

# 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

Food is served from 5:00pm-10:00pm Daily

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 \$7  
Heineken \$6      Chimay Red \$7  
Sierra Nevada \$6      Clausthaler N/A \$5  
Kasteel Kru \$6

## Draught

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

# non-alcoholic

## Mighty Leaf Teas \$6

Earl Grey Organic  
English Breakfast Organic  
Green Tea Tropical  
African Nectar  
Organic Hojicha  
Organic Mint Melange  
Chamomile Citrus Blossom  
Ginger Twist  
Bombay Chai

## Fruit Juices \$5

Orange  
Cranberry  
Grapefruit  
Pineapple  
Peach Spritzer  
Fresh Fruit Punch

## 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 with biscotti add \$3.00

## 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

### The Dry Gin

Distillery No. 209 Gin, Noilly Prat Dry Vermouth and a dash of orange bitters shaken and served up with double olives \$12

### Negroni

Tanqueray Gin, Compari, Noilly Prat Sweet Vermouth served on the rocks with an orange twist \$12

### The Side Car

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

### The Aviator

Bombay Sapphire Gin, Luxardo Maraschino Liqueur, Creme De Violette and fresh squeezed lemon juice shaken and served up \$12

### The Champagne Cocktail

A sugar cube soaked with blood orange bitters, Hennessy Cognac, topped with Cristalino Sparkling Cava, garnished with a lemon twist \$10

### Old Fashioned

Knob Creek Bourbon with muddled cherry, orange, and sugar, dashed with blood orange bitters, topped with a splash of soda, served on the rocks \$12

### The Traditional Mai Tai

Oronoco Rum, Gran Marnier, orgeat syrup and fresh lime juice shaken and served over ice with a Bacardi 151 float and a sprig of mint \$13

### Makers Mark Manhattan

Makers Mark Bourbon, Noilly Prat Sweet Vermouth, and a dash of blood orange bitters, shaken and served up with a cherry \$12

### Dark and Stormy

Cruzan Black Strap Rum on the rocks with Ginger Beer \$12

## standing ovations

### Razzberry Lemon Drop

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

### Mandarin Cosmo

Hangar One Mandarin Blossom Vodka, Cointreau, with cranberry juice and fresh squeezed lime, served up \$12

### The Classic Vodka

Grey Goose Vodka shaken, extra dry and extra cold, served in a martini glass with a lemon twist \$12

### Ginger Lemon Drop

Kettle One Citroen Vodka, Canton Ginger Cognac, and fresh lemon juice, served up in a sugar rimmed glass with a lemon twist \$12

### The St. Bellini

St. Germain Elderflower Liqueur topped with Cristalino Sparkling Cava and peach nectar served in a chilled champagne flute \$12

### Blackberry Mojito

Oronoco Rum with muddled blackberries, mint, lime, and sugar, served on the rocks and topped with club soda \$12

### Honey Comb

42 Below Manuka Honey Vodka, fresh lime juice, ginger beer served on the rocks with a fresh mint garnish \$12

### Fresh Fruit Caipirinha

Leblon Cachaca muddled with lime, sugar and seasonal fruit, topped with ice. Ask server for today's offering \$12

## 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	80
Henriot Brut Millesime Champagne '98 FRA	120
Perrier Jouet Fleur de Champagne, '98 FRA	172

### White

Pinot Grigio, Kris '07 ITL	34
Pinot Gris, Nautilus '07 Marlborough, NZ	50
Chardonnay, Round Hill "Oak Free" '07 CA	34
Chardonnay, MacRostie '07 Carneros, CA	50
Chardonnay, ZD '07 Carneros, CA	68
Chardonnay, Cakebread '07 Rutherford, CA	80
Sauvignon Blanc, Oxford Landing '08 AUS	34
Sauvignon Blanc, St. Supery '07 Napa, CA	40
Sauvignon Blanc, Kim Crawford '07 Marlborough, NZ	44
Arneis, Seghesio '08 Russian River Valley, CA	40
Viongier, Yalumba '06 Eden Valley, AUS	38
<b>Rose of Sanglovese, Robert Oatley '08 Mudgee, AUS</b>	38

