

BEVERAGES

CELEBRATING OVER 30 YEARS

APERITIFS

Aquavit, Krogstad (Oregon)	7.75
Aquavit, Linie (Norway)	7.75
Absenthe, Lucid (France)	12.00
Shochu "Black Warrior" (Japan)	7.75
Pernod (France)	6.00
Campari (Milan, Italy)	6.50
Pimm's No.1 (Great Britain)	5.00
Fino Sherry, Lustau "Jarana"	6.50
Dry Finø Sherry, Garvey	6.75
Lillet, Blanc (Podensac, France)	6.00
Dubonnet, Rouge(France)	4.75
BRANDY / COGNAC / ARMAGNAC	
Calvados, "Boulard"	9.00
Clear Creek Distillery (Oregon)	
Pot Distilled / Kirschwasser	6.75/ 12.00
Douglas Fir / Pear-In-The-Bottle	12.00 / 12.00
Courvoisier V.S.	8.00
Fundador "Solera Reserva"	6.50
Seguinot X.O.	15.00
Hine Antique X.O.	16.00
Hine Triomphe, "Grande"	29.00
Kelt V.S.O.P. "Tour du Monde"	11.50
L'heraud 10 yr or 20 yr X.O., "Petite"	11.00/19.00
Louis XIII, "Grande"	100.00
Metaxa "Seven Star"	8.00
Barsol - Pisco "Premium Brandy"	8.75
P.Ferrand "Sel. des Anges" 30yr Grande	25.00
P.Ferrand "Abel" 70yr Grande	55.00
Remy Martin V.S.O.P.	11.00
P. Grassa X.O. - Armagnac	13.50

GIN

Aviation (Oregon)	7.75
Boodles	6.75
Bombay Sapphire	7.00
Citadelle	5.75
Distillery No. 209	9.50
Hendrick's	9.50
Magellan "Natural Blue"	9.50
Martin Miller's	8.25
Plymouth	8.25
Zuidam "Dry"	7.25

VODKA

Absolut - Citron, Kurant, Mandrin or Peppar	6.50
Belvedere	9.00
Charbay Clear	8.50
Charbay Green Tea "Hand Distilled"	10.50
Chopin	8.75
Ciroc	8.25
Effen Black Cherry	8.75
Grey Goose	8.25
Hangar One Clear or Citron	9.50
Imperia - Russian	8.75
Ketel One	6.75
Pravda	9.00
Reyka - Iceland	7.25
Shakers Wheat - Minnesota	9.50
Stolichnaya & Vanilla	6.75
Stolichnaya "elit - ultra luxury"	14.00
Van Gogh Espresso	8.50
Vox	7.00

RUM

Appleton Estate vx	6.25
Bacardi Limón	5.25
Ypióca Cachaça "Crystal" (Brazil)	8.00
Murray McDavid "Uitvlucht" 1992 (Guyana)	12.00
Barbancourt 15yr (Haiti)	8.75
Mount Gay	5.75
Pyrat XO Reserve (Anguilla)	7.50

WHISKEY

Bushmills <i>Irish</i>	6.50
Jameson <i>Irish</i>	5.75
Michael Collins "Single Malt" <i>Irish</i>	8.50
Knappogue Castle "Single Malt" <i>Irish</i>	7.25
Midleton "Very Rare" <i>Irish</i>	18.00
Tyrconnell "Single Malt" <i>Irish</i>	7.00
RedBreast "Pure Pot Still" 12yr <i>Irish</i>	9.75

BOURBON

Basil Hayden's	8.00
Black Maple Hill 23yr "straight rye"	19.00
Black Maple Hill "small batch"	9.50
Bookers	9.50
Distiller's Masterpiece 18yr	45.00
Elijah Craig 18yr "Single Barrel"	9.25
Eagle Rare 10yr "Single Barrel"	8.50
Evan Williams "Single Barrel"	7.00
Knob Creek 9yr	7.00
Sazerac "Rye"	7.25
Woodford "Reserve"	9.50

TEQUILA

Cielo Reposado	9.50
Don Julio, Reposado or Blanco	9.00
Cabo Wabo, Reposado Blue Agave	9.50
Herradura, Reposado or Añejo	8.50/10.50
Milagro - Añejo or Reserve	8.50/12.50

