

# Tapas!

TAPAS are delectable "small dishes" of Spanish and Mediterranean origin which are traditionally served as an accompaniment to complementing glasses of wine or sherry.

Small dishes, which are considered to be appetizer or lunch portions, allow the Epicurean enthusiast to have a nibble of this and a taste of that!

In Spain, the ritual of tapas bar hopping is rooted in a culture of companionability, convivial chatting, and rustic village sidestreet picnics full of specialty dishes and spirits.

**DIVINE BAR presents a version of this pleasure . . . ENJOY!**

PARTIES OF SIX OR MORE, GIFT CARD OR SPLIT TENDERED TABS, MAY RECEIVE AN EIGHTEEN PERCENT SERVICE CHARGE

# Tapas!

## CAJUN SPICED LOBSTER-CONCH HUSH PUPPIES

Deep Fried Fritters With Sweet Corn, Chipotle, & Scallion ~ Served With Horseradish Aioli 12<sup>50</sup>  
Paired with a glass of Panizzi Italian Vernaccia 23

## DUMPLINGS

Shrimp And Mixed Vegetables - Spicy Peanut Sauce 11<sup>50</sup>  
Paired with a glass of Bourillon-Dorleans Vouvray Chenin Blanc 23

## MUSSELS

Steamed With Balsamic Vinegar, Onion, Garlic And Herbs 12<sup>50</sup>  
Paired with a glass of Escudo Rojo Chilean Cabernet Blend 23

## SWEET CORN AND MARYLAND-LUMP-CRAB CAKES

Mango, Honey And Lime Sauce 14<sup>50</sup>  
Paired with a glass of Ch. Ste. Michelle Washington Riesling 23

## GRILLED MAHI-MAHI TOSTADAS

With Black Bean Spread, Pepperjack Cheese, & Pomegranate Avocado Chutney 13<sup>50</sup>  
Paired with a glass of Eyrie Oregon Pinot Gris 24

## TUNA SUSHI ROLL

Tortilla Wrapped With Ripe Avocado, Scallion, & Sticky Rice ~ Sesame Dipping Sauce & Wasabi Aioli ~ 13<sup>50</sup>  
Paired with a glass of Butterfield Station California Chardonnay 23

## MEXICAN POSOLÉ SOUP

*Rustic Broth-Based Stew of Slow-Simmered Pork, Corn-Hominy, Cilantro, Onion, Garlic, & Chiles*  
Served With Lime and Salsa Verde Croutons 11<sup>50</sup>  
Paired with a glass of Albert Seltz Dry Alsacian Riesling 23

## SHRIMP

“AJO STYLE” Broiled With Garlic Cloves, Herbs, Butter, & White Wine ~ Served With Hunks of Crusty Country Bread 14<sup>50</sup>  
Paired with a glass of Girasole California Pinot Blanc 25

## CORNMEAL-CRUSTED FRIED CALAMARI

Barcelona Style With Tomato Picante Sauce **OR** Capri Style With Lime- Cilantro Mayonnaise 15<sup>50</sup>  
Paired with a glass of Boroli Italian Barbera D'Alba 28

## BRUSCHETTA

TOASTED ROUNDS OF HERBED ITALIAN BREAD. YOUR CHOICE OF...

- **NAPOLI** Honey-Roasted Garlic Cloves, Plum Tomato, Virgin Olive Oil, & Fresh Rosemary 10  
Paired with a glass of Sant' Antonio Italian Valpolicella 23
- **MILANO** Warm Goat Cheese, Plum Tomato, Extra Virgin Olive Oil, and Fresh Basil 12<sup>50</sup>  
Paired with a glass of Mirabile Sicilian Syrah 22
- **VERONA** Pepper Crusted, Medium-Rare Filet Mignon, Marsala Mushroom-Olive Tapenade 13<sup>50</sup>  
Paired with a glass of Carmen Chilean Merlot 22
- **FIRENZE** Basil Pesto, Diced Plum Tomato, Roasted Garlic, Shaved Prosciutto Ribbons, & Olive Oil 10<sup>50</sup>  
Paired with a glass of Velenosi Italian Montepulciano-Sangiovese 20

## SLOW-ROASTED GLAZED PORK KEBOBS

BBQ'd in a Chipotle-Cranberry Sauce ~ Served with a Grilled Pineapple-Mango-Avocado Salsa 15<sup>50</sup>  
Paired with a glass of “Syrocco” Moroccan Syrah 29

## MEDITERRANEAN OLIVE MEDLEY

Spanish, Picholine, Nicoise, & Calamata Olives Served with Garlic-Chive Hummus, Lemon-Feta Spread, & Toasted Pita Triangles 16<sup>50</sup>  
Paired with a glass of Joel Gott California Zinfandel 28

## “TOASTED” RAVIOLI

A Daily Selection, Lightly Breaded & Pan-Fried, Complemented by the Chef's Artful Sauce Accompaniment P/A

# Tapas!

## CROSTINI

Warm Garlic Bread With a Trio of Roasted Red Pepper Coulis, White Bean & Garlic Spread, and Creamy Spinach Dip 14<sup>50</sup>  
Paired with a glass of Cimicky Australian Grenache-Shiraz 26

## PRIMO PLATTI ANTIPASTI

Grilled Artichoke & Asparagus, Roasted Holland Peppers, Tuscan Bean Salad, Eggplant Caponata, Arugula, & Bocconcini Mozzarella 19<sup>50</sup>

