

WINES

CHARDONNAY

1: Felicite 2008, AUS	\$7/\$28
2: Echelon 2007, CA	\$30
3: Root:1 2008, Casablanca Valley, CH	\$32
4: Frei Bros. 2008, Sonoma, CA	\$8/\$30
5: Phillipe Lorraine 2005, CA	\$36
6: William Hill Bench Blend 2007, CA	\$45

PINOT GRIGIO

7: Villa Pozzi 2009, IT	\$7/\$26
8: Maso Canali 2008, Trentino, IT	\$32
9: Elena Walch 2008, IT	\$34

SAUVIGNON BLANC

10: Cono Sur 2009, CH	\$7/\$28
11: Fire Road 2008, NZ	\$8/\$30
12: Whitehaven 2008, Marlborough, NZ	\$34
13: Charles Krug, Napa Valley, CA	\$40

OTHER WHITE

14: Goats Do Roam Rose 2009, FR	\$7/\$28
15: Bodega Lurton Pinot Gris 2009, ARG	\$28
16: Penfold "Thomas Hilands" Reisling 08, AUS	\$28
17: Martin Codax Albarino 2009, SP	\$30
18: Alsace One 2007, FR	\$34
19: Trimbach Pinot Gris Res 2005, Alsace, FR	\$38
20: Dr. L Reisling 2009, GER	\$8/\$30

PINOT NOIR

21: Hob Nob 2007, FR	\$7/\$28
22: Deloach 2008, CA	\$9/\$34
23: Latour 2008, Burgandy, FR	\$32
24: MacMurray, 2008, Sonoma, CA	\$36
25: Acacia 2007, Carneros, CA	\$42
26: Erath 2007, Willamette Valley, OR	\$48
27: Adelsheim 2007, Willamette Valley, OR	\$55

MERLOT

28: Terra Andina 2008, CH	\$7/&28
29: Mont Gras Reserva 2008, CH	\$32
30: Chateau St. Jean 2008, CA	\$36
31: Canoe Ridge 2004, Columbia Va, WA	\$40
32: Whitehall Lane 2005 Napa Valley, CA	\$50

CABERNET

33: Hands 2008, SA	\$7/\$28
34: Louis Martini 2008, Sonoma, CA	\$8/\$32
35: Annabella 2007, Napa Valley, CA	\$34
36: Peter Lehmann "Clancy's" 2006, AUS	\$36
37: Hahn 2009, Central Coast, CA	\$40
38: Educated Guess 2009, CA	\$45

OTHER RED

39: Jim Jim Shiraz 2008, AUS	\$7/\$28
40: Ramon Bilbao Rioja 2009, SP	\$7/\$28
41: Alamos Malbec 2009, ARG	\$8/\$30
42: Vinaceous Shiraz 2006, AUS	\$30
43: Innocent Bystander Shiraz 2008, AUS	\$34
44: St. Hallet Faith Shiraz 2007, AUS	\$38
45: Temptation Zinfandel 2007, CA	\$36
46: Sledgehammer Zinfandel 2008, CA	\$40
47: Nozzole Chianti Classico 2007, IT	\$40
48: Campo Viejo Crianza 2007, SP	\$36
49: Columbo Cotes du Rhone 2009, FR	\$34
50: Ridge York Zinfandel 2006, CA	\$50

CHAMPAGNE/SPARKLING

50: Cordoniu Cava, SP	\$25
51: Sharffenberger, Mendocino, CA	\$36
52: Veuve Cliquot, FR (1/2 bottle)	\$38
53: Hillinger Secco Sparkling Pinot Noir, AUS	\$8/\$38
54: LaMarca Prosecco	\$40
55: Veuve Cliquot, FR	\$75

