

Appetizers & Soup Vegetarian - V Vegetarian-option- V* Gluten-free - GF Gluten-free option - GF* I (Vegetarian menu on the page 4)

- Gado-Gado (V*)(GF)** jicama, lettuce, fried prawn cake, organic tofu, egg, cucumber, beans sprouts, peanut sauce **\$17.50**
- Satay Chicken \$18.95, Beef or Combo Satay(GF) \$20.95** chicken thigh or certified angus steak, cucumber, onion, peanut sauce
- Green Papaya & Mango Salad(V*)(GF)** shrimps, roasted almond, kesom leaf **\$16.95**
- Fresh Hand Roll(GF)** rice paper fresh roll, shrimps, bean sprouts, basil, cucumber, peanut sauce **\$12.95**
- Grilled Pineapple Salad(V, GF)** arugula, grilled red bell pepper, anaheim chili, sweet onion, roasted almond, crispy taro **\$16.95**
- Sambal Anchovy** onion, cucumber **\$10.50**
- Chicken Spring Roll** deep fried, wheat wrapper, cabbage, spicy sweet sauce **\$12.95**
- Roti Prata (V)** multi-layered hand craft indian bread, curry sauce **\$5.25** **extra curry sauce: \$3.95
- Roti Telur** multi-layered hand craft indian bread with egg, curry sauce **\$8.50**
- Roti Murtabak** multi-layered home made indian bread with beef, egg, onion, curry sauce **\$16.95**
- Rempah Calamari** wok seared, wild caught **\$17.50** or **Organic Tofu \$17.50** anaheim chili, red bell pepper, dry chili sauce
- Penang Poh Piah(V*)** steamed rolls, wheat wrapper, jicama, dried shrimp, egg, lettuce, beans sprouts, cucumber **\$13.50**
- Tom Yam Soup (V*)(GF)** hot & sour, seafood or chicken, mushrooms, kaffer lime leaf, lemon grass **\$17.50 (S) \$19.50 (L)**
- Galangal & Kaffir Lime Soup (V*)(GF)** seafood or chicken, coconut milk, mushroom, galangal, cilantro **\$17.50 (S) \$19.50 (L)**

Poultry

- Mango Chicken(GF*)** green & red bell pepper in mango shells **\$18.50**
- Utama Basil Chicken(GF)** selected veggie, sweet onion, thai basil **\$17.95**
- Singaporean Black Pepper Chicken** eggplant, string beans **\$17.95**
- Rempah Chicken** anaheim chili, red bell pepper, sweet onion, dry chili **\$18.25**
- Rendang Chicken** malay curry sauce **\$17.50**
- Green(GF) or Red Curry Chicken** varietal vegetables, organic soft tofu **\$17.75**
- Sambal Chicken** belachan dried shrimp paste, anheim chilli, red bell pepper, onion, curry leaf, galangal **\$17.95**
- Malay Sizzling Chicken(GF*)** anaheim chili, red bell pepper, sweet onion, black pepper **\$18.50**
- Penang Sizzling Chicken(GF)** green & red bell pepper, sweet onion, creamy shrimp paste **\$18.95**

Beef & Lamb

(Serving pastured beef shank & lamb, Certified Angus Steak)

- Rendang Braised Beef Shank** braised pastured beef shank, malay curry **\$21.95**
- Green(GF) or Red Curry Beef** angus steak, varietal vegetables, organic soft tofu **\$21.50**
- Nyonya Shaking Beef(GF*)** angus steak, anaheim chili, red bell peppers, sweet onion, thai chili **\$23.50**
- Utama Basil Beef(GF)** angus steak, selected veggie, sweet onion, thai basil **\$21.95**
- Singaporean Black Pepper Beef CUBES** certified angus steak cut in cubes, eggplant, string beans **\$22.95**
- Singaporean Black Pepper Beef \$21.95 or Lamb \$26.95** angus steak slide or lamb cubes, eggplant, string beans
- Malay Sizzling Beef \$22.50 or Lamb(GF*)\$26.95** angus steak or lamb cubes, anaheim chili, sweet onion, malay black pepper
- Penang Braised Curry Lamb or Green Curry Lamb(GF)** \$26.95 lamb cubes, varietal vegetables, organic soft tofu
- Cumin Lamb(GF*)\$27.50** lamb cubes, lemongrass, string beans, thai chili, cilantro