Paired with a glass of Vinum South African Chenin Blanc 27  
~ With Sliced Prosciutto and Grilled Italian Sausage~ Add 5<sup>50</sup>

## GRANDÉ PLATTERS

For 2-3 People ~ Your Choice of Either... 23<sup>50</sup>

- **COD FISH:** Oven-Roasted, Served Over Parmesan Polenta and Topped with a Mire Poix of Carrots, Onion, Celery, Yucca, Chives, Shiitake Mushroom, and Potato ~ Drizzled With Truffle Oil and Sea Salt
- **"ARGENTINEAN BEEF":** Grilled Spice-Rubbed Flank Steak (Medium-Rare) Served Sliced With Tangy Chimichurri Green Salsa, Chili Pepper Steak Sauce, and Fried Plantains

## I'LL HAVE THE POO-POO PLATTER-PLATTER

A Medley of Lamb & Coconut-Jasmin Rice Balls, Bacon-Wrapped Banana, Chinese-Spiced Pork Pot Stickers, Cucumber-Peanut Relish, and Fried Vietnamese Shrimp Wontons

~HONEY-SOY SAUCE & SWEET AND SOUR CHERRY DIP ~ 18<sup>50</sup>  
Paired with a glass of Hopley Austrian Gewurztraminer 28

## "SWEET HEAT!"

Savory Puff Pastry Filled With Chocolate, Melted Cheddar, and Just The Right Kick of Roasted Jalapenos ~ Crème Fraiche 10<sup>50</sup>  
Paired with a glass of Bourillon-Dorleans Vouvray Chenin Blanc 22

## WARM CORN-FRITTER AREPAS

With a Central Layer of Mozzarella & Queso Blanco ~ Served With Cherry-Soda Applesauce 13<sup>50</sup>  
Paired with a glass of Caymus "Conundrum" California Chard-Viognier-Marsanne 26

## QUESADILLAS

Served with Your Choice of Either... 11<sup>50</sup>

- Wild Portobello, Porcini, & Shiitake Mushrooms, Roasted Pine Nuts, and Monterey Jack Cheese ~ Sour Cream Dollop
- Chipotle Chicken, Roasted Red Pepper & Corn, and Sweet Potato ~ Vermont Cheddar

## PIZZETTE

An Individual, Thin-Crusted Gourmet Pizza Covered with the Chef's Daily Toppings P/A

## EMPANADAS

Savory Dough Filled With Spicy Chicken, Spinach, Olive, & Monterey Jack Cheese ~ Cajun Dijonnaise 11<sup>50</sup>  
Paired with a glass of Altos Las Hormigas Argentinean Malbec 21

## BLUE CHEESE & WALNUT STUFFED FIGS

Wrapped in Crispy Prosciutto and Served Warm With A Tawny Port Reduction 11<sup>50</sup>  
Paired with a glass of Quinta do Crasto Portuguese Red 23

## SESAME CRUSTED CHICKEN ~or~ SPICY BEEF SATAY

Accompanied by Cumin-ginger-curry Vinaigrette and Tzatziki Cucumber Dip 11<sup>50</sup>  
Paired with a glass of Spy Valley New Zealand Pinot Noir 25

## BAKED BRIE IN WARM PUFF PASTRY

Choice of Honey Roasted Walnuts & Dates or Sundried Tomato-Pine Nut Pesto ~ Both Served With Sliced Apples ~ 15<sup>50</sup>  
Paired with a glass of Palma California Dolcetto 27

## SPRING ROLLS

- **DUCK:** With Pineapple, Julienne Carrots, Bean Sprouts, Shiitake, Lemongrass, and Ginger 11<sup>50</sup>  
~ Served with Mandarin-Raspberry Marmalade ~
- **AVOCADO:** With Sweet Corn, Plantain, Jalapeno, Coconut Cream, and Black Beans 10<sup>50</sup>  
~ Served with Lime-Cilantro Dip ~

Any One paired with a glass of Darling German Riesling 22

# Garden

## **MEDITERRANEAN TROPICAL SEAFOOD SALAD**

Sauteed Shrimp, Roasted Pineapple & Peaches, Toasted Coconut, Candied Ginger-Pecans, and Baby Field Greens - Orange-Sherry Vinaigrette

14<sup>50</sup>

## **THE KILLER HOUSE SALAD**

Mesclun Greens Tossed With Roasted Potatoes, Pine Nuts, Fried Artichoke Hearts, Garlic Marinated Cherry Tomatoes, And Olive Tapenade Croutons ~ With Lime-Cilantro Vinaigrette

13<sup>50</sup>

## **GRILLED CHICKEN SALAD**

Mixed Greens Tossed with Sauteed Leeks, Warm Pecans, Bacon, and Sundried Cranberries  
~ Topped with Warm Strips of Chicken Breast & Pomegranate Vinaigrette ~

13<sup>50</sup>

## **GRILLED AHI TUNA**

Served Medium-Rare With Arugula, Avocado, String Beans, Niçoise Olives, Capers, Potato, and A Citrus Vinaigrette

14<sup>50</sup>

## **WARM GOAT CHEESE SALAD**

Arugula and Diced Tomato Tossed With A Fresh Herb Mignonette and Topped With Warm Puff Pastry Pockets Filled With Honey-Walnut Goat Cheese

