

Modern House Originals

The Sin Car

Absinthe signature drink.....Our variation on the classic Parisian sidecar. Complex, refreshing, & unforgettable Brandy, Cointreau, fresh lemon & orange shaken to pieces & finished with a seductive drop of Absente'.

The Absinthe "Cosmopolitan Experience"

White Grapefruit Cosmopolitan

Tangy & smooth!

Apple-Mint Cosmopolitan

Utterly Delicious

Chili Raspberry Cosmopolitan

Bold & exciting. Trust us on this one!!!

New York Style (Classic)

The beloved original.

Espresso Luxurio

Freshly drawn espresso, Starbucks Coffee Liqueur, & Smirnoff Vanilla Twist shaken into a silky smooth "buzz" worthy cocktail.

The Nectar

A palate soothing signature from our Sonoma Co. Sister. Hand pressed white grapes & spearmint carefully crafted with light rum, fresh lime, & a spritz of soda.

Ten Thyme Smash

The Ultimate Aperitif !!! Fresh thyme, cucumber & lime shaken with ultra-premium Tanqueray Ten gin, & white cranberry.

Mango Bella

She's Gorgeous. Pureed Mango, vanilla rum, & fresh citrus finished with a dash of nutmeg.

Watermelon Margarita

Summer perfection. Hand-pressed fresh watermelon & lime with silver tequila.

Vintage Sips from the past

The Ultimate Bellini

Revisit Bliss!!!. The definite Venetian classic. A blend of Prosecco & fresh white peach puree, with a breath of fresh thyme.

The Hemingway Daiquiri

"The old man just sat there with a smile.." Papa's favorite from Havana's famous "El Floridita", crafted with Light rum, Maraschino liqueur, Fresh lime, & grapefruit.

The Original Cuban Mojito

From the Cuban sugar cane fields of the early 1800's arose something unforgettable. Crafted with fresh mint, lime, soda, & rum. Feeling adventurous?...Try Cucumber, Mango, Guava, or White Peach!

The Caipirinia

The unique & wonderful flavor of Brazilian Cachaca with a supporting cast of hand pressed limes & sugar in the raw.

The Pegu Cocktail

From Rangoon's famed Pegu Club of 1920's Burma comes this delicious and refreshing blend of premium English gin, Cointreau, fresh lime and bitters....

Absinthe Wine List

White Wine

Champagne & Sparkling Wine

- 101 Mumm Cuvee, Napa 187 ml \$14.00
- 103 Moet & Chandon White Star, France 187 ml \$21.00
- 106 Moet & Chandon White Star, France \$75.00
- 107 Moet & Chandon Brut Imperial, France \$85.00
- 109 Perrier Jouet Brut, France \$65.00
- 110 Perrier Jouet Fleur de Champagne, France '95 \$175.00
- 111 Piper Heidsieck Brut, France \$55.00
- 112 Charles Heidsieck Brut Reserve, France \$65.00
- 113 Veuve Clicquot, Brut, France \$22.00 / \$90.00

Alternative White

- 500 Beringer, White Zinfandel, '04 \$6.00 / \$26.00
- 502 Biagio, Pinot Grigio, Italy '04 \$6.00 / \$24.00
- 504 Altanuta, Pinot Grigio, Italy '04 \$9.50 / \$38.00
- 506 Santa Margherita, Pinot Grigio, Italy '04 \$48.00
- 507 St Supery, Sauvignon Blanc, Napa '04 \$9.50 / \$38.00
- 509 Frogs Leap, Sauvignon Blanc '04 \$40.00
- 510 Beaulieu Vineyards, Sauvignon Blanc \$6.00 / \$24.00
- 511 Two Princes Riesling, Germany '04 \$7.75 / \$30.00
- 514 J.J. Prum Riesling Kabinett, Germany '04 \$52.00

Chardonnay

- 512 Beaulieu Vineyards, "Coastal" '02 \$6.00 / \$24.00
- 513 Flowers, Sonoma '04 \$88.00
- 517 J. Lohr "Riverstone" Monterey '04 \$8.25 / \$33.00
- 515 Sonoma-Cutrer, Russian River '04 \$49.00
- 518 Cakebread Cellars, Napa '04 \$84.00
- 516 Steele "Cuvee", California '04 \$12.75 / \$44.00
- 519 ZD Winery, '04 \$58.00
- 520 Sterling, Napa '03 \$44.00
- 521 Clos du Bois, Sonoma '04 \$36.00
- 522 Gloria Ferrer, Carneros '00 \$60.00
- 523 Far Niente, Napa '04 \$105.00
- 524 Jordan, Russian River '03 \$64.00
- 525 Kistler, Les Noisetiers, Sonoma Coast '04 \$115.00
- 526 Pouilly Fuisse, Louis Latour, France '03 \$46.00
- 527 Meursault, Blagny, Premier Cru, L Latour '02 \$70.00
- 528 Rodney Strong, Sonoma '04 \$32.00

