

OYSTER BAR\*

|                                                              |                           |
|--------------------------------------------------------------|---------------------------|
| CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL          | 3.60 each                 |
| LITTLENECK CLAMS ON THE HALF SHELL                           | 2.75 each                 |
| CHILLED LOBSTER IN THE SHELL                                 | half 19.00<br>whole 37.00 |
| LOBSTER: whole tail                                          | 19.00                     |
| single claw                                                  | 9.00                      |
| CHILLED CAROLINA SHRIMP COCKTAIL 8pc                         | 25.00                     |
| SHRIMP COCKTAIL                                              | 4.50 each                 |
| — Plateaux de Fruits de Mer —                                |                           |
| LE SAMPLER                                                   | 20.00                     |
| 2 oysters, 2 littlenecks, 2 shrimp                           |                           |
| LE PETIT                                                     | 69.00                     |
| 6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster        |                           |
| LE GRAND                                                     | 160.00                    |
| whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp |                           |

APPETIZERS

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| ZUCCHINI CARPACCIO                                                           | 17.00 |
| pistachios, mint, honey dijon vinaigrette                                    |       |
| CALAMARI FRITTI                                                              | 19.50 |
| capers, parsley, lemon, marinara                                             |       |
| CHILLED MAINE CRABMEAT                                                       | 28.00 |
| avocado, tomatillo, tomato sherry vinaigrette                                |       |
| TUNA TARTARE*                                                                | 23.50 |
| Thai chile, scallion, radish, avocado mousse, soy ginger dressing            |       |
| STEAMED NATIVE MUSSELS GF                                                    | 19.50 |
| white wine, garlic, tomato, basil<br>(moules frites marinières add 5.25)     |       |
| JONAH CRABCAKE                                                               | 21.50 |
| roast corn salsa, red pepper coulis                                          |       |
| SMOKED SALMON                                                                | 18.75 |
| arugula, eggplant “caviar”, garlic croutons, Bermuda onions, kalamata olives |       |
| TUNA CEVICHE* GF                                                             | 17.50 |
| passion fruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro     |       |
| CARPACCIO OF BEEF TENDERLOIN* GF                                             | 18.95 |
| arugula, Reggiano, white truffle oil, lemon                                  |       |

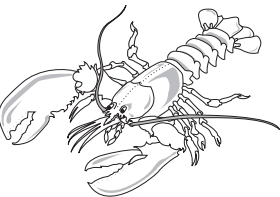
NEWPORT CLAM CHOWDER GF  
SOUP DU JOUR GF  
Cup 9.00 Bowl 11.50

BURGERS

|                                                                                                                                              |       |
|----------------------------------------------------------------------------------------------------------------------------------------------|-------|
| THE CANDY STORE BURGER*                                                                                                                      | 22.00 |
| stuffed with blue cheese, topped with bacon and blue cheese,<br>served on an english muffin with hand-cut fries                              |       |
| WOOD-GRILLED HAMBURGER*                                                                                                                      | 20.00 |
| on brioche, hand-cut fries<br>add cheddar, swiss, American, bacon,<br>caramelized onions, sautéed mushrooms,<br>sautéed onions add each 2.00 |       |
| NO BUN BURGER* GF                                                                                                                            | 18.75 |
| on mesclun greens                                                                                                                            |       |
| OUR OWN FRENCH FRIES                                                                                                                         | 6.95  |



NATIVE LOBSTER



|                                             |       |
|---------------------------------------------|-------|
| STEAMED GF                                  | 45.00 |
| sautéed vegetables, roasted potatoes        |       |
| THE LOBSTER SALAD ROLL                      | 37.00 |
| New England style, hand-cut fries, coleslaw |       |

