

Local Flavors.

Driven by the desire to provide genuine hospitality, we pride ourselves on using local vendors and growers with sustainable methods whenever possible. At Chambers Bar & Bistro, you will not only find a menu that serves a variety of different tastes, but also a unique experience that will make you a part of this neighborhood.

Chamber Bar & Bistro

435 West Katella Avenue Anaheim, CA 92802

Tel: 714.772.7755 Fax: 714.772.2727

LAXEX 9-2014

CHAMBERS

Enjoy.





Breakfast.

6:30 am - 10:30 am Monday-Friday; 7:00 am - 11:00 am Saturday-Sunday

Anaheim sunrise omelet* \$13.00 3 regular or white eggs with cheese and choice of three: onions, spinach, tomatoes, bell peppers, nushrooms, bacon, ham, sausage. \$11.00 Ruft's scrambled eggs, cheese, onions, salsa, and choice of ham, bacon, sausage or beel chorizo. Served with potatoes or fruit. \$11.00 Eggs Benedict* \$11.00 Eggs Benedict* \$11.00 English muffins topped with Canadian bacon, two poached eggs and zesty Hollondaise. Served with potatoes or fruit. \$11.00 John Rae's hearty breakfast* \$11.00 two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough. \$9.00 Cinnamon French toast* \$9.00 thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit. \$8.00 Khee old fashion buttermilk parcakes made from scratch and served with whipped butter, powder sugar, and maple syrup. \$8.00 'And mix berry sauce \$2.00 \$9.00 Chambers continental \$9.00 Chambers continental \$9.00 choice of muffin or croissart served with a bowl of seasonal fruit. Served with saide of house-made candied walnuts, brown sugar, and raisins. \$7.00 Cuit sasonal fresh fruit. \$7.00 \$6.50 Stele out catmeal \$6.50 </th <th>Hot & hearty</th> <th></th>	Hot & hearty	
tomatoes, bell peppers, mushrooms, bacon, ham, sausage. Kate's breakfast burrito* Sill.00 Fulfy scrambled eggs, cheese, onions, salsa, and choice of ham, bacon, sausage or beef chorizo. Served with potatoes or fruit. Eggs Benedict* Sill.00 English multifus topped with Canadian bacon, two poached eggs and zesty Hollondaise. Served with potatoes or fruit. John Rae's hearty breakfast* Wo eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough. Cinnamon French toast* Sill.00 Cinnamon French toast signature cinnamon and nutmeg batter and served with seasonal fruit. Ella's fluffy buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. *Add mix berry sauce \$2.00 Quick & easy Fruit parfait (Sr.00) fow far granola layered with plain Greek yogurt and berries. Chambers continental (Sr.00) choice of mulfin or croissant served with a bowl of seasonal fruit. Served with is aide of house-made candied walnuts, brown sugar, and raisins. Fruit Salad (Sr.00) Side of ouse made fruit, Spr.00) Side of order with seasonal fruit. Fruit Salad (Sr.00) Side of bacon* Sides Seasonal fruit Fruit Salad (Sr.00) Chresh pastries S4.000 Side of bacon* Side of potatoes S3.000 Fresh pastries S4.000 Side of potatoes S3.000 Chocolate milk (Sr.00) Side of potatoes S3.000 Chocolate milk (Sr.00) Chocolate milk (Sr.00) Chocolate milk (Sr.00) Chocolate milk (Sr.00) Chocolate milk (Sr.00) Kids milk (Sr.00) Chocolate	Anaheim sunrise omelet*	\$13.00
Fluffy scrambled eggs, cheese, onions, salsa, and choice of ham, bacon, sausage or beef chorizo. Served with potatoes or fruit. \$11.00 Eggs Benedict* \$11.00 English muffins topped with Canadian bacon, two poached eggs and zesty Holiondaise. Served with potatoes or fruit. \$11.00 John Rae's hearty breakfast* \$11.00 two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough. \$9.00 Cinnamon French toast* \$9.00 thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit. \$8.00 Ella's fulfyt buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. \$8.00 *Add mix berry sauce \$2.00 \$9.00 Ouick & easy \$7.00 Iow far granola layered with plain Greek yogurt and berries. \$9.00 Chambers continental \$9.00 choice of muffin or croisent served with a bowl of seasonal fruit. Served with a side of house-made candied walnuts, brown sugar, and raisins. \$7.00 Redie ut oatmeal \$6.50 served with seasonal fresh fruit, yogurt and fruit juice. \$5.00 Bagel and cream cheese \$5.00 Sides \$3.00 Sereasonal fruit \$3.00 <td>tomatoes, bell peppers, mushrooms, bacon, ham, sausage.</td> <td></td>	tomatoes, bell peppers, mushrooms, bacon, ham, sausage.	
Eggs Benedict* \$11.00 English multins topped with Canadian bacon, two poached eggs and zesty Hollondaise. Served with potatoes or fruit. \$11.00 Wo eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough. \$9.00 Cinnamon French toast* \$9.00 thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal truit. \$8.00 Ella's flufty buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. \$7.00 'Add mix berry sauce \$2.00 \$9.00 Chambers continental \$7.00 low fat granola layered with plain Greek yogurt and berries. \$9.00 Chambers continental \$9.00 choice of mulfin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea. \$6.50 Stered with aside of house-made candied walnuts, brown sugar, and raisins. \$7.00 ruit salad \$7.00 cut seasonal fruit. \$7.00 Bagel and cream cheese \$5.00 Sides \$3.00 Fresh pastries \$4.00 Side of bacon* \$3.00 Side of bacon* \$3.00 Side of potatoes \$3	Fluffy scrambled eggs, cheese, onions, salsa, and choice of ham, bacon	•
