



WINE BY THE GLASS

NV	<i>Brut Yellow Label, Veuve Clicquot, France</i>	25.00
NV	<i>White Star, Moet & Chandon, France</i>	18.00
NV	<i>Brut, Roederer Estate, Anderson Valley</i>	15.00
NV	<i>Brut Rosé, Domaine Chandon, Napa Valley</i>	12.00
2008	<i>Sauvignon Blanc, Duckhorn, Napa Valley</i>	18.00
2009	<i>Sauvignon Blanc, Kim Crawford, New Zealand</i>	10.00
2007	<i>Pinot Grigio, Laird, Napa Valley</i>	9.00
2007	<i>Chardonnay, Far Niente, Napa Valley</i>	22.00
2007	<i>Chardonnay, Sonoma Cutrer, Russian River</i>	15.00
2008	<i>Chardonnay, Kali Hart Vineyard, Monterey</i>	9.00
2008	<i>Rosé of Pinot Noir, Lucia's "Lucy," SLH</i>	8.00
2005	<i>Cabernet Sauvignon, Silver Oak, AV</i>	28.00
2005	<i>Cabernet Sauvignon, Heitz Cellars, Napa</i>	18.00
2006	<i>Cabernet Sauvignon, Robert Mondavi, Napa</i>	16.00
2006	<i>Cabernet Sauvignon, 14 Hands, Washington</i>	8.00
2006	<i>Merlot, Provenance, Napa</i>	13.00
2006	<i>Pinot Noir, Lucia, Santa Lucia Highlands</i>	22.00
2008	<i>Pinot Noir, Melville, "Verna's," Santa Rita</i>	14.00
2008	<i>Pinot Noir, Kali Hart, Monterey</i>	9.00

Wine corkage is \$30.00 per 750ml. bottle
Please inquire regarding larger formats

BAR MENU

Antipasto della Casa	16.25
<i>Prosciutto, Finocchiona, Salame, Marinated Olives, Pecorino Cheese</i>	
Warm Focaccia with Provolone Cheese	12.00
<i>Tomatoes, Fresh Basil and Country Olives</i>	
Insalata Caprese with Pèppoli Olive Oil	15.75
<i>Vine Ripened Tomatoes, Buffalo Mozzarella, Aged Balsamic Vinegar, Grilled Tuscan Bread</i>	
Fritto Misto	15.00
<i>Local Calamari, Baby Artichokes, Fennel, Zesty Tomato Sauce</i>	
Sausage and Polenta	17.75
<i>House Made Spicy Italian Sausage, Swiss Chard, Granna Padano Cheese Sauce</i>	
The Toscana Burger	16.50
<i>Focaccia Bun, Bacon, Provolone, Spicy Marinara</i>	
Spicy Chicken Wings	14.75
<i>Ranch or Bleu Cheese Dressing</i>	
Warm Brie En Croûte & Fruit Plate	24.50
Beer-Battered Crispy Onion Rings	11.00
Garlic-Rosemary or Truffle-Parmesan Fries	11.00

DESSERT

"Melting Hot" Chocolate Raspberry Cake	11.00
<i>Vanilla-Raspberry Swirl Ice Cream (20 mins. preparation)</i>	
Ciocolato Bianco Affogato	10.00
<i>White Chocolate Ice Cream, Milk Chocolate Shavings, Amaretto Cookie, Disaronno-Espresso Sauce</i>	
Spanish Bay Cookie Platter	12.00
<i>Assorted Cookies</i>	
Chocolate Chip Cookies	9.00

**A gratuity of 20% will be added
to all parties of 8 or more**

SINGLE MALT SCOTCH

Pebble Beach by Lombard, Speyside	12 Year	16.00
Dalmore, Highland	12 Year	15.00
Dalwhinnie, Highland	15 Year	18.00
Glendronach, Highland	12 Year	14.50
Glenfarclas, Highland	12 Year	14.50
Glenfarclas, Highland	17 Year	20.00
Glenfiddich, Highland	12 Year	14.50
Glenkinchie, Lowland	10 Year	14.50
Glenlivet, Highland	12 Year	14.50
Glenlivet, Highland	18 Year	20.00
Glenmorangie, Highland	10 Year	14.50
Glenmorangie, Highland	18 Year	20.00
Glenmorangie Margaux Wood Finish	17 Year	85.00
Glenmorangie Quinta Ruban	12 Year	14.50
Lagavulin, Islay	16 Year	18.00
Littlemill, Lowland	8 Year	11.00
Macallan, Highland	12 Year	14.50
Macallan, Highland	18 Year	35.00
Macallan, Highland	25 Year	75.00
Macallan, Highland	30 Year	125.00
Oban, Highland	14 Year	18.00
Singleton, Speyside	12 Year	14.50
Talisker, Isle of Skye	10 Year	18.00

SPECIALTY WHISKY

Bulleit Bourbon	12.00
Charbay, Double Barrel, Release One	50.00
Crown Royal XR (<i>Extra Rare</i>)	35.00

CIGARS

Arturo Fuente Hemingway Classic	18.00
Arturo Fuente Opus X Robusto	36.00
Ashton VSG Spellbound	36.00
Cohiba Crystal Corona Tubes	26.00
Davidoff Classic Panetella No. 2	31.00
La Aurora Preferido	35.00
Macanudo Baron de Rothschild	14.00
Macanudo Thame	17.00
Padron 1964 Anniversary Diplomatico	35.00
Romeo y Julieta Tubos	15.00

