



SOUPS

galaxy 66 tomato soup large 7 small 5
herbed croutons, parmesan cheese

seasonal soup du jour large 9 small 7
creations from local and seasonal produce

SALADS

caesar 66 8 split 9
romaine tossed with roasted garlic dressing, croutons, parmesan and topped with corn relish

strawberry salad 8 split 9
spring greens, goat cheese, apple chunks, red onions, strawberries topped with toasted almonds and a strawberry vinaigrette

bibb salad 9 split 10
candied sweet walnuts, raisins, red onions, lettuce topped with bleu cheese crumbles and yellow beets served with grainy mustard white balsamic vinaigrette

caprese salad 12
heirloom tomatoes, mozzarella, chiffonade basil, black pepper, balsamic drizzle, crispy fried angel hair pasta

add a WOW!

salad + **shrimp or tuna** (\$10) = WOW!

salad + **chicken** (\$5) = WOW!

salad + **beef** (\$6) = WOW!

APPETIZERS

tenderloin tips 9
italian marinated, truffle parmesan cheese fries

seared scallops 13
with pickled jalapenos, crispy sweet peanut goat cheese, cranberry relish, port reduction

selection of cheeses 12
assorted cheeses, croustades, and accompaniments

seared foie gras 20
pretzel chocolate peanut butter bark, chocolate vinaigrette greens, pan drippings and fluff

seared tuna 12
chef's creation of the day

sweet and spicy agave bbq ribs 13
served over a fried chipotle black bean cake

sesame seed shrimp 14
over seaweed salad, crunchy wontons, spiced carrots with a spiced pineapple teriyaki glaze

mussels 12
cherry tomatoes, garlic, compound herb butter, lemon cream sauce

co-executive chefs

Stuart Diepold

Jason Myers

Please notify your server of any allergies so that we may accommodate you. We use peanut oil in our fryers. Consuming raw or uncooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

on the lighter side

award winning cheesesteak 11
slow roasted ribeye, caramelized onions, chiffonade romaine, chimichurri mayo, black mountain cheese sauce, house made roll with house made fries

pulled pork barbeque 9
served on house made roll with slaw and house made fries

seared duck breast 15
tropical fruit salsa, crispy tortillas

crab cake sandwich 12
house made roll, arugula, tomato, jalapeno tartar with house made fries

shrimp and crab pizza 16
flatbread crust, goat cheese garlic spread, arugula, roasted red peppers and red onions

pepperoni cheese pizza 12
flatbread crust, pepperoncini, salami, ricotta, mozzarella, and basil tomato sauce

lobster club 14
mesclun greens, bleu cheese, apples, pita stars, smoked scallop

smokey chicken salad 12
cherry tomatoes, fresh parsley, cayenne over bibb lettuce leaves, served with shoestring potatoes

turkey wrap 10
tomato basil wrap, bacon, lettuce, herb mayo, tomatoes, dill havarti, served with house made fries

tasters

- aged parmesan smashed potatoes 7
- truffle parmesan fries 7
- house made french fries 5
- roasted fingerling potatoes 5
- fresh veggie du jour 5
- braised potato 6
- seaweed salad 7
- coconut jasmine rice 5

entrées (served 5:00 pm)

garlicky roasted chicken 22
coconut jasmine rice, grilled pineapple skewers, jalapeno and chive emulsion

pistachio encrusted rockfish 28
grilled lemons, shaved asparagus salad, and braised potatoes

grilled pork chop 24
grainy mustard potato salad, sauteed mushrooms, sweet tomato jam

broiled crab cakes 28
bacon corn saute, purple potato mashers, old bay cream sauce

blackened grilled mahi 26
strawberry sake puree, gingered bok choy, shoestring potatoes

fried green tomatoes 18
black pepper remoulade, grilled squash, grande fresh mozzarella

filet mignon 36
truffle demi-glaze, smashed potato with aged parmesan cheese, roasted asparagus

gemelli pasta 30
cajuned beer sauce, green peppers, caramelized onions, cherry tomato, old bay sausage, shrimp, smith island crab, topped with asiago cheese

grilled ribeye 30
caramelized onion, garlic, and blueberry saute, roasted fingerling potatoes, spicy mojito bbq

seared halibut 32
blood orange gastrique, heirloom tomatoes, baby arugula and goat cheese, sweet potato puree

add a WOW!

- entrée + foie gras (\$18) = WOW!
- entrée + lump crabmeat (\$12) = WOW!
- entrée + jumbo shrimp (\$10) = WOW!





soups

galaxy 66 tomato soup large 7 small 5
herbed croutons, parmesan cheese

seasonal soup du jour large 9 small 7
lobster bisque

salads

caesar 66 8 split 9
romaine tossed with roasted garlic dressing, croutons,
parmesan and topped with "bruschetta"

mesculin salad 8 split 9
caramelized onions, goat cheese, sunflower seeds,
cranberry vinaigrette

spinach salad 9 split 10
spinach, arugula, feta cheese, roasted red peppers,
artichoke hearts, salami, balsamic vinaigrette

add a WOW!

salad + **shrimp or tuna** (\$10) = WOW!

salad + **chicken** (\$5) = WOW!

salad + **beef** (\$6) = WOW!