14<sup>50</sup>

## **TUSCAN SPINACH SALAD**

With Roasted Red & Yellow Peppers, Warm Toasted Pine Nuts, Fresh Mozzarella Bocconcini, & Baked Parmesan Wafers  
~ Served With Sweet Basil Oil & Balsamic Vinegar ~

13<sup>50</sup>

# Crocks & Au Gratins

~ For 1 to 2 People ~

## • **CUBANO STEW**

Slow-Cooked Roasted Pork, Caramelized Onions, and Roasted Red and Yellow Peppers  
Baked Between Melted Pepper Jack Cheese & Spicy Chocolate-Black Bean Molé Sauce  
~Served with Warm Flour Tortillas~

14<sup>50</sup>

## • **HOT & CHILI**

Beef, Sausage, Slab Bacon, Black beans, Red beans, Onions, Garlic, Tomato, and Chipotle Peppers  
Topped with Melted Cheddar Cheese and Chives ~Served with Tortilla Chips and Avocado~

11<sup>50</sup>

## • **RATATOUILLE PROVENCE STYLE**

Fall/Winter Potatoes, Squash, & Root Vegetables Stewed in a Creamy Vodka-Tarragon Tomato Sauce,  
Topped with a Warm Puff Pastry "Lid" and Dolloped with Lavender Cream

12<sup>50</sup>

## • **MANDARIN BOWL**

Crispy Chicken Strips in a Spicy Orange-Soy-Apricot Glaze tossed with diced Jicama, Cold Sesame  
Buckwheat Soba Noodles, Mandarin Oranges, Chives, and Peanut Sauce ~Garnished with Fried Leeks~

13<sup>50</sup>

## • **ARTICHOKE-PARMESAN DIP**

Baked Au Gratin Style ~ Served with Homemade Yuca Chips

13<sup>50</sup>

## • **WARM CAULIFLOWER-POTATO-GARLIC AU GRATIN DIP**

Served with Spicy Yukon Gold Potato Crisps for Dippin' and Scoopin'

14<sup>50</sup>

Please Ask To See Our DIVINE FROMAGERIE Menu Of International Cheese Board Platters

# Sweet Tooth

## WHITE CHOCOLATE BREAD PUDDING

Served Warm With Vanilla Caramel Sauce

8<sup>50</sup>

## CINNAMON TOAST

"Sopaipilla" Pastry Chips Drizzled With Cinnamon, Sugar, & Warm Honey ~ Served With Caramel Ice Cream ~

12<sup>50</sup>

## WARM "NUTELLA" HAZELNUT-FUDGE WONTONS

Served With Cool Crème Fraiche Dip

8<sup>50</sup>

## JOEY BAG-A-DONUTZ

Tree Flavas of Warm Donut Holes: Foist, You's Got Chawclate, Then You's Got Vanilla, and Toid, You's Got Apple-Nutmeg ~ Served With Dippin' Glaze and Butta-scotch Sauce

10<sup>50</sup>

## WARM CHOCOLATE FONDUE

~ Serves 2-4 People ~

16<sup>50</sup>

Fresh Seasonal Fruit & Berries, Brownie Bites, and Vanilla Pound Cake With Belgian White AND Milk Chocolate Dips  
Extra White Chocolate or Milk Chocolate Fondue Dip

2<sup>50</sup>

## PEANUT BUTTER CHEESECAKE

Baked with a Graham Cracker Crust ~ Hot Fudge Sauce

9

## RASPBERRY-BANANA CREPE

Filled With Warm Raspberry Coulis & Candied Banana ~ Drizzled With Brandy Butter and Sugar

8<sup>50</sup>

## Pumpkin Poppers

Pastry Dough Purses Filled With Warm Pumpkin & Pecan Soufflé-Style Nougat  
~ Served With Butterscotch Gelato & Fig Molasses ~ 10

# Nectars

## • PORTS AND SHERRIES •

Ferreira "Doña Antonia" NV Ruby Reserve Port	8	Sandeman Character "Medium-Dry" Sherry	7
Deco <b>Chocolate</b> Essence Port	7	Duckwalk <b>Blueberry</b> Port	8
Duet <b>Hazelnut</b> Sherry	7	Rozés WHITE RESERVE Port	7
Brotherhood Winery Ruby NV Port (New York)	8	Taylor Fladgate 20 yr Tawny	9 <sup>50</sup>
Taylor Fladgate 10 yr Tawny	7 <sup>50</sup>	Taylor Fladgate 40 yr Tawny	18
Taylor Fladgate 30 yr Tawny	13		

