

Domenico's

STEAK • PASTA • COCKTAILS

*Specializing in Homemade
Italian Cuisine*



If it's not *Certified*, it's not the best.™



Domenico's

STEAK • PASTA • COCKTAILS

Italian Steakhouse



If it's not *Certified*, it's not the best.™



STARTERS

MEATBALLS topped with Cheese and Chorizo.....★ \$18.95	BBQ RIBS PORK★ \$18.95
SAUTÉED MUSHROOMS\$12.95	GARLIC JUMBO SHRIMP\$15.95
FRIED CALAMARI AND SHRIMP\$16.95	JUMBO SHRIMP COCKTAIL\$15.95
BRUSCHETTA★ \$16.95	GARLIC BREAD (4 Pieces).....\$4.95
CHICKEN WINGS\$14.95	GARLIC BREAD with Cheese (4 Pieces).....\$6.95
FRIED MOZZARELLA STICKS\$14.95	ROSA STYLE with Cheese Baked Mushrooms and Tomatoes...\$8.95

SOUP AND SALAD

MEATBALL MINISTRONECUP.....\$5.95	BOWL\$10.95
DINNER SALADSMALL.....\$7.95	LARGE\$15.95
Beginning with a generous amount of Iceberg Lettuce, Black Olives and a finishing touch of Mozzarella Cheese and fresh cut Tomato	
ANTIPASTO SALADSMALL.....\$10.95	LARGE\$18.95
Prepared with Iceberg Lettuce, Black Olives, Provolone Cheese and Italian Salami Tossed with our Homestyle Italian dressing. Topped with a mound of Mozzarella and surrounded by fresh cut Tomatoes For the real Italian, add a little zest with Mushrooms or Artichokes (Additional Charge)	
CAESAR SALADSMALL.....\$10.95	LARGE\$18.95
Romaine Lettuce tossed in Caesar Dressing topped with Croutons and Parmesan Cheese	
WEDGE SALAD\$10.95	CAPRESE SALAD\$12.95
with Blue Cheese, Tomato and Bacon. Add Chicken \$6.95, Add Shrimp \$10.00	
Tomato, Mozzarella and Basil Drizzled with Balsamic Vinegar and Olive Oil	



STEAKS AND SEAFOOD



ALL ARE 25 DAY AGED STEAKS PREMIUM ANGUS CHOICE BEEF THAT COMES FROM RESPONSIBLY RAISED CORN FED STEERS. HORMONE, STEROID AND ANTIBIOTIC FREE.

DINNERS SERVED WITH BROILED POTATOES AND VEGETABLES. HOMEMADE MINISTRONE SOUP OR SALAD AND GARLIC BREAD.
UPGRADE ANY SALAD TO ANTIPASTO OR CAESAR FOR 4.50 EXTRA.

NEW YORK STEAK USDA 18 OZ★ \$55.95	SHRIMP SCAMPI\$35.95
Hand-Cut, Aged and Full-Flavored	Shrimp Sautéed in Butter, Garlic, Capers and Wine, served over Linguine
T-BONE STEAK USDA 24 OZ★ \$59.95	ALASKAN SALMON\$35.95
Aged, Tender Filet and Hearty New York Strip Combined into one.	Grilled or Sautéed, Served with Broiled Potatoes and Vegetables
RIBEYE STEAK USDA 18 OZ★ \$69.95	GRILLED SWORD FISH\$39.95
Hand-Cut, Full-Flavored	Served with Broiled Potatoes and Vegetables
FILET MIGNON STEAK USDA 10 OZ★ \$55.95	LINGUINI WITH CLAMS AND SHRIMP★ \$39.95
Bacon Wrapped, Hand-Cut, Center Portion	White Wine, Olive Oil, Butter, Parmesan and Lemon
JUMBO PORK CHOP 16 OZ★ \$34.95	SEA FOOD FETTUCINE ALFREDO\$35.95
Center-Cut, Thick Bone-In, Juicy	Shrimp, Clams, Calamari, Mussels and Fish Sautéed in Butter, Garlic, over Egg Noodle Fettuccine Served with our Homemade Alfredo Sauce
DOMENICO'S STEAK AND JUMBO SHRIMP COMBO★ \$49.95	BROILED JUMBO SHRIMPS\$35.95
Tender Flat Iron Steak, Jumbo Shrimp	Served with Broiled Potatoes and Vegetables