SINGLE BATCH BOURBON

Basil Hayden	80°	14.50
Gentleman Jack	94°	12.00
Jack Daniel's Single Barrel	94°	14.50
Knob Creek	100°	14.50
Woodford Reserve	90.4°	14.50

SCOTCH BLENDS

Chivas Regal	12 Year	12.00
Chivas Regal	18 Year	14.50
Johnnie Walker Black	12 Year	14.50
Johnnie Walker Green	15 Year	16.00
Johnnie Walker Blue	65 Year	45.00
Johnnie Walker Gold	15 Year	20.00
Pinch	15 Year	14.50

COGNAC

Courvoisier	V.S.	14.50
Hennessy	Paradis	60.00
Hennessy	Richard	250.00
Martell	XO	30.00
Remy Martin	V.S.O.P.	14.50
Remy Martin	XO	30.00
Remy Martin	Extra Perfection	75.00
Remy Martin	Louis XIII	215.00

PORT & MADEIRA

NV	Taylor 10-Year Tawny Port	9.00
NV	Taylor 20-Year Tawny Port	15.00
NV	Graham's Six Grapes Port	8.50
1991	Graham's Vintage Port	35.00
1994	Niepoort Colheita Port	17.00
1999	Warre's LBV – Late Bottled Vintage Port	12.00
NV	Blandy's 10-Year Malmsey Madeira	11.00

LIMONCELLO

Caravella, Milano, Italy	9.00
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GRAPPA

Sassicaia, Italy	25.00
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SPECIALTY COCKTAILS

Pebbletini	14.50
<i>Ketel One Vodka, House Made Bleu Cheese Stuffed Olives</i>	
Pebble Beach Cosmo	15.00
<i>Ketel One Citroen Vodka, Cointreau, Cranberry Juice</i>	
The Spanish Bay Bloody Mary	15.50
<i>Absolut Peppar, Celery Salt, Spices, Chilled Prawn</i>	
The Blushing Bagpiper Martini	14.50
<i>Grey Goose La Poire Vodka, Pomegranate Juice, Fresh Kiwi</i>	
The Fireside Mojito	15.50
<i>Ten Cane Rum, Fresh Mint, Sugar, Soda, Lime</i>	
Roy's Pineapple Martini	12.50
<i>Malibu Rum, Stoli Vanil, Fresh Pineapple</i>	
Raspberry Blossom	14.50
<i>Domaine Chandon Rose, St. Germaine, Fresh Raspberries</i>	

SPANISH BAY HOT SPECIALTIES

Irish Coffee	12.00
<i>Bushmill's Whiskey, Coffee, Sugar Cubes</i>	
Almond Jack	12.00
<i>Jack Daniels, Amaretto, Coffee, Whipped Cream</i>	
B-52 Birdie	12.00
<i>Baileys Irish Cream, Grand Marnier, Kahlúa, Coffee</i>	
Nutty Scotsman	12.00
<i>Frangelico, Bailey's Irish Cream, Coffee</i>	
Toffee Coffee	12.00
<i>Creamy Amarula Liqueur, Coffee, Whipped Cream</i>	
Keoke Coffee	12.00
<i>Kahlúa, Brandy, Crème de Cacao, Coffee</i>	

TEQUILA

Cazadores Blanco	12.00
Cazadores Reposado	15.00
Corzo Silver	14.50
Corzo Reposado	16.00
Corzo Añejo	18.00
Don Julio Añejo	18.00
Don Julio Blanco	14.50
Herradura Añejo <i>Selección Suprema</i>	85.00
Patrón Silver	14.50
Patrón Añejo	18.00
Patrón <i>Gran Platinum</i>	50.00

CORDIALS

Amarula	12.00
Baileys Irish Cream	12.00
Grand Marnier	14.50
Grand Marnier <i>100 Year</i>	30.00
Grand Marnier <i>150 Year</i>	40.00
Sambuca Romana <i>White</i>	12.00

BEER, IMPORTS/DOMESTIC

Amstel Light	<i>Holland</i>	7.25
Bass Ale	<i>England</i>	7.25
Beck's (Alcohol-Free)	<i>Germany</i>	7.25
Chimay Red	<i>Belgium</i>	10.50
Corona	<i>Mexico</i>	7.25
Duvel Golden Ale	<i>Belgium</i>	9.50
Guinness Pub Draft	<i>Ireland</i>	7.25
Heineken	<i>Holland</i>	7.25
Newcastle Brown Ale	<i>England</i>	7.25
Paulaner Hefe-Weizen	<i>Germany</i>	7.25
Pilsner Urquell	<i>Czech Republic</i>	7.25
Sapporo	<i>Japan</i>	7.25
Stella Artois	<i>Belgium</i>	7.25
Anchor Steam	<i>Domestic</i>	7.25
Bud Light	<i>Domestic</i>	6.25
Budweiser	<i>Domestic</i>	6.25
Coors Light	<i>Domestic</i>	6.25
Fat Tire Amber Ale	<i>Domestic</i>	7.25
Miller Lite	<i>Domestic</i>	6.25
Sierra Nevada Pale Ale	<i>Domestic</i>	7.25