## SPECIAL VERTICAL PORT FLIGHT

Taylor Fladgate 10yr, 20yr, 30yr, and 40yr Tawny Ports

One Ounce Taste of Each Age \$16<sup>50</sup>

Or Two Ounce Tastes of Each Age \$30

## • DESSERT WINES •

*Sf. Supery Late Harvest Muscat (California)* 8

**VERY LIMITED/ VERY AMAZING:** Francis Tannahill Late Harvest Gewurztraminer (Oregon) 10

Borgo Reale Sparkling Malvasia Nera "Frizzante" (Italy) 6

# Di Beer List

## PILSNER/LAGERS

- Kasteel Cru "Champagne" Lager (Alsace, France) 8<sup>50</sup>
- Pilsner Urquell (Czech Republic) 6<sup>50</sup>
- Heineken (Holland) 6<sup>50</sup>
- Negra Modelo Vienna Dark Lager (Mexico) 6<sup>50</sup>
- Pinkus Organic Unfiltered Pilsner 17oz (Germany) 8<sup>50</sup>
- Jim Dundee's Honey Brown Lager (Colorado) 6
- Reissdorf Kölsch Ale-Lager Hybrid (Germany) 7<sup>50</sup>
- Warsteiner Pilsner (Germany) 6<sup>50</sup>
- Tappeto Volante Lager...Birra! (Italy) 6<sup>50</sup>
- Samuel Adams Lager (Boston) 6<sup>50</sup>
- Samuel Adams Light (Boston) 6<sup>50</sup>

## ALES

- Ommegang 'Witte' Belgian Style Blond Wheat Ale (New York) 7<sup>50</sup>
- Harpoon **SEASONAL** (Boston) 7<sup>50</sup>
- Brooklyn India Pale Ale (IPA) (New York) 6<sup>50</sup>
- Hazed and Infused Dry Hopped Golden Ale (Colorado) 6<sup>50</sup>
- Maudite "Damned" Double Ale on Lees (Canada) 7<sup>50</sup>
- Newcastle Brown Ale (England) 7
- Pete's Wicked Strawberry Blond Ale (Minnesota) 6<sup>50</sup>
- Fullers London Pride Brown Pub Ale (England) 7
- Duvel (Belgium) 8<sup>50</sup>
- Rogue Dead Guy Ale (Oregon) 7<sup>50</sup>
- 'Ho Gaarden Pale White Ale (Belgium) 7

## PORTERS/STOUTS

- Samuel Smith's Oatmeal Stout (England) 7<sup>50</sup>
- XINGU BLACK BEER (Brazil) 6<sup>50</sup>
- Sierra Nevada Porter (California) 6<sup>50</sup>

# Di Beer List

## EXOTIC / FRUIT BEERS

- Wachusets **Blueberry** Ale (Boston) 7  
Hitachino **Sake Cedar-Cask** Ale (Japan) 8<sup>50</sup>  
Lindemans Framboise (**Raspberry** - Belgium) 10<sup>50</sup>  
Lindemans Peche (**Peach** - Belgium) 10<sup>50</sup>  
Seadog **Apricot** Wheat Ale (Maine) 7  
Hitachino Real **Ginger** Ale (Japan) 8<sup>50</sup>  
Sam Adams **Cherry Wheat** (Boston) 6<sup>50</sup>  
CAVE CREEK **JALAPEÑO** CHILI ALE (Arizona) 7 ...served with a Lime!  
Abita "**Purple Haze**" Raspberry Wheat (New Orleans) 6<sup>50</sup>

## SPECIAL BEERS

- Victory **HOPDEVIL** Amber Ale (Pennsylvtucky) 7  
Dogfish Head Mahogany "**Beet Sugar & Green Raisin**" Ale (Delaware) 7  
Schneiderweiss Hefe-weiss 17 oz (Germany) 8<sup>50</sup>  
Aventinus Dunkelweiss Dark Wheat Ale 17oz (Germany) 8<sup>50</sup>  
Cochonne "**Orange Peel & Coriander**" 9% Bock Ale (Belgium) 9  
TUSKER DRY LAGER (Kenya) 7  
Hacker Pschorr Cloudy Weissebier (Munich) 7<sup>50</sup>  
Hitachino Nest **White** Ale (Japan) 8<sup>50</sup>  
Anyone see any pink elephants?... Huyghe Family **Delirium** 8.5% Blond Ale (Belgium) 8<sup>50</sup>  
Original Sin Hard Cider (New York) 6<sup>50</sup>

## DIVINE BEER

- CHIMAY GRAND RESERVE TRAPPIST ALE 25 OZ (**MADE BY MONKS**) 19<sup>50</sup>  
CORSENDONK BELGIAN BROWN ALE 25 OZ (**MADE BY NUNS**) 17<sup>50</sup>

## DRAFT

- Sierra Nevada Pale Ale (California) 6  
Young's Oatmeal Stout (England) 6  
Amstel Light (Holland) 6

