

CHAMPAGNE & WINE

Great Western (187)
Extra Dry, New York State 10.

Martini & Rossi (187ml)
Asti Spumante, Italy 12.

Perrier - Jouet (187ml)
Grand Brut, France 29.

WHITE

Barone Fini
Pinot Grigio, Italy 7.

Kendall Jackson
Chardonnay, California 11.

Franciscan Oakville Estate
Chardonnay, California 12.

Kendall Jackson
Riesling, California 9.

Chateau Ste Michelle
Sauvignon Blanc, Washington State 8.

RED

Merritt
Bella Rosa, New York State 7.

La Crema
Pinot Noir, Sonoma 14.

Blackstone
Merlot, California 10.

J. Lohr Estates Seven Oaks
Cabernet Sauvignon, Paso Robles 12.

Wyndham Estate Bin 555
Shiraz, Australia 8.

BLUSH

Merritt Chautauqua, Blush
New York 7.

Sutter Home
White Zinfandel, California 7.



BLOODY MARYS

A Bloody Mary is born...

Fernand Petiot was a bartender at Harry's New York Bar in Paris in the 1920's and is the famed inventor of the legendary Bloody Mary. The story goes that when he mixed the tomato juice & vodka, a patron suggested that the drink be named Bloody Mary because it was reminiscent of the Bucket of Blood Club in Chicago, and a girl there named Mary. Fernand then introduced the drink to Manhattan at the St. Regis. Whatever the origin, the bloody Mary is a very popular drink due to the variety of ingredients.

WESTERN DOOR 7.

ABSOLUT Vodka, tomato juice, worchestershire sauce, horseradish, garnished with a lemon wedge, olive & shrimp

THE TRADITIONAL 7.

ABSOLUT Vodka, tomato juice, Tabasco Sauce, Worcestershire Sauce, horseradish, celery salt & lemon juice garnished with celery

CLASSIC CAESAR 7.

ABSOLUT Vodka, clamato juice, fresh tomato juice, Worcestershire Sauce, horseradish & Tabasco sauce; garnished with celery, olives & lemon

MARTINIS

LIMONCELLO 9.

Limoncello, ABSOLUT Citron Vodka & sour mix, served in a sugar-rimmed glass with a twist of lemon.

SAPPHIRE 9.

Bombay Sapphire & Dry Vermouth with oversized olives

BERRYTINI 9.

Pinnacle Strawberry Kiwi Vodka, Chambord, cranberry juice & fresh strawberry

GREEN TEA TINI 9.

ABSOLUT Citron, UV Sweet Green Tea Vodka & Cointreau, garnished with a twist of orange

RED TEA 9.

Sky Vodka, Chambord, chilled green tea with a splash of simple syrup

CHOCOLATE 8.

Pinnacle Whipped Chocolate Vodka, Gaetano Dark creme de Cacao with shaved chocolate on top

PERFECT 9.

ABSOLUT Vodka, Sweet Vermouth & Dry Vermouth, served in a chilled glass & garnished with oversized olives

VANILLATINI 9.

ABSOLUT Vanilia & Irish Cream served in a sugar-rimmed glass

APPLETINI 9.

Pinnacle Apple Vodka, Dekuyper Pucker Sour Apple Schnapps with cranberry Juice

BEER

Draught

- Stella Artois 6.
- Southern Tier Brew 6.
- Seasonal Micro Brew 6.
- Western Door Pale Ale 6.
- Killian's Red 6.
- Leinenkugel's 6.

Bottle Domestic

- Budweiser 5.
- Bud Light 5.
- Coors Light 5.
- Michelob 5.
- Michelob Ultra 5.
- Miller Light 5.

Premium

- Corona 6.
- Labatt Blue 6.
- Labatt Blue Light 6.
- Guinness 6.
- Amstel Light 6.
- Heineken 6.
- Samuel Adams 6.
- Yuengling 6.
- Peroni 6.
- Molson 6.

Non - Alcoholic

- O'Douls 4.50

Malt Beverages

- Smirnoff Ice 5



COGNACS & WHISKEYS

BOURBONS

Knob Creek 13.

Basil Hayden's 13.

Bakers 16.

Bookers 16.

Buffalo Trace 13.

MALTED WHISKEYS

Dalmore 12 year 13.

Glenfiddich 12 year 13.

Macallan 12 year 16.

Glenlivet 12 year 13.

COGNACS

Martell VS 11.

Martell VSOP 13.

Martell XO 30.

Martel Cordon Bleu 30.

Courvoisier VSOP 13.

Courvoisier XO 27.

Hennessy XO 30.

Remy Martin VSOP 16.

Remy Martin XO 30.

Remy Martin Louis XIII 190.



AFTER DINNER DRINKS

PORTS & SHERRY

Domecq Amontillado Sherry	8.
Graham's Vintage Port 2003	40.
Warres Ruby Port	6.
Graham's 10 year Tawny Port	12.
Graham's 20 year Tawny Port	18.
Graham's 30 year Tawny Port	34.
Harvey's Bristol Cream	8.

CORDIALS

Amaretto Disaronno	10.
Frangelico	9
Kahlua	9
Chambord	10.
Galliano	9
Sambuca	9
Drambuie	10.
Grand Marinier	10.
Cointreau	9
Benedictine & Brandy	10.
Bailey's Irish Cream	10.
Lemoncillo	9.
Campari	9.
Candolini Grappa	9.

MARGARITAS

Made with the finest Tequila,
sour mix & fresh lime.

All Margaritas can be served -
straight up, on the rocks or frozen.

THE CLASSIC 9.

Reposado 1800 Tequila, Cointreau,
sour mix & fresh lime

MELON 9.

Sauza Gold Tequila, Midori Melon
Liqueur, sour mix & fresh lime

STRAWBERRY 9.

Sauza Gold Tequila, triple sec &
fresh strawberries with freshly
squeezed lemon & lime juices.

SAUZA GOLD ORIGINAL 10.

Sauza Gold Tequila, triple sec,
freshly squeezed lemon & lime
juices & Kosher Salt.

ULTIMATE 12.

Patron Silver Tequila, triple sec,
lime juice, & sour mix

INCREDIBLY BERRY 9.

Sauza Gold Tequila, ABSOLUT Raspberri,
Chambord, cranberry juice, sour mix
& fresh berries

SPECIALTY COCKTAILS

BLUE HAWAIIAN 9.

Bacardi Rum, Malibu Coconut Rum,
Gaetano Blue Curacao
& pineapple juice

LONG ISLAND TEA 9.

ABSOLUT Vodka, Beefeater Gin,
Bacardi Rum, Sauza Tequila,
Gaetano Triple Sec, sour mix
& a splash of cola

MOJITO 9.

Bacardi Rum, freshly squeezed
lime juice & simple Syrup with
fresh mint

PAINTER'S PUNCH 9.

Southern Comfort, Chambord,
cranberry juice & pineapple juice

MAI TAI 9.

Dark rum, Gaetano Orange Curacao,
Gaetano Apricot Brandy, freshly
squeezed lime juice, pineapple juice,
a dash bitters, sour mix
& a splash of cola

SINGAPORE SLING 8.

Beefeater Gin, sour mix, grenadine
& a splash of soda.