LUNCH  
SALADS

|                                                                                                                   |       |
|-------------------------------------------------------------------------------------------------------------------|-------|
| MIXED FIELD GREENS GF                                                                                             | 12.00 |
| onion, herb vinaigrette                                                                                           |       |
| CAESAR SALAD                                                                                                      | 15.00 |
| garlic croutons, Parmigiano-Reggiano                                                                              |       |
| KALE pear, farro, pistachio, pickled onion,<br>Taleggio cheese, honey Dijon dressing                              | 19.75 |
| WARM BRUSSELS SPROUTS “CAESAR”                                                                                    | 16.50 |
| white anchovy, shaved parmesan, garlic croutons                                                                   |       |
| NEWPORT LOBSTER SALAD GF                                                                                          | 32.75 |
| avocado, orange, radish, fennel, haricots verts, cucumber,<br>orange and lime dressing                            |       |
| ROASTED DEBONED HALF CHICKEN                                                                                      | 34.50 |
| romaine salad, feta, kalamata olives, avocado, pickled red onion,<br>creamy red wine vinaigrette                  |       |
| RARE-SEARED SESAME TUNA*                                                                                          | 27.75 |
| mesclun, fried leeks, shiitake mushrooms,<br>orange sesame vinaigrette                                            |       |
| WOOD GRILLED SIRLOIN SALAD*                                                                                       | 32.00 |
| 6-oz sirloin with tomatillo and tomato salsas, chèvre,<br>corn tortillas, jicama, avocado purée, lime vinaigrette |       |

SANDWICHES

|                                                                                                                 |       |
|-----------------------------------------------------------------------------------------------------------------|-------|
| THE LOBSTER SALAD ROLL                                                                                          | 37.00 |
| New England style, hand-cut fries, coleslaw                                                                     |       |
| TUNA TARTINE                                                                                                    | 20.50 |
| tuna salad, on Tuscan bread, capers, dill, celery,<br>bermuda onion, tomato, cucumber, kalamata olives, arugula |       |
| SMOKED SALMON ON PUMPERNICKEL                                                                                   | 18.75 |
| cucumber, tomato, onion, sprouts, dill cream cheese                                                             |       |
| BERKSHIRE SMOKED HAM SANDWICH                                                                                   | 18.75 |
| on ciabatta, with arugula, aged cheddar, pickled red onion,<br>Dijon mustard                                    |       |
| ROAST BEEF ON TUSCAN BREAD                                                                                      | 20.50 |
| horseradish-black pepper mayonnaise, marinated tomatoes,<br>chèvre, caramelized onion                           |       |
| OUR OWN HAND-CUT FRIES                                                                                          | 6.95  |

MAIN COURSES

|                                                                                                                                |                                                                          |
|--------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| CHICKPEA CRÊPES                                                                                                                | 18.50                                                                    |
| ratatouille, couscous, baby arugula, eggplant caviar,<br>yellow pepper coulis                                                  |                                                                          |
| SAUTÉED BREAST OF CHICKEN “SCHNITZEL”                                                                                          | 26.00                                                                    |
| panko breaded chicken breast, potato salad, beurre meuniere                                                                    |                                                                          |
| TOFU & MIXED VEGETABLE VEGAN                                                                                                   | 22.95                                                                    |
| “TIKKA MASALA” V GF                                                                                                            | curry-spiced tomato sauce,<br>basmati rice, cashew purée, lime, cilantro |
| NATIVE COD                                                                                                                     | 37.50                                                                    |
| lobster and vegetable salpicon, spinach purée,<br>shallot bacon jam, curried lobster sauce                                     |                                                                          |
| PENNE WITH CHICKEN                                                                                                             | 29.75                                                                    |
| parmigiano cream reduction, mushrooms, tomato, basil,<br>toasted almonds                                                       |                                                                          |
| CAVATELLI                                                                                                                      | 26.00                                                                    |
| zucchini, roasted squash, Brussels sprouts, tomato confit, and<br>sage in a lemon cream reduction with pistachios and parmesan |                                                                          |
| JAMON IBERICO                                                                                                                  | 36.00                                                                    |
| cured Spanish ham, mozzarella di bufala, semi-dried tomato confit,<br>roasted peppers, arugula, aged balsamic vinegar          |                                                                          |
| STEAK FRITES*                                                                                                                  | 48.50                                                                    |
| 12-oz. NY sirloin, French fries, maître d'hôtel butter                                                                         |                                                                          |

20% gratuity on parties of 8  
Split checks in whole amounts only. No itemization.

