 48	Wrapper: Honduran
Romeo y Julieta: Clemenceau Toro Tube		\$21
Flavor: 3	6 x 50	Wrapper: Indonesian
Hemingway Short Story: Perfecto Robusto		\$19
Flavor: 3.5	4 1/8 x 48	Wrapper: Cameroon
Arturo Fuente: Chateau		\$16
Flavor: 2.5	4 1/2 x 50	Wrapper: Connecticut Shade
Macanudo: Baron de Rothschild		\$16
Flavor: 2	Lonsdale 6 1/2 x 42	Wrapper: Connecticut Shade
Flavored Trios 3 Cigarillos		\$16
Punch: Pita Toro		\$14
Flavor: 4	6 x 50	Wrapper: Ecuadorian
Baccarat: Robusto		\$10
Flavor: 2.5	6 x 50	Wrapper: Honduran

Flavor Scale: 1 = Mild      3 = Medium      5 = Full