English muffins topped with Canadian bacon, two poached eggs and 2esty Hollondaise. Served with potatoes or fruit. John Rae's hearty breakfast* \$11.00 two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough. \$9.00 Cinnamon French toast* \$9.00 thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit. \$8.00 Ella's fluffy buttermilk pancakes \$8.00 three oid fashion buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. \$7.00 *Add mix berry sauce \$2.00 Quick & easy \$7.00 Chambers continental \$9.00 choice of muffin or croissant served with a bowl of seasonal fruit. Served with yluce and your choice of coffee, or hot tea. \$100 Steel cut oatmeal \$6.50 \$7.00 cut seasonal fresh fruit. \$7.00 ruit sadad \$7.00 \$7.00 cut seasonal fresh fruit. \$7.00 ruit saonthie \$7.00 \$7.00 cut seasonal fresh fruit. \$7.00 \$7.00 cut seasonal fresh fruit. \$7.00 \$3.000 Fruit somothie \$3.000 \$5.000 \$3.000		\$11.00
two eggs any style and your choice of bacon, sausage or ham. Served with potatoes or fruit and choice of wheat, white, sourdough.\$9.00Cinnamon French toast*\$9.00thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit.\$8.00Ella's fluffy buttermilk pancakes three old fashion buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. *Add mix berry sauce \$2.00\$8.00Quick & easy Fruit parfait low fat granola layered with plain Greek yogurt and berries. Chambers continental choice of ouffin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.\$6.50Steel cut oatmeal served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad cut seasonal fruit.\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Side of bacon* side of potatoes\$3.00Fresh pastries side of potatoes\$3.00Chocolate milk reso, latte, cappuccino\$3.00Chocolate milk reso, latte, cappuccino\$3.00Kids milk Assorted tea Coca Cola, Diet Coke, Sprite Lamonade Assorted tea\$3.00Assorted tea Lemonade Lemonade\$3.00Bloody mary\$8.00	English muffins topped with Canadian bacon, two poached eggs and zesty Hollondaise. Served with potatoes or fruit.	
with potatoes of fruit and choice of wheat, white, sourdough.\$9.00Cinnamon French toast*\$9.00thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit.\$8.00Ella's fluffy buttermilk pancakes whipped butter, powder sugar, and maple syrup.\$8.00*Add mix berry sauce \$2.00Quick & easy Fruit parfait\$7.00low fat granola layered with plain Greek yogurt and berries.\$9.00Chambers continental choice of mulfin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.\$6.50Steel cut oatmeal served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad cut seasonal fruit.\$7.00Guides\$5.00Sides Seasonal fruit.\$7.00Sides Seasonal fruit.\$3.00Fresh pastries Side of potatoes\$3.00Side of potatoes\$3.00Drinks\$3.00Creen Earth roasted coffee Espresso, latte, cappuccino Assorted tea Assorted tea Assorted tea Assorted tea Assorted tea Assorted juices\$3.00Kids milk Assorted tea Bloody mary\$3.00Kids milk Assorted juices\$3.00Bloody mary\$8.00		\$11.00
thick French toast dipped in our signature cinnamon and nutmeg batter and served with seasonal fruit. Ella's fluffy buttermilk pancakes \$8.00 three old fashion buttermilk pancakes made from scratch and served with \$8.00 whipped butter, powder sugar, and maple syrup. *Add mix berry sauce \$2.00 Quick & easy \$7.00 Fruit parfait \$7.00 low fat granola layered with plain Greek yogurt and berries. \$9.00 Chambers continental \$9.00 choice of muffin or croissant served with a bowl of seasonal fruit. Served \$6.50 served with a side of house-made candied walnuts, brown sugar, and raisins. \$7.00 reruit seasonal fresh fruit. \$7.00 Fruit Salad \$7.00 cut seasonal fresh fruit. \$7.00 red to order with seasonal fresh fruit, yogurt and fruit juice. \$3.00 Bagel and cream cheese \$5.00 Sides \$3.00 Fresh pastries \$4.00 Side of bacon* \$3.00 Fresh pastries \$3.00 Drinks \$3.00 Green Earth roasted coffee \$3.00 Kids milk \$2.50 Assorted tea <t< td=""><td></td><td></td></t<>		
and served with seasonal fruit.\$8.00Ella's fluffy buttermilk pancakes whipped butter, powder sugar, and maple syrup.\$8.00*Add mix berry sauce \$2.00Quick & easyFruit parfait low fat granola layered with plain Greek yogurt and berries.\$9.00Chambers continental ochoice of muffin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.\$9.00Steel cut oatmeal served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad cut seasonal fruit.\$7.00cut seasonal fresh fruit.\$7.00Bagel and cream cheese\$5.00Sides\$3.00Fresh pastries Side of potatoes\$3.00Drinks\$3.00Checolate milk sasorted tea\$3.00Kids milk kut chocolate\$3.00Chocolate fraits sasorted tea\$3.00Cora Cola, Diet Coke, Sprite Lemonade Bloody mary\$3.00Sorted tea Sa.00\$3.00Stide a Sasorted juices\$3.00Side tea Sasorted juices\$3.00Sorted tea Sasorted juices\$3.00Stody mary Selody mary\$8.00		\$9.00
three old fashion buttermilk pancakes made from scratch and served with whipped butter, powder sugar, and maple syrup. *Add mix berry sauce \$2.00 Quick & easy Fruit parfait \$7.00 low fat granola layered with plain Greek yogurt and berries. Chambers continental \$9.00 choice of muffin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea. Steel cut oatmeal \$6.50 served with a side of house-made candied walnuts, brown sugar, and raisins. Fruit Salad \$7.00 cut seasonal fresh fruit. Fruit smoothie Bagel and cream cheese \$5.00 Sides Seasonal fruit \$3.00 Fresh pastries \$3.00 Side of bacon* \$3.00 Side of potatoes \$3.00 Chocolate milk \$3.00 Chocolate	and served with seasonal fruit.	*• • • •