# Di Bubbly List

<b>“J” BRUT NV CALIFORNIA</b>	60 / 13 <sup>50</sup> Glass
Intense and concentrated with lively, well-defined pear, spice and black cherry notes	
<b>PAUL DECOSTE BLANC DE BLANC BRUT NV PROVENCE</b>	40 / 10 <sup>50</sup> Glass
A fun, juicy, vivacious sparkling Chardonnay oozing with notes of tropical fruit ambrosia, but with a dry, clean finish and soft effervescence....this one's perfect for breakfast, lunch, <b><u>AND</u></b> dinner!	
<b>MOLLY DOOKER “GOOSEBUMPS, 2006” RED SPARKLING SHIRAZ, AUSTRALIA</b>	75
Intense and fruity notes of pomegranate, spiced black cherry, & Mahogany wood; this is <b><u>phenomenal</u></b> with chocolate desserts!!!!	
<b>COLLALBRIGO “TE AMO” ROSÉ PROSECCO NV ITALY</b>	45 / 11 <sup>50</sup> Glass
A touch of Pinot Noir gives the color and flavor of cherry blossom & pomegranate	
<b>VEUVE CLICQUOT “YELLOW LABEL” BRUT NV CHAMPAGNE</b>	95
Refreshing, medium body, dry and impeccably balanced	
<b>HEIDSIECK MONOPOLE BRUT CUVÉE NV CHAMPAGNE</b>	35 Half Bottle
Full & crisp with hints of lemon, pear, green apple, and toasty oak	
<b>VEUVE CLICQUOT GRAND DAME 1996/1998 BRUT CHAMPAGNE</b>	225
The Grandest from this reputable producer, dry & slightly spiced; full body	
<b>PECHE IMPERIAL Sparkling Peach CHENIN BLANC, LOIRE VALLEY</b>	30 / 8 <sup>50</sup> Glass
Fun, Delicate, and Refreshing With Natural Peach Nectar Sweetness	
<b>CERETTO 2008 MOSCATO D’ASTI, ITALY</b>	35
Fruity and fragrant with orchid, bubblegum, & honeyblossom nuance; delightfully compliments any dessert, goat cheese hors d’oeuvre, or savory paté	
<b>MOET &amp; CHANDON CUVÉE DOM PERIGNON 1999 CHAMPAGNE</b>	245
The world's premier champagne, elegantly dry, delicate and full of bouquet	
<b>DOMAINE CARNEROS BRUT ROSÉ NV CALIFORNIA</b>	65
Crisp, dry, and elegant with wild strawberry nuance & a hint of spiced peach tea	

# Wine Flights

**Wine Flights** are pre-designed, categorized series of wine tasting samples! Flights provide an entertaining and educational way to taste the range of wine flavors from a particular winery, region, country or grape varietal.

**DIVINE LIST** consists of selections that offer the most enjoyable, high quality representations of the best grown kind or style of wine from all parts of the world!

You are cordially invited to “hop” from bottle to bottle.....

# DIVINE LIST

Please feel free to order wine by the **Bin Number** preceding each selection

**2 oz**     **by the**     **by the**  
**sample**   **glass**   **bottle**

## **FLIGHT #1: THE TOP OF THE LIST**     \$27     *Premium, BIG, California Reds!*

11. <b>L'Aventure <u>OPTIMUS</u>, Paso Robles '06: <i>OUTSTANDING!</i></b> Plush, velvet texture with generous flavors of black plum jam, rhubarb, lingonberry, fig, candied dates, & black tea. Cabernet blended with Syrah, Zinfandel, AND Petite Verdot!	\$5	\$15.50	\$62
12. <b>NEAL Cabernet Sauvignon, Napa '05:</b> This is some <u>SICK</u> sh*t!	\$6	\$18.50	\$76
13. <b>Joel Gott Zinfandel, CA '08:</b> Layers of wild berry jam, cinnamon-spiced pomegranate, dates, fig, & Jasmine	\$4	\$11.50	\$46
14. <b>Tres Sabores ¿Por Qué No?, Napa '06:</b> Juicy, ripe cassis with notes of Iris, mocha, nutmeg, & sandalwood; an exciting Zinfandel-Cabernet-Petit Sirah-Petit Verdot blend!	\$4	\$12.50	\$50
15. <b>Palmina "Dolcetto", Santa Barbara '08:</b> Indulgent, rich, & supple with spiced cassis, wildberry pie, & charred cedar	\$4	\$12.50	\$50
16. <b>Landmark Syrah, Sonoma '07:</b> Deep & luxurious; layers of wild boysenberry, cigar box, dark chocolate, licorice, & hazelnut	\$4	\$13.50	\$54

## **FLIGHT #2: REDS WITH EXOTIC ACCENTS**     \$16

21. <b>Alain Graillot "Syrocco" Syrah, Morocco '07:</b> Supremely rich and pillowey, with ripe notes of currant, vanilla, lavender, spiced cassis, nutmeg, and Java.	\$4	\$12.50	\$50
22. <b>Backsberg Pinotage, South Africa '07:</b> Cherries Jubilee, spiced Huckleberry, smoke, nutmeg, cola, plum, & wild blueberry	\$4	\$11.50	\$46
23. <b>Kluge Estate "Simply Red", Virginia '04:</b> Virgin- <i>wha</i> ??? A supreme, brilliant, killer Cabernet blend with elegant balance of spiced berries, plump plum, apple strudel, smoked pecans, & a spot of java. <i>Virginia...it's not <u>just</u> for lovers anymore!</i>	\$4	\$11.50	\$56
24. <b>Quinta do Crasto Tinto Roriz Blend, Portugal '07:</b> Big, rich and purple-iscious flavors of blueberry-plum pie, currant, Mahogany, and chicory. YUM YUM YUM....	\$4	\$12.50	\$49