- Belachan KangKung (*Ong Choy*), Okra or Asparagus(GF)dried shrimp paste **\$18.50**
- Belachan Eggplant & String Beans(GF)dried shrimp paste **\$17.95**
- Utama Basil Organic Tofu(V) (GF) shiitake mushroom, selected veggie, sweet onion, thai basil **\$17.50**
- Melaka Eggplant or String Beans(V)(GF*) lemon grass, pineapple puree, sweet onion **\$17.50**
- Melaka Asparagus or Okra(V)(GF*) lemon grass, pineapple puree, sweet onion **\$17.50**
- Asam Eggplant or String Beans(V)(GF*) tamarind, tomatos, kesom leaf, sweet onion **\$17.50**
- Asam Asparagus or Okra(V)(GF*) tamarind, tomatos, kesom leaf, sweet onion **\$17.50**
- Sauteed Eggplant or String Beans(V)(GF*) garlic **\$16.50**
- Sauteed Asparagus or KangKung (*Ong Choy*)(V)(GF*) garlic **\$17.50**
- Red or Green Curry Vegetables(V)(GF)organic soft tofu **\$16.95**
- Ipoh Beans Sprout & Salted Fish(GF*)**\$17.50**
- Kangkung & Calamari(GF) sesame & peanut sauce **\$18.95**
- Organic Cumin Tofu(V)(GF*) lemongrass, string beans, thai chili, cilantro **\$17.95**
- Singaporean Black Pepper Eggplant & String Beans(V) **\$17.25**

Seafoods

- Mango Prawns(GF*)green & red bell pepper in mango shells **\$21.50**
- Penang Sizzling Scallops(GF)**\$34.25** or Prawns(GF)**\$21.95** U10 scallops or prawns, green & red bell pepper, sweet onion, creamy shrimp paste
- Singaporean Black Pepper Scallops **\$34.25** U10 scallops, asparagus
- Sambal Malaysian Scallops(GF*)**\$34.50** or Prawns(GF*)**\$21.95** U10 scallops or prawns, belachan dried shrimp paste
- Malay Sizzling Scallops**\$34.25** or Prawns(GF*) **\$21.95** U10 scallops or prawns, anaheim chili, red bell pepper, sweet onion
- Oatmeal Battered Tiger Jumbo Prawns(GF) crunchy oatmeal, coconut, curry leaf **\$33.50**
- Asam Prawns(GF*) **\$21.50** or Tiger Jumbo Prawns(GF*) **\$30.95** tamarind, kesom leaf, tomatos, sweet onion, okra
- Siam Prawns(GF) **\$21.50** or Tiger Jumbo Prawns(GF) **\$30.95** laksa flower, lime, dried shrimp minced, mango
- Singaporean Chili Prawns(GF*)**\$20.95** or Tiger Jumbo Prawns(GF*)**\$30.50** chili garlic tomato sauce, egg white
- Utama Basil Prawns(GF) selected veggie, red onion, thai basil **\$20.95**
- Singaporean Black Pepper Prawns **\$20.95** or Tiger Jumbo Prawns **\$30.95** eggplant, string beans
- Melaka Prawns(GF*)lemon grass, pineapple puree, string beans, sweet onion **\$20.95**
- Red Curry Prawns varietal vegetables, organic soft tofu **\$20.95**
- Rempah Calamari **\$16.95** or Prawns **\$20.95** wok seared, wild caught, anaheim chili, red bell pepper, dry chili sauce
- Banana Leaf wrapped Grilled Chilean Seabass*(GF) **\$42.95** chopped herbs, spice, lemon grass, sambal chili, okra
- Singaporean Black Pepper Chilean Seabass* **\$42.50** or Assorted Seafood **\$21.95** eggplant, string beans
- Indian Red Curry Salmon **\$27.50** or Chilean Seabass* **\$42.95** varietal vegetables, organic soft tofu in clay pot
- Melaka Pomfret(Pompano)**\$27.50**, Salmon**\$27.50** or Chilean Seabass(GF*)* **\$42.50** lemon grass, pineapple puree, string beans
- Asam Fish Head in hot & sour tamarind sauce or Indian Red Curry Fish Head with vegetables **\$27.95** *allow 25 minutes
- Siam Salmon(GF) **\$28.50** laksa flower, lime, dried shrimp minced, mango
- Asam Pomfret(Pompano)**\$27.50**,Salmon **\$27.50** or Chilean Seabass(GF*)* **\$42.50** tamarind, kesom leaf, okra,sweet onion, tomatos
- Whole Live Crab **\$62.95** each choice of:
- Singaporean Black Pepper Sauce
 - Singaporean Chili Sauce(GF*)egg white, chili garlic tomato sauce
 - Sambal Malaysian Sauce(GF*)belachan dried shrimp paste, curry leaf

