

Wine	<i>glass</i>	<i>bottle</i>
<i>Champagne</i>		
<i>Piper Sonoma Brut Sonoma</i>	11	40
<i>Cristalino Brut Cava Spain</i>	7	20
<i>White Zinfandel</i>		
<i>Beringer California</i>	5	19
<i>Sauvignon Blanc</i>		
<i>St. Supéry Napa</i>	10	38
<i>Chardonnay</i>		
<i>Sonoma-Cutrer Russian River</i>	12	45
<i>Beringer Napa Valley</i>	9	36
<i>Cycles Gladiator Central Coast</i>	6	24
<i>Merlot</i>		
<i>Napa Cellars Napa Valley</i>	10	35
<i>Syrah</i>		
<i>Via Vega Paso Robles</i>	10	30
<i>Pinot Noir</i>		
<i>Hahn 'SLH' Santa Lucia Highlands</i>	12	46
<i>Greg Norman Santa Barbara</i>	8	26
<i>Cabernet Sauvignon</i>		
<i>Hess 'Allomi Vineyard' Napa</i>	13	48
<i>Castle Rock 'Reserve' Napa</i>	10	30
<i>Cycles Gladiator California</i>	6	24
<i>Zinfandel</i>		
<i>Rodney Strong 'Knotty Vines' Sonoma</i>	10	40

Beer

<i>Santa Cruz Ale Works Hefeweizen</i>		<i>pint on tap 5</i>
<i>Sierra Nevada Pale Ale</i>		<i>pint on tap 5</i>
<i>Trumer Pilsner</i>		<i>pint or tap 5</i>
<i>Coors</i>	4	
		<i>Black Butte Porter</i>
<i>Coors Light</i>	4	
		<i>Sol</i>
<i>Miller Light</i>	4	
		<i>Dos Equis Lager Especial</i>
<i>Pabst Blue Ribbon</i>	3	
		<i>Pilsner Urquell</i>
<i>1554</i>	4.5	
		<i>Coors Non-Alcoholic</i>
<i>Fat Tire</i>	4.5	
<i>Red Tail Ale</i>	4.5	

Bittersweet Desserts

Chocolate Trio ~ a sampling of 3 chocolate desserts: the chocolate mousse, chocolate brulée & warm chocolate bread pudding 25

Bittersweet Chocolate Mousse ~ served in a florentine cup with crème anglaise & bittersweet chocolate sauce 11

Lemon Napoleon ~ filo dough crust, lemon custard & raspberry coulis 9.5

Vanilla Bean Cheesecake ~ mango & raspberry coulis 9.5

Chocolate Walnut Bread Pudding ~ caramelized banana cap; crème anglaise & bittersweet chocolate sauce 9.5

Classic Crème Brulée ~ vanilla bean custard topped with caramelized vanilla sugar 8

Chocolate Crème Brulée ~ chocolate custard topped with a chocolate macaroon, chocolate sauce, crème anglaise & cookie tuile 9

Warm Bread Pudding ~ topped with toasted almonds & brandied raisins; crème anglaise & raspberry coulis 9.5

Sorbets ~ our daily selections served over fresh fruit 9.5

Ice Creams ~ chocolate bourbon, french vanilla bean, or espresso served in a cookie tuile with bittersweet chocolate sauce & raspberry coulis 10

Café Selections

Santa Cruz Coffee Roasting		Mocha	4
Fresh Brewed Coffee	3	White Mocha	4
Premium Hot Tea	3	Café au Lait	3.25
Espresso	2.75	Hot Chocolate	3
Americano	3.25	Hot Chai	3.5
Latte	3.75	Mocha Chai	4
Cappuccino	3.5		

Non-Alcoholic

Waiwera		Juice	4
Sparkling or Still Water			small 3
	litre 7	Voila Fresh Squeezed Orange	
	500 ml 3.5	Voila Fresh Squeezed Grapefruit	
		Cranberry	
		Voila Fresh Squeezed Lemonade	
		Martinelli's Apple	
Soda (refills on us)	3	Fresh Brewed Iced Tea	
Ginger Ale			3
Coca-Cola		Arnold Palmer	4
Diet Coke			
Sprite			
Rootbeer			