## **FLIGHT #3: ZE FABULOUS FRENCH WHITES**     \$22

31. <b>Dom. Jourdan Picpoul, Languedoc '07:</b> Elegant & zesty; tart pineapple, green fig, & tight lemony "Champagne" notes	\$3	\$10.50	\$42
32. <b>P. Jolivet Sancerre, Loire '08:</b> Elegant & classic; grassy & citrus Sauvignon Blanc with clove, wildflower, & ash undertones	\$4	\$13.50	\$54
33. <b>Bardon Chardonnay-Sauv. Blanc, Loire '07:</b> Pink lemonade front, with supple notes of mandarin, marzipan, & Gala apple	\$4	\$11.50	\$46
34. <b>Dom. Pautre Petit Chablis, Burgundy '07:</b> Ultra-silky...notes of cashew, Macadamia, & peanut brittle...gawgeous!	\$4	\$13.50	\$54
35. <b>Bourillon-Dorleans Vouvray, Loire '07:</b> Slick & satiny Chenin Blanc grape with fun, fleshy flavors of cantaloupe, Honeydew, & Crenshaw melons, baked pear, & vanilla cashew nougat. YUMMY!	\$4	\$12.50	\$48
36. <b>Hugel "Gentil", Alsace '07:</b> A stunning & minerally 5-grape blend with uber notes of goosey, grassy, snappy citrus and hints of kumquat, quince, & Clementine.	\$3	\$11	\$44

## **FLIGHT #4: WASHINGTON REDS IN THE HOUSE!**     \$11

41. <b>Milbrandt Merlot, '06:</b> A masterpiece! Cocoa, date, boysenberry, cola, & caramelized roasted cherries; silky, soft finish...	\$4	\$11.50	\$46
42. <b>Bergevin Lane Cab, '06:</b> Brilliant, big, voluptuous layers of black raspberry, brown licorice, Bourbon-pecan-pie, & Dr. Pepper	\$4	\$13.50	\$56
43. <b>Ch. Ste. Michelle "Orphelin", '05:</b> Eight grapes (Syrah, Grenache, Cinsault, Mourvedre, Sangiovese, Cabernet, Portugal's Touriga, & Malbec) combine forces for tastes of black plum, pomegranate molasses, cassis, purple currant, & vanilla sap	\$3	\$10.50	\$42

## **FLIGHT #5: GREECE IS THE WORD!**     \$10

51. <b>Boutari Moschofilero, '08:</b> Super crisp notes of yellow cherry, chestnut, gooseberry, Lemon Myrtle, & Mediterranean mist!	\$3	\$11	\$44
52. <b>Skouras Chardonnay, '07:</b> Exotic hints of wildflower, ginseng, Clementine, zesty citrus, Gala apple, & gingerbread cookie	\$4	\$11.50	\$46
53. <b>Achaia Clauss Rosé, '08:</b> Starts off with yummy ripe notes of blueberry & watermelon, & finishes dry with a hint of Lavender	\$3	\$9.50	\$36

## **FLIGHT #6: LE FABULOUS FRENCH REDS**     \$16

61. <b>Ch. D'Arcins, Haut-Medoc '05:</b> Elegant & seamless Cabernet Bordeaux with sophisticated, supple, dark-red earthy tones	\$4	\$13.50	\$54
62. <b>Ch. La Fleur de Blanchon St. Emilion '05:</b> A plush, Merlot-dominant Bordeaux with hints of cassis, mint, and sundried boysenberry, finishing with a meaty, velvety, savory java, nutmeg, & wild blueberry flavor	\$4	\$13.50	\$58
63. <b>Dom. Coulaine Chinon Rouge, Loire '06:</b> Ultimate Cab Franc! Wild cherry, cigar box, Balsam, Lingonberry, & cut grass	\$4	\$12.50	\$50
64. <b>Ch. St. Jean de la Gineste, Corbieres/Rhone '07:</b> Deep Carignan-Grenache layers of wildberry, tobacco, dark chocolate, licorice, & truffle with an unfiltered ultra-suede texture..... <i>Purrrrr</i> .....	\$4	\$11.50	\$46

## **FLIGHT #7: ITALIANO WHITES**     \$15

71. <b>Lageder Yellow Muscat, Alto Adige '08:</b> A botanical nose with splashes of white peach, passionfruit, & lemon gum drop	\$4	\$11.50	\$44
72. <b>Cantine del Taburno FALANGHINA, Campania '08:</b> Tickly and tingly flavors of starfruit-lemonade, wild orchids, ripe Crenshaw melon, and a minerally finish of Mediterranean scented citrus granita!	\$3	\$10.50	\$42
73. <b>Panizzi Vernaccia, San Gimignano/Tuscany '08:</b> YUM! Rich & slick with touches of pistachio, vanilla, clove, fig, toffee, Sherry cask essence, & melon	\$4	\$12.50	\$50
74. <b>Millbrook Tocai, IL Valle della Hudsona '08:</b> A hidden gem! Zesty, crisp, lip-smacking balance of fruit, mineral, & tang	\$4	\$11.50	\$44

## **FLIGHT #8: ITALIANO REDS**     \$18

*That's-a Nice-a Flight: North, Central, & South!*

81. <b>Boroli Barbera D'Alba, Piedmonte '06:</b> Gobbs of cherry & black currant fruit with glorious notes of marzipan, Caramel cappuccino, roasted plums, caramelized figs, & onion jam. YUM!	\$4	\$12.50	\$50
82. <b>Sant' Antonio Valpolicella Ripasso "Monti Garbi" '06:</b> Raisin, date, java, cherry, & an elegant hint of Maplewood molasses	\$4	\$13.50	\$56
83. <b>Borgo Conventi (Ruffino Estate) Merlot, Collio '06:</b> Perfect polished pillowey layers of caramel, blueberry, mochaccino, smoked pecans, & tangy dried black plum & cherry	\$4	\$12.50	\$49
84. <b>Velenosi Montepulciano-Sangiovese Rosso Piceno, Marches '06:</b> Pruney-Raisin-Choco-Berry Supreme!	\$3	\$10.50	\$42
85. <b>Mirabile Syrah, Sicily '05:</b> Mulled berries, plums, cherries, stone fruit, & sweet flowers with a soft touch of pink peppercorn	\$3	\$10.50	\$42

