

Ports and Sherries

Trevor Jones "Jonesy" Tawny Port	
93 pts RP	
8/gl	
Malamado Malbec Port	8/gl
Taylor Fladgate LBV	9/gl
Fonseca Porto LBV	10/gl
Taylor Fladgate 10 Year Tawny Port	
12/gl	
Smith Woodhouse 10 Year Tawny Porto	
12/gl	
Taylor Fladgate Vintage Porto Vargellas	
2001	
16/gl	
Alvear 1927 Solare Pedro Ximinez	
96 pts RP	
13/gl	

Sweet Endings

Bonny Doon Late Harvest Framboise	
12/gl	
Selaks Ice Wine	
13/gl 39/btl	
Sarraco Moscato D'Asti	
39/btl	
Castello di Neive Moscato d'Asti	36/
btl	
Maloney's Irish Cream	
5/gl	

Non-Alcoholic Beverages

Saratoga Water (Still or Sparkling)	
\$2.50	
Boylan's Sodas	
(Root Beer, Ginger Ale, & Cane Cola)	
\$3	
Sweet Leaf Bottled Teas	
(Pomegranate, Raspberry, Mint & Honey,	
Half & Half, & Diet)	
\$3	
Coffee, Espresso & Cappuccino	
\$3	

Small Plates

Homemade hummus with pita and flatbread	
\$7	
Ahi tuna blended with a soy ginger vinaigrette, served bruschetta style atop cucumbers on crostinis	
\$10	
Triple cream brie with seasonal fruits and fresh baguette rounds	
\$9	
Moonstruck antipasto	
\$9	
Artisan cheeses with assorted crackers And seasonal fruit	
\$8	
add extra fruit	
\$2	
Marinated portabella mushroom stuffed with roasted red pepper salad and Italian cheese blend	
\$10	
Pesto goat cheese spread with flatbread and crackers	
\$8	
Smoked salmon spread with flatbread, capers, dill, and red onions	
\$10	