whipped butter, powder sugar, and maple syrup.*Add mix berry sauce \$2.00Quick & easyFruit parfait\$7.00low fat granola layered with plain Greek yogurt and berries.\$9.00Chambers continental\$9.00choice of muffin or croissant served with a bowl of seasonal fruit. Served\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Chocolate milk\$3.00Chocolate fea\$3.00Chocolate milk\$3.00Chocolate milk\$3.00Chocolate fea\$3.00Chocolate fea\$3.00		
Fruit parfait\$7.00low fat granola layered with plain Greek yogurt and berries.\$9.00Chambers continental\$9.00choice of muffin or croissant served with a bowl of seasonal fruit. Served\$6.50Steel cut oatmeal\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$4.00Side of potatoes\$3.00Fresh pastries\$4.00Side of potatoes\$3.00Side of potatoes\$3.00Chocolate\$3.00Chocolate\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	whipped butter, powder sugar, and maple syrup.	,
low fat granola layered with plain Greek yogurt and berries.\$9.00Chambers continental\$9.00choice of muffin or croissant served with a bowl of seasonal fruit. Served\$6.50Steel cut oatmeal\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$4.00Side of potatoes\$3.00Fresh pastries\$4.00Side of potatoes\$3.00Side of potatoes\$3.00Checolate\$3.00Checolate\$3.00Cocolate milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Lemonade\$3.00Sorted tea\$3.00Bloody mary\$8.00	Quick & easy	
Chambers continental\$9.00choice of muffin or croissant served with a bowl of seasonal fruit. Served\$6.50with juice and your choice of coffee, or hot tea.\$6.50Steel cut oatmeal\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00Fruit smoothie\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Fruit parfait	\$7.00
choice of mulfin or croissant served with a bowl of seasonal fruit. Served with juice and your choice of coffee, or hot tea.\$6.50Steel cut oatmeal\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00Fruit smoothie\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Lemonade\$3.00Iced tea\$3.00Bloody mary\$8.00	, , , , , , , , , , , , , , , , , , ,	¢0.00
Steel cut oatmeal\$6.50served with a side of house-made candied walnuts, brown sugar, and raisins.\$7.00Fruit Salad\$7.00cut seasonal fresh fruit.\$7.00Fruit smoothie\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$4.00Seasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
served with a side of house-made candied walnuts, brown sugar, and raisins. Fruit Salad \$7.00 cut seasonal fresh fruit. Fruit smoothie \$7.00 made to order with seasonal fresh fruit, yogurt and fruit juice. Bagel and cream cheese \$5.00 Sides Seasonal fruit \$3.00 Fresh pastries \$4.00 Side of bacon* \$3.00 Side of potatoes \$3.00 Drinks Green Earth roasted coffee \$3.00 Espresso, latte, cappuccino \$4.00 Hot chocolate \$3.00 Chocolate milk \$3.00 Chocolate milk \$3.00 Coca Cola, Diet Coke, Sprite \$3.00 Lemonade \$3.00 Iced tea \$3.00 Bloody mary \$8.00		
raisins. Fruit Salad \$7.00 cut seasonal fresh fruit. Fruit smoothie \$7.00 made to order with seasonal fresh fruit, yogurt and fruit juice. Bagel and cream cheese \$5.00 Sides Seasonal fruit \$3.00 Fresh pastries \$44.00 Side of bacon* \$3.00 Side of potatoes \$3.00 Drinks Green Earth roasted coffee \$3.00 Espresso, latte, cappuccino \$44.00 Hot chocolate \$3.00 Chocolate milk \$3.00 Chocolate milk \$3.00 Chocolate tea \$3.00 Coca Cola, Diet Coke, Sprite \$3.00 Lemonade \$3.00 Iced tea \$3.00 Bloody mary \$8.00		\$6.50
cut seasonal fresh fruit.\$7.00Fruit smoothie\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.\$5.00Bagel and cream cheese\$5.00Sides\$3.00Seasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Fruit smoothie\$7.00made to order with seasonal fresh fruit, yogurt and fruit juice.Bagel and cream cheese\$5.00Bagel and cream cheese\$5.00Sides\$3.00Seasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		\$7.00
made to order with seasonal fresh fruit, yogurt and fruit juice.Bagel and cream cheese\$5.00Sides\$3.00Seasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		\$7.00
SidesSeasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00Drinks\$3.00Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		ψ1100
Seasonal fruit\$3.00Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00DrinksGreen Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Bagel and cream cheese	\$5.00
Fresh pastries\$4.00Side of bacon*\$3.00Side of potatoes\$3.00DrinksGreen Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Sides	
Side of bacon*\$3.00Side of potatoes\$3.00DrinksGreen Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Seasonal fruit	\$3.00
Side of potatoes\$3.00DrinksGreen Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	•	
DrinksGreen Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Green Earth roasted coffee\$3.00Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Side of potatoes	\$3.00
Espresso, latte, cappuccino\$4.00Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00	Drinks	
Hot chocolate\$3.00Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Chocolate milk\$3.00Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Kids milk\$2.50Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Assorted tea\$3.00Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Coca Cola, Diet Coke, Sprite\$3.00Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Lemonade\$3.00Assorted juices\$4.00Iced tea\$3.00Bloody mary\$8.00		
Assorted juices \$4.00 Iced tea \$3.00 Bloody mary \$8.00		
Iced tea \$3.00 Bloody mary \$8.00		
	•	
	Bloody mary	\$8.00
	Chambers mimosa	\$8.00