SPECIALITY DRINKS

Green Tea Cooler	
Charbay Green Tea Vodka, lemonade	9.25
Housemade Italian Lemoncello	
Vodka, fresh lemons and sugar	7.50
Margarita Perfection	
Sauza Hornitos, cointreau, fresh lime, layered	
Gran Marnier	8.50
The Tokyo Mule	
Shochu, housemade ginger syrup, lime juice	8.25
Tinto de Verano	
Spanish red wine, sour, freshly squeezed orange	7.25
Michelada	
Negra Modelo, fresh lime juice, with touch of	
worcestershire/tobasco sauce	6.25
Caipirinha (kay-peer-reen-ya)	
Cachaça, sugar and lime	9.00
Bootleg	
Gin and lemonade with fresh mint	6.50
Pimm's No.1 Cup	
Splash of ginger ale	6.25
Mandrin Raspberry Chill	
Absolute Mandrin, lemonade and	
Razzmatazz served on the rocks	7.25
Patio Punch	
Vodka, Amaretto & pineapple	7.50
Gazebou Blues	
Gin, tonic & blue curacao	6.25
Lazy Afternoon	
Bourbon, lemonade, soda & Grand Marnier	8.50
Tom's Chilled Jamaican Coffee	
Myer's dark rum, Tia Maria &	
iced cappuccino	7.50

Cloudy Day

Myer's dark rum, ginger ale and a dash of
bitters served with a twist of lime 6.75

Frosty Roman

Frangelico & iced cappuccino served over ice 7.00

Ciara's Cocktail

Bailey's, Irish Whiskey and chilled
espresso coffee 8.50

SINGLE MALT SCOTCH

Highland

Aberfeldy 12yr	9.00
Aberlour 12yr "Double Cask Matured"	11.25
Balvenie 12yr "Doublewood"	11.00
Balvenie 15yr	16.50
Cragganmore 12yr	12.00
Dalmore 12yr	7.50
Dalmore "Cigar Malt"	8.50
Dalwhinnie 15yr	10.00
Glenfarclas 10yr	9.50
Glenfarclas 21yr	16.00
Glenfiddich 12yr	10.25
Glenfiddich "Solera" 15yr	14.00
Glenfiddich "Ancient Reserve" 18yr	17.00
Glenmorangie 10yr	13.50
Glenrothes 32yr "1972 Vintage"	30.00
Glenrothes "1987 Vintage"	21.00
Glenrothes "1991 Vintage"	15.00
The Glenlivet 12yr	8.75
The Glenlivet 18yr	16.00
The Glenlivet 15yr "French Oak"	10.50
The Macallan 12yr	10.50
The Macallan "Cask Strength"	12.00
The Macallan 15yr "Fine Oak - Triple Cask"	14.00
The Macallan 18yr	21.00
Oban 14yr	12.50

Islands

Tobermory 10yr (Mull)	14.00
Isle Of Jura 16yr (Jura)	11.75
Talisker 10yr (Isle of Skye)	14.50
Talisker 25yr (Isle of Skye)	32.00
Bowmore 12yr (Islay)	11.50
Bowmore 25yr (Islay)	28.00
Bunnahabhain 12yr (Islay)	10.50
Laphroaig 10yr (Islay)	10.50
Laphroaig 15yr (Islay)	14.00
Lagavulin 16yr (Islay)	14.75
Port Charlotte 6yr "Cuairt-Beatha"	(Islay) 25.00
Scapa 14yr (Orkney)	9.50
Highland Park 12yr (Orkney)	11.75
Highland Park 15yr (Orkney)	15.00
Highland Park 18yr (Orkney)	20.00

Lowland

Glenkinchie 10yr	9.75
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BLENDED SCOTCH