Red Wine

Pinot Noir

- 1402 Gala Rouge, France '04 \$7.00 / \$28.00
- 1406 King Estate, Oregon '03 \$56.00
- 1407 Wild Horse, Central Coast '04 \$15.00 / \$56.00
- 1408 Gypsy Dancer Emily's Reserve, '04 \$64.00
- 1409 Babcock, Tri County '04 \$46.00
- 1410 Flowers, Sonoma '03 \$92.00
- 1411 Keyhole Ranch, Russian River Valley '03 \$62.00
- 1412 Sterling, Napa '03 \$52.00
- 1413 Wild Hog, Saralee's Vineyard, Russian River '04 \$70.00

Cabernet Sauvignon

- 1800 Beaulieu Vineyards "Coastal" '03 \$6.00 / \$26.00
- 1802 Cartlidge & Brown, California '03 \$8.00 / \$30.00
- 1804 Hess, Select, California '01 \$38.00
- 1805 Estancia, California '02 \$36.00
- 1807 Mt Veeder, Napa '00 \$88.00
- 1808 Plumpjack, Napa '03 \$180.00
- 1809 Silver Oak, Alexander Valley '01 \$140.00
- 1810 Jordan, Sonoma '02 \$98.00
- 1806 Franciscan Oakville Estate, Napa '03 \$15.00 / \$58.00
- 1811 Sterling, Napa '01 \$56.00
- 1812 Clos du Bois, Sonoma '01 \$38.00
- 1813 Beringer, Napa '01 \$72.00
- 2101 Robert Craig, Affinity, Napa '02 \$92.00

Merlot

- 1100 Beaulieu Vineyards "Coastal" '01 \$6.00 / \$26.00
- 1102 St Francis, Sonoma '01 \$9.75 / \$38.00
- 1104 Beringer, Napa '01 \$42.00
- 1105 Swanson, Napa '02 \$62.00
- 1106 Keltiebrook, California '02 \$40.00
- 1107 Miner, Stage Coach Vineyards '00 \$76.00
- 1108 Chateau St Jean, Sonoma '02 \$56.00
- 1109 Robert Mondavi, Napa '03 \$48.00
- 1110 Robert Pecota, Napa '02 \$60.00
- 1103 Keenan, Napa '02 \$70.00

Alternative Reds

- 2100 Ferrari Carano Tresor Reserve Alexander '01 \$82.00
- 2102 Anderson's Conn Valley Vineyards, Elogé '00 \$95.00
- 2103 Remelluri, Rioja, Spain '01 \$64.00
- 2104 Tignanello, Tuscany '01 \$180.00
- 2300 Beaulieu Vineyards, "Coastal Shiraz" \$6.00 / \$24.00
- 2400 Titus, Zinfandel, Napa '03 \$65.00
- 2500 Beaujolais Village, Louis Jadot, Burgundy '04 \$26.00
- 2600 Penfold's Bin 128, Australia '01 \$48.00
- 2601 Brothers in Arms, shiraz/cab, Australia '03 \$48.00
- 2602 Turnbull, Oakville, Napa, Syrah '03 \$72.00
- 2900 Chateauf du Pape Marquis Tonneaux '01 \$92.00
- 2800 Chianti Classico, Volpaia, Tuscany '02 \$40.00

Half Bottles

- Sonoma-Cutrer, Chardonnay \$26.00
- Turnbull, Cabernet Sauvignon '03 \$64.00
- Elk Cove, Pinot Noir '03 \$32.00

Cognacs

L'Or de J.F. Martell \$105.00

Hennessy XO \$20.00

Hennessy VSOP \$10.00

Remy Martin XO \$20.00

Remy Martin 1738 \$16.00

Remy Martin VSOP \$10.00

Hine VSOP \$18.00

Courvoisier VSOP \$8.50

Martell Cordon Bleu \$15.00

Martell VSOP \$9.00

Grand Marnier

150 year Anniversary \$35.00

100 year Centennial \$20.00

Ports

Cockburns Tawny 10 yr \$12.00

Cockburns Tawny 20 yr \$16.00

Fonseca Bin 27 \$14.00

Taylor Fladgate 20 yr \$18.00

Penfolds Grandfather 25 yr \$18.00

Dessert Wines

Selaks Ice Wine, NZ '04 \$8.00

Dolce, Napa '02 \$30.00

Absinthe

We are committed to crafting cocktails that display rich, vibrant, and unique flavor profiles using only the freshest local juices, fruits, herbs, and purees.

\$ 8.50