HOUSE SPECIALTIES

DINNERS SERVED WITH HOMEMADE MINESTRONE SOUP OR SALAD AND GARLIC BREAD. (SUBSTITUTE SINGLE ANTIPASTO OR CAESAR FOR DINNER SALAD, ADD \$4.50)

CHICKEN MARSALA.....\$28.95

Chicken Breast Sautéed in Marsala Wine with Mushrooms.
(Comes with a side of pasta)

CHICKEN PICCATA.....\$28.95

Chicken Breast Simmered in White Wine, Butter, Lemon, Capers and Artichoke Hearts
(Comes with a side of pasta)

VEAL MARSALA.....\$32.95

Fresh Veal Sautéed in Marsala Wine and Mushrooms (Comes with a side of pasta)

ITALIAN SAUSAGES WITH PEPPERS AND POTATOES.....\$18.95

Fried Potatoes and Peppers with two Italian Sausage Links browned in Marsala Wine

VEGETARIAN PASTA.....\$19.95

Choice of Fettuccine or Linguini with a Variety of Garden Vegetables Sautéed in pure Virgin Olive Oil. Also available with Diced Chicken Breast, add \$6.95 or Jumbo Shrimp add \$10.00

FETTUCCINE ALFREDO.....\$25.95

Egg Noodle Simmered in Butter, Cream and Parmesan Cheese Add Diced Chicken Breast and Broccoli for \$6.95 or Jumbo Shrimp add \$10.00

MANICOTTI.....★\$29.95

Pasta Crepe filled with Ricotta Cheese and Spinach Add Chicken Breast \$6.95 or Jumbo Shrimp add \$10.00

LINGUINI FILETTO.....\$35.95

Filet Mignon, Shrimp, Mushrooms, Artichoke Hearts, Tomatoes, in a Garlic and Olive Oil Sauce

PASTA WITH PESTO.....\$25.95

Pasta of your choice Simmered in our Freshly made Pesto Sauce Also available with Diced Chicken Breast, add an additional \$6.95 or Jumbo Shrimp add \$10.00

BIG "D" COMBINATION.....\$25.95

Your choice of either Raviolis (Meat or Cheese) and Lasagna

CHICKEN PARMIGIANA.....\$28.95

Crispy Chicken Breast Topped with Marinara and Cheese
(Comes with a side of Pasta)

VEAL PARMIGIANA.....\$32.95

Crispy Veal Cutlets Topped with Marinara and Cheese
(Comes with a side of Pasta)

SPAGHETTI.....\$16.95

Meat Sauce, Marinara or Oil Parsley Garlic Add one Meatball for \$3.95 or one Sausage for \$5.95

BAKED EGGPLANT.....\$24.95

Served with choice of Pasta.

LASAGNA.....\$25.95

Layers of Pasta filled with Ground Meat, Ricotta and Mozzarella Cheese
Topped with Meat Sauce.

ANGEL HAIR SPECIAL.....\$18.95

Angel Hair Pasta served with Fresh Tomato and Fresh Basil Also available with Diced Chicken Breast, add an additional \$6.95 or Jumbo Shrimp add \$10.00

RAVIOLI.....★\$29.95

Filled with Beef or Cheese or Half and Half.