\*The RI Department of Health reminds you that  
consuming raw shellfish or any partially cooked  
foods can increase your risk of illness

CHILDREN'S MENU AVAILABLE  
PLEASE NO SUBSTITUTIONS

LUNCH FRIDAY, SATURDAY, SUNDAY  
BRUNCH SUNDAY  
PLEASE REFRAIN FROM USING YOUR PHONE

401.849.2900  
www.clarkecooke.com

V VEGAN  
GF GLUTEN FREE  
Most items can be  
prepared gluten free

EXECUTIVE CHEF  
Ted Gidley  
CHEF DE CUISINE  
Bryan Waugh

OYSTER BAR\*

|                                                     |                                      |
|-----------------------------------------------------|--------------------------------------|
| CHEF'S DAILY SELECTION OF OYSTERS ON THE HALF SHELL | 3.60 each                            |
| LITTLENECK CLAMS ON THE HALF SHELL                  | 2.75 each                            |
| CHILLED LOBSTER IN THE SHELL                        | half 19.00<br>whole 37.00            |
| LOBSTER:                                            | whole tail 19.00<br>single claw 9.00 |
| CHILLED CAROLINA SHRIMP COCKTAIL                    | 8pc 25.00                            |
| SHRIMP COCKTAIL                                     | 4.50 each                            |

— Plateaux de Fruits de Mer —

|                                                              |        |
|--------------------------------------------------------------|--------|
| LE SAMPLER                                                   | 20.00  |
| 2 oysters, 2 littlenecks, 2 shrimp                           |        |
| LE PETIT                                                     | 69.00  |
| 6 oysters, 6 littlenecks, 4 shrimp, ½ chilled lobster        |        |
| LE GRAND                                                     | 160.00 |
| whole chilled lobster, 12 oysters, 12 littlenecks, 12 shrimp |        |

NEWPORT CLAM CHOWDER GF

SOUP DU JOUR

Cup 9.00 Bowl 11.50

APPETIZERS

|                                                                                                                        |       |
|------------------------------------------------------------------------------------------------------------------------|-------|
| ZUCCHINI CARPACCIO                                                                                                     | 17.00 |
| pistachios, mint, honey dijon vinaigrette                                                                              |       |
| TUNA TARTARE*                                                                                                          | 23.50 |
| Thai chile, scallion, radish, avocado mousse, soy ginger dressing                                                      |       |
| JONAH CRABCAKE                                                                                                         | 21.50 |
| roast corn salsa, red pepper coulis                                                                                    |       |
| CALAMARI FRITTI                                                                                                        | 19.50 |
| capers, parsley, lemon, marinara                                                                                       |       |
| CHILLED MAINE CRABMEAT                                                                                                 | 28.00 |
| avocado, tomatillo, tomato sherry vinaigrette                                                                          |       |
| STEAMED NATIVE MUSSELS GF                                                                                              | 19.50 |
| white wine, garlic, tomato, basil                                                                                      |       |
| (MOULES FRITES MARINIÈRES add 5.25)                                                                                    |       |
| SMOKED SALMON                                                                                                          | 18.75 |
| arugula, eggplant caviar, Bermuda onion, kalamata olives, garlic croutons                                              |       |
| BURRATA                                                                                                                | 19.50 |
| seasonal vegetables, asian pear, hazelnuts, caramelized mushroom, hazelnut, and soy vinaigrette                        |       |
| COUNTRY PATÉ                                                                                                           | 19.75 |
| rilette of duck and pork, pickled vegetables, cornichons, dijon, toasted bread                                         |       |
| TUNA CEVICHE* GF                                                                                                       | 17.50 |
| passion fruit leche de tigre, avocado, Bermuda onion, jalapeño, cilantro                                               |       |
| CARPACCIO OF BEEF TENDERLOIN* GF                                                                                       | 18.95 |
| arugula, Reggiano, white truffle oil, lemon                                                                            |       |
| JAMON IBERICO                                                                                                          | 36.00 |
| cured Spanish ham, mozzarella di bufala, semi-dried tomato confit, roasted peppers, arugula, aged balsamic vinaigrette |       |
| WILD MUSHROOM GARGANELLI                                                                                               | 17.75 |
| shallots, thyme, mushroom cream                                                                                        |       |