Chivas Regal	7.75
Dewar's White Label	6.00
Johnny Walker Black	9.00

MARTINIS

Cranberry "Caviar"	
Effen black cherry vodka, with faux cranberry	
caviar garnish	11.00
No. 209	
San Fransico Distillery No. 209 Gin	11.00
Caribbean	
Grey Goose vodka, pineapple juice, lime	
and ginger simple syrup	8.50
Pomegranate	
Stolichnaya Vodka with a splash	
of PAMA liquor	7.75
Hendricks	
Hendricks Gin with a splash of extra-dry	
vermouth served with a cucumber	11.00
French	
Belvedere Vodka, splash of Chambord and	
pineapple juice with a twist of lemon peel	9.25
Magellan "Blue"	
Magellan natural blue gin	9.50
Coffee	
Van Gogh Espresso Vodka	
and a splash of chilled espresso	8.75
GingerTini	
Stolichnaya Vanilla Vodka	
and house made ginger simple syrup	7.50
Sweet & Sour	
Hangar One Citron vodka with Midori	11.00
Neon Blue	
Absolut Citron and blue curacao	7.00

BOTTLED BEER

United States

Anchor Brewing Co. Steam, CA	5.00
Bell's Two Hearted Ale, MI	4.75
Brau Bros. Strawberry Wheat, MN	4.50
Brau Bros. Scotch Ale, MN	5.00
Breckenrige Vanilla Porter, CO	5.00
Capitol Brewery, WI Bavarian Lager	4.50
Full Sail Pale Ale, Oregon	5.00
Full Sail Amber, Oregon	5.00
Goose Island 312 Urban Wheat, IL	4.75
Goose Island Matilda Belgian-Style Ale, IL	7.75
James Page Burly Brown Ale, MN	4.75
Lake Superior Mesabi Red, MN	5.00
Lake Superior Special Ale, MN	5.00
New Belgium Mothership Wit - Organic, CO	5.00
Schell Pilsner, MN	4.50
South Shore Herbal Cream Ale, WI	5.00
Summit Extra Pale Ale, MN	4.50
Tyrana Three Beaches Honey Blond, WI	5.00

Imports

Lefte, Belgium Blonde	5.25
Stella Artois, Belgium Lager	5.00
Duvel, Belgium Ale	12.00
Westmalle Trappist, Belgium Tripel	11.00
Gulden Draak, Belgium Dark	9.75
Chimay, Belgium Red Cap	9.75
Chimay, Belgium White Label (750 mL)	22.00
Harp, Ireland	5.00
Smithwick's, Ireland	5.00
Pilsner Urquell, Czech Republic	4.75
Samuel Smith, England Nut Brown Ale	7.25
Samuel Smith, England Old Brewery Pale Ale	7.25
Young's, England Dbl Chocolate Stout	9.50
Fischer, France Amber (22oz.)	9.00
Heineken, Holland	4.50
Tilburg's Dutch Brown Ale, Holland	5.00
Ayinger, Germany Ur-Weisse 17oz.	8.25
Hackor-Pschorr, Germany Munich Gold	5.00
Corona, Mexico	4.50
Negra Modelo, Mexico	4.75
Lion Stout, Sri Lanka	5.25

Light Beer

Amstel Light, Holland	4.75
Miller Genuine Draft Light, WI	4.25

Hard Cider

Woodpecker, England Apple	4.75
Eric Bordelet, France	
(Apple) Sydre Doux (25.4oz.)	13.50
(Pear) Poire Authentique (25.4oz.)	16.00

Non-Alcoholic Beers

Clausthaler Amber, Germany	4.75
Thomas Brau, Germany	4.75

TAP BEER

Rush River, Small Axe Wheat Ale	River Falls, WI	6.50
Brau Bros. "Piz"	Lucan, MN	5.50
Surly (Seasonal) Brooklyn Park,	Minnesota	6.50
Flat Earth "Cygnus X-1 Porter"	St. Paul, MN	6.00
Furthermore "Knot Stock Ale"	Springgreen, WI	6.50
Guinness Stout, Ireland		6.50
Black & Tan		6.75

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WINES BY THE GLASS

SPARKLING

Cristalino "Brut" NV Catalonia, Spain 7.75

FLIGHT - EUROPEAN SPARKLING.....14.00

Henriot "Souverain" Brut N/V Reims, France 17.50
 Bisol "Prosecco" Brut - Crede NV Veneto, Italy 11.25
 Schloss Gobelsburg "Brut Reserve" NV Kamptal, Austria 16.50

