

An intricate twist on classic preparations, the Lobby Bar pays tribute to the old and the new.

THE CLASSICS \$12

SALTY DOG *vodka, grapefruit juice*

MINT JULEP *bourbon, fresh mint leaves, water, sugar*

LEMON DROP *citron vodka, lemon, rock sugar*

MANHATTAN *bourbon, sweet vermouth*

GIN & TONIC *gin, tonic water*

COSMOPOLITAN *vodka, cranberry juice, triple sec*

APPLE MARTINI *vodka, sour apple*

MARGARITA *tequila, cointreau, fresh lime juice*

THE TWISTS \$13

RUBY GINGER BLOSSOM *vodka, fresh ginger, ruby red grapefruit juice*

PIMM'S SUMMER BREEZE *pimm's, cucumber, sparkling lemonade*

THE LIME DROP *cucumber vodka, fresh lime juice*

POMEGRANATE MANHATTAN *bourbon, pomegranate molasses, barrel-aged whiskey bitters*

JUNIPER GIN & TONIC *gin, muddled rosemary leaves, tonic water*

BASIL GRAPE COSMOPOLITAN *vodka, fresh basil, grapes, cranberries, cranberry juice*

ORGANIC FUJI APPLE MARTINI *vodka, organic apple juice, fuji apples, sweet & sour, lime soda*

THE SECOND WIND *vanilla vodka, kahlua, crème de cocoa, frangelico, espresso, dark chocolate*

BEER

California \$7

SIERRA NEVADA

EEL RIVER ORGANIC AMBER ALE

Imported \$8

CORONA

PERONI

GUINNESS STOUT

CHIMAY

Domestic \$7

THREE PHILOSOPHERS

COORS LIGHT

MILLER GENUINE DRAFT

COGNAC

COURVOISIER VSOP \$12

COURVOISIER XO \$25

HENNESSY RICHARD \$300

HENNESSY VS \$12

HENNESSY VSOP \$18

HENNESSY XO \$40

MARTELL VSOP \$13

MARTELL CORDON BLEU \$40

REMY MARTIN / LOUIS XIII \$275

REMY MARTIN VSOP \$14

REMY MARTIN XO \$40

CHAMPAGNE & SPARKLING WINES

	Glass	Bottle
Henriot Blanc Souverain NV, Reims	19	125
Veuve Clicquot Brut Yellow Label NV, Reims	21	110
Krug "Grand Cuvée" Multi-Vintage, Reims	30	160
 Graham Beck Brut Rosé Sparkling Wine NV, South Africa	13	39

WHITE WINES

Burgans Albariño, Rias Baixas, Spain 08	12	48
Cakebread Sauvignon Blanc, Napa Valley 07		65
 Honig Sauvignon Blanc, Napa Valley 08	12	48
 Demetria Estate Viognier, Santa Ynez Valley 06	15	60
 Zaca Mesa Chardonnay, Santa Ynez Valley 07	13	52
 Frog's Leap Chardonnay, Napa Valley 07	17	68
Kistler Chardonnay "Vine Hill Vineyard," Russian River Valley 06		140
 Alois Lageder Pinot Grigio, Alto Adige 07	13	52
Mulderbosch Chenin Blanc, Stellenbosch South Africa 08	11	34
Dr. Loosen Riesling "Dr. L," Mosel-Saar-Ruwer 07	11	44

ROSÉ WINES

Villa Creek Rosé, Paso Robles	10	38
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RED WINES

Edmeades Zinfandel, Mendocino 07	12	48
Peju Province Merlot, Napa Valley 05	16	64
 Swanson Estate Merlot, Oakville, Napa Valley 05	17	68
Duckhorn Merlot, Napa Valley 05		98


Twenty Rows Cabernet Sauvignon, Napa Valley 06	15	60
Layer Cake Cabernet Sauvignon, Napa Valley 07	19	76
 Paraiso Pinot Noir, Santa Lucia Highlands 06	13	52
 ZD Pinot Noir, Napa Valley 07	18	72
 Ceago Vinegarden Syrah, Clear Lake 06	12	48
 Tierra Divina Old Vine Malbec, Mendoza Argentina 06	12	48
 Palacios Remondo "La Vendimia" Tempranillo, Rioja 07	11	44
Domaine Carneros Pinot Noir, Carneros 06		70
Fess Parker Syrah, Santa Barbara 05	12	42

PORT, SHERRY, MADEIRA

Warre's 1991 Vintage Port	25
Dow's Late Bottled Vintage Port 2001	10
Cockburn's Fine Ruby Port	8
Taylor's 20 Year Tawny Port	15
Warre's 10 Year Tawny Port	10
Dios Baco Cream Sherry	9
Blandey's Malmsey Madeira 10 Year	12

DESSERT WINE *all 350 ml*

Domaine de Coyeux Muscat de Beaumes de Venise, Rhone Valley 04	10
Inniskillin "Pearl" Vidal Ice Wine, Okanagan Valley Canada 06	27
Chambers Museum Muscat, Australia	10
Michele Chiarlo "Nivole" Moscato d'Asti, Piedmont 07	11

The Lobby Bar is dedicated to vineyards that pay respect to, and lessen our footprint on our environment. Wines that fit into this category have been noted in green with a  . "Here's to healthy drinking!"