PASTA CHOICES - MOSTACCIOLI, SPAGHETTI,
FETTUCCINE, LINGUINE - GLUTEN FREE SPAGHETTI

SANDWICHES

MOZZARELLA AND SAUCE INCLUDED ON ALL SANDWICHES AND FRIES

MEATBALL SANDWICH.....\$17.95

EGGPLANT PARMIGIANA SANDWICH.....\$16.95

FRESH GRILLED CHICKEN SANDWICH.....\$16.95

BIG D SANDWICH.....\$18.95

Cotto Salami, Dry Salami, Mortadella, Ham, Tomato, Lettuce, Provolone
Cheese with Oil and Vinegar Dressing on Italian Roll

ITALIAN SAUSAGE SANDWICH.....\$15.95

with Cheese, Onions and Bell Peppers

CHICKEN PARMIGIANA SANDWICH.....\$18.95

HOAGIE SANDWICH.....\$18.95

Roast Beef, Ham, Provolone Cheese, Mushroom, Bell Pepper, Onion,
Italian Dressing on an Italian Roll

SPICY ROAST BEEF & HAM SANDWICH.....\$18.95

with Melted Cheese and Roasted Chili Pepper Sauce

SIDES

PASTA.....\$8.95

RAVIOLI.....\$8.95

SAUTÉED SPINACH.....\$6.95

GRILLED ZUCCHINI.....\$6.95

SAUTÉED VEGETABLES.....\$8.95

Zucchini, Broccoli and Carrots

STEAK FRIES.....\$5.95

AUTÉED MUSHROOMS.....\$8.95

BROILED SHRIMP.....\$15.95

GARLIC PARMESAN.....\$8.95

MASHED POTATOES

PIZZA

LOCAL FAVORITES



BIG "D" SPECIAL

CHEESE, PEPPERONI, SAUSAGE, ONION,
MUSHROOM, BELL PEPPERS, BLACK OLIVES

VEGETARIAN SPECIAL

CHEESE, ONION, MUSHROOMS, BLACK OLIVES,
BELL PEPPERS, FRESH TOMATO

MARGHERITA PIZZA

CHEESE, FRESH TOMATO, BASIL, ROMANO
CHEESE

JOHN'S BBQ CHICKEN

BBQ SAUCE, CHEESE, FRESH CHICKEN, RED ONION

ALFREDO PIZZA

ALFREDO SAUCE, CHEESE, FRESH CHICKEN, BROCCOLI

RANDY'S CALABRESE SPECIAL

CHEESE, ARTICHOKE HEARTS, BROCCOLI,
FRESH TOMATO, MARGHERITA PEPPERONI

HAWAIIAN LUAU

CHEESE, PINEAPPLE, CANADIAN BACON,
ROMANO CHEESE

TRIPLE MEAT ITALIANO

CHEESE, PEPPERONI, SAUSAGE,
CANADIAN BACON

THREE CHEESE PIZZA

MOZZARELLA, FETA, RICOTTA

MANNY'S SPECIAL

CHEESE, CHORIZO, SEASONED BEEF, JALAPEÑO

*Homemade
Dough*

MEDIUM - 12"

\$24.95

LARGE - 14"

\$29.95

X-LARGE - 16"

\$35.95

CREATE YOUR OWN	12" MEDIUM	14" LARGE	16" X-LARGE
CHEESE	\$18.95	\$22.95	\$28.95
ADDITIONAL TOPPINGS	\$2.50	\$3.00	\$3.50
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INDIVIDUAL PIZZA - Additional topping 1.25¢ each.....			\$12.95
CALZONE - Additional topping 1.25¢ each			\$15.95

BEVERAGES

COKE, DIET COKE, COKE ZERO, SPRITE, DR. PEPPER, ROOT BEER, LEMONADE, RASPBERRY TEA, ICED TEA

PITCHER.....	\$10.95	COFFEE	\$3.75
LARGE GLASS	\$3.95	CAPPUCCINO	\$5.75
MILK	\$2.95	ESPRESSO	\$4.25
HOT TEA	\$3.75	ROOT BEER FLOAT	\$4.95