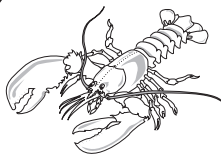
SALADS

|                                                                                                                |       |
|----------------------------------------------------------------------------------------------------------------|-------|
| MIXED FIELD GREENS GF                                                                                          | 12.00 |
| onion and herb vinaigrette                                                                                     |       |
| CAESAR SALAD                                                                                                   | 15.00 |
| garlic croutons and Parmigiano-Reggiano                                                                        |       |
| ARUGULA SALAD GF                                                                                               | 17.75 |
| prosciutto, shaved parmesan, roasted peppers, grilled onions, aged balsamic vinaigrette                        |       |
| KALE SALAD                                                                                                     | 19.75 |
| pear, farro, pistachio, pickled onion, Taleggio cheese, honey dijon vinaigrette                                |       |
| WARM BRUSSELS SPROUTS “CAESAR”                                                                                 | 16.50 |
| white anchovy, shaved parmesan                                                                                 |       |
| SALAD OF ROASTED RED AND GOLDEN BEETS GF                                                                       | 17.25 |
| marinated vegetables à la grecque, Marcona almonds, Bayley Hazen blue cheese, citrus vinaigrette               |       |
| RARE-SEARED SESAME TUNA*                                                                                       | 27.75 |
| mesclun, fried leeks, shiitake mushrooms, orange-sesame vinaigrette                                            |       |
| NEWPORT LOBSTER SALAD* GF                                                                                      | 32.75 |
| avocado, orange, radish, fennel, haricots verts, cucumber, orange and lime dressing                            |       |
| WOOD GRILLED SIRLOIN SALAD*                                                                                    | 32.00 |
| 6 oz sirloin with tomatillo and tomato salsas, chèvre, corn tortillas, jicama, avocado purée, lime vinaigrette |       |



DINNER  
ENTRÉES

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| NATIVE COD                                                                                                                  | 37.50 |
| lobster and vegetable salpicon, spinach purée, shallot bacon jam, curried lobster sauce                                     |       |
| SAUTÉED FILET OF SOLE “LYONNAISE”                                                                                           | 37.50 |
| spinach, caramelized onions, beurre meunière                                                                                |       |
| PEPPERED TUNA STEAK*                                                                                                        | 39.75 |
| pancetta, collard greens, sweet and sour sherry vinegar glaze, pommes allumettes                                            |       |
| OVEN-ROASTED DEBONED HALF CHICKEN                                                                                           | 34.50 |
| whipped potatoes, butternut squash purée, Italian sausage and bread stuffing, caramelized apples, cider vinaigrette         |       |
| STEAK FRITES* 12 oz. wood grilled NY sirloin, hand-cut fries, maître d'hôtel butter                                         | 48.50 |
| WOOD GRILLED 8 oz. FILET MIGNON* GF                                                                                         | 59.50 |
| green onion, leek, and potato purée, asparagus, red onion marmalade, sauce bordelaise                                       |       |
| CLASSIC PRIME 12 oz. NEW YORK SIRLOIN                                                                                       | 66.75 |
| STEAK AU POIVRE* GF potato turnip gratin, caramelized onions, brandy Madeira peppercorn sauce                               |       |
| BRAISED LAMB SHANK                                                                                                          | 38.75 |
| butternut squash risotto, pancetta, black trumpet mushrooms, lamb jus                                                       |       |
| PENNE WITH CHICKEN                                                                                                          | 29.75 |
| parmigiano cream reduction, mushrooms, tomato, basil, toasted almonds                                                       |       |
| CAVATELLI                                                                                                                   | 26.50 |
| zucchini, roasted squash, Brussels sprouts, tomato confit, and sage in a lemon cream reduction with pistachios and parmesan |       |
| SEAFOOD LINGUINE                                                                                                            | 37.00 |
| shrimp, scallops, littleneck clams with shiitake mushrooms, scallion, sesame, Asian-style shrimp vinaigrette                |       |
| VEGETABLE FARFALLE                                                                                                          | 23.50 |
| shiitake mushrooms, spinach, roasted peppers, pine nuts, kalamata olives, chèvre                                            |       |
| TOFU & MIXED VEGETABLE “TIKKA MASALA” GF V                                                                                  | 22.95 |
| curry-spiced tomato sauce, basmati rice, okra, cashew purée, lime, cilantro                                                 |       |