WHITE

Chardonnay, Calera 2006 Central Coast, CA 11.25
 Pinot Grigio, Seghesio 2007 Sonoma 13.00
 Pinot Gris, Foris 2006 Oregon 9.75
 Muscat Ottonel, Szeremley 2004 Badacsony, Hungary 8.75
 Pinot Grigio, Lagaria 2006 Venetie, Italy 7.75
 Vinho Verde, Terra Antiga 2007 Monção, Portugal 8.00
 Blanco, Dominio Eguren "Protocolo" 2006 Manchuela, Spain 7.00
 Txakolina, Txomin Etxaniz 2006 Basque, Spain 12.75
 Bordeaux Blanc, Chateau Ducasse 2006 Bordeaux, France 9.50
 Muscadet, Domaine des Dorices "Vieilles-Vignes" 2005 Loire, France 8.75
 Riesling, Rudi Weist 2005 Germany 8.00
 Chenin Blanc, Simonsig 2007 South Africa 8.50

FLIGHT - STYLES OF SAUVIGNON BLANC.....13.00

Villa Maria "Private Bin" 2007 Marlborough, NZ 9.50
 Jack William "Redwood Ranch" 2006 Alexander Valley 11.00
 Pouilly-Fumé, Blanchet "Vieilles Vignes" 2005 Loire, France 13.00

ROSE FLIGHT - ITALIAN ROSATO.....8.50

La Badia Coltibuono "Cetamura" 2006 Tuscany, Italy 7.00
 Vitiano Falesco 2006 Umbria, Italy 8.50
 La Valentina "Montepulciano d'Abruzzo" 2007 Abruzzo, Italy 9.00

RED

Merlot, Pedroncelli "Bench Vineyards" 2003 Dry Creek 8.75
 Charbono, Duxoup 2006 Napa Valley 14.00
 Cabernet Sauvignon, Liberty School 2005 Paso Robles 11.50
 Cabernet Sauvignon, Blacksmith Cellars 2003 Alexander Valley 18.00
 Shiraz/Viognier, Yalumba "Y Series" 2006 South Australia 9.00
 Quinta de S. Francisco 2004 Óbidos, Portugal 9.25
 Tempranillo, Paso A Paso 2006 La Mancha, Spain 7.50
 Tempranillo, Castellijo de Robledo, "Silentium - Crianza" 2001 Ribera Duero, Spain 12.75
 Monastrell, Luzón 2006 Jumilla, Spain 9.00
 Pinot Noir, Szeremley 2005 Badacsony, Hungary 9.75
 Chateau Tour St. Bonnet "Médoc - Cru Bourgeois" 2005 Bordeaux, France 15.25
 Syrah/Grenache, Domaine de Perilliere "Costières de Nîmes" 2004 Languedoc, France 8.50
 Rosso di Montalcino, Altesino 2004 Tuscany, Italy 16.00
 Nero d'Avola, Ajello "Majus" 2005 Sicily, Italy 10.50
 Valpolicella, Corteforte "Ripassato Classico Superiore" 2005 Veneto, Italy 14.50

FLIGHT - EXPRESSIONS OF PINOT NOIR17.00

Girland "Patricia" 2003 Alto Adige, Italy 15.00
 Joseph Drouhin "Côtes du Nuits-Villages" 2005 Burgundy, France 16.00
 Bergström "Cumberland Reserve" 2006 Oregon 19.00

PORT WINE

Gould Campbell 2000 LBV 7.00

Graham's 2001 LBV 7.50

Graham's 1970 50.00

Graham's 1977 50.00

Graham's 1994 23.00

Graham's 2003 26.00

Graham's Tawny 40yr 30.00

Graham's Tawny 10yr 10.50

Quinta de Roriz 2000 15.00

Quinta de Roriz 2002 15.00

Quinta de Roriz 2003 15.00

Quinta de Roriz 2004 15.00

Smith Woodhouse "Lodge Reserve" 6.50

Smith Woodhouse Tawny 10yr 8.00

Warre's "Warrior" 7.00

Warre's 2000 16.00

Warre's 1980 25.00

Warre's 1960 55.00

Guenoc, Petite Sirah (California) 2005 8.50

Alexis Bailly Vineyard "Hastings Reserve" (Hastings, MN) 6.00

MADEIRA

Blandy's Bual 1920 90.00

Blandy's Bual 1948 62.00

Blandy's Bual 1971 30.00

Blandy's Sercial 1962 35.00

Blandy's Sercial 1974 28.00

Blandy's Verdelho 1977 25.00

Blandy's Terrantez 1969 40.00

Blandy's Malmsey 5yr - full-bodied and rich with a long lingering finish 6.75

Blandy's Malmsey 10yr - full-bodied, unique honey flavor and concentrated bouquet 12.00

