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**WINE LIST**

**SPARKLING**
- montefresco, prosecco, veneto, it 9
- domaine chandon, brut classic, ca (187ml) 15
- schramsberg, mirabelle, brut rose, ca 15
- veuve cliquot, brut, champagne, fr 25

**WHITE**
- chardonnay
- far niente, napa valley, ca '17 30
- ramey, fort ross-seaview, ca '17 16
- thevenet & fils, macon pierreclos, macon-villages, fr '18 13
- chenin blanc
- david finlayson, camino africana, old vine, stellenbosch, sa '18 17
- pinot grigio
- scarpeta, friuli, it '18 10
- riesling
- dr. pauly bergweiler, bernkasteler badstube, kabinett, mosel, ger '15 12
- sauvignon blanc
- craggly range, martinborough, te muna road vineyard, nz '19 13
- jean reverdy et fils, la reine blanche, sancerre, fr '19 16
- rosé
- pascal jolivet, fr '18 13

**RED**
- cabernet sauvignon
- bella unica, napa valley, ca '17 30
- niebaum estate, 1882, napa, ca '15 20
- telaya, red mountain, wa '17 13
- malbec
- vaglio temple, mendoza, arg '17 12
- merlot
- substance, stoneridge vineyard, columbia valley, wa '14 14
- pinot noir
- frederic magnien, bourgogne, burgundy, fr '17 15
- soter vineyards, north valley, willamette valley, or '17 16
- proprietary blend
- il fauno di arcanum, tuscany it '17 16
- j.l. chave selection, mon coeur, cotes du rhone, fr '17 15
- nebbiolo
- vietti perbacco, langhe, piedmont, it '17 14
- syrah
- k vinters, milbrandt, wahlake slope, wa '16 17
- zinfandel
- quiriva, dry creek valley, ca '16 12
- sangiovese
- badia a cotigliuno, chianti classico, it '17 12

**COCKTAILS**

**MARTINIS**
- ten minute vesper reconsidered 14
- plymouth gin, koenig vodka, lillet 15
- the classic
- gin or vodka of your choice, noilly prat dry vermouth, stirred, two spanish olives or twist of lemon 25
- mr. squire’s negroni 12
- boodles gin, campari, carpano antica formula sweet vermouth, flamed orange peel 12
- chicago 12
- boodles gin, black label scotch, lemon twist 12
- aviation
- magellan gin, violette liqueur, maraschino liqueur, lemon juice, banga bing cherry 12
- the squeeze
- 44° north nectarine vodka, orange curaçao, lemon juice, sugar, lemon twist 12
- huckleberry lemon drop 12
- koenig huckleberry vodka, unflavored vodka, huckleberry liqueur, lemon juice, sugar rim 12
- templeton rye old fashioned 14
- raw sugar, angostura bitters, orange, banga bing cherry 14
- black manhattan 14
- knob creek, averna + angostura bitters, banga bing cherry 14

**SPRINGTIME FAVORITES**
- ketel one mule 12
- ketel one vodka, ginger beer, lime juice 15
- cadillac margarita 15
- patrón, salted rim, grand marnier 15
- dusk till dawn 13
- stoli cucumber vodka, pimm’s no. 1, lemon juice, ginger ale 13
- pomegranate mojito 12
- bacardi rum, pama liqueur, lime juice, sugar, mint 12
- rum raider 13
- blood orange cordial bacardi superior rum, lime juice, splash of simple, shaken, soda, dehydrated orange garnish 13

**WEINES BY THE BOTTLE**

Please scan with phone camera to see full wine list

**STARTERS**

- pacific oysters on the half shell each 3.5
- cocktail and mignonette – ask for today’s selection
- the black orchid
- seared rare ahi, black orchid mustard sauce
- escargot à la carol
- browned garlic butter, asiago cheese
- dungeness crab cocktail
- cocktail sauce and fresh lemon
- crab cakes
- stone-ground mustard, watercress, tomato salad 16
- shrimp scampi
- white wine butter sauce, garlic crostini 16
- seafood platter
- alaskan king crab legs, kumamoto oysters, large mexican prawns, maine lobster tail 99
- steak tartar
- snake river farms flat iron, garlic, shallot, fresh capers, dijon aioli, chive oil, sourdough toast 21

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062320
SOUPS + SALADS

butter leaf, roquefort bleu cheese, spiced cashews, crispy shallots, garlic croutons, roquefort vinaigrette

PRIME STEAKS

all natural grass-fed beef

SEAFOOD

all fish is flown in jet-fresh

VEGETARIAN

Baby lamb chops
pan-seared, apple-mint chutney, potatoes au gratin, baby carrots

PRIX FIXE THREE-COURSE DINNER 45

soup or mixed green salad or steakhouse wedge, entree, dessert

• CLASSIC CHOCOLATE SOUFFLÉ 15 •

double belgian chocolate, grand marnier cream, chocolate sauce please allow 30 minutes for preparation – full dessert menu available from server