appetizers

tenderloin tips 9
italian marinated, truffle parmesan cheese fries

seared scallops 13
with pickled jalapenos, crispy sweet peanut goat
cheese, cranberry relish, port reduction

assorted cheese selection 12
st. albray, cows milk
aged 3 year old gouda, cows milk
midnight moon, goat cheese
served with honeycomb, croustades, mixed nuts, and
cornichons

seared foie gras 19
rosemary, white bean puree, beet arugula salad,
candied cashews, croustades

seared rare tuna 12
over a chilled black eyed peas and brussels sprout
salad, tossed in a grainy mustard vinaigrette, with ba-
con, grilled onions and topped with crispy leeks

beans and greens 10
white beans, pulled pork, red pepper flakes, romaine
lettuce, parmesan cheese, butter sauce

shrimp 14
chipotle aioli, bacon bbq shrimp, apple salad

mussels 12
green coconut curry sauce, peppers, cilantro and
scallions, toasted coconut flakes

co-executive chefs

Stuart Diepold

Jason Myers

Please notify your server of any allergies so that we may accommodate you. We use peanut oil in our fryers. Consuming raw or uncooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

happy new year

dinner features

absolut 2010 10

absolut mandarin vodka, cointreau, orange and cranberry juice, champagne, a champagne flute

appetizers

1/2 dozen oysters on half shell 12

sesame wasabi cocktail, white peach mignonette, and a cucumber mint "mojito"

caviar "cloud" sampler 12

american paddlefish, salmon roe, and tobiko in a puff pastry cloud served with crème fraiche

braised pork belly 10

smoked garlic cream sauce garnished with micro greens

seared rare walu 12

over pickled lotus root, seabears, and a ruby red grapefruit gastrique

entrées

seared halibut 35

served over wild pecan and craisin rice with an arugula, goat cheese, walnut and pop rock salad, strawberry "pearls" and crispy lotus root

manchengo stuffed lobster 45

vanilla butter mashed potatoes, sautéed caramelized apples and watercress, apple cider jus

seared duck breast 33

guacamole stuffed roma tomatoes, tri colored fingerlings, spicy mole sauce, churritos

dry aged bone in strip steak 48

wasabi mashed potatoes, soy caramel, crispy wontons, napa cabbage "green money" slaw

dessert

rum cake 8

icing and walnut caramel

tasters

aged parmesan smashed potatoes 7

truffle parmesan fries 7

house made french fries 5

chimichurri risotto 5

fresh veggie du jour 5

braised potato 6

entrées

herb marinated chicken 21

crispy roasted garlic potato croquette, broccolini, honey glaze

pistachio encrusted rockfish 28

grilled lemons, shaved asparagus salad, and braised potatoes

paella 25

shrimp, mussels, scallops, chorizo, saffron rice, tomato broth, and crispy manchego cheese bread

broiled crab cakes 28

cornbread mashers, sirachi bbq, green bean and raisin saute

salmon 26

wild mushroom risotto, spicy garlic spinach, pecan rosemary syrup

pork osso buco 24

prosciutto brussel sprout saute, ricotta mashers, pumpkin ale sauce

filet mignon 36

truffle demi-glaze, smashed potato with aged parmesan cheese, roasted asparagus

farfalle pasta 18

butternut squash, caramelized onions, arugula, candied cashews, goat cheese, extra virgin olive oil

flank steak 24

chimichurri risotto, sauteed mushrooms, pepperberry demi

add a WOW!

entrée + foie gras (\$18) = WOW!

entrée + lump crabmeat (\$12) = WOW!

entrée + jumbo shrimp (\$10) = WOW!





soups

galaxy 66 tomato soup large 7 small 5
herbed croutons, parmesan cheese

seasonal soup du jour large 9 small 7
lobster bisque

salads

caesar 66 8 split 9
romaine tossed with roasted garlic dressing, croutons,
parmesan and topped with "bruschetta"

mesculin salad 8 split 9
caramelized onions, goat cheese, sunflower seeds,
cranberry vinaigrette

spinach salad 9 split 10
spinach, arugula, feta cheese, roasted red peppers,
artichoke hearts, salami, balsamic vinaigrette

add a WOW!

salad + **shrimp or tuna** (\$10) = WOW!
salad + **chicken** (\$5) = WOW!
salad + **beef** (\$6) = WOW!

appetizers

tenderloin tips 9
italian marinated, truffle parmesan cheese fries

seared scallops 13
with pickled jalapenos, crispy sweet peanut goat
cheese, cranberry relish, port reduction

assorted cheese selection 10
chocolate stout cheddar, cows milk - rogue creamery,
oregon
feta, goat cheese - greece
crater lake, cows milk - rogue creamery, oregon
served with croustades and accompaniments

seared foie gras 19
rosemary, white bean puree, beet arugula salad,
candied cashews, croustades

seared rare tuna 12
pineapple and red pepper salsa, soy caramel drizzle

beans and greens 10
white beans, pulled pork, red pepper flakes, romaine
lettuce, parmesan cheese, butter sauce

shrimp 14
chipotle aioli, bacon bbq shrimp, apple salad

mussels 12
green coconut curry sauce, peppers, cilantro and
scallions, toasted coconut flakes

co-executive chefs
Stuart Diepold
Jason Myers

Please notify your server of any allergies so that we may accommodate you. We use peanut oil in our fryers. Consuming raw or uncooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

dinner features

absolut sweetheart 10

absolut mandarin vodka, cointreau, orange and cranberry juice, champagne, served in a champagne flute