LUNCH SPECIALS

MONDAY - FRIDAY 11:00AM - 3:00PM

UPGRADE ANY SALAD TO ANTIPASTO FOR \$4.50 EXTRA
ADD ONE MEATBALL FOR \$3.95 OR ONE SAUSAGE FOR \$5.95

1/2 CHICKEN MARSALA WITH SPAGHETTI
\$18.95

1/2 CHICKEN CACCIATORE WITH SPAGHETTI
\$18.95

1/2 VEGETARIAN PASTA
\$16.95

1/2 LASAGNA
\$16.95

1/2 SPAGHETTI (MEAT SAUCE OR MARINARA)
\$12.95

1/2 CHICKEN OR VEAL PARMIGIANA WITH SPAGHETTI
\$18.95

1/2 BAKED EGGPLANT WITH SPAGHETTI
\$16.95

1/2 RAVIOLIS (BEEF OR CHEESE)
\$15.95

1/2 FETTUCCINE ALFREDO W/CHICKEN AND BROCCOLI
\$16.95

1/2 MANICOTTI (CHOICE OF SAUCE)
\$15.95

1/2 CLAM SAUCE LINGUINE (WHITE OR RED)
\$16.95

TENDER HOUSE STEAK (FLAT IRON)
PERFECTLY MARBLED GENEROUSLY FLAVORED
WITH CHOICE OF PASTA OR MASHED POTATOES
\$20.95

THE LUNCH PORK CHOP WITH SPAGHETTI
\$15.95

ALL MEALS ABOVE SERVED WITH SOUP OR SALAD AND GARLIC BREAD

MINI PIZZA 10" (ONE TOPPING)
WITH SOUP OR SALAD
(EACH ADDITIONAL TOPPINGS ADD \$2.50)
\$16.95

THE LUNCH GRILLED SHRIMP SALAD AND SOUP
\$18.95

THE LUNCH GRILLED CHICKEN SALAD AND SOUP
\$18.95



"The Best Just Got Bigger!"

INTRODUCING THE BIGGEST
PIZZA IN TOWN

THE CLOSER

A 24" PIZZA! OVER 40 SLICES

Homemade Dough

CHEESE.....\$59.95

ADDITIONAL TOPPINGS (EACH)\$4.50

BIG "D" SPECIAL\$69.95
Cheese, Pepperoni, Sausage, Onion, Mushroom, Bell Peppers, Black Olives

VEGETARIAN SPECIAL.....\$69.95
Cheese, Onion, Mushrooms, Black Olives, Bell Peppers, Fresh Tomato

MARGHERITA PIZZA.....\$69.95
Cheese, Fresh Tomato, Basil, Romano Cheese

ALFREDO PIZZA.....\$69.95
Alfredo Sauce, Cheese, Fresh Chicken, Broccoli

JOHN'S BBQ CHICKEN.....\$69.95
BBQ Sauce, Cheese, Fresh Chicken, Red Onion

RANDY'S SPECIAL\$69.95
Cheese, Artichoke Hearts, Broccoli, Fresh Tomato, Margarita Pepperoni

HAWAIIAN LUAU\$69.95
Cheese, Pineapple, Canadian Bacon, Romano Cheese

TRIPLE MEAT ITALIANO.....\$69.95
Cheese, Pepperoni, Sausage, Canadian Bacon

THREE CHEESE PIZZA.....\$69.95
Mozzarella, Feta, Ricotta

MANNY'S SPECIAL\$69.95
Cheese, Chorizo, Seasoned Beef, Jalapeño

CHAMPAGNE AND SPARKLING WINES

FRATELLI COZZA PROSECCO.....\$38.00

ITALY / PROSECCO

Fruity aroma with citrus, green apple and acacia flowers. On the palate is a fine and persistent perlage which creates a doft, round mouth feel. Pleasant acidity and freshness.

NOMINE RENARD CHAMPAGNE.....\$58.00

MOSAIQUE / FRANCE

Aromas of fresh pear, fig, and almond with hints of orange blossom. A light swirl of the glass of the glass brings out richer notes of honey and freshly baked bread. Fresh and supple.

