

## **BOTTLES**

### **VODKA**

CIROC 325  
GREY GOOSE 325  
KETEL ONE 325  
BELVEDERE 325  
TITO'S 300

### **TEQUILA**

PATRON SILVER 325  
PATRON PLATINUM 600  
DON JULIO SILVER 325  
DON JULIO ANEJO 375

### **GIN AND RUM**

BOMBAY SAPPHIRE 325  
HENDRICK'S 350  
TANQUERAY 300  
BACARDI 300  
CAPTAIN MORGAN 300

### **WHISKEY/SCOTCH**

JOHNNIE WALKER, BLUE LABEL 600  
JOHNNIE WALKER, BLACK LABEL 350  
THE MACALLAN 12YR 350  
THE MACALLAN 18 YR 775  
MAKER'S MARK 325  
JACK DANIEL'S 325

### **COGNAC**

HENNESSY V.S. 325  
HENNESSY X.O. 650  
REMY MARTIN V.S.O.P. 375



**LOUIS XIII**

*Remy Martin*

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS  
OF CELLAR MASTERS OVER 100 YEARS TO CRAFT

A FIREWORKS OF AROMAS. FLORAL, SPICE, FRUIT,  
WOOD AND NUT DIMENSIONS, LOUIS XIII HAS  
UNPARALLELED COMPLEXITY AND AN EXTREMELY  
LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE 100  
ONE OUNCE 200  
TWO OUNCES 400

20% SERVICE CHARGE WILL BE ADDED TO  
BOTTLE SERVICE AND PARTIES OF 6 OR MORE.

## **BOTTLES**

### **SPARKLING & CHAMPAGNE**

KRUG, BRUT 1998 3000  
ACE OF SPADES, BRUT GOLD 1000  
PERRIER-JOUËT, BELLE EPOQUE ROSE 800  
PERRIER-JOUËT, BELLE EPOQUE BRUT 450  
LOUIS ROEDERER, CRISTAL 575  
DOM PÉRIGNON 500  
MOËT & CHANDON, ROSÉ IMPÉRIAL 300  
LAURENT-PERRIER, ULTRA-BRUT 235  
VEUVE CLICQUOT, YELLOW LABEL 200  
PERRIER-JOUËT, GRAND BRUT 180

### **MAGNUMS**

DOM PÉRIGNON 1.5L 1500  
VEUVE CLICQUOT, YELLOW LABEL 3L 1500  
MOËT & CHANDON, ROSÉ IMPÉRIAL 1.5L 700  
MOËT & CHANDON, BRUT IMPÉRIAL 1.5L 600  
JOHNNIE WALKER, BLACK LABEL 1.75L 650  
PATRON SILVER 1.75L 650  
GREY GOOSE 1.75L 600  
CIROC 1.75L 600  
JACK DANIEL'S 1.75L 600  
VEUVE CLICQUOT, YELLOW LABEL 1.5L 500