# DIVINE LIST

Please feel free to order wine by the **Bin Number** preceding each selection

<u>2 oz</u> <u>sample</u>	<u>by the</u> <u>glass</u>	<u>by the</u> <u>bottle</u>
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## **FLIGHT #9: SOUTH AMERICAN REDS** \$17

91. Gascon MALBEC, Argentina '08: A deep, dark body crammed with black currant jam, vanilla bean, clove, sweet anise, & fig	\$3	\$10.50	\$38
92. Escudo Rojo Cabernet, Chile '07: Rich, velvety chocolate-espresso notes with hints of maple, clove, & cassis jam	\$3	\$10.50	\$42
93. Armador Carmenere, Chile '07: Black plum, sweet herbs, honey-laced tobacco, light clove, & plump currants. <i>SMOOOTH!</i>	\$3	\$10.50	\$38
94. Lancatay BONARDA, Argentina '06: Plump black cherry, sundried wild blueberry, licorice, tobacco, Hazelnut, and chocolate covered espresso bean. Plush, deep, luscious, silky smooth texture ( <i>Malbec's HOT cousin!</i> )	\$3	\$10.50	\$40
95. Zuccardi "ZETA", Argentina '05: Killer, Godzilla-style Malbec-Tempranillo oozing with cassis, spiced fig, & Brambleberry	\$5	\$16.50	\$66

## **FLIGHT #10: A BUNCH OF BLANCIN' BLANCS** \$22

101. Hirsch Grüner Veltliner, Austria '07/'08: Tangy & tickly lemon peel, quenching quince, lime, grapefruit, yellow apple, lemongrass, and seashore mist. <i>The "hot" white !</i>	\$4	\$11.50	\$46
102. Torino "Cuma" Torrontes, Argentina '08: This unique grape showcases its floral honeydew, cantaloupe, & Passionfruit notes while displaying a full, expressive, and crisp finish. Fresh, fragrant, and fruity!	\$3	\$10.50	\$42
103. Vinum Chenin Blanc, S. Africa '07: Tickly & tart, with vibrant green fig, citrus, gooseberry, shelled walnuts, & starfruit	\$3	\$10.50	\$40
104. Eyrie Pinot Gris, Oregon '07: Oregon's flagship Pinot Grigio/Chardonnay is simply perfect; full bodied, crisp, & fruity	\$4	\$11.50	\$46
105. MUDHOUSE Sauvignon Blanc, New Zealand '08/'09: An amazing, herbaceous, citrusy, zippy wine with mandarin, lime, lychee, clementine, vanilla, pink grapefruit, & kiwi notes!	\$4	\$11.50	\$44
106. Hople Gewurztraminer, Austria '03: <i>YOU VILL JUST SMELL IT AND YOU VILL LUV IT!</i> Ripe grapefruit, Clementine, candied ginger, lemongrass, mango, papaya, fig, & spicy citrus zest. Elegant & filthy gorgeous; dry finish.	\$4	\$12.50	\$50

## **FLIGHT #11: PINOT NOIRS** *The elegant, spicy red grape!* \$13

111. Rock Point, Oregon '08: Sweet Cran-Raspberry, stewed cherry, touches of cinnamon, clove, pancetta, & Maplewood	\$4	\$13.50	\$54
112. Due Torri, Veneto/Italy '08: Fresh, fun, & vibrant with zippy layers of wild Lavender, strawberry-rhubarb pie & sweet cedar	\$4	\$12.50	\$50
113. SPY VALLEY, New Zealand '07: Big dark color and wild grass nose overlay a dense core of black currant, mulberry, juniper scented Birch, and a boysenberry & spiced plum finish. Stellar!	\$5	\$14.50	\$58

## **FLIGHT #12: AUSTRALIAN REDS** \$12

121. Cimicky "Trumps" Grenache-Shiraz '07: Spiced roasted strawberry & purple plum pie with a soft, sweet touch of violet and pomegranate. Juicy and easy-drinking...	\$4	\$12.50	\$48
122. Misfit "Cycle Buff Beauty" Malbec-Shiraz '06: Savage purple cherries, black plum, blueberry, violet, dingo-berry, & sage	\$4	\$11.50	\$46
123. RedHead Studio "Barrel Monkeys" Shiraz '05: Huge nose of cocoa and pink peppercorn, juicy juniper, elderberry, red currant, Caraway, & purple Oompa-Loompa berries	\$4	\$12.50	\$50

## **FLIGHT #13: CALIFORNIA WHITES** \$14

131. Butterfield Station Chardonnay, CA '07: Ripe & refreshing with intense pear, pineapple, apple cobbler, & lemon sorbet	\$3	\$9.50	\$38
132. Giselle Sauvignon Blanc, CA '07: Super clean & elegant with zingy tropical pineapple, lemongrass, kumquat, tangy guava, and white Gummy Bear	\$3	\$9.50	\$38
133. Girasole Pinot Blanc, Mendocino '08: Nice melons! Big bouquet of Wrigley's "Juicy-Fruit" gum, and brilliant notes of nougat, apple cobbler, and waffle cone.	\$4	\$11.50	\$46
134. Caymus "CONUNDRUM", CA '07: A five-grape ambrosia; uber-ripe pear, fig, sweet tangerine, pineapple, & white peach	\$4	\$13.50	\$56