NATIVE LOBSTER

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| STEAMED GF                                                                | 45.00 |
| sautéed vegetables, roasted potatoes                                      |       |
| THAI STYLE SAUTÉED LOBSTER                                                | 47.50 |
| Thai curry, julienne carrot, apple, kaffir lime, lemongrass, coconut milk |       |
| THE LOBSTER SALAD ROLL                                                    | 37.00 |
| New England style, coleslaw, hand-cut fries                               |       |

SIDES

|              |      |                           |      |
|--------------|------|---------------------------|------|
| Asparagus GF | 6.50 | Mashed Potatoes GF        | 6.75 |
| French Fries | 6.95 | Sautéed Wild Mushrooms GF | 9.50 |
| Spinach GF   | 6.50 |                           |      |

BURGERS

|                                                                                                 |       |
|-------------------------------------------------------------------------------------------------|-------|
| HAMBURGER*                                                                                      | 22.00 |
| brioche roll, hand-cut fries                                                                    |       |
| cheddar, swiss, american, bacon, caramelized onion, sautéed mushrooms, sautéed onions, ADD EACH | 2.00  |
| CANDY STORE BURGER*                                                                             | 23.00 |
| stuffed with blue cheese, topped with bacon and blue cheese, english muffin, hand-cut fries     |       |
| NO BUN BURGER* GF on mesclun greens                                                             | 18.75 |

20% gratuity on parties of 8

Split checks in whole amounts only. No itemization.

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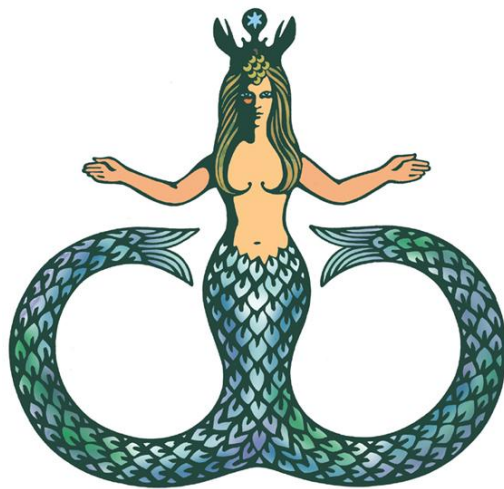
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Clarke Cooke



## Appetizers

Cucumber Salad 12.75  
seaweed, kani, pickled cucumber, rice bubu,  
goma dressing, sesame seeds