appetizers

dry aged strip steak carpaccio 14

over wasabi aioli, red pepper and broccolini salad and rice crisps

madako taco 15

over a citrus sabayon sauce with a diced pineapple and micro green salad

entrées

seared moonfish 28

over a strawberry cognac puree with seaweed salad, pickled lotus root and himalayan red rice

manchengo stuffed lobster claws and butter poached tail 48

apple and fennel sauté, purple mashers and an old bay cream sauce

grilled rack of lamb 38

grilled white asparagus, cinnamon sweet potatoes and a chocolate balsamic drizzle

dessert

reese's peanut butter cheese cake 7

tasters

aged parmesan smashed potatoes 7

truffle parmesan fries 7

house made french fries 5

chimichurri risotto 5

fresh veggie du jour 5

braised potato 6

entrées

herb marinated chicken 21

crispy roasted garlic potato croquette, broccolini, honey glaze

pistachio encrusted rockfish 28

grilled lemons, shaved asparagus salad, and braised potatoes

paella 25

shrimp, mussels, scallops, chorizo, saffron rice, tomato broth, and crispy manchego cheese bread

broiled crab cakes 28

cornbread mashers, sirachi bbq, green bean and raisin saute

salmon 26

wild mushroom risotto, spicy garlic spinach, pecan rosemary syrup

pork osso buco 24

prosciutto brussel sprout saute, ricotta mashers, pumpkin ale sauce

filet mignon 36

truffle demi-glaze, smashed potato with aged parmesan cheese, roasted asparagus

farfalle pasta 18

butternut squash, caramelized onions, arugula, candied cashews, goat cheese, extra virgin olive oil

flank steak 24

chimichurri risotto, sauteed mushrooms, pepperberry demi

add a WOW!

entrée + foie gras (\$18) = WOW!

entrée + lump crabmeat (\$12) = WOW!

entrée + jumbo shrimp (\$10) = WOW!





NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____



NAME _____

CELL PHONE _____

EMAIL _____

OTHER CONTACTS: _____

SOUPS

galaxy 66 tomato soup large 7 small 5

seasonal soup du jour large 9 small 7

salads

caesar 66 8 split 9

strawberry salad 8 split 9

bibb salad 9 split 10

caprese salad 12

add a WOW!

salad + (\$10) = WOW!
salad + (\$5) = WOW!
salad + (\$6) = WOW!

appetizers

tenderloin tips 9

seared scallops 13

selection of cheeses 12

seared foie gras 20

seared tuna 12

sweet and spicy agave bbq ribs 13

sesame seed shrimp 14

mussels 12

co-executive chefs

Stuart Diepold

Jason Myers

Please notify your server of any allergies so that we may accommodate you. We use peanut oil in our fryers. Consuming raw or uncooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.

on the lighter side

award winning cheesesteak 11

pulled pork barbeque 9

seared duck breast 15

crab cake sandwich 12

shrimp and crab pizza 16

pepperoni cheese pizza 12

lobster club 14

smokey chicken salad 12

turkey wrap 10

tasters

7

7

5

5

5

6

7

5

entrées (served 5:00 pm)

garlicky roasted chicken 22

pistachio encrusted rockfish 28

grilled pork chop 24

broiled crab cakes 28

blackened grilled mahi 26

fried green tomatoes 18

filet mignon 36

gemelli pasta 30

grilled ribeye 30

seared halibut 32

add a WOW!

entrée +

(\$18) = WOW!

entrée +

(\$12) = WOW!

entrée +

(\$10) = WOW!



desserts

galaxy 66 chocolate box for 2 14
filled with caramel, toffee, and chocolate mousse

galaxy 66 cobbler 8
seasonal fresh fruit topped with a cookie crust,
daily flavors recited by server

galaxy 66 ice cream and sorbet 7
all house made, daily flavors recited by your server

angel food 7
with strawberries, black peppercorn butterscotch sauce

rich vanilla crème bruléé 8
caramelized sugar coating

triple layered carrot cake 8
toasted almond frosting

vanilla cheesecake 8
filled with chocolate and peanut butter, topped with
vanilla ice cream and chocolate drizzle

martini dessert bar

chocolate covered cherry 12
3 olives cherry vodka, godiva dark chocolate,
baileys, splash of cream, chocolate swirled glass

chocolate lust 12
3 olives chocolate vodka, godiva white and
dark chocolate, chocolate swirled glass

crème bruléé 10
stoli vanilla, butterscotch schnapps,
hazelnut and cream, sugar rim

keylime pie 10
parrot bay keylime, 43, oj, sour, soda,
splash of cream, lemon sugar rim

tiramisu 9
stoli vanilla, kahlua, godiva white chocolate,
amaretto, cocoa rim

pineapple upside down cake 9
3 olives vanilla, pineapple juice,
splash of grenadine, cherry garnish



white wines by the glass

edna valley chardonnay 9

san luis obispo county

single vineyard chardonnay with lush peach and citrus notes balanced with subtle minerality, that comes together in a full bodied palate pleasing wine

napa cellars chardonnay 12

napa valley

opens with an assortment of rich aromas; melons and granny smith apples mingle with clove spiced oak and coconut.

newton red label chardonnay 14

russian river

a burst of freshness unfolds with flavors of citrus, pear and apricot. this chardonnay is all about lively character and purity of fruit.

