

## ***Cold***

Organic **edamame** 9  
spicy miso

Artisan cheese plate 15  
Selection of three

Hummus | market cucumber fennel seed crackers 10  
-Tuna, Feta and Olive  
-Sun-dried Tomato, Basil  
-Roasted red pepper

Fra'mani toscano **salami and La Quercia American prosciutto** 14  
black olives, parmesan chunk

**Lobster** cocktail 14  
mango-avocado salsa

Caesar **salad** 11  
Olive oil croutons | parmesan

Giant Baja **Prawns** 17  
Horseradish-meyer lemon cocktail

Roasted turkey & **applewood bacon sandwich** 15  
Toasted artisan sourdough

## ***Hot***

Sweet potato **fries** 9  
Curry lime dip

**Salt and pepper** calamari 12  
Roasted tomato sauce

**Sliders** 12  
Avocado | vella habanero jack | lime crema

**Seared tuna** taco stand **cabbage slaw, salsa fresca** 13

La Quercia Prosciutto **pizza** 15  
Arugula, lemon and garlic

Vine ripe tomato **pizza** 13  
Mozzarella | fresh basil

Aged cheddar-apple wood bacon **burger** 17  
Brioche bun

Meatballs, **parmesan** 13  
Roasted tomato sauce | olive oil grilled bread



THE MIXING ROOM

## Cocktails \$13

### Vanilla Jasmine

Absolut Vanilia vodka, Jasmine

### Forme de Poire

Absolut Pear, St. Germaine, Fresh Lime

### Cucumber Gin Martini

Hendrick's Gin, Cucumber

### Cuban Society

Bacardi Razz Rum, Galliano, Raspberries

### Sweet Reserve

Woodford Reserve Bourbon, Grapefruit, Honey

### Refresa

Cazadores Blanco Tequila, Fresh Strawberries & Lime and Splash of Soda

### Rooftop Passion

Herradura Silver Tequila, Velvet Falernum, Passion Fruit

### Black Mandarin

Henessy Black, Mandarine Napoleon

## Beer

### draft

Shock Top Belgian White	8
Sam Adams Seasonal	8
Sierra Nevada Pale Ale	8
Stella Artois Lager	8

Fat Tire	8
Bass Ale	8
Stone IPA	8
Guinness	8
Bud Light	7
Budweiser	7

### bottle

Samuel Smith Organic Lager	7
Corona Extra	7
Heineken	7
Singha	7
Duvel	7
Miller Lite	6
St. Pauli NA	6
Amstel Light	7
Michelob Ultra	6
Shiner Bock	6

## Wine

### bubbles

Mumm Napa <i>"Prestiege" Brut</i>	12	46
Dom Perignon <i>Brut</i>		220
Moet Chandon <i>Brut</i>	22	86

### white

Conundrum <i>White Blend</i> California	13	50
Hanzell <i>Chardonnay</i> Sonoma	18	68
Bolgheri Antinori <i>"Tenuta Guado al Tasso Il Bruciato"</i>	12	46
Marques De Riscal <i>Rueda</i> Spain	10	36
Atmosphere <i>White Wine</i> Sonoma	12	42
Ch. St. Michelle <i>Riesling</i> Columbia Valley	12	46
Atmosphere <i>Fume Blanc</i> Sonoma	13	50

### red

Anima Negra <i>"AN/2"</i> Spain	15	58
Acacia <i>Pinot Noir</i> Carneros	12	45
Aquinas <i>Cabernet Sauvignon</i> Napa Valley	9	34
St. Francis Old Vines <i>Zinfandel</i> Sonoma	13	52
Francis Coppola <i>Claret</i> Napa Valley	12	48
Ferrari-Carrano <i>Merlot</i> Sonoma	12	48
Graffigna <i>Malbec</i> Argentina	13	52
Bordeaux Blend Cain Five Napa Valley		100
Bordeaux Blend Opus One		240

## Stem Bottle