BAILLY LASPIERE RESERVE BRUIT.....\$44.00

FRANCE / SPARKLING

Ripe and soft, impressively rich, with tight citrus minerality. This sparkling wine has a delightful nose and palate of bright red cherries, raspberries and floral notes. Great as an aperitif or with lighter fare.

JEAN PHILLIPE.....\$42.00

FRANCE / CUVÉE / SPARKLING

As it reaches the mouth, it releases a taste of toasted bread with a hint of honey. All together it is remarkably well balanced, smooth and fresh.

POL CLEMENT.....\$9.75

FRANCE / SPARKLING / SPLIT

Delicate Aromas of fruits and white flowers, with nuances of toasted bread and dried fruit. An elegant fresh wine with good support of acidity. A fine bouquet with hints of apple and citrus fruit carry through to the palate; a balanced but mouth-tingling acidity.



UNITED STATES REDS

BRANDER CABERNET RESERVE.....\$68.00

CABERNET / LOS OLIVOS SANTA YNEZ VALLEY

Gorgeous, pure fruit with an attractive, translucent dark ruby color in the glass. A nose of creme de cassis, dried sour cherry and Madagascar vanilla bean leads into a beautiful delineated palate.

SAN SIMEON SYRAH.....\$54.00

PASO ROBLES

This bottle slowly opens up toward blackberry and caramel scents with patience. The palate is densely structured, putting texture at the forefront, with flavors of black plum and pepper arising toward the finish.

VINA ROBLES CABERNET.....\$52.00

CABERNET SAUVIGNON / PASO ROBLES, CALIFORNIA

Red garnet color, blueberry, cedar and anise with hints of black olives and juniper berry. Full-bodied with flavors of cassis and blueberry, licorice notes, chewy and chalky tannins.

PEDRONCELLI ZINFANDEL MOTHER CLONE..\$48.00

ZINFANDEL / SONOMA COUNTY, CALIFORNIA

Concentrated flavors of blackberry, black pepper, and dark chocolate are framed by notes of smoky oak, cinnamon and vanilla. Well integrated flavors of smooth tannins and bright acidity.

VINA ROBLES SIGNATURE.....\$68.00

PASO ROBLES, CALIFORNIA

Blend 80%, Petit Verdot, 20% Petite Sirah. Dark garnet aromas of black raspberries, dried blueberries and mocha spice taste Full Bodied with dark fruit, chewy yet layered tannins that linger into a long creamy finish. Pairs well with short ribs, venison Osso Buco or Gorgonzola cheese.

TREFETHEN NAPA VALLEY.....\$58.00

OAK KNOLL DISTRICT, CALIFORNIA

Red Wine, Blend, 55% Cabernet, 23% Petit Verdot, 13% Malbec, 8% Merlot, 1% Cabernet Franc.

POPPY PINOT NOIR.....\$52.00

CALIFORNIA

Pinot Noir is crafted from grapes grown in the prestigious wine districts of Monterey. Our Pinot Noir is handcrafted by award winning winemaker Barry Gnekow from top vineyards in the region. It is lush with plenty of ripe strawberry, red cherry, and wild berry fruit combined with hints of spice, cola, and firm finish.

SAN SIMEON MERLOT.....\$44.00

MERLOT, CALIFORNIA / MENDOCINO

A significant portion of this wine was barrel fermented which adds great texture, complexity, and weight to the wine. Flavors of dark plum, wild berries, cassis and chocolate are well integrated with French oak.

SANTO STEFANO CABERNET.....\$67.00

SAUVIGNON NAPA VALLEY, CALIFORNIA

Black cherry and cherry fruit scents, cacao and hints of mint all tied together with a creamy French vanilla finish.

J. LOHR PURE PASO.....\$54.00

RED BLEND/ PASO ROBLES, CALIFORNIA

Cabernet 70%, Petite Sirah 26.5%, Merlot 2%, Petite Verdot 0.5%, Malbec 0.5%, This new blend begins with strawberry, violet and baking spice on the nose, while the palate's creamy mouthfeel carries mocha, cappuccino, caramel and black cherry flavors.