Hiyashi Wakame Salad 8.95  
cold marinated seaweed salad

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## Sushi\* and Sashimi\*

5.75 each 6.00  
tuna, salmon, Hamachi, kani kama

~~~~~

## Maki

Spicy Tuna Roll\* 16  
with crunch and spicy mayo, inside out

Spicy Hamachi Roll\* 16  
scallions, cucumber, rice bubu

Spicy Salmon Roll\* 16  
crispy kanikoma

Salmon Avocado Roll\* 15.50  
salmon and avocado inside out

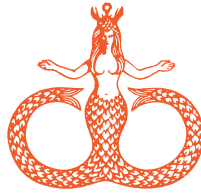
Tuna Avocado Roll\* 17.50  
tuna and avocado inside out

Shrimp Tempura Roll 18  
shrimp tempura, avocado, inside out

California Roll 15.50  
kani kama, avocado, cucumber

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Clarke Cooke



## DESSERTS

THE SNOWBALL IN HELL 18

*"Newport in a glass"* NB

a chocolate coated goblet, chocolate roulade,  
vanilla ice cream, warmed Callebault chocolate sauce  
and toasted coconut

BERRY MARMALADE 15

raspberry sorbet

BREAD PUDDING 13

vanilla ice cream, rum caramel

FRANGELICO CHOCOLATE TORTE 14

hazelnut Bavarian and Frangelico chocolate mousse cake

LOCKE-OBER'S MACAROONS 12.75

chocolate ganache, crème anglaise

CHOCOLATE MOUSSE CAKE 12.50

raspberries and crème anglaise

LOCKE-OBER INDIAN PUDDING 13

vanilla ice cream

VANILLA CRÈME BRULÉE 12.50

KEY LIME PIE 12.50

OUR OWN ICE CREAM & SORBET 9.50

# Clarke Cooke

Veuve Clicquot Champagne glass 29

Nicolas, Sauternes glass 14

Snowball From the Well 16

Bailey's chocolate, Monin Vanilla, toasted coconut

## PORT

Graham's Six Grape 10

20 Year Old Tawny Taylor Fladgate 17

## VINTAGE ARMAGNAC

Puységur

2005 40

1980 60

1970 70

## COGNAC AND BRANDY

Courvoisier VS 10 Courvoisier VSOP 12

Hennessy VS 12 Hennessy VSOP 19

Hennessy XO 60

Remy Martin VSOP 15

Remy Martin XO 60

Remy Louis XIII 1oz 325

Petit Louis.5 oz 200

Clarke Cooke

## SUNDAY BRUNCH

à la Carte \$24

or

Prix Fixe \$30

(with chocolate mousse for dessert  
and a complimentary Mimosa or Bloody Mary)

coffee & tea service \$3.50    espresso \$3.50    cappuccino \$4.50

*all egg dishes served with mixed greens*

### EGGS BENEDICT

two poached eggs on an English muffin with Canadian bacon  
and hollandaise

### STEAK AND EGGS (add \$5)

wood grilled flatiron steak with an egg benedict and sauce béarnaise

### R.I. JONNYCAKES

two poached eggs with smoked salmon, dill crème fraîche,  
and chive beurre blanc

### SOUTHWESTERN STYLE POACHED EGGS

two poached eggs on corn pancakes with avocado and mole

### NEW ORLEANS POACHED EGGS (add \$4)

two poached eggs on cajun spiced crabcakes with a ragout of tasso ham,  
onions and peppers with cajun choron

### LOW COUNTRY POACHED EGGS

two poached eggs over pan-fried grits, with collard greens,  
smoked ham hocks, and giblet gravy

### EGGS HOMARD

two poached eggs on portobello mushroom with lobster, spinach,  
mushroom duxelle, sauce americain, and beurre de champignon

### EGGS STRASBOURG

two poached eggs on a crouton with duck liver mousseline and  
whole grain mustard hollandaise

### OEUFS EN MEURETTE

two poached eggs in red wine on a crouton with bacon,  
pearl onions, mushrooms, and frisée

### OMELETTE PROVENÇAL

with spinach, chèvre, roasted peppers, olives, pinenuts, raisins,  
balsamic vinegar, and tomato coulis

### BRIOCHE FRENCH TOAST

with smoked bacon, fresh fruit, and Vermont maple syrup

# Clarke Cooke

## DRINK LIKE A LOCAL

- NEWPORT WATER 30

Veuve Clicquot, St. Germain, Grand Marnier
- BELLINI 18

prosecco, peach nectar, on the rocks
- PAINKILLER 16

Myers dark rum, coco lopez, pineapple juice
- BOULEVARDIER 16

bourbon, Carpano Antica sweet vermouth, Campari

## WINTER WARMERS

- HOT APPLE PIE 14

Tuaca, hot apple cider, whipped cream
- IRISH COFFEE 14

Jameson Irish whiskey, coffee, whipped cream