Blandy's Rainwater - medium dry pale madeira, soft fruit and dry nutty quality 5.75

Blandy's Sercial 5yr - dry, clean and crisp, hints of nuttiness and lingering soft fruit 7.50

Blandy's Verdelho 5yr - soft, elegant fruit qualities 7.50

SHERRY

Garvey Fino Extra Dry

Fresh fragrant yeasty aromas, soft finish 6.75

Lustau "Jarana" Fino - dry sherry has a nose of fresh apple, hint of almond 6.50

Lustau "Los Arcos" Amontillado - tawny gold color. Nutty, with a touch of sweetness 7.00

Lustau "Escuadrilla" Amontillado

Dry, clean and nutty on the palate 7.50

Lustau "East India" Solera -

Remarkably smooth, flavours of ripe figs 7.50

Garvey Cream Rich caramel aromas and raisin flavors 6.75

Garvey "Pedro Ximenez" Exceptionally smooth, sweet raisins 7.75

GRAPPA

Grappa Bianca, Candolini 7.50

Müller Thurgau, Pojer e Sandri 8.50

Chardonnay, Pojer e Sandri 9.50

Moscato, Lorenzo Inga 10.00

Pinot Noir, Lorenzo Inga 10.00

Grappa di Amarone, Allegrini 13.75

Sarpa, Jacopo Poli 11.50

Sassicaia, Jacopo Poli 14.00

Uva Viva, Jacopo Poli 14.00

Pear Brandy, Jacopo Poli 14.75

Vespaiolo, Jacopo Poli 27.00

Torcolato, Jacopo Poli 27.00

MARSALA

Marco de Bartoli - (Sicily, Italy)

Flavors of honey, toasted almonds, marmalade and tea with a long finish. Perfect with a sweet dessert and aged cheese 16.00

TEA

Individual 14oz. pot 3.75

Strong Assam

Deep, malty flavor

Tea Source Gold

Marvelously fruity and aromatic

Grand Keemun

Full-bodied, rich with slight earthiness

Green Dragon Oolong

hints of blooming lilacs

Welsh Morning

Stronger than English, less malty than Irish teas

Gunpowder Temple of Heaven

A classic green tea, with a hint of sweetness

Earl Grey White Tip

Fine China tea. Incredibly aromatic

Green Tea Melange

Strawberry, raspberry and rhubarb

Red Berries

A caffeine free fruit and herb blend

Evening In Missoula

A slightly sweet caffeine free herbal blend.

Roibos

A South African caffeine-free herbal.

Ceylon

Decaffeinated, medium-bodied black tea

English Breakfast Decaffeinated

Medium-bodied black tea

White Peony

A sweet tea, with fresh earthiness

TeaSource Darjeeling

Very elegant muscatel notes

GOURMET COFFEE

USDA Organic and Fair Trade Certified

Individual 2 cup Press Pot 3.50

Kenya AA

full-bodied Vienna roast with sophisticated floral aromas and hints of chocolate

Sumatra Blue Lintong

full-bodied, rich with a long finish and pronounced acidity

Finca Dos Marias Guatemalan

smokey, rich, french roast.

Well balanced with spicy acidity

Peruvian

deep chocolate under-tones, with a winery characteristic similar to a rich, spicy merlot.

DESSERT WINE

Ice Wine, "ISIS"

Alexis Bailly Vineyard (Hastings, MN) 16.00

Late Harvest Sauvignon Blanc, "Soleil" Dry Creek Vineyards (Sonoma) 10.00

Black Muscat,

Rosenblum "Gallagher Ranch" (CA) 8.50

Moscato d'Asti, Marcarini (Piemont, Italy) 7.50

Pineau des Charentes, Château Orignac

(Cognac, France) 10.25

Banyuls

les Clos de Paulilles (Lanquedoc, France) 9.50