crusher viognier 9

lucious, nectar like texture, abundant with apricot and sweet white peach flavors, and a finish of star anise, vanilla, and juicy bartlett pear.

benziger sauvignon blanc 8

california

a burst of freshness unfolds with flavors of citrus, pear and apricot. this chardonnay is all about live

santa cristina pinot grigio 9

straw-yellow color, fruit aromas of peaches and ripe apples. A balanced, tangy palate with good acidity and sweetness. Lively and pleasantly drinkable.

chateau ste. michelle reisling 7

columbia valley

juicy peach, apricot, ripe pear and melon jump out of the glass for this refreshing crisp reisling that offers beautiful acidity on the finish.

champagne splits

domaine chandon rose 10

napah

vibrant strawberry, plum and red currant flavors accented by a background of apple and pear notes

moet & chandon white star 17

france

rich and off-dry, this is pleasant, yet with straightforward citrus and ginger notes

moet & chandon nectar imperial 17

france

on the sweet side, yet there's an interesting array of flavors. candied berry, hazelnut and honey tones get a lift from the acidity

house wines

capasaldo pinot grigio 7

argentina

bv century cellars chardonnay 6

napa

bv century cellars merlot 6

napa

bv century cellars cabernet 6

napa

cuvée jean louis champagne 6

france

red wines by the glass

ravenswood red zinfandel 8

somoma county

bright, flashy, ripe raspberry, blackberry and vanilla flavors are wrapped around a soft sweet fruit core highlighted by scents of cinnamon

murphy-goode liars dice zinfandel 12

sonoma

dense black cherry, raspberry jam, and currant notes are brought together in layers with sweet vanilla oak

parducci pinot noir 9

spicy, minty, ripe berry flavors are full and rich on the palate, picking up a savory chocolate tone in the finish.

a by accacia pinot noir 12

california

an elegant wine with strong black cherry flavors and an unexpected hint of violet and spice which conveys the essence of californina pinot noir

14 hands merlot 7

washington

notes of blackberry, cherry and spice are carried through the lingering velvety finish

terrazas reserva malbec 13

mendoza

very round and well structured; fleshy with firm tannins. distinguished by it's firm character, robust volume and intense fruit, through the long finish.

razors edge shiraz 8

south australia

notes of black plums, blackberries, spice, licorice and dusty chocolate

trincherio family cabernet 9

a powerful cab that is deep, dense and ripe with black cherry, plum and a hint of earthiness

chalone cabernet sauvignon 9

monterey county

nicely balanced wine, full bodied with aromas of berry, jam and cocoa. It finishes with rich blackberry flavors and a touch of vanilla.

alexander valley vineyards cabernet 12

alexander valley

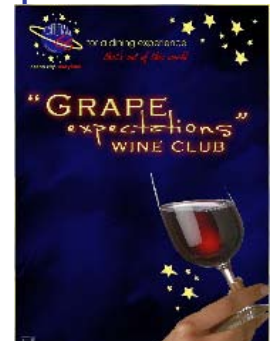
full bodied and succulent with good fruit but surprisingly smooth

wines by the bottle

galaxy 66 has been honored by **wine spectator magazine** with an **award of excellence** for having one of the most outstanding restaurant wine lists in the world.

if you would like to enjoy a bottle from our extensive wine inventory, please ask your bartender or server for the list and enjoy your dining experience.

wine club



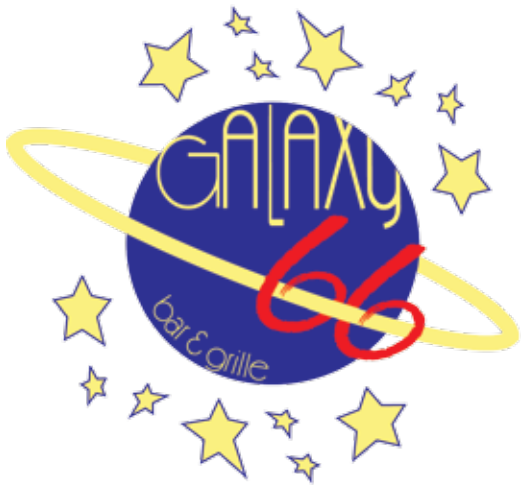
galaxy 66 is also proud to offer the "Grape Expectations" Wine Club.

We meet the third Thursday of each month (excluding July and August) 5:30 - 7:30 pm.

If you are interested in becoming a member you can find the information on our website or contact

Tammy for details





domestic beers

budweiser 3.50

budweiser light 3.50

miller lite 3.50

coors lite 3.50

natural light 3.50

michelob ultra 3.50

mgd 64 3.50

yuengling 3.75

smirnoff wild grape 4.00

import beers

amstel light 4.50

corona 4.50

corona light 4.50

guinness draught 4.50

heineken 4.50

heineken light 4.50

samuel adams 4.50

new castle 4.75

red stripe 4.75

magic hat #9 4.75

sierra nevada pale ale 4.75

stella artois 4.75

blue moon 4.75

st. pauli girl n.a. 4.75

futuristic cocktails

big bang 6.75

absolut ruby red vodka, fresh squeezed red grapefruit

clone crush 6.75

stoli citros, fresh squeezed lemons, sugar

hypernova 7

3 olives raspberry, pineapple, cranberry, cointreau, champagne, served in a flute