## **FLIGHT #14: SWEET & DRY RIESLINGS... ETC.** \$14

141. Chateau Ste. Michelle, Washington '08: Soft, <u>off-dry</u> & <u>fruity</u> with classic peach, lavender, & apricot undertones	\$3	\$10.50	\$38
142. Darting "Kabinett", Germany '07/'08: Elegant, exotic peach & nectarine with a hint of <u>sweet</u> honey blossom & wet river rock	\$4	\$12.50	\$48
143. Albert Seltz, Alsace '07: Perfection! <u>DRY</u> Riesling with seamless tones of refined minerality, green fig, & Clementine	\$4	\$12.50	\$48
144. Castell-Castell "Trocken" Silvaner, Germany '07: <i>CHECK THIS WICKED-COOL GRAPE OUT!</i> Wisps of cool pistachio, ginseng, lemon-blossom, sugar-snap pea, and pearly white stone. Dry & quenching finish.	\$3	\$10.50	\$38

## **FLIGHT #15: THE BEST FOR LAST? SPAIN...BLANCO y ROJO!** \$15

151. Martin Codax Albariño, Rias Baixas <u>White</u> '08: Super bright & vivacious Fuji apple, pineapple, Margarita, lemon sorbet, a touch of banana, and a delicate tickle of refined minerals!	\$4	\$11.50	\$48
152. Casto Pequeno Verdejo, Rueda <u>White</u> '06: A puckery burst of lychee, melon, tart pink grapefruit, & white lifesaver!	\$3	\$10.50	\$40
153. Nita "Old Vine" Carignan, Priorat <u>Red</u> '06: Tangy Huckleberry, sweet pecan, minty licorice, raisin, cassis, & sweet-herb sarsaparilla "root beer" essence	\$4	\$12.50	\$50
154. Abadia la Arroyada Tempranillo Blend, Ribera del Duero <u>Red</u> '04: A youthful and juicy "Robles" style bursting with full, rich flavors of boysenberry pie, caramelized onion, raisin, smoky mahogany, and a birch & black plum finish	\$4	\$11.50	\$46

# The Martini Divine

Hamptons Banana Vodka, Midori Melon Infusion, Fresh Lemon-Lime Citrus, Cantaloupe Melon Garnish

## Watermelon Mo-Tini

SVEDKA Vodka, Malibu Coconut Rum, Mojito Mint Sugar, Watermelon Juice & Puckers Liqueur, Fresh Mint Garnish

## THE Q-TINI

Square One Cucumber Vodka, Fresh Cantaloupe Nectar, Splash of Ginger Liqueur, Cucumber Garnish

## SHAZAM!

Pimms #1, G'Vine Nouaison French "Orchid" Gin, Cinnamon, Lemon Sorbet, Cucumber & Orange Garnish

## Caramel Apple VOXtini

Vox Vodka, Apple Liqueur Infusion, Caramel Schnapps, Granny Smith Apple Slice

## NANCY-Tini

42 Below Honey Vodka, St. Germain Elderflower Liqueur, Pear Nectar, Sparkling Italian Malvasia Dessert Wine  
~ Edible Floral Garnish ~

## SEXY PEAR-TINI

Absolut Pear Vodka, Fresh Pear Nectar ~ Sliced Pear, Cranberry, & Fresh Mint Garnish

## Stinkin' Dirty Whore-tini

Chopin Potato Vodka, Blue Cheese Stuffed Olive-Red Pepper-Roasted Shallot Garnish, Olive Juice Infusion, & a Celery-Salt Rimmed Glass

## Five-o Martini

SVEDKA Vanilla Vodka, Pineapple Puree, Passionfruit Juice, Sugar Cane & Maraschino Cherry Garnish

## PLATINUM COSMO

Herradura Platinum Sipping Tequila, White Cranberry Juice, Triple Sec, Lime Juice, Lemon Twist & Cranberry Garnish

## THAI COCONUT-LEMON SOUR

Burnett Coconut Vodka, Fresh Lemon Juice, Simple Syrup, and Muddled Basil & Lemongrass

## LUCY RICKEY

Plymouth Gin, Lime juice, Ginseng, Fresh Mint, Lemongrass Garnish

## Mr. Pink

Raspberry SVEDKA Vodka, Peach Puckers Liqueur, Red Passionfruit Juice, Orange Juice, & Raspberry-Peach Garnish

## Champagne-Grapefruit Martini

Finlandia Grapefruit Vodka, Champagne, Citrus Syrup, Grapefruit Juice, Sun-dried Citrus Garnish

## Angel's Tit 2009/2010

Smirnoff Black Cherry Vodka, Dark Chocolate Liqueur, Vanilla Vodka, Cranberry Juice, Milk Chocolate Flakes...and a well-placed cherry!

## The Last Martini

SVEDKA Vodka, Pomegranate & Lychee Nectars, Pineapple Juice, Bamboo-Skewered Lychee Garnish

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