- JAMAICAN COFFEE 14

Mt. Gay rum, Kahlua, coffee, whipped cream
- CAFÉ À L'ORANGE 14

Grand Marnier, triple sec, coffee, whipped cream
- MEXICAN COFFEE 14

Casa Mexico tequila, Kahlua, coffee, whipped cream

## MARTINIS

- ESPRESSO 16

Absolut Vanilla, Kahlua, dark cacao, Springline espresso
- JANE FONDA 16

(a light and skinny espresso martini)  
Keel Vodka, Wild Arbor cacao, Kahlua, Springline espresso
- CANDY GIRL 18

Casamigos, cranberry juice, lime, Cointreau
- THE “WARD 8” 16

(originated at Locke-Ober in 1898)  
Redemption rye, lemon and orange juice, grenadine



## Bottled Water

- 750 ml
- ACQUA PANNA still water
- PERLAGE sparkling water

## MARGARITAS

- EXCEL 40

Clase Azul Reposado, Cointreau, lime juice
- PIÑA 16

Casa Mexico Blanco, coco lopez, pineapple juice, sour
- SPICY PALOMA 16

Casa Noble Blanco, grapefruit juice, triple sec, lime juice, fresh jalapeños

## MOCKTAILS

- CRANBERRY FLOWER SPARKLE 14

cranberry juice, elderflower syrup, lemon juice, club soda, mint
- THE BELLINO 18

Pierre Zero sparkling wine, peach nectar

## Beers

- | DRAFT                                         |      | BOTTLE                  |      |
|-----------------------------------------------|------|-------------------------|------|
| Narragansett Lager                            | 8.00 | Budweiser               | 8.00 |
| Little Sister Session IPA                     | 9.00 | Bud Light               | 8.00 |
| Kona Big Wave Golden Ale                      | 9.00 | Coors Light             | 8.00 |
| Mighty Squirrel “Cloud Candy” New England IPA | 9.00 | Michelob Ultra          | 8.50 |
| Whaler's Rise                                 | 9.00 | Guinness Widget Draught | 8.50 |
| Stella Artois                                 | 9.00 | Heineken                | 8.50 |
|                                               |      | Harpoon IPA             | 8.50 |
|                                               |      | Corona                  | 8.50 |
|                                               |      | Peroni                  | 8.50 |
|                                               |      | Corona (non alcoholic)  | 8.50 |

## Bistro Wine Selections

- | WHITE                             | glass | bottle |
|-----------------------------------|-------|--------|
| CHARDONNAY                        |       |        |
| Vin de Pays, R. Dutoit, FR        | 12    | 42     |
| Wente, Riva Ranch, CA             | 16    | 58     |
| SAUVIGNON BLANC                   |       |        |
| Dashwood, N.Z.                    | 12    | 42     |
| Sancerre, Fournier, FR            | 22    | 75     |
| PINOT GRIGIO                      |       |        |
| Sessola, IT                       | 12    | 42     |
| RED                               |       |        |
| BORDEAUX                          |       |        |
| Château Les Grands Maréchaux, FR  | 18    | 64     |
| PINOT NOIR                        |       |        |
| Bourgogne, Les Genevrières, FR    | 20    | 66     |
| CABERNET SAUVIGNON                |       |        |
| Hamilton Creek, Napa, CA          | 18    | 64     |
| CÔTES DU RHÔNE                    |       |        |
| Domaine Clavel “Clarke Cooke”, FR | 12    | 42     |
| ROSÉ                              |       |        |
| Aix Provence, FR                  | 14    | 48     |
| CHAMPAGNE                         |       |        |
| Veuve Clicquot, FR                | 29    | 120    |
| SPARKLING                         |       |        |
| Prosecco, Gooseneck, IT           | 12    | 42     |
| DESSERT                           |       |        |
| Sauternes, Nicolas, FR            | 14    | 40     |

## Premium Offerings from our Napa Wine Station

Bordeaux, Bourgogne, Piedmonte, Napa

## FULL WINE LIST AVAILABLE