g 66 margarita 12

patron silver, fresh squeezed lime, soda, splash of oj and sour, salt rim

orange jupiter 6.75

3 olives vanilla, 43, fresh squeezed orange juice, and cream

saturn's squeeze 7

3 olives orange, fresh squeezed orange and 1/2 lime, soda, mint leaves, simple syrup

raspberry moondance 6.75

firefly raspberry tea vodka, fresh squeezed orange and grapefruit

futuristic martini's

g 66 12

3 olives orange, soda and stirrings blood orange

andromeda 8

3 olives grape vodka, cranberry, splash of soda

cosmo 20 66 8

3 olives raspberry, pineapple, cranberry, cointreau, champagne, served in a flute

rocketship 12

3 olives grape and red bull

starry night 8

stoli bluberi, sour, splash of oj, sprite with blue curacao

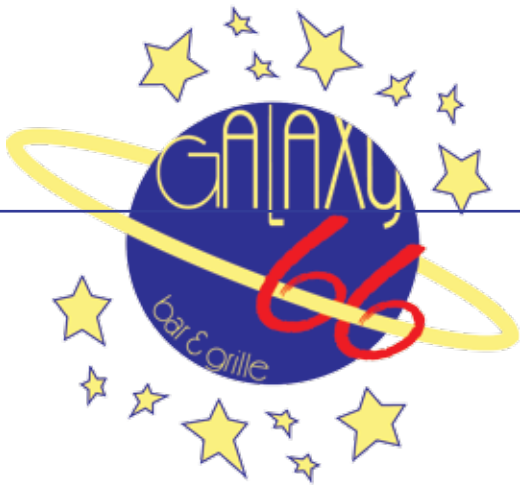
time capsule 10

3 olives triple espresso vodka, icy cold

cometini 7

smirnoff melon, soda, pineapple, and cranberry juices





loose leaf teas

simpson and vale blend 5.25

incomparable combinations of ceylon and indian teas with exquisite taste

darjeeling 5.25

full bodied, long leaf tea with bright amber cup and a full mellow taste

ceylon orange pekoe 5.25

high grown tea with a brisk well rounded and flowery taste

earl grey 6

exceptional combination of darjeeling, chinese and sri lankan teas, sprayed with oil of bergamont (also available in decaf)

english breakfast 5.25

large black leaves produce a bright, fragrant cup, smooth and full bodied

coffees

kona blend 2

house coffee
regular and decaffeinated

espresso, cappuccino, café latte 3.95

regular and decaffeinated

french press coffees

java gold 4

central and south american blend, medium roast with a rich, full bodied flavor

jamaican blue mountain 5.25

very rare and limited production.
aromatic, sweet and extremely mellow.

ports

grahams six grapes 7
grahams 10 year porto 10
churchill's finest character port 7
warres 10 year old 'otima' tawney 10
grahams 1994 vintage port 12
grahams 30 year old tawney 20
taylor fladgate 20 year old 20

imported cordials

grand marnier 8
grand marnier centenaire 26
grand marnier centcinquantenaire 36
navan 8

sipping rums

bacardi 8 year, puerto rico 8
mount gay extra old, barbados 10
ten cane 8

single batch bourbons & rare whiskeys

knob creek 8
blantons 9
wild turkey kentucky spirit 10
crown royal cask no. 16 18
crown royal xr 35

cognacs

courvoisier vs 8
hennessy vs 8
hennessy vsop 9
remy martin vsop 8

tequilas

patron silver 12
patron xo cafe 6
cabo wabo añejo 9
don julio silver 6
don julio 1942 14
cuervo 1800 7

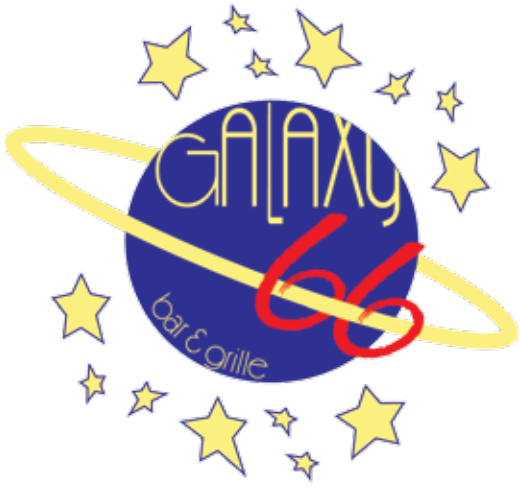
single malt scotches

macallan highland park 12 years 13
macallan highland park 18 years 18
macallan highland park 25 years 35
glenlivet 12 years 8
glenfiddich 8
talisker 18
balvenie 18
lagavulin 18

johnnie walker collection

johnnie walker red 7
johnnie walker black 9
johnnie walker green 14
johnnie walker gold 18
johnnie walker blue 35





domestic beers

budweiser 3.50

budweiser light 3.50

miller lite 3.50

coors lite 3.50

natural light 3.50

michelob ultra 3.50

mgd 64 3.50

yuengling 3.75

smirnoff wild grape 4.00

import beers

amstel light 4.50

corono 4.50

corona light 4.50

guinness draught 4.50

heineken 4.50

heineken light 4.50

samuel adams 4.50

new castle 4.75

red stripe 4.75

magic hat #9 4.75

sierra nevada pale ale 4.75

stella artois 4.75

blue moon 4.75

st. pauli girl n.a. 4.75

futuristic cocktails

big bang 6.75

absolut ruby red vodka, fresh squeezed red grapefruit

clone crush 6.75

stoli citros, fresh squeezed lemons, sugar

hypernova 7

3 olives raspberry, pineapple, cranberry, cointreau, champagne, served in a flute