Noodles (Vegetarian menu on the page 4)

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Chicken Curry Laksa Mee *chicken served with bones & skin, wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$17.95** (boneless & skinless are available for additional costs upon request)

Seafood Curry Laksa Mee *wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$18.50**

Pahd Thai (GF*) *thai rice noodles, prawns, calamari, chicken, eggs, organic tofu, ground peanuts, bean sprouts* **\$17.95**

Chow Kueh Teow or Chow Bee Hoon *rice noodles or vermicelli, prawns, calamari, eggs, asian chives, bean sprouts* **\$17.95**

Pahd See Ew (GF*) *flat rice noodles, thai basil, garlic, eggs, prawns, calamari, sweet onion, yoy choy, bean sprouts* **\$17.95**

Indian Mee Goreng *wheat noodles, prawns, calamari, chicken, organic tofu, eggs, ground peanuts, yoy choy, bean sprouts* **\$17.75**

Hokkein Char Mee *thick wheat noodles, caramel soy sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Ying Yong Noodles (GF*) *flat rice noodles & crispy vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Huat Dan Ho (GF*) *flat rice noodles, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Huat Dan Bee Hoon (GF*) *vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Rice

Banana Leaf Rice- Nasi Lemak (add \$2.00 to change to Rendang Beef) **\$16.95**
coconut rice, rendang chicken, boiled egg, peanuts, cucumber, sambal anchovy

Hainan Chicken with Rice (GF*) *free range, hainan style poached chicken, soy sauce & hainan turmeric rice* **\$17.95**
**(chicken is served room temperature with bones and skin, boneless & skinless are available for additional costs upon request)*

Pineapple Fried Rice (V*)(GF*) *cashew nuts, prawns, raisins, peas & carrots* **\$18.25**

Indian Nasi Goreng (V*)(GF*) *fried rice, prawns, calamari, chicken, organic tofu, eggs, you choy* **\$17.50**

Basil Fried Rice (V*)(GF*) *prawns, calamari, chicken, organic tofu, thai chili* **\$17.75**

Malay Coconut Rice **Hainan Turmeric Rice** **Steam Rice** **Brown Rice** **\$3.25 each**

Side Products

Curry Sauce	\$6 (16 oz)	\$12 (32 oz)
Satay Sauce (GF)	\$7 (16 oz)	\$13 (32 oz)
Sambal Belachan (GF)	\$28 (16 oz)	\$56 (32 oz)

Executive Chef: Kay Yim

**Chilean seabass, scallops and calamari are sustainable wild caught*

Serving two chong organic tofu, san francisco

Prices subject to change without notice

A 18.5% gratuity plus sales tax may be added to parties of 4 or more

Consuming raw or under-cooked eggs, meat, poultry, seafood may increase your risk of food borne illness.

Vegetarian Appetizers & Soup (V)