Dinner.

4:30 pm - 10:00 pm Sunday-Thursday; 4:30 pm - 11:00 pm Friday-Saturday

Chambers buffalo wings*	\$8
buffalo style wings served with celery, carrots and your choice of ranch o	or
blue cheese.	¢o
Messy-chos(nachos) cheese sauce, pico de gallo, sour cream, green onions, jalapenos, and	\$8
quacamole.	
Add chicken* \$3.00	
Add steak* \$4.00	
Chicken quesadilla*	\$10
grilled chicken, peppers, onions, combination of pepper jack and mild	
cheddar in a flour tortilla with guacamole, salsa, sour cream.	
Crab cakes*	\$12
topped with mango salsa and red pepper aioli.	
Margarita flatbread	\$11
tomato, olive oil, garlic, basil and buffalo mozzarella.	610
Grilled veggie flatbread herbed flatbread topped with grilled squash, zucchini, onions, spinach,	\$12
feta and mozzarella topped with lemon garlic.	
Build your own 10" pizza	\$9
choose from pepperoni, ham, sausage, pineapple, mushrooms,	÷-
jalapenos, onions, pepper, and olives.	
Additional toppings \$1.00	
Build your own 14" pizza	\$13
choose from pepperoni, ham, sausage, pineapple, mushrooms,	
jalapenos, onions, peppers, and olives.	
Additional toppings \$1.00 Roasted red pepper hummus	\$8
traditional hummus blended with roasted red peppers served with	φO
house-made herbed flatbread and marinated olives.	
Cheddar ale and bacon fries*	\$6
	+-
No need for a knife or fork	
	\$4 /
Soup du jour	\$4 /
	\$4 /
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia.	\$4 /
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup	\$4 / \$7
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or	
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo.	\$7
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club*	
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon,	\$7
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit.	\$7 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bow! Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich*	\$7
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella,	\$7 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit	\$7 \$12 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bow! Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt	\$7 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit	\$7 \$12 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on	\$7 \$12 \$12
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce,	\$7 \$12 \$12 \$11
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit.	\$7 \$12 \$12 \$11 \$11
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit. Anaheim tacos*	\$7 \$12 \$12 \$11 \$11 \$10 \$11
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit. Anaheim tacos* two (chicken, fish, or steak) tacos with cabbage, onions, cilantro. Served	\$7 \$12 \$12 \$11 \$11 \$10 \$11
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit. Anaheim tacos* two (chicken, fish, or steak) tacos with cabbage, onions, cilantro. Served with black beans, rice, guacamole, salsa, and sour cream.	\$7 \$12 \$12 \$11 \$11 \$10 \$11
Soup du jour daily homemade soup. Served with Simons toasted herb focaccia. \$4.00 cup \$6.00 bowl Just like home grilled ham and cheese sliced smoked ham piled high on your choice of wheat, white, or sourdough. Topped with melted mild cheddar and chipotle mayo. Chambers classic club* white toast layered with oven roasted turkey breast, smoked bacon, lettuce, tomato, and mayo. Served with fries or seasonal fruit. Philly steak sandwich* sliced steak topped with grilled peppers, onions, melted mozzarella, cream cheese on a French roll. Served with fries or seasonal fruit Tuna Melt Albacore tuna salad, aged cheddar cheese, lettuce, and tomatoes on toasted whole wheat. Served with fries or seasonal fruit. Deluxe burger* Angus patty, fried onions, sautéed mushrooms, lettuce, secret sauce, Swiss cheese on Rossmoor bun. Served with fries or seasonal fruit. Anaheim tacos* two (chicken, fish, or steak) tacos with cabbage, onions, cilantro. Served	\$7 \$12 \$12 \$11 \$11 \$10 \$11