RED WINES

BELSACO LLAMA MALBEC.....\$36.00

ARGENTINA - MALBEC / LUJAN DE CUYO

Deep purplish ruby color, its expansive red-fruit bouquet and its intense yet docile and fresh tasting, plus filling, silky palate. Black cherry, ripe plum, oak, and tobacco.

ZOLO RESERVE.....\$54.00

ARGENTINA - MALBEC / MENDOZA

Deep ruby red with violet tones, intense and complex bouquet with red and black fruits notes (blueberry, blackberry, etc.) well balanced, elegant and persistent after taste.

LA MADRID CABERNET FRANC.....\$58.00

ARGENTINA - MENDOZA

Deep notes of chocolate covered cherries, cacao nibs, blueberry with spice.

THOMAS BARTON BORDEAUX.....\$59.00

FRANCE

It Has a deep, intense color. It offers pleasant sweetness and excellent tructure on the palate.

LAVERGE.....\$47.00

BORDEAUX RED / FRANCE

This wine has a silky, round and smooth first taste with aromas of raspberries and blackcurrant, a powerful and complex finish.

LES CAILLOUX.....\$49.00

BORDEAUX / FRANCE

Dry and medium bodied. Flavors and aromas of cherry, plum and red currant with highlights of vanilla and spice .

ALLEGRINI VALPOLICELLA.....\$42.00

ITALY

70% Corvina Veronese, 30% Rondinella / Venetto. The lively palate is led by prominent flavors of cherries framed by hints of fresh pepper and additional herbs. This young wine has a buoyant energy to it, yet maintains great elegance.

ZACCAGNINI MONTEPULCIANO D'ABRUZZO..\$48.00

ITALY

Each sip delivers a mouthful of ripe berries, leather and black pepper with subtle hints of oregano, dried herbs and a touch of vanilla, all leading to a dry and supple finish.

TOSCANA MEDITERRA.....\$52.00

ITALY

Cabernet/Merlot/Syrah/Toscana IGT. This opens with aromas of green bell pepper, dark fruit and cedar. The easygoing palate offers ripe blackberry, white pepper and vanilla alongside smooth tannins.

LAGERLA POGGIO GLI ANGELI SANGIOVESE..\$46.00

ITALY

Tuscan Sangiovese. On the palate it is harmonious, velvety, rich and fruity.

MUREDA CABERNET (ORGANIC).....\$44.00

LA MANCHA, SPAIN

Creamy french vanilla middle and a finish that is a word lingering.

PRINCIPE DE VINNA GARNACHA.....\$42.00

GARNACHA / NAVARRA, SPAIN

Brilliant and intense ruby red color with purple gleams. There are a range of very varied primary aromas such as cherries, melon and peach with notes of vanilla, powerful and good structure. Nice and easy to drink, soft, persistent and very fruity.

MONTANA RESERVA.....\$62.00

RIOJA, SPAIN

Spice and leather complement the deep blackberry fruit and ferrous minerality of Riojas red soils. Mouth filling yet fresh, with the structure of improvement in the bottle for a number of years.

SIGLO SACO.....\$48.00

100% TEMPRANILLO / RIOJA, SPAIN

White pepper on the nose; light to medium body; bright fruit. Very smooth, plummy with hints of cranberry.

WHITE WINES

CHARDONNAY SAN FELICE ANCHERONA.....\$48.00

CHARDONNAY TUSCANY, ITALY

Bright lemon yellow with green hues, intense fruit flavors, balanced acidity, which gives a pleasant freshness. Smooth and very harmonious, long ersistence and strong character.

CANTINA ZACCAGNINI.....\$44.00

PINOT GRIGIO / ABRUZZO, COLLINE PESCARESI, ITALY

Light, brilliant yellow color with greenish highlights, delicate bouquet, subtle and elegant flavor, fragrant and beautifully harmonious nose.