- Veggie Gado-Gado(V)(GF)** *jicama, lettuce, organic tofu, fried cake, cucumber, peanut sauce* **\$16.50**
- Veggie Green Papaya & Mango Salad(V)(GF)** *roasted almond, kesom leaf* **\$16.50**
- Roti Prata(V)** *multi-layered hand craft indian bread, curry sauce* **\$5.25** ***extra curry sauce* \$3.95
- Roti Telur** *multi-layered hand craft indian bread with egg, curry sauce* **\$8.50**
- Organic Tofu Salad(V)(GF)** *seared organic tofu, jicama, lettuce, cucumber, peanut sauce* **\$16.50**
- Vegetarian Fresh Hand Roll(V)(GF)** *rice paper, fresh roll, basil, bean sprouts, organic soft tofu, peanut sauce* **\$12.50**
- Grilled Pineapple Salad(V)(GF)** *arugula, grilled red bell pepper, anaheim chili & sweet onion, roasted almond, crispy taro* **\$16.95**
- Vegetarian Spring Roll(V)** *deep fried with celery, carrots, spicy sweet sauce* **\$11.95**
- Organic Rempah Tofu or Cauliflower (V)** *anaheim chili, red pepper, sweet onion, dried chili sauce* **\$16.95**
- Veggie Penang Poh Piah (V)** *steamed rolls, wheat wrapper, jicama, eggs, beans sprout, lettuce, cucumber* **\$12.50**
- Veggie Tom Yam Soup (V)(GF)** *hot & sour soup, cauliflower, mushroom, kaffir lime leaf, lemon grass* **\$16.95 (S) \$18.95 (L)**
- Veggie Galangal & Kaffir Lime Soup (V)(GF)** *vegetables, mushroom, galangal, coconut milk, cilantro* **\$16.95 (S) \$18.95 (L)**

Vegetarian Entree

- Mango Delight (V)(GF*)** *vegetables, mushroom in mango shells* **\$17.95**
- Sizzling Veggie Delight(V)(GF*)** *anaheim chili, sweet onion, red pepper, baby corn, organic tofu, black pepper sauce* **\$18.25**
- Penang Sizzling Vegetables(V)(GF)** *eggplant, string beans, sweet onion, bell pepper, cream, curry leaf* **\$18.25**
- Green(GF)(V) or Red Curry Vegetables(V)** *organic soft tofu* **\$16.95**
- Organic Rempah Tofu(V)** *anaheim chili, red pepper, sweet onion, dried chili* **\$16.95**
- Melaka Eggplant or String Beans(V)(GF*)** *lemon grass, pineapple puree, sweet onion* **\$17.50**
- Melaka Asparagus or Okra(V)(GF*)** *lemon grass, pineapple puree, sweet onion* **\$17.50**
- Asam Eggplant or String Beans(V)(GF*)** *tamarind, tomatos, kesom leaf, sweet onion* **\$17.50**
- Asam Asparagus or Okra(V)(GF*)** *tamarind, tomatos, kesom leaf, sweet onion* **\$17.50**
- Sauteed Eggplant or String Beans(V)(GF*)** *garlic* **\$16.50**
- Sauteed Asparagus or KangKung(V)(Ong Choy)(GF*)** *garlic* **\$17.50**
- Singaporean Black Pepper Eggplant & String Beans(V)** **\$17.50**
- Ipoh Bean Sprouts(V)(GF*)** *shallot, garlic, soy sauce* **\$12.95**
- Organic Cumin Tofu(V)(GF*)** *lemongrass, string beans, thai chili, cilantro* **\$17.95**

Vegetarian Noodles & Rice

- Veggie Malay Curry Laksa Mee (V)** *wheat noodle & rice noodle, lemon grass, okra, eggplant, organic soft tofu* **\$17.95**
- Veggie Pahd Thai (V)(GF*)** *thai rice noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Chow Kueh Teow or Chow Bee Hoon(V)** *rice noodles or vermicelli, bean sprouts, asian chives* **\$17.50**
- Veggie Indian Mee Goreng(V)** *wheat noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Hokkein Char Mee(V)** *thick wheat noodles, caramel soy sauce, you choy* **\$17.50**
- Veggie Pahd See Ew(V)(GF*)** *flat rice noodles, thai basil, garlic, you choy, vegetables, bean sprouts* **\$17.95**
- Veggie Pineapple Fried Rice(V)(GF*)** *cashew nuts, pineapple, peas & carrots, cauliflower, raisins* **\$17.95**
- Veggie Indian Nasi Goreng(V)(GF*)** *fried rice, vegetable, peas, carrots, organic tofu* **\$17.50**
- Veggie Basil Fried Rice(V)(GF*)** *peas & carrots, organic tofu, cilantro, vegetables, thai chili* **\$17.95**
- Malay Coconut Rice Hainan Turmeric Rice Steam Rice Brown Rice \$3.25 each**