Going green

Going green	
Soup and salad	\$7.00
choose from a mixed greens salad or a Caesar. Served with a bowl of our	
daily soup.	
Traditional Caesar salad	\$8.00
romaine tossed with asiago shavings, seasoned croutons and Caesar	
dressing.	
Add chicken* \$3.00	
Add shrimp* \$4.00	
Add salmon* \$5.00	¢10.00
Cobb salad*	\$12.00
crispy greens tossed with chicken, smoked bacon, tomatoes, hard-boilec eggs, gorgonzola, and creamy herb dressing. Topped with avocado.	1
Caprese salad	\$10.00
Tutti Fruitti heirloom tomatoes, fresh mozzarella, imported extra virgin olive	
oil, baby basil and drizzled with balsamic.	,
Oriental chicken salad*	\$12.00
nappa cabbage, green papaya, water chestnuts, carrots, and bell pepper	•
tossed with sesame ginger vinaigrette. Topped with grilled chicken and	0
sesame wonton.	
The main event	
The main event	
From the earth pasta	\$12.00
Farfalle tossed with sautéed garlic, tomatoes, roasted peppers,	
mushrooms, and basil from Carmel's garden. Mozzarella and pine nuts.	640.00
Grilled chicken breast*	\$13.00
grilled chicken topped with sautéed tomato and mushroom sauce and	
served with seasonal vegetables.	\$16.00
Mango salmon* pan-seared salmon topped with fresh mango relish and served with wild	\$10.0U
rice corn cakes.	
Snapper nola*	\$17.00
blackened snapper topped with mushrooms, scallions, papaya relish and	•
served with chipotle whipped potatoes.	
New York stip steak*	\$25.00
cooked to order New York strip steak, topped with compound butter and	+=0.00
served with roasted potatoes and seasonal vegetables.	
Don't forget dessert	
-	* * **
New York style cheesecake	\$6.00
traditional Rossmoor cheesecake topped with mix berry sauce and mint.	* C F O
Kate and Ella's flourless chocolate lava cake	\$6.50
warm chocolate lava cake served with fresh whipped cream. Make it 'a la mode' for \$2.00	
Seasonal desserts	\$6.50
ask your server about our local seasonal selections.	φ 0. 50
Something refreshing	
Coca Cola, Diet Coke, Sprite	\$3.00
Lemonade	\$3.00
Iced Tea	\$3.00
Assorted juice	\$4.00
The whenever menu.	
The whenever menu refers to our self-service grab & go located in the lob	by
Chicken alub ween*	~y

The whenever menu refers to our self-service grab & go located in the	ne lobby
Chicken club wrap*	\$10.00
chicken, bacon, lettuce, and cheese wrapped in a fresh tortilla.	
Vegetarian wrap	\$8.00
lettuce, tomato, carrots, mushrooms, sliced olives, sprouts, and hurr	nmus.
Chinese chicken salad*	\$10.00
Chicken, romaine hearts, carrots, rice noodles and oriental dressing	
Farmers market salad	\$8.00
featuring seasonal vegetables, greens from our local farmers market herb vinaigrette.	t with