g 66 margarita 12

patron silver, fresh squeezed lime, soda, splash of oj and sour, salt rim

orange jupiter 6.75

3 olives vanilla, 43, fresh squeezed orange juice, and cream

saturn's squeeze 7

3 olives orange, fresh squeezed orange and 1/2 lime, soda, mint leaves, simple syrup

raspberry moondance 6.75

firefly raspberry tea vodka, fresh squeezed orange and grapefruit

futuristic martini's

g 66 12

3 olives orange, soda and stirrings blood orange

andromeda 8

3 olives grape vodka, cranberry, splash of soda

cosmo 20 66 8

3 olives raspberry, pineapple, cranberry, cointreau, champagne, served in a flute

rocketship 12

3 olives grape and red bull

starry night 8

stoli bluberi, sour, splash of oj, sprite with blue curacao

time capsule 10

3 olives triple espresso vodka, icy cold

cometini 7

smirnoff melon, soda, pineapple, and cranberry juices



rosés

domaine chandon rosé - california	nv	35
moet & chandon rosé imperial- champagne	nv	92
veuve clicquot brut rosé - champagne	nv	92
moet & chandon brut rosé cuvée dom pérignon- champagne	1990	450

sparklings

santini asti spumante - italy	nv	20
domaine chandon brut classic - california	nv	33
domaine chandon brut étoile - napa	nv	55
domaine carneros brut carneros taittinger - california	2003	50

champagnes

moet & chandon extra dry white star - champagne	nv	72
veuve clicquot brut - champagne	nv	86
moet & chandon nectar imperial - champagne	nv	80

luxury cuvées

veuve clicquot brut la grande dame - champagne	1990	225
veuve clicquot brut la grande dame - champagne	1996	200
moet & chandon brut cuvée dom perignon - champagne	2000	225
krug brut grande cuvée - champagne	nv	250
perrier-jouet brut fleur de champagne cuvee belle epoque - champagne	1999	260
louis roederer brut cristal - champagne	2000	340
salon blanc de blancs le mesnil-sur-oger - champagne	1997	655
krug brut blanc de blancs clos du mesnil - champagne	1995	850

half bottles

veuve clicquot brut champagne - france	nv	38
krug brut champagne grande cuvee - france	nv	110

magnums

champagnes

moet & chandon extra dry white star - champagne	nv	175
---	----	-----

moet & chandon nectar imperial - champagne red	nv	175
domaine jean-marc burgaud 'les roches sauvages' - morgan beaujolais	2002	63
chateau de bellevue-lussac - saint emillion, bordeaux	2000	90
sin zin etched bottle - alexander valley	2005	125
jordan cabernet sauvignon - napa	2002	215
cakebread cabernet sauvignon - napa	2004	250
grgich hills cabernet sauvignon - napa	2004	250
silver oak cabernet sauvignon - alexander valley	2004	250
joseph phelps insignia - napa	1999	425

assorted white wines

cline viognier - sonoma county	2006	25
bramito del cervo chardonnay - umbria	2006	27
menage a trois - california	2006	27
wild horse viogner - central coast	2005	33
eroica riesling - washington state	2006	40
craggy range kidnaper chardonnay - new zealand	2007	43
santa margherita pinot grigio - valdadige	2007	45
conundrum - napa	2006	47
selbach - oster zeltinger schlossberg riesling splatlese	2006	49
domaine tempier - bandol rosé	2006	51
hiedler grüner veltliner 'maximum' - austria	2003	73
'lys de volan' condrieu, alain paret - rhone	2002	85
domaine weinbach gewurztraminer 'cuvée laurence' - alsace	2001	85
domaine weinbach - 'l'inedit'	2002	130
riesling schlossberg cuvee ste catherine - alsace		
domaine zind-humbrecht 'herrenweg de turckheim' pinot gris - alsace	2002	105
e. guigal 'la doriane' condrieu - rhone	2002	125

sauvignon blanc

mason - napa	2005	28
provenance - napa	2007	30

craggy range - martinborough, new zealand	2006	<i>37</i>
joseph phelps - napa	2005	<i>42</i>
chateau de sancerre - loire, france	2005	<i>45</i>
cakebread - napa	2005	<i>50</i>

american chardonnay

alexander valley vineyards - alexander valley	2007	<i>30</i>
charles krug - carneros	2006	<i>32</i>
simi chardonnay - sonoma county	2006	<i>35</i>
kendall jackson grand reserve - monterey	2006	<i>37</i>
sonoma-cutrer - russian river valley	2006	<i>38</i>
sonoma-cutrer - russian river valley	2007	<i>38</i>
arrowood - sonoma	2005	<i>45</i>
ferrari-carano - alexander valley	2006	<i>53</i>
stags leap 'karia' - napa	2006	<i>61</i>
sonoma-cutrer les pierres - sonoma	2004	<i>65</i>
mer soleil - central coast	2004	<i>66</i>
robert talbott - monterey	2004	<i>67</i>
patz and hall, dutton ranch - russian river valley	2005	<i>70</i>
cakebread - napa	2007	<i>75</i>
flowers - sonoma	2004	<i>75</i>
far niente - napa	2006	<i>97</i>
paul hobbs - russian river valley	2004	<i>95</i>
cakebread reserve - napa	2005	<i>115</i>
kistler 'les noisetiers' - sonoma coast	2007	<i>130</i>
peter michael 'belle côte' - sonoma county	2002	<i>143</i>
peter michael 'belle côte' - sonoma county	2003	<i>151</i>
pahlmeyer - napa	2003	<i>150</i>
john kongsgaard - napa	2003	<i>185</i>