Wine / Beer / Beverage / Desserts

5

Bottled Beers

SingHa, Thailand (5% Alc)	7
Corona Extra, Mexico (4.6% Alc) NEW!	7
Stella Artois, Belgium (5% Alc)	7
COORS Light, USA (4.2% Alc)	7
Trappistes Rochefort 8, Belgium (9.2% Alc)	14

Beers on Tap

Space Dust IPA, Seattle WA (8.2% Alc) NEW!	8.5
Drakes, hefeweizen, San Leandro, CA (4.6% Alc)	8.5

Coffee

House Coffee	5.5
Espresso/Americano (Single/Double)	5.5/6.5
Latte/Cappuccino/Mocha (Single/Double)	6.5/7.5

Malaysian Drinks

Ice Chendol NEW!	8.5
Mango Juice	5.5
Malay Ice/Hot Tea or Coffee	6
Hot Malay Black or Green Milk Tea	6
Ginger with Lime	5.5
Fresh Lemonade or Key Lime Juice	5.5
Fresh Cut Turmeric & Lemongrass	7.25
Ice or Hot Coconut Latte	6
Hot or Ice Key Lime	5.5
Coconut Water	5.5

Sodas & Others

Red Bull Energy Drink	6.5
Pellergrino Sparkling Water or Evian Still Water NEW!	5.5
Shirley Temple, Pink Lemonade or Arnold Palmer	5.5
Cherry Coke	5.5
Coke, Diet Coke, Coke Zero, Sprite, Fanta, Root Beer or Ice Tea (Refillable) NEW!	5
Root Bear Float	6
Mango, Pineapple or Lychee Ice Tea etc	5.5
Fresh Passion Fruit Juice	8
Cranberry, Orange or Pineapple Juice	5.5
Strawberry, Passion Fruit, Lychee or Mango Soda	5.5
Milk	5
Organic Whole Leaf Tea	5.5
Jasmine, Oolong, Green or Chamomile (caffeine free)	

Dessert Wine *by the glass*

- Robert Mondavi, Muscato, Napa Valley 8
- Cockburn, LBV, Porto, Portugal 8
- Sandeman, Tawny Porto, 10-Years Old, Portugal 8.5

Desserts

Deep-fried Banana ala mode <i>deep fried banana with ice cream, whipped cream & chocolate</i>	10
Deep-fried Mango Ice Cream <i>ice cream wrapped in taro cake, deep-fried banana with whipped cream & chocolate</i>	16.5
Banana Granite(GF) <i>banana caramelized coconut sauce topped with ice cream and sprinkled with almonds</i>	12.5
Malay Crepe <i>grounded peanuts OR banana crepe (Both add \$1), sweet corn & chocolate syrup</i>	12
Black Sticky Rice with Mango (GF)	12
Pandan Leaf Panna Cotta (GF) <i>coconut milk, cream</i>	11
Kuih Seri Muka (GF) <i>pandan leaf pannna cotta, black sticky rice</i>	10.5
Chocolate Moussecake	10
Ice Cream <i>with whipped cream & chocolate syrup (choice of vanilla beans or mango)</i>	8

*Beloved, I pray that in all respects you may
prosper and be in good health, just as your soul prospers.*

3 John 2



Banana Leaf
RESTAURANT

Executive Chef: Kay Yim

Plan a gift for a friend or family? What about Banana Leaf Gift Cards!

LIBATIONS

NEW!