Automatic 18% Gratuity on in-room dining and service fee of \$3.00

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Bottled beer & cider Bud Light \$\$5.00 Budweiser \$\$5.00 Michelob Ultra \$\$5.00 Michelob Ultra \$\$5.00 Michelob Ultra \$\$5.00 O'Douls \$\$5.00 O'Douls \$\$5.00 O'Douls \$\$5.00 D'Douls \$\$5.00 O'Douls \$\$5.00 D'Douls \$\$5.00 Anaheim Gold \$\$6.00 Anaheim Red \$\$6.00 Anaheim Hefeweisen \$\$6.00 Anaheim Hefeweisen \$\$6.00 Blue Moon \$\$6.50 Stella Artois \$\$6.50 Gran \$\$6.50 Stella Artois \$\$6.50 Gorona Light \$\$6.50 Corona Light \$\$6.50 Corona Light \$\$6.50 Dos XX \$\$6.50 White wines \$\$6.50 White wines \$\$6.50 Stone Cellars Culinary Collection, Chardonnay \$\$7.00 Stone Cellars Culinary Collection, Chardonnay \$\$7.00 Nobio, New Zealand \$\$7.00 Vote Sante by Coppola, Chardonnay \$\$8.00 Stato \$\$0.00 Danzante, Pinot Grigio \$\$0.00 Danzante, Pinot Grigio \$\$0.00 Stone Cellars Culinary Collection, Chardonnay \$\$0.00 Stone Sante by Coppola, Chardonnay \$\$0.00 Stone Cellars Culinary Collection, Cabernet Sauvignon \$\$0.00 Cupcake, Chardonnay \$\$0.00 Stone Cellars Culinary Collection, Cabernet Sauvignon \$\$0.00 Stone Cellars Culinary Collection, Cabernet Sauvignon \$\$0.00 Sumassimo, Argentina, Malbec \$\$0.00 Sumo Sumo \$\$0.00 Penticks Konnurga Hill, Shiraz \$\$0.00 Sumo Sumo \$\$0.00 Seven Falls, Meriot \$\$0.00 Sumo \$\$0.00 Seven Falls, Meriot \$\$0.00 Sumo \$\$0.00 Seven Falls, Meriot \$\$0.00 Sumo \$\$0.00	Something from the bar		
Bud Light\$5.00Budweiser\$5.00Coros Light\$5.00Michelob Ultra\$5.00Michelob Ultra\$5.00Orrispin Cider\$5.00O'Douls\$5.00Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Hefeweisen\$6.00Biue Moon\$6.50Bite Moon\$6.50Battrie\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Vhite winesGlass BottleStone Cellars Culinary Collection, Chardonnay\$7.00Kim Crawford Unoaked, Chardonnay\$7.00Votre Sante by Copola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Spain, Tempranillo\$8.00Sauon\$8.00\$30.00Pariot Scal Proximo, Spain, Tempranillo\$8.00Saven Falls, Merlot\$9.00<	•		
Budweiser\$5.00Cors Light\$5.00Michelob Ultra\$5.00Miller Lite\$5.00O'Douls\$5.00Datch 19\$6.00Radbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Hefeweisen\$6.50Blue Moon\$6.50Blue Moon\$6.50Guinness\$6.50Guinness\$6.50Guinness\$6.50Corona\$6.50Corona Light\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Vim Crawford Unoaked, Chardonnay\$8.00Varawford Unoaked, Chardonnay\$8.00Stone Cellars Culinary Collection, Arenter SauvignonVarawford Scollars Culinary Collection, Cabernet SauvignonMassimo, Argertina, Malbec <td></td> <td></td> <td>\$5.00</td>			\$5.00
Coors Light\$5.00Michelob Ultra\$5.00Miller Lite\$5.00Crispin Cider\$5.00O'Douls\$5.00Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Hefeweisen\$6.00Bile Moon\$6.50Bile Moon\$6.50Bile Moon\$6.50Bile Moon\$6.50Bile Moon\$6.50Bile Moon\$6.50Bile Moon\$6.50Corona Light\$6.50Corona Light\$6.50Pacifico\$6.50Corona Light\$6.50Dos XX\$6.50White winesGlassChaes Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Nobilo, New Zealand\$7.00Stone Cellars Culinary Collection, Chardonnay\$7.00Vatre Sante by Coppola, Chardonnay\$8.00Nobilo, New Zealand\$7.00Stone Cellars Culinary Collection, Merlot\$1.00Stone Cellars Culinary Collection, Merlot\$3.00Vatre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$3.00Danzante, Pinot Grigio\$8.00\$30.00Cupake, Chardonnay\$9.00\$35.00Danzante, Pinot Grigio\$8.00\$30.00Cupake, Chardonnay\$	8		
Michelob Ultra\$5.00Miller Lite\$5.00Crispin Cider\$5.00O'Douls\$5.00Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Red\$6.50Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Stella Artois\$6.50Corona Light\$6.50Pacifico\$6.50Ocorona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesClassChateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Vobilo, New Zealand\$7.00Vobre Sante by Coppola, Chardonnay\$8.00Vore Sante by Coppola, Chardonnay\$8.00Varek, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Chardonnay\$8.00Vobio, New Zealand\$30.00Votre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonKandow Kabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonMassimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonMassimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonMassimo, Argentina, Malbec\$8.00\$			
Crispin Cider\$5.00O'Douls\$5.00Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Stella Artois\$6.50Corona\$6.50Sapporo\$6.50Corona Light\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Danzante, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.0014 Hands "Hot to Trof", Washington State\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonIrony Napa, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Spain, TempranilloSeven Falls, Merlot\$9.00Systano\$34.00Seven Falls, Merlot </td <td></td> <td></td> <td>\$5.00</td>			\$5.00
O'Douls\$5.00Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Hefeweisen\$6.00Blue Moon\$6.50Blue Moon\$6.50Stella Artois\$6.50Guinness\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Varante, Pinot Grigio\$8.00Cupcake, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$3.0014 Hands "Hot to Trot", Washington State\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$7.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Spain, Tempranillo\$8.00Sauton\$9.00Stat.00\$30.00Periods Koonunga Hill, Shiraz\$8.00Sauton\$9.00Sauton\$9.00Sauton\$9.00Sauton\$9.00 <td>Miller Lite</td> <td></td> <td>\$5.00</td>	Miller Lite		\$5.00
Batch 19\$6.00Redbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Hefeweisen\$6.00Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Guinness\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Vine Sante by Coppola, Chardonnay\$8.00Vate Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.00Irony Napa, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Spain, Tempranillo\$8.00Suo\$31.00Penfolds Koonunga Hill, Shiraz\$8.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Suo\$31.00Seven Falls, Merlot\$10.00Sauo\$34.00Spellbound, Petite Syrah	Crispin Cider		\$5.00