white burgundy

domaine jean-claude chatelain pouilly fume - loire	2005	<i>45</i>
--	------	-----------

domaine jean-claude chatelain pouilly fume - loire	2007	45
louis jadot - burgundy	2005	30
louis latour pouilly fuisse - burgundy	2006	35
louis latour chassagne-montrachet - burgundy	2004	70
domaine bruno clair - en la rue de vergy - morey-saint-denis	2001	90
chateau de la maltroye chassagne-montrachet premier cru- burgundy	2005	108
etienne sauzet puligny Montrachet - burgundy	2006	110
vincent dauvissat chablis grand cru les preuses - burgundy	2004	135
vincent dauvissat chablis grand cru les clos - burgundy	2004	135
leroy meursault 1er cru blagny - burgundy	2002	175
louis latour corton-charlemagne - burgundy	2004	188
etienne sauzet puligny-montrachet champ canet - burgundy	2003	193
leroy puligny Montrachet 1er cru - burgundy	1976	370

assorted pinot noir

fleur de california - carneros	2007	29
chalone - monterey county	2007	30
erath - oregon	2007	34
la crema - sonoma coast	2006	38
louis latour santenay - burgundy	2005	39
acacia - carneros	2006	43
estancia santa lucia highlands stonewall vineyard - central coast	2005	50
domaine chandon - carneros	2005	53
etude - carneros	2006	75
frederic esmonin gevrey-chambertin 1er cru - burgundy	2006	95
patz & hall chenoweth ranch - russian river valley	2006	97
cakebread - napa	2006	103
domaine serene willamette valley jerusalem hill vineyard - oregon	2005	131
domaine ponsot clos de la roche vieilles vignes - burgundy	1997	168
domaine leroy pommard les vignots - burgundy	1976	330

merlot

chateau ste. michelle indian wells - columbia valley	2006	<i>32</i>
franciscan oakville estate - napa	2005	<i>48</i>
rombauer - napa	2004	<i>52</i>
hall - napa	2005	<i>50</i>
frogs leap - napa	2006	<i>68</i>
planeta - sicily	2003	<i>78</i>
duckhorn - napa	2005	<i>88</i>
northstar - columbia valley	2003	<i>95</i>
pride - mountain vineyards - sonoma	2006	<i>100</i>
arietta h block hudson vineyards - napa	2002	<i>160</i>
pahlmeyer - napa	2002	<i>200</i>
pahlmeyer - napa	2003	<i>215</i>
arietta - napa	1999	<i>225</i>

zinfandel

cline california ancient vines - sonoma (other ca)	2007	<i>30</i>
sin zin - alexander valley	2007	<i>33</i>
rosenblum paso robles richard sauret vineyard - south coast	2006	<i>45</i>
frogs leap - napa	2006	<i>50</i>
vineyard 29 aida - napa	2003	<i>165</i>

american cabernet sauvignon

moon mountain - sonoma	2005	<i>29</i>
------------------------	------	-----------

paso creek - paso robles	2005	<i>32</i>
dynamite – north coast	2005	<i>35</i>
sterling - napa	2006	<i>45</i>
chateau saint jean - sonoma	2006	<i>49</i>
beaulieu vineyard rutherford - napa	2005	<i>50</i>
saint francis wild oak - sonoma	2004	<i>56</i>
simi landslide - alexander valley	2005	<i>75</i>
geyser peak reserve - alexander valley	2004	<i>80</i>
chimney rock - napa	2005	<i>85</i>
jordan - napa	2005	<i>98</i>
groth - napa	2004	<i>100</i>
silver oak - alexander valley	2004	<i>125</i>
cakebread cellars - napa	2005	<i>125</i>
caymus - napa	2006	<i>125</i>
chateau saint jean, cinq cépages - sonoma	2004	<i>138</i>
beaulieu vineyard georges de latour private reserve - napa	2002	<i>163</i>
beaulieu vineyard georges de latour private reserve - napa	2000	<i>150</i>
beaulieu vineyard georges de latour private reserve - napa	1986	<i>175</i>
clark-claudon - napa	1999	<i>168</i>
corison - napa	2001	<i>170</i>
marston family vineyard spring mountain - napa	2002	<i>170</i>
spottswode saint helena family estate - napa	2005	<i>180</i>
harrison reserve - napa	2001	<i>185</i>
axios - napa	2003	<i>220</i>
caymus special selection - napa	2005	<i>225</i>
hourglass - napa	2004	<i>275</i>
shafer stags leap district hillside select - napa	2004	<i>298</i>
staglin - napa	2004	<i>315</i>

assorted red wines

newton claret - napa	2004	<i>35</i>
kinton syrah santa barbara county - south coast	2005	<i>35</i>