SOJU AND SAKE CRAFTED COCKTAILS or MOCKTAILS (*Non-Alcoholic*) available

GINGER DROP ginger, orange, soju with a float of mascato	11.25	LYCHEE MARTINI soju & lychee	11.25
LEMON GRASS TINI lemon Grass, orange, pineapple & lemon juice	11.25	SAKE MOJITO mint leaf, soda water & lime juice	11.25
SUNSET IN LANGKAWI mango infused gekkeikan sake, grenadine & lime juice served up	11.25	MANGO RITA mango juice, soju, triple sec & lime juice, served on-the-rocks	11
DAIQUIRI soju with a choice of mango, lychee, pineapple or strawberry	11.25	CUCUMBER COOLER cucumber, fresh lime & soju	11.25
GENTING HIGHLANDS soju, gekkeikan sake, lychee, pineapple & cranberry juice	11.25	PINA COLADA soju, mild coconut & pineapple	11
MAI TAI peach, pineapple, grenadine & gula melaka coconut	11	LYCHEE BLUE soju, rambutan & lemon	11
LAVA FLOW pina colada with strawberry pulp	11.25	SPICY TYPHOON thai chili, thai basil, soju & fresh lime	11.5
COCONUT MARTINI soju, homemade coconut milk & coconut syrup	11.25	PINEAPPLE RAYA pineapple gekkeikan sake, triple sec & lime	11
HOT SAKE by the karafe	9	KU SOJU hot or by the karafe	9 16
		PASSION HURRICANE <i>NEW!</i> fresh Passion Fruit, soju, triple sec & lime juice, served on-the-rocks	11.5

BANANA LEAF WHITE SANGRIA 11 Glass / 44 Pitcher
a wonderful, refreshing mix of fresh asian fruits; diced rambutan, mango, pineapple, and maraschino cherries, sauvignon blanc, lychee juice & a splash of peach flavored simple syrup.

BANANA LEAF RED SANGRIA 11 Glass / 44 Pitcher
a mix of diced fresh asian fruits; mandarin oranges, lychee, limes, mangos, and maraschino cherries, merlot, a touch of peach flavored simple syrup & orange juice.

BEERS

		BOTTLE	
TRAPPISTES ROCHEFORT-8, BELGIUM (9.2% Alc)	14		
SINGHA, THAILAND (5% Alc)	7	STELLA ARTOIS, BELGIUM (5% Alc)	7
CORONA EXTRA, MEXICO (4.6% Alc)	7	COORS LIGHT, USA (4.2% Alc)	7
		DRAFT	
SPACE DUST IPA, SEATTLE, WA (8.2% Alc) <i>NEW!</i>	8.5	DRAKES, HEFEWEIZEN, SAN LEANDRO CA (4.6% Alc)	8.5

MALAYSIAN DRINKS

MALAY ICE/HOT TEA OR COFFEE	6	ICE OR HOT COCONUT LATTE	6
ICE CHENDOL <i>NEW!</i> malay shaved ice with pandan jello, gula melaka coconut syrup, coconut milk	8.5	HOT OR ICE KEY LIME JUICE COCONUT WATER	5.5
MANGO JUICE	5.5	HOT MALAY OR GREEN MILK TEA	6
FRESH LEMONADE OR KEY LIME JUICE	5.5	GINGER WITH LIME	5.5
FRESH CUT TURMERIC & LEMONGRASS	7.25		

SODA & OTHERS

RED BULL ENERGY DRINK	6.5	COKE, DIET COKE, COKE ZERO, FANTA, SPRITE, ROOTBEER, ICE TEA (REFILLABLE) <i>NEW!</i>	5
PELLEGRINO SPARKLING WATER, EVIAN STILL WATER <i>NEW!</i>	5.5	MANGO, PINEAPPLE, LYCHEE ICE TEA, ETC.	5.5
SHIRLEY TEMPLE, ARNOLD PALMER, PINK LEMONADE	5.5	ROOT BEER FLOAT	6
CHERRY COKE	5.5	STRAWBERRY, PASSION FRUIT, LYCHEE OR MANGO SODA	5.5
CRANBERRY, ORANGE, PINEAPPLE JUICE	5.5	ORGANIC WHOLE LEAF TEA	5.5
MILK	5		
FRESH PASSION FRUIT JUICE	8	* Jasmine, Oolong, Green, and Chamomile (caffeine free)	

BANANA LEAF RESTAURANT

SPARKLING WINES

GLASS BOTTLE*

MUMM NAPA BRUT, NAPA	-	52
An exuberant sparkling wine that makes any occasions a celebration.		
PROSECCO MIONETTO, ITALY 187ML	-	12
Very refreshing & crisp. A fruity, medium dry sparkling wine.		