Redbridge\$6.00Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Hefeweisen\$6.50Blue Moon\$6.50Blue Moon\$6.50Stella Artois\$6.50Stella Artois\$6.50Guinness\$6.50Guinness\$6.50Corona Light\$6.50Corona Light\$6.50Pacifico\$6.50Dax X\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste, Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Valands "Hot to Trot", Washington State\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Vareak, Chardonnay\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Danzante, Pinot Grigio\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonPeriods Koonunga Hill, Shiraz\$8.00Stone Cellars Culinary Collection, Cabernet SauvignonMarqués De Riscal Proximo, Spain, Tempranillo\$8.00Stono\$30.00Periods Koonunga Hill, Shiraz\$8.00Stono\$30.00Seven Falls, Me	O'Douls		\$5.00
Anaheim Gold\$6.00Anaheim Red\$6.00Anaheim Red\$6.00Anaheim Hefeweisen\$6.00Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Fat Tire\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Vim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Vataeu Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Stone Cellars Culinary Collection, Merlot\$1.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$27.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$3.00Stone Cellars Culinary Collection, Merlot\$3.00Stone Cellars Culinary Collection, Merlot\$3.00Stone Cellars Culinary Collection, Merlot\$1.00Stone Cellars Culinary Collection, Merlot\$1.00Stone Cellars Culinary Collection, Merlot\$1.00Stone Cellars Culinary Collection, Spain, Tempranillo\$8.00Stone Cellars Culinary Collection, Spain, Temp			
Anaheim Red\$6.00Anaheim Hefeweisen\$6.00Blue Moon\$6.50Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Guinness\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Das XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Yotre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.0014 Hands "Hot to Trot", Washington State\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Paciars Culinary Collection, Cabernet Sauvignon\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Parides De Riscal Proximo, Spain, Tempranillo\$8.00Suo\$30.00Seven Falls, Merlot\$10.00Stano\$34.00Kéndel by Frescobaldi, Italy, Red Blend\$10.00Spellbound, Petite Syrah\$10.00Spellbound, Petite Syrah\$10.00Spellbound, Petite Syrah <td< td=""><td>0</td><td></td><td></td></td<>	0		
Anaheim Hefeweisen\$6.00Blue Moon\$6.50Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Fat Tire\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Vohre Sante by Coppola, Chardonnay\$8.00Yotre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Danzante, Pinot Grigio\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Suono\$34.00Cellar #8, Cabernet Sauvignon\$9.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Suono\$34.00Spellbound, Petite Syrah\$10.00Sauon\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinf			
Blue Moon\$6.50Heineken\$6.50Stella Artois\$6.50Fat Tire\$6.50Guinness\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Vasante, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Massimo, Argentina, Malbec\$8.00Sauon\$8.00Sauon\$8.00Penfolds Koonunga Hill, Shiraz\$8.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Seven Falls, Merlot\$9.00Cellars R, Cabernet Sauvignon\$9.00Sauon\$9.00Sauon\$9.00Sauon\$9.00Sauon\$9.00Seven Falls, Merlot\$9.00Collars R, Cabernet Sa			
Heineken\$6.50Stella Artois\$6.50Stella Artois\$6.50Fat Tire\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Uncaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Danzante, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.00Maximo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$3.00Irony Napa, Cabernet Sauvignon\$8.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Sauono\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Sauon\$9.00Sauon\$9.00Sauon\$9.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon\$10.00Sauon <t< td=""><td></td><td></td><td></td></t<>			
Stella Artois\$6.50Fat Tire\$6.50Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Vinte wines\$8.00Curre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$8.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00Savino\$9.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00Saven Falls, Merlot\$9.00 <t< td=""><td></td><td></td><td></td></t<>			
Fat Tire\$6.50Guinness\$6.50Sapporo\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Stone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Stone Cellars Culinary Collection, Merlot\$7.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Massimo, Argentina, Malbec\$8.00Spica, Chile, Red Blend\$8.00Spica, Chile, Red Blend\$8.00Spica, Chile, Red Blend\$9.00Seven Falls, Merlot\$9.00Sellound, Petite Syrah\$10.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00Suson\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00Suson\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00Suson			
Guinness\$6.50Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesGlassBottleStone Cellars Culinary Collection, Chardonnay\$7.00\$27.00Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Verte Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$31.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Zinfandel\$10.00\$38.00Jauer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Jauer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00 <td></td> <td></td> <td></td>			
Sapporo\$6.50Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Danzante, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Massimo, Argentina, Malbec\$8.00Suono\$30.00Penfolds Koonunga Hill, Shiraz\$8.00Seven Falls, Merlot\$9.00Sylbound, Petite Syrah\$10.00Spellbound, Petite Syrah\$10.00Spellbound, Petite Syrah\$10.00Macdwurzy Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00Stand\$10.00Stand\$10.00Stand\$27.00Villa Sandi II Fresco, Prosecco\$9.00Stat.00\$34.00			
Corona\$6.50Corona Light\$6.50Pacifico\$6.50Dos XX\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Vare Sante by Coppola, Chardonnay\$8.00Vare Sante by Coppola, Chardonnay\$8.00Vare Sante by Coppola, Chardonnay\$8.00Danzante, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$7.00Massimo, Argentina, Malbec\$8.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Seven Falls, Merlot\$9.00Cellar #8, Cabernet Sauvignon\$9.00Saudon Cellar #8, Cabernet Sauvignon\$9.00Saudon Cellar #8, Cabernet Sauvignon\$9.00Saudon Spellbound, Petite Syrah\$10.00Macduray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00SubblesGlass BottleKorbel, Brut\$7.00Villa Sandi II Fresco, Prosecco\$9.00Saudo\$34.00			
