

light fare

White Gulf Prawn Cocktail

Wasabi cocktail sauce \$14

Duck, Pistachio & Olive Galantine

Whole grain mustard, cornichons, lavosh crackers \$14

Mushroom Spanakopita

Tzatziki cucumber yogurt dip \$12

Artisan Cheese Plate

St. Andre, Spanish Manchego, Humbolt Fog goat cheese,
white truffle honey \$12

Bamboo Basket Steamed Dumplings

Four chicken & pork gyozas, four vegetable gyozas, Chili-soy sauce \$10

Kobe Beef Sliders

Three mini char-broiled American Wagyu beef burgers, lettuce,
tomato, pickles, spicy ketchup, and wasabi mustard \$14

Razzberry Chocolate Mousse Cake \$9

Lemon Pudding Tart \$9

The Razz Room is proud to provide light fare prepared by ANZU

beer

Bottled Beers

Miller Lite \$5 Fat Tire \$6
Corona \$6 New Castle \$6
Amstel Light \$6 Asahi 21oz \$8
Heineken \$6 Chimay 11 \$8
Sierra Nevada \$6 Clausthaler N/A \$5

Draught

Sapporo \$5
Samuel Adams \$5
Blue Moon \$6
Anchor Steam \$6

non-alcoholic

Loose Leaf Teas \$6

Earl Grey Organic
English Breakfast Organic
Mandarin Rose Petal
Green Tea Tropical
Kyoto Rice
Organic Hojicha
Organic Mint Melange
Marrakesh Mint
Chamomile Citrus Blossom
Ginger Twist
Bombay Chai

100% Fruit Juices \$5

Orange
Cranberry
Grapefruit
Pineapple
Pressed Apple

Bottled Water

375 ML Voss Still \$4
375 ML Voss Sparkling \$4
800 ML Voss Still \$8
800 ML Voss Sparkling \$8

Coffee

Coffee \$4.
Decaf \$4
Latte \$ 6
Decaf Latte \$6
Cappuccino \$6
Decaf Cappuccino \$6
Espresso \$4
Doubles add \$2.00

Soft Drinks \$4

Coke
Diet Coke
7up
Gingerale
Tonic Water
Club Soda
Lemonade
Unsweetened Iced Tea
Shirley Temple \$5
Arnold Palmer \$5
Virgin Mojito \$6
Virgin Bloody Mary \$6
Virgin Margarita \$6

Red Bull \$5

Red Bull
Sugar Free Red Bull
Red Bull Cola

oldies but goodies

Traditional martini

Distillery No. 209 gin or Grey Goose vodka shaken and served up with olives or a twist \$12

Negroni

Distillery No. 209 gin, Campari, and sweet vermouth served up with an orange twist \$12

Side Car

Korbel brandy and Cointreau with fresh squeezed lemon and orange served up in a sugar rimmed glass and an orange twist \$12

Partida Margarita

Partida Anejo, agave nectar and lime shaken on the rocks \$12

Caipirinha

Leblon Cachaca with muddled lime and cane sugar \$12

Old Fashioned

Knob Creek with muddled brandied cherry and orange with a dash of blood orange bitters \$12

Bloody Mary

Tito's Vodka bloody mary with pickled garden vegetables \$12

Tom Collins

Distillery No. 209 gin with lemon, sugar and soda water \$11

Three Buttons

Jameson Irish Whiskey with lime, sugar, bitters and a splash of orange juice and topped with club soda \$12

Mojito

Oronoco rum, fresh mint, lime, and simple syrup, topped with soda \$13

Maker's Mark Manhattan

Maker's Mark whiskey, sweet vermouth, and a dash of bitters \$12

standing ovations

Razzberry Lemon Drop

Kettle One vodka, Chambord, and fresh squeezed lemon served up with a sugar rimmed glass \$12

Mandarin Cosmo

Hangar One Mandarin vodka, Cointreau, and cranberry with fresh lime \$12

Cucumber Collins

Muddled cucumber and orange, lemon juice, and Tanqueray gin, topped with soda \$12