WHITE & BLUSH WINES

ROSE, BANSHEE, SONOMA	11	40
Mouth watering flavors of juicy watermelon with a hint of minerality and soft yet crisp finish		
PINOT GRIGIO, FOURTEEN-HANDS, WASHINGTON	12	44
Complex and layered with ripe peach, apricot, and pear		
SAUVIGNON BLANC, FOURTEEN-HANDS WASHINGTON	11	40
Bright citrus paves the way for luscious notes of gooseberry and guava.		
SAUVIGNON BLANC, BLINDFOLD, SONOMA <i>NEW!</i>	13	48
Full of locally farmed ripe honeydew melon, white nectarine, warmed pink grapefruit and meyer lemon aromas and flavors		
SANCERRE, COMTE LA FOND, FRANCE <i>NEW!</i>	-	70
Flavors of citrus fruits, white peach and pear with notes of honey.		
GEWURTZTRAMINER, PIERRE SPAR, ALSACE FRANCE	12	43
Floral sweet & fruity aromas of acacia and lychee		
RIESLING, ST MICHELLE EROICA, COLUMBIA VALLEY	13	48
Sweet lime and mandarin orange aromas with subtle mineral notes		
MOSCATO, JACOB'S CREEK, AUSTRALIA	11	39
Attractive tropical & subtle pear fruit flavors with a great balance		
CHARDONNAY, CASTLE ROCK, CENTRAL COAST	11	39
Rich, ripe & fruity with a delicious blending of vanilla, pear & melon		
CHARDONNAY, WENTE (RIVA RANCH), ARROYO SECO - MONTEREY	13	48
Delicate & delicious supported by rich, complex flavors of tropical fruits with vanilla, honey & pear.		
CHARDONNAY, FLOWERS, SONOMA	18	68
Aromas of white flower and coastal minerality, hint of kaffir lime leaf, fresh herbs and citrus		

RED WINES

PINOT NOIR, ANGEL'S INK, CENTRAL COAST, CALIFORNIA	13	48
Fruit-forward rich, round and supple, the wine delights the palate with a crush of berry and a vanilla-backed juiciness.		
PINOT NOIR, DAVIS BYNUM RUSSIAN RIVER VALLEY	16	60
Warm, bright & full of flavor is a wonderful combination of fruit, spice & earth.		
PINOT NOIR, FLOWERS, SONOMA	21	82
Aromas of cherry, flavors of plum, raspberry and spice. Tannins are supple creating a long, soft finish.		
MERLOT, KENWOOD, SONOMA AND MENDOCINO	12	44
A velvety texture & aromas of herbs, cherries & plums.		
MERLOT, CHARLES KRUG, NAPA VALLEY	15	55
Napa Valley's Oldest Winery. Rich fruity flavors of cherries, raspberries & currants.		
CABERNET, UNSHACKLED, NAPA <i>NEW!</i>	12	44
Aroma of raspberry, blueberry and crushed violets, flavors of spiced dried cherries with a hint of white pepper.		
CABERNET, CHARLES KRUG, NAPA VALLEY	22	78
Lots of depth & complexity. Nicely structured, rich & full.		
CABERNET, CAYMUS, NAPA VALLEY (Also Available 1-Liter Bottle \$210)	-	165
Deep, rich, concentrated & balanced.		
MERITAGE, JUSTIN ISOSCELES, PASO ROBLES	-	105
Full bodied & complex. Rich mix of ripe black currants & berries aroma.		
ZINFANDEL, SALDO, NAPA <i>NEW!</i>	12	44
Bold aromas, mouth watering, vibrant fruit, spice with a hint of chocolate		
SYRAH, GUST, PETALUMA GAP, SONOMA <i>NEW!</i>	14	51
Intricate flavors of black pepper and savoriness intermingled with black and blue fruit.		
MALBEC, LAYER-CAKE, MENDOZA ARGENTINA	12	44
Incredible color Black-fruit aromas, mocha and coriander open to lush Blackberry, cassis and dark plum flavors.		

CORKAGE FEE \$25 PER 750ML BOTTLE

COFFEE

HOUSE COFFEE	5.5
ESPRESSO/AMERICANO (Single/Double)	5.5/ 6.5
LATTE/CAPPUCINO/MOCHA (Single/Double)	6.5/ 7.5

CORKAGE FEE \$ 25 PER 7 5 0 M L BOTTLE