Pacifico\$6.50Dos XX\$6.50White winesGlassStone Cellars Culinary Collection, Chardonnay\$7.00Chateau Ste. Michelle, Riesling\$7.00Nobilo, New Zealand\$7.00Kim Crawford Unoaked, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Votre Sante by Coppola, Chardonnay\$8.00Janate, Pinot Grigio\$8.00Cupcake, Chardonnay\$9.00Stone Cellars Culinary Collection, Merlot\$7.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00Irony Napa, Cabernet Sauvignon\$8.00Massimo, Argentina, Malbec\$8.00Epica, Chile, Red Blend\$8.00Epica, Chile, Red Blend\$8.00Seven Falls, Merlot\$9.00Seven Falls, Merlot\$9.00Stano\$34.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Saudong Perfolds Koonunga Hill, Shiraz\$9.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00Saudong Rémole by Frescobaldi, Italy, Red Blend\$10.00Spellbound, Petite Syrah\$10.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00Layer Cake Primitivo, Italy, Zinfandel\$10.00Saudo\$38.00Villa Sandi II Fresco, Prosecco\$9.00Stat.00\$34.00			
Dos XX\$6.50White winesGlassBottleStone Cellars Culinary Collection, Chardonnay\$7.00\$27.00Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$31.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Periolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Willa Sandi II Fresco, Prosecco\$9.00\$34.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Corona Light		\$6.50
White winesGlassBottleStone Cellars Culinary Collection, Chardonnay\$7.00\$27.00Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Danzante, Pinot Grigio\$9.00\$35.00Cupcake, Chardonnay\$9.00\$35.00Stone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Waldes Bend\$10.00\$38.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Pacifico		\$6.50
Stone Cellars Culinary Collection, Chardonnay\$7.00\$27.00Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00Macduray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Willa Sandi II Fresco, Prosecco\$9.00\$34.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Dos XX		\$6.50
Stone Cellars Culinary Collection, Chardonnay\$7.00\$27.00Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00Macduray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Willa Sandi II Fresco, Prosecco\$9.00\$34.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	White wines	Glass	Bottle
Chateau Ste. Michelle, Riesling\$7.00\$27.00Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$31.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Stone Cellars Culinary Collection Chardonnay		
Nobilo, New Zealand\$7.00\$27.00Kim Crawford Unoaked, Chardonnay\$8.00\$30.00Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Reémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00Macdurzy Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
Votre Sante by Coppola, Chardonnay\$8.00\$30.0014 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00Willa Sandi II Fresco, Prosecco\$9.00\$34.00		\$7.00	\$27.00
14 Hands "Hot to Trot", Washington State\$8.00\$30.00Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$10.00\$38.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Kim Crawford Unoaked, Chardonnay	\$8.00	\$30.00
Danzante, Pinot Grigio\$8.00\$31.00Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$8.00\$30.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Votre Sante by Coppola, Chardonnay	\$8.00	\$30.00
Cupcake, Chardonnay\$9.00\$35.00Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
Red winesGlassBottleStone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Spellbound, Petite Syrah\$10.00\$38.00Macquér Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
Stone Cellars Culinary Collection, Merlot\$7.00\$27.00Stone Cellars Culinary Collection, Cabernet Sauvignon\$7.00\$27.00Irony Napa, Cabernet Sauvignon\$8.00\$30.00Massimo, Argentina, Malbec\$8.00\$30.00Epica, Chile, Red Blend\$8.00\$30.00Penfolds Koonunga Hill, Shiraz\$8.00\$30.00Marqués De Riscal Proximo, Spain, Tempranillo\$8.00\$30.00Seven Falls, Merlot\$9.00\$34.00Cellar #8, Cabernet Sauvignon\$9.00\$34.00Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00	Cupcake, Chardonnay	\$9.00	\$35.00
Stone Cellars Culinary Collection, Cabernet Sauvignon \$7.00 \$27.00 Irony Napa, Cabernet Sauvignon \$8.00 \$30.00 Massimo, Argentina, Malbec \$8.00 \$30.00 Epica, Chile, Red Blend \$8.00 \$30.00 Penfolds Koonunga Hill, Shiraz \$8.00 \$30.00 Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00	Red wines	Glass	Bottle
Stone Cellars Culinary Collection, Cabernet Sauvignon \$7.00 \$27.00 Irony Napa, Cabernet Sauvignon \$8.00 \$30.00 Massimo, Argentina, Malbec \$8.00 \$30.00 Epica, Chile, Red Blend \$8.00 \$30.00 Penfolds Koonunga Hill, Shiraz \$8.00 \$30.00 Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00	Stone Cellars Culinary Collection, Merlot	\$7.00	\$27.00
Massimo, Årgentina, Malbec \$8.00 \$30.00 Epica, Chile, Red Blend \$8.00 \$30.00 Penfolds Koonunga Hill, Shiraz \$8.00 \$30.00 Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00		\$7.00	\$27.00
Epica, Chile, Red Blend \$8.00 \$30.00 Penfolds Koonunga Hill, Shiraz \$8.00 \$30.00 Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00	Irony Napa, Cabernet Sauvignon	\$8.00	\$30.00
Penfolds Koonunga Hill, Shiraz \$8.00 \$30.00 Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00		\$8.00	\$30.00
Marqués De Riscal Proximo, Spain, Tempranillo \$8.00 \$30.00 Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 Macdwurzy Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00		\$8.00	\$30.00
Seven Falls, Merlot \$9.00 \$34.00 Cellar #8, Cabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00			
Cellar #8, Ćabernet Sauvignon \$9.00 \$34.00 Rémole by Frescobaldi, Italy, Red Blend \$10.00 \$38.00 Spellbound, Petite Syrah \$10.00 \$38.00 MacMurray Ranch Sonoma Coast, Pinot Noir \$10.00 \$38.00 Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00			
Rémole by Frescobaldi, Italy, Red Blend\$10.00\$38.00Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00		•	
Spellbound, Petite Syrah\$10.00\$38.00MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
MacMurray Ranch Sonoma Coast, Pinot Noir\$10.00\$38.00Layer Cake Primitivo, Italy, Zinfandel\$10.00\$38.00BubblesGlassBottleKorbel, Brut\$7.00\$27.00Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
Layer Cake Primitivo, Italy, Zinfandel \$10.00 \$38.00 Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00			
Bubbles Glass Bottle Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00			
Korbel, Brut \$7.00 \$27.00 Villa Sandi II Fresco, Prosecco \$9.00 \$34.00			
Villa Sandi II Fresco, Prosecco\$9.00\$34.00			
			• • •
La Iviarca, Prosecco \$45.00		\$9.00	
	La Marca, Prosecco		\$45.00