VILLA ALENA PINOT GRIGIO.....\$38.00

ITALY

Straw yellow in color containing a clean, crisp fragrance with intense yet elegant hints of quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

99 VINES WHITE ZINFANDEL.....\$26.00

CALIFORNIA

Fruity with a tradition since 1883, fresh and crisp bouquet.

LE PICH SAUVIGNON BLANC.....\$42.00

NAPA VALLEY

Full flavored with grass and grapefruit notes, spicy finish of peppers, nutmeg and clove.

WILLIAM HILL CHARDONNAY.....\$38.00

NAPA VALLEY

Flavors of baked apples, toasty oak, caramel and brown spice.

WINES BY THE GLASS

LA PLAYA CABERNET

(CHILE) COLCHAGUA VALLEY/ CABERNET GRAPE

Red berries with a hint of black pepper, it has a great balance between structure and flair with a light approachable palate.

Bottle \$27.00 Glass \$9.75

LA PLAYA VIOGNIER

(CHILE) COLCHAGUA VALLEY/ CHARDONNAY

Apricots, herbs, chamomile, lavender, thyme, and even a hint of pine.

Bottle \$27.00 Glass \$9.75

LA PLAYA SAUVIGNON BLANC

(CHILE) CURICO VALLEY

Yellow-green wine has a bright and floral nose, with aromas of blossom, lime and honeydew. On the palate, it is fresh, well-structured and shows lively acidity, with a crisp of lemon-lime zest.

Bottle \$27.00 Glass \$9.75

LA PLAYA MERLOT

(CHILE) COLCHAGUA VALLEY/ MERLOT GRAPE

Containing aromas of roast drippings and dried citrus rind. In the mouth it is fruity with soft tannins and a long savory finish.

Bottle \$27.00 Glass \$9.75

POPPY PINOT NOIR

CALIFORNIA

Bottle \$48.00 Glass \$11.00

SAN ANTONIO LAMBRUSCO

ITALY

Bottle \$26.00 Glass \$9.75

PONTE VECCHIO CHIANTI

ITALY

Bottle \$28.00 Glass \$11.00

BLACK RIDGE WHITE ZINFANDEL

CALIFORNIA

Bottle \$27.00 Glass \$9.75

VILLA ALENA PINOT GRIGIO

ITALY

Bottle \$31.00 Glass \$11.00

STELLA ROSA ROSSO

ITALY

Bottle \$24.00 Glass \$9.75

FINE RUBY

PORTUGAL/ PORTO

Glass \$15.00

This Fine Ruby Port is full-bodied with youthful freshness and attractive, luscious fruit. It is deeply colored and intensely aromatic. This Fine Ruby is bottled young, after some two years aging in oak vats.

BEERS

DRAFT BEERS

	PINT 16 OZ	MUG 24 OZ	PITCHER 64 OZ
BUD LIGHT	\$7.95	\$10.95	\$22.95
COORS LIGHT	\$7.95	\$10.95	\$22.95
MICHELOB ULTRA	\$7.95	\$10.95	\$22.95
MODELO	\$7.95	\$10.95	\$22.95
805	\$8.95	\$12.95	\$25.95
BLUE MOON	\$8.95	\$12.95	\$25.95
MANGO CART	\$8.95	\$12.95	\$25.95
PERONI	\$8.95	\$12.95	\$25.95
SAM ADAMS	\$8.95	\$12.95	\$25.95
SCULPIN	\$8.95	\$12.95	\$25.95
SPACEDUST	\$8.95	\$12.95	\$25.95
STELLA ARTOIS	\$8.95	\$12.95	\$25.95

BOTTLE OR CANNED BEERS

CORONA	24 OZ. BOTTLE	\$10.95
HEINEKEN	22 OZ. BOTTLE	\$10.95
LAGUNITAS	19.2 OZ. CAN	\$10.95
NEGRA MODELO	24 OZ. CAN	\$10.95
PACIFICO	32 OZ. BOTTLE	\$12.95
BUD LIGHT SELTZER	12 OZ. CAN (MANGO AND BERRY)	\$6.95

FULL WINE LIST ON THE BACK PAGE