Ginger Lemon Drop

Kettle One Citroen, Canton ginger cognac, and lemon juice, served up with a sugar rimmed glass and a lemon twist \$12

Pama Champagne Cocktail

Gloria Ferrer Brut and pomagranate liqueur with an orange twist \$12

Red Julep

Canadian Club whiskey, Svedka Vodka, Red Bull, Cranberry Juice and muddled mint served in a highball over ice \$12

St Germain Cocktail

St. Germain, Graffigna pinot grigio, topped with soda water, on the rocks with an orange twist \$12

Rum Punch

Oronoco rum, mango puree and Chambord with a Goslings Black Seal float, served on the rocks \$12

The Violet

Tanqueray gin, cassis, lime, Aperol, and a dash of orange bitters, topped with soda water \$11

Two drink minimum per person

wine by the bottle

Sparkling

Gloria Ferrer Sonoma Brut, N.V. Sonoma, CA	40
Schramsberg Mirabelle Brut Rose, N.V. CA,	52
Laurent Perrier Brut Champagne, N.V. FRA	82
Henriot Brut Millesime Champagne '98 FRA	130
Perrier Jouet Fleur de Champagne, '98 FRA	185

White

Pinot Grigio, Graffigna '07 ARG	34
Chardonnay, Monjardin Unoaked '06 ESP	34
Chardonnay, Saintsbury '06 Carneros, CA	50
Chardonnay, ZD '06 Carneros, CA	68
Chardonnay, Cakebread '06 Rutherford, CA	80
Sauvignon Blanc, St. Supery '06 Napa, CA	44
Sauvignon Blanc, Kim Crawford '05 Napa, CA	48
Sauvignon Blanc, Craggy Range Winery '06 Martinborough, NZL	58
Gewurstraminer, Firestone Cellars '06 Santa Ynez, CA	34
Gruner Veltliner, Laurenz und Sophie '06 AUT	40
Chenin Blanc, Domaine des Baumard, Savenneires '04 FRA	58
Vionier, Zaca Mesa Winery '07 Santa Ynez, CA	42
Rose of Sanglovese, Yalumba '06 AUS	34

Red

Pinot Noir, Five Rivers '06 CA	38
Pinot Noir, Benton Lane '06 Willamette, OR	60
Pinot Noir, David Bruce '06	90
Syrah/Petit Syrah, Red4 '05 Paso Robles	40
Syrah/Shiraz, E. Guigal Crozes-Hermitage '04 Rhone, FRA	56
Zinfandel, Seghesio '06 Sonoma, Ca	50
Chianti Rufina, Frescobaldi Nipozzana Reserva, Tuscani, ITL	64
Tempranillo, Conde de Valdemar Crianza '04 Rioja, ESP	32
Cabernet Franc, Robert Sinskey Vandal '04 Napa, CA	78
Merlot, Falesco '05 Umbria, ITL	40
Merlot, Shafer '05 Napa, CA	90
Merlot/Cabernet Sauvignon, Chateau Le Pape '04 Bordeaux, FRA	80
Malbec, Andaluna '05 Mendoza, ARG	38
Cabernet Sauvignon, Oberon '06 Napa, CA	52
Cabernet Sauvignon, Cloverdale Ranch '05 Alexander Valley, CA	70
Cabernet Sauvignon, Cain Concept '04 Napa, CA	110

wine by the glass

Sparkling

Gloria Ferrer Sonoma Brut, N.V. CA	10
Schramsberg Mirabelle Brut Rose, N.V. CA	14

White

Pinot Grigio, Graffigna '07 ARG	9
<i>Floral aromas with hints of peach and apricot. Fresh and young.</i>	
Chardonnay, Monjardin Unoaked '06 ESP	8
<i>Flavors of melons and apples with beautiful minerality.</i>	
Chardonnay, Saintsbury '06 Carneros, CA	13
<i>Fresh pear, apricot and green apple flavors leading to a clean finish.</i>	
Sauvignon Blanc, St. Supery '06 Napa, CA	12
<i>Bright, intense aromas of lime, ruby grapefruit, guava, and a hint of clover.</i>	
Gruner Veltliner, Laurenz und Sophie '06 AUT	10
<i>Apple, peach and citrus aromas with a touch of white pepper.</i>	
Vionier, Zaca Mesa Winery '07 Santa Ynez, CA	11
<i>Aromas of honeysuckle and white peach. This wine is dry on the palate with notes of ripe apricot, lemon-lime, melon and lychee.</i>	