morgon côte du py 'vieilles vignes', earl jean-marc burgaud	2002	40
estancia meritage proprietor grown paso robles - south coast	2005	47
ridge lytton springs dry creek valley - sonoma	2005	58
ridge syrah dry creek valley lytton west - sonoma	2005	60
ridge monte bello santa cruz mountains - central coast	1999	296
orin swift the prisoner - napa	2007	67
lemos & van zeller douro quinta vale d. maria - portugal	2001	67
arrowood syrah russian river valley saralee's vineyard - sonoma	2002	75
luna canto - napa	2001	83
clos du bois marlstone alexander valley - sonoma	2004	85
ramey diamond mountain district - napa	2002	100
pahlmeyer jayson - napa	2004	116
ramey jericho canyon vineyard - napa	2002	160
lail j. daniel cuvee - napa	1998	158
lail j. daniel cuvee - napa	1999	168
lail j. daniel cuvee - napa	2001	170
rudd oakville estate - napa	2001	200
joseph phelps insignia, 30th anniversary - napa	2003	250
peter michael les pavots knights valley - sonoma	2000	225
peter michael les pavots knights valley - sonoma	2001	250
peter michael les pavots knights valley - sonoma	2002	290
arietta variation one - napa	2004	190
arietta - napa	1998	200
arietta h block hudson vineyards - napa	2003	210
opus one - napa	2005	275
bond saint eden - napa	2004	350
bond melbury - napa	2004	350
bond vecina - napa	2004	350
bond pluribus - napa	2004	350
harlan estate - napa	2004	1024

italian reds

feudo monaci primitivo - puglia	2003	20
---------------------------------	------	----

antinori chianti superiore santa cristina - tuscan	2006	30
antinori toscana villa antinori red - tuscan	2004	35
chianti classico marchese antinori riserva - tuscan	2003	70
santi amarone della valpolicella - veneto	2002	75
marchesi di barolo - piedmont	2003	80
brancaia toscana - tuscan	1999	115
fonterutoli toscana siepi - tuscan	1999	165
la spinetta barbaresco vigneto valeirano - piedmont	1999	180
luciano sandrone barolo cannubi boschis - piedmont	1999	185
gaja langhe conteisa - piedmont	2001	275
gaja langhe sorì tildìn - piedmont	2001	500
gaja langhe costa russi - piedmont	2001	500

bordeaux

pavillon rouge du chateau - margaux	2003	160
chateau certan-marzelle - pomerol	2005	200
chateau certan de may - pomerol	2000	235
chateau vignot grand cru - saint emilion	2003	55
chateau lassegue grand cru - saint emilion	2003	83
chateau cheval blanc - saint emilion	1998	700
chateau gloria - saint julien	1996	88
chateau leoville-barton - saint julien	1998	175
grand leoville-las-cases - saint julien	2003	370
chateau le crock - saint-estephe	2005	87

rhône

delas freres côtes-du-ventoux	2001	25
domaine ligneres corbières cabanon de pascal	2002	34

michel & stéphane ogier syrah	2001	<i>50</i>
vin de pays des collines rhodaniennes la rosine		
alain corcia chateauneuf du pape crème de la crème	2006	<i>58</i>
chateau fortia chateauneuf-du-pape cuvee du baron	2004	<i>60</i>
e. guigal chateauneuf du pape rouge	2003	<i>75</i>
domaine du vieux telegraphe châteauneuf-du-pape la crau	2006	<i>152</i>
jean-michel gerin côte rôtie les grandes places	1997	<i>166</i>
e guigal côte rôtie la turque	2000	<i>450</i>

french reds

charles joguet chinon les petites roches - loire	2002	<i>35</i>
charles joguet chinon clos de la dioterie - loire	2002	<i>73</i>

australian reds

gotham shiraz - langhorne creek	2008	<i>25</i>
innocent bystander shiraz viognier - south eastern australia	2005	<i>34</i>
john duval plexus shiraz/ganache/mouvedre - barossa valley	2004	<i>60</i>
hutton vale grenache-mataro - eden valley	2001	<i>65</i>
tintara shiraz reserve - mclaren vale	2003	<i>70</i>
d'arenberg the dead arm shiraz - mclaren vale	2005	<i>110</i>
deisen shiraz - barossa	2001	<i>155</i>
hobbs shiraz - barossa	2001	<i>200</i>

argentinean and chilean reds

amancaya malbec cabernet - mendoza	2007	<i>38</i>
bodegas caro - mendoza	2001	<i>60</i>

cheval de andes - mendoza	2002	<i>100</i>
casa lapostolle clos apalta - colchagua valley	2005	<i>125</i>

spanish red wines

bodegas guelbenzu ribera del queiles azul	2002	<i>29</i>
abadia retuerta rivola, sardon de duero	2004	<i>30</i>
bodegas vina salceda reserva - rioja	2001	<i>37</i>
bodegas faustino gran reserva I - rioja	1996	<i>60</i>
marqués de griñon cabernet sauvignon - dominio de valdepusa	2003	<i>75</i>
aalto ps ribera del duero	2000	<i>150</i>
roda I reserva - rioja	2002	<i>120</i>
artadi - pagos viejos - rioja	2000	<i>180</i>

dessert wines

michele chiaro nivole - moscato d'asti 375 ml	2007	<i>25</i>
banfi rosa regale brachetto d'acqui 375ml	2005	<i>45</i>
seifried nelson riesling, new zealand 375 ml	2003	<i>45</i>
domaine de la rectorie banyuls le mute sur grains - languedoc roussillon	2006	<i>48</i>
taylor fladgate porto 20 year old tawney 750 ml	2007	<i>120</i>