MARTINIS \$9

deLux MARTINI

Ketel One Citroen, Grand Marnier, sour,
pomegranate

EAST OF THE BOULEVARD

Three Olives Mango, champagne, oj, white
cranberry

STRAWBERRY STREET

Stoli Strawberry, strawberry pucker,
Cointreau, Sour

THE MAIN MARTINI

Absolut Apeach, peach schnapps,
oj, sour, cranberry

ADDISON SPIRIT

Absolut Pears, apple pucker, sour,
simple syrup

LEMONATTA

Vox Vodka, Lemoncello, fresh lemon

CODE RED

Three Olives Dude, Three Olives Cherry, ginger
ale, splash grenadine

BLUE ZEN

Absolut Citron, Malibu, Blue Curacao,
pineapple

WHITE COSMO

Stoli Cranberri , white cranberry, simple syrup

GRAPETINI

Three Olives Grape Vodka, White grape Juice

APPLE SAUCE MARTINI

Goldschlager, apple pucker, pineapple

CUCUMBER GIMLET

Square One Cucumber Vodka, fresh juiced
lime

CAIPIRINI

Leblon Cachaca, simple syrup, fresh lime

HEARTS ON FIRE

Absolut Acai-Beri, Chambord, white cranberry

BROOKLYN 46

Maker's 46, dry vermouth, amaretto

COCKTAILS \$8

MOJITO

Cruzan Citrus, mint, lime, simple syrup

VERY BEERY MOJITO

Michelob Ultra Dragonfruit Peach, peach schnapps, lime, mint

WATERMELON MOJITO

Bacardi Rum, watermelon pucker, mint, lime

DRAGONBERRY MOJITO

Bacardi Dragonberry Rum, mint, lime

RASPBERRY MOJITO

Cruzan Raspberry Rum, mint, lime

PINEAPPLE MOJITO

Cruzan Pineapple Rum, mint, lime

MANGO MOJITO

Cruzan Mango Rum, mint, lime

PEAR LIMEADE

Absolut Pears, fresh lime juice, soda

BERRY LEMONADE

Stoli Blueberi, fresh lemon, sour, sprite

POMANGO FIZZ

Pama liqueur, mango, cranberry,
Champagne

PLATINO MARGARITA

Cuervo Silver, fresh lemon and lime juice, sour

TENNESSEE MARGARITA

Jack Daniel's, triple sec, sour, lime juice

BOTTLED BEERS

\$4

MILLER LITE, YUENGLING, COORS LIGHT,
ROLLING ROCK, BUDWEISER, BUD LIGHT,
MICHELOB ULTRA, BUD LIGHT LIME

\$5

MICHELOB ULTRA DRAGON FRUIT PEACH,
SIERRA NEVADA PALE ALE, AMSTEL LIGHT,
STELLA ARTOIS, LEGEND BROWN ALE,
CORONA LIGHT, SAM ADAMS

DRAFT BEERS

\$3

MILLER LITE, BUD LIGHT

\$4

BLUE MOON, SOUTHERN TIER IPA,
MAGIC HAT #9

\$5

LEGEND LAGER

LOUNGE MENU

Steamed Edamame	4.95
dusted with sea salt	
Captain Crunch Fried Shrimp	11.95
Spicy honey, lime, garlic and rum sauce	
Thai Grilled Chicken Lettuce Wraps	9.95
coconut curry noodles, julienned vegetables, sweet cilantro vinaigrette and spicy pepper sauce	
Shrimp and Lobster Quesadillas	10.95
with avocado, smoked gouda and cilantro lime sour cream	
Steamed Mussels	7.95
With lemongrass, ginger and coconut curry broth	
Lobster Dip	7.95
lobster meat, artichoke hearts, roasted red peppers, cream cheese, fresh dill and fried tortillas	
Sesame Seared Rare Tuna*	8.95
seaweed salad, pickled ginger, wasabi, soy glaze	
Fried Calamari	7.95
spicy honey, rum and lime dipping	
Crab Cake Sliders	9.95
Chesapeake remoulade	
Grilled Chicken Flatbread	10.95
bacon, tomato, caramelized onion and gorgonzola cheese	
Crispy Fried Oysters	9.95
three pepper hot sauce	
Kobe Beef Sliders*	11.95
with white cheddar and bruchetta	
Tomato and Mozzarella Bruchetta	7.95
grilled focaccia, fresh tomatoes, mozzarella, basil and balsamic reduction	
Hummus Duo	7.95
edamame and roasted pepper hummus, vegetables and toasted pita bread	

SANDWICHES

Served with cole slaw, pasta salad, sweet potato fries, shoe string fries or chips.

The deLux Burger*	8.95
½ lb. seasoned fresh ground beef with cheddar, Swiss or Gouda cheese	
Chicken Panini	8.95
spinach, apple, roasted onions, pesto and brie	
Black Bean Burger	8.95
avocado, Monterey jack cheese, corn relish and spicy pepper mayonnaise	
Avocado BLT	8.95
white cheddar cheese, roasted garlic mayonnaise and multi grain bread	

*Notice: Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.