Rose of Sanglovese, Yalumba '06 AUS	9
<i>Aromas of fresh raspberries, lilac and rhubarb.</i>	

Red

Pinot Noir, Five Rivers '06 CA	10
<i>Aromas of dry herbs, black cherry, violets, and rose. Flavors of wild blackberries and raspberry with a long delicate finish.</i>	
Merlot, Falesco '05 Umbria ITL	10
<i>This fantastic Merlot displays aromas of blackberry, tobacco and vanilla.</i>	
Syrah/Petit Syrah, Red4 '05 Paso Robles, CA	10
<i>Plum, cherry, spice, and toasty oak aromas. A well structured wine with fresh and fruity notes of blackberry and ripe cherry</i>	
Zinfandel, Seghesio '06 Sonoma, CA	14
<i>Dry and balanced, with blackberry, coffee, and peppery spice.</i>	
Tempranillo, Conde de Valdemar Crianza '04	9
<i>Aromas of plum, cherry, and raspberry integrated with spicy oak and vanilla.</i>	
Malbec, Andaluna '05 ARG	10
<i>Aromas of blackberry, plum and fresh flowers combine with flavors of ripe fig and notes of tobacco and chocolate that complement the ripe tannins</i>	
Cabernet Sauvignon, Oberon '06 Napa, CA	14
<i>Spicy, toasty oak that is balanced with rich, deep flavors of dark red fruits framed by soft, velvety tannins.</i>	

hot libations \$10

Irish coffee

Jameson's irish wiskey and coffee topped with whipped cream

Italian coffee

Amaretto and coffee topped with whipped cream

Caribbean Joe

Goslings Black Seal rum, brandy and coffee topped with whipped cream

Mint Kiss

Baileys Irish Cream, crème de menthe, and coffee topped with whipped cream

Hot Toddy

Korbel brandy, honey and hot water served with clove and lemon

Boston Cream

Stoli vanilla, Baileys Irish Cream and steamed milk topped with whipped cream and dusted with cocoa powder

Hot Russian

Kahlua, Svedka vodka, and steamed milk

Royale

Korbel brandy, coffee and cream topped with whipped cream

(All hot libations can be made with regular or decaf coffee)

port

Lot 601 Ruby \$9

Jorge Ordóñez Moscatel '05 \$12

spirits

Vodka

Absolut
Belvedere
Chopin
Grey Goose
Grey Goose La Poire
Grey Goose Le Citron
Hangar One
Hangar One Mandarin
Hangar One Kafir Lime
Kettle One
Kettle One Citroen
Stolichnaya
Stoli Vanil
Stoli Razbery
Stoli Bluebery
Svedka
Tito's

Scotch

Chivas 12yr
Dewars
Glenlivet 12yr
Glenmorangie 10yr
Glenfiddich 12yr
Johnie Walker Red
Johnie Walker Black
Johnie Walker Blue
Laphroig 15yr
MacCallan 12yr
Oban 14yr
Suntory Yamazaki 12yr

Cognac

Courvoisier
Hennessy
Rémy Martin XO
Rémy Martin VSOP

Rum

Bacardi Silver
Captain Morgan
Gosling's Black Seal
Malibu
Mount Gay Barbados
Oronoco
Pyrat XO
Sailor Jerry

Gin

Beefeater
Bombay
Bombay Sapphire
Distillery No. 209
Hendrick's
Junipero
Tanqueray
Tanqueray 10

Whisky

Bakers
Basil Hayden's 8
Bookers
Bulliet
Bushmills
Crown Royal
Jack Daniel's
Jameson
Jim Beam
Jim Beam Rye
Knob Creek 9yr
Makers Mark
Seagrams V.O.
Seagrams 7
Wild Turkey
Wild Turkey Rye
Woodford Reserve

A 20% gratuity will be added to parties of 5 or more.