### Red

Pinot Noir, Santa Julia '08 Mendoza, ARG	34
Pinot Noir, Bogle '06 Russian River Valley, CA	50
Pinot Noir, Benton Lane '07 Willamette, OR	60
Pinot Noir, David Bruce '05 Santa Cruz Mountains, CA	82
Shiraz, Greg Norman '06 Limestone Coast, AUS	40
Syrah/Shiraz, E. Guigal Crozes-Hermitage '04 Rhone, FRA	54
Zinfandel, Laurel Glen !ZaZin Old Vine '07, Lodi, CA	54
Zinfandel, Seghesio '07 Rock Pile, CA	66
Tempranillo, Conde de Valdemar Crianza '04 Rioja, ESP	34
Cabernet Franc, Robert Sinskey Vandal '04 Napa, CA	69
Merlot, Leese Fitch '06, CA	40
Merlot, Shafer '05 Napa, CA	78
Merlot/Cabernet Sauvignon, Chateau Le Pape '04 Bordeaux, FRA	74
Malbec, Zuccardi '07 Mendoza, ARG	38
Cabernet Sauvignon, Ancient Peaks '06 Paso Robles, CA	44
Cabernet Sauvignon, Cloverdale Ranch '05 Alexander Valley, CA	65
Cabernet Sauvignon, Cain Concept '05 Napa, CA	99

## wine by the glass

### Sparkling

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

### White

Pinot Grigio, Kris '07 ITL <i>Characterised by fruity notes with scents of sage and freshly baked bread.</i>	9
Chardonnay, Round Hill "Oak Free", '07 CA <i>Clean and refreshing on the palate with hints of blossom and honey.</i>	8
Chardonnay, McRostie '07 Carneros, CA <i>Layers of apple and tropical fruit with a clean, crisp and refreshing finish.</i>	13
Sauvignon Blanc, Oxford Landing '08 AUS <i>Refreshing with bursts of zesty citrus characters.</i>	8
Sauvignon Blanc, Kim Crawford '08 Marlborough, NZ <i>Delightful lifted tropical aromas combined with a traditional herbaceous edge.</i>	12
Arneis, Seghesio '08 Russian River Valley, CA <i>Flavors of pear, stone fruit, mineral and notes of citrus.</i>	10
Viongier, Yalumba '08 Eden Valley, AUS <i>Exotic and luscious, full-flavoured with hints of spice, apricots, peaches, citrus blossoms, and lychees.</i>	10
<b>Rose of Sanglovese, Robert Oatley '08 Mudgee, AUS</b> <i>Distinctively bright, dry and a little savory, with mouth-filling red fruit flavors.</i>	10

### Red

Pinot Noir, Santa Julia '08 Mendoza, ARG <i>Intense fruit aromas of plums, cherries, raspberries with well integrated notes of vanilla and chocolate.</i>	9
Pinot Noir, Bogle '07 Russian River Valley, CA <i>Soft suggestions of violets and rose petals couple with notes of wild cherries. Subtle cocoa and toasty oak notes closely.</i>	13
Merlot, Lesse Fitch '07 CA <i>Flavors of sweet blubberies, plums and black olives, finish of toasted oak.</i>	11
Shiraz, Greg Norman, '06 Limestone Coast AUS <i>Plum, cherry, spice, and toasty oak aromas. A well structured wine with fresh and fruity notes of blackberry and ripe cherry</i>	10
Zinfandel, Laurel Glen !ZaZin Old Vine '07, Lodi, CA <i>Bold and concentrated flavors of black fruit, with a touch of pepper on the finish.</i>	14
Tempranillo, Conde de Valdemar Crianza '04 Rioja, ESP <i>Aromas of plum, cherry, and raspberry integrated with spicy oak and vanilla.</i>	9
Malbec, Zuccardi '07 ARG <i>Intense aroma of red ripe fruits such as plums and blackberries, balanced with vanilla and bitter chocolate.</i>	10
Cabernet Sauvignon, Paso Creek '05 Paso Robles, CA <i>The palate is deep and juicy, unfolding with ripe flavors of plum, cassis, black cherry and mocha.</i>	10
Cabernet Sauvignon, Cloverdale Ranch '05 Alexander Valley, CA <i>Ripe black cherry and current aromas dominate the nose with chocolate, coffee and spice notes adding complexity.</i>	14

## hot libations \$10

### Irish coffee

Jameson's Irish Whiskey, over a sugar cube with coffee, topped with whipped cream

### Italian coffee

Amaretto and coffee topped with whipped cream

### Caribbean Joe

Goslings Black Seal Rum, Korbel 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 cloved lemon wedge

### Nutty Irish Coffee

Baileys Irish Cream and Frangelico topped with coffee and whipped cream

### Keoki Coffee

Kaluha and Korbel Brandy, topped with coffee and whipped cream

### Cafe Royale

Korbel Brandy, a sugar cube, and coffee topped with whipped cream

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

## dessert wines

Porto, Quinta Rosa, late bottle vintage '03 PGL \$9

Muscat, Yalumba Museum Reserve, N.V. AUS \$10

Muscatel, Jorge Ordonez, '06 Malaga, ESP \$12

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

## spirits

### Vodka

Absolut  
Belvedere  
Chopin  
Grey Goose  
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