

WINE BY THE GLASS

NV	<i>Brut Yellow Label, Veuve Clicquot</i> , France	25.00
NV	<i>White Star, Moet & Chandon</i> , France	18.00
NV	<i>Brut, Roederer Estate</i> , Anderson Valley	15.00
NV	<i>Brut Rosé, Domaine Chandon</i> , Napa Valley	12.00
2009	<i>Sauvignon Blanc, Duckhorn</i> , Napa Valley	18.00
2010	<i>Sauvignon Blanc, Kim Crawford</i> , New Zealand	10.00
2009	<i>Pinot Grigio, Laird</i> , Napa Valley	9.00
2009	<i>Riesling-Kabinett, Von Hövel</i> , Saar, Germany	9.00
2009	<i>Chardonnay, Far Niente</i> , Napa Valley	22.00
2008	<i>Chardonnay, Sonoma Cutrer</i> , Russian River	15.00
2008	<i>Chardonnay, Kali Hart Vineyard</i> , Monterey	9.00
2009	<i>Rosé of Pinot Noir, Lucia's "Lucy,"</i> SLH	8.00
2005	<i>Cabernet Sauvignon, Silver Oak</i> , AV	28.00
2005	<i>Cabernet Sauvignon, Heitz Cellars</i> , Napa	18.00
2007	<i>Cabernet Sauvignon, Robert Mondavi</i> , Napa	16.00
2008	<i>Cabernet Sauvignon, 14 Hands</i> , Washington	8.00
2006	<i>Merlot, Provenance</i> , Napa	13.00
2009	<i>Pinot Noir, Lucia</i> , Santa Lucia Highlands	22.00
2009	<i>Pinot Noir, Melville, "Verna's,"</i> Santa Rita	14.00
2008	<i>Pinot Noir, Kali Hart</i> , Monterey	9.00
2008	<i>Syrah, Justin</i> , Paso Robles	15.00
2008	<i>Zinfandel, Bedrock Wine Co.</i> , Sonoma	15.00

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

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, CelerySalt, 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>	
Sunset Margarita	15.00
<i>Patrón Silver, Cointreau, Grand Marnier, OJ</i>	
Prickly Pear Margarita	15.50
<i>Don Julio Silver, Prickly Pear Purée, Cointreau, Lime, Salt Rim</i>	
Raspberry Blossom	14.50
<i>Domaine Chandon Rose, St. Germaine, Fresh Raspberries</i>	
Roy's Pineapple Martini	12.50
<i>Skyy Vodka, Malibu Rum, Stoli Vanil, Fresh Pineapple</i>	
Lychee Lemon Drop	14.00
<i>Kai Lychee Vodka, Lemon Juice, Sugar Rim</i>	
Gentleman's Manhattan	15.00
<i>Gentleman Jack Bourbon, Sweet Vermouth, Dash of Bitters</i>	

**Please join us on the patio for our
Bagpiper celebration every night at 4:30 p.m.**

SINGLE MALT SCOTCH

Pebble Beach by Lombard, Speyside	<i>12 Year</i>	16.00
Dalwhinnie, Highland	<i>15 Year</i>	18.00
Glenfiddich, Highland	<i>12 Year</i>	14.50
Glenlivet, Highland	<i>12 Year</i>	14.50
Glenlivet, Highland	<i>18 Year</i>	20.00
Glenmorangie, Highland	<i>10 Year</i>	14.50
Lagavulin, Islay	<i>16 Year</i>	18.00
Macallan, Highland	<i>12 Year</i>	14.50
Macallan, Highland	<i>18 Year</i>	35.00
Macallan, Highland	<i>25 Year</i>	75.00
Oban, Highland	<i>14 Year</i>	18.00
Singleton, Speyside	<i>12 Year</i>	14.50
Talisker, Isle of Skye	<i>10 Year</i>	18.00

SCOTCH BLENDS

Chivas Regal	<i>12 Year</i>	12.00
Johnnie Walker Black	<i>12 Year</i>	14.50
Johnnie Walker Green	<i>15 Year</i>	16.00
Johnnie Walker Gold	<i>18 Year</i>	20.00
Johnnie Walker Blue	<i>65 Year</i>	45.00

SINGLE BATCH BOURBON

Basil Hayden	<i>80°</i>	14.50
Jack Daniel's Single Barrel	<i>94°</i>	14.50
Knob Creek	<i>100°</i>	14.50
Woodford Reserve	<i>90.4°</i>	14.50

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

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
Sambuca Romana	<i>White</i> 12.00

COGNAC

Hennessy	<i>VS</i>	9.00
Hennessy	<i>Paradis</i>	65.00
Hennessy	<i>Richard</i>	250.00
Remy Martin	<i>V.S.O.P.</i>	14.50
Remy Martin	<i>Extra Perfection</i>	75.00
Remy Martin	<i>Louis XIII</i>	215.00

PORT & MADEIRA

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

BAR MENU

Ahi Poke <i>Wonton Honey Chips</i>	15.75
Roy's Tiger Prawn & Beef Spring Rolls <i>Spicy Mandarin Orange Chili Sauce</i>	12.50
Tempura Short Rib Bites <i>Soy Chili Dipping Sauce</i>	15.00
Ginger Garlic Fried Calamari <i>Sweet & Sour Dipping Sauce</i>	12.75
Thai Chili Chicken Wings <i>Scallion Chili Oil</i>	14.75
Prawn Cocktail <i>Wasabi Cocktail Sauce</i>	15.50
California Rolls <i>Crab & Avocado Roll with Wasabi, Soy Sauce & Ginger</i>	18.95
Warm Brie en Croûte & Fruit Plate	24.50
Artisanal Cheese Plate <i>Chef's Selection of Cheeses with Honeycomb & Preserves</i>	26.50
Roasted Garlic Hummus <i>Marinated Olives & Crostinis</i>	11.00
Warm Focaccia Bread with Sliced Coppa <i>Tomatoes, Fresh Basil & Country Olives</i>	13.00
Artichoke and Spinach Dip <i>Hot & Creamy with Crostinis</i>	14.00
Mongolian Grilled Chicken Breast Salad <i>Candied Pecans, Sesame Soy Vinaigrette</i>	13.75
California Club Sandwich <i>Turkey, Smoked Bacon, Avocado, French Fries</i>	15.25
Chinese Chicken Sandwich <i>Sesame Soy Marinated Chicken, French Fries</i>	13.75
Spanish Bay Half-Pound Burger <i>French Fries, Cheddar, Swiss or Jack Cheese</i>	16.50

SPANISH BAY HOT SPECIALTIES

Irish Coffee	12.00
<i>Bushmills Whiskey, Coffee, Sugar Cubes</i>	
Almond Jack	12.00
<i>Jack Daniel's, 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, Baileys 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>	
Chocolate Raspberry Nutty Truffle	12.00
<i>Baileys Irish Cream, Chambord, Frangelico, Hot Cocoa, Whipped Cream</i>	

LIMONCELLO

Caravella, Milano, Italy	9.00
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GRAPPA

Sassicaia, Italy	25.00
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DESSERTS

"Melting Hot" Chocolate Raspberry Cake	10.50
<i>Vanilla Raspberry Swirl Ice Cream (20 mins. preparation)</i>	
Brandy Snap Basket	10.00
<i>Coconut Ice Cream, Tropical Fruit & Rum-Pineapple Sauce</i>	
Key Lime Pie	10.00
<i>Graham Cracker Crust & Whipped Cream</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**