## **BOTTLE SERVICE PACKAGES**

### **PACKAGE 1 - \$600**

2 - TITO'S, TANQUERAY OR BACARDI  
1 - CHARLES DE FERÉ CHAMPAGNE

### **PACKAGE 2 - \$700**

2 - JW BLACK, MACALLAN 12YRS OR  
HENDRICK'S  
1 - CHARLES DE FERÉ CHAMPAGNE

### **PACKAGE 3 - \$950**

3 - CIROC, GREY GOOSE, KETEL ONE OR  
BELVEDERE  
2 - CHARLES DE FERÉ CHAMPAGNE

### **PACKAGE 4 - \$950**

3 - BOMBAY, PATRON, MAKER'S OR  
HENNESSY V.S.  
2 - CHARLES DE FERÉ CHAMPAGNE

### **PACKAGE 5 - \$1250**

3 - PERRIER-JOUËT, BELLE EPOQUE BRUT

### **PACKAGE 6 - \$1550**

2 - CIROC, GREY GOOSE, KETEL ONE OR  
BELVEDERE  
2 - VEUVE CLICQUOT, YELLOW LABEL 1.5L

### **PACKAGE 7 - \$2600**

2 - MAGNUM (CIROC, GREY GOOSE, JW  
BLACK, BELVEDERE OR PATRON)  
1 - DOM PÉRIGNON 1.5L

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## **BY THE GLASS / BEERS**

### **WHITE WINE**

CHARDONNAY, TANGLE OAK, CALIFORNIA 15  
RIESLING, WUNSCH & MANN, ALSACE,  
FRANCE 13

SAUVIGNON BLANC, JEAN-LOUIS TROCARD,  
BORDEAUX 12

CHARDONNAY, DOMAINE DE BERNIER, LOIRE  
VALLEY 12

PINOT GRIGIO, LAGARIA, VENETO, ITALY 11

### **RED WINE**

MERLOT, TREFETHEN, NAPA VALLEY 16

CABERNET SAUVIGNON, CANOE RIDGE  
HORSE HEAVEN HILLS 15

PINOT NOIR, HANGTIME, CALIFORNIA 13

GARNACHA/TEMPRANILLO, LA MONTESA,  
RIOJA, SPAIN 14

MALBEC, SUSANA BALBO, CRIOS, MENDOZA,  
ARGENTINA 11

### **ROSE WINE**

GARNACHA, VIÑA OTANO, SPAIN 12

### **SPARKLING & CHAMPAGNE**

VEUVE CLICQUOT, YELLOW LABEL 25

PERRIER-JOUËT, GRAND BRUT 21

BIUTIFUL BRUT ROSE CAVA, SPAIN 15

VILLA SANDI, PROSECCO DOC TREVISO 14

CHARLES DE FERRE, BLANC DE BLANCS 12

### **BEER**

STELLA ARTOIS 9

DOGFISH HEAD -60 MINUTE IPA- 9

SCHÖFFERHOFER -GRAPEFRUIT (CAN)- 9

DC BRAU -SEASONAL (CAN)- 8

STELLA CIDRE 8

AMSTEL LIGHT 8

HEINEKEN 8

CORONA 8

NEW BELGIUM -SEASONAL- 9

BUD LIGHT 7

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## **POV WINE SELECTION**

### **WHITE**

Chiarandà, Donnafugata Chardonnay /  
2011 Sicily - 120

Groth / Chardonnay  
2013 Napa Valley - 130

Etienne Sauzet, Puligny-Montrachet  
Chardonnay / 2013 Ch. de Beaune - 220

Domaine Zind-Humbrecht /Riesling / 2012  
Alsace - 180

Rudd, Mt. Veeder / Sauvignon Blanc 2013  
Napa Valley - 290

Ramey / Chardonnay / 2012 Russian River  
Valley - 240

Cakebread / Sauvignon Blanc / 2014  
Napa Valley - 150

Jermann / Pinot Grigio / 2013 Friuli-Venezia  
Giulia - 160

Dr. Loosen/ Riesling /2013 Mosel - 150

Kistler / Chardonnay / 2014 Sonoma - 220

### **RED**

Propiedad, Palacios Remondo  
Garnacha / 2011 Rioja - 165

Duckhorn / Merlot / 2012 Napa Valley - 190

Shafer / Merlot /2013 Napa Valley - 210

Château de Beaucastel / Châteauneuf-  
du-Pape / 2008 Rhône Valley - 340

Blue Eyed Boy, Mollydooker / Shiraz /  
2014 South Australia - 160

Valdeginés, Artadi / Tempranillo / 2010  
Rioja - 230

Faust / Cabernet Sauvignon /2012 Napa  
Valley - 190

Cristom / Pinot Noir / 2012 Willamette  
Valley - 230

Vall Llach Porrera / Cariñena-Garnacha  
2012 Priorat - 220

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## **SEASONAL COCKTAILS 16**

### GRAB'EM BY THE 'RONI

The Botanist gin / vanilla vermouth / Campari / orange bitters

### SPICED CHAMPAGNE COCKTAIL

spiced bourbon / sparkling champagne / orange twist

### WINTER JULEP

mint green tea infused rye / mint foam / mint sprig

### THE NIGHTCAP

rye / black tea simple syrup / milk / mint foam

### BUTTER MY RUM

butter infused rum / cider / cinnamon stick

### IT'S COLD BRO

Jameson whiskey / black cardamom simple syrup / chocolate bitters

### THE RUSTIC SOUR

rye / all spice dean / lemon / blueberry cinnamon simple / grapefruit juice

### GET PUNCHED AND WHINE

Martell cognac / amaretto / lemon / simple syrup / orange

## **CLASSICS 16**

### STRAWBERRY LEMONADE

Absolut Elyx / strawberry / house lemonade

### GIN RICKEY

gin / lime / simple syrup / soda

### CLEAN MOJITO

light rum / house made mojito "soda"

### PENICILLIN

Scotch / ginger / lemon / honey syrup

### MOSCOW MULE

Absolut Elyx / house made ginger beer / lime

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# **FOOD MENU**

## **APPETIZERS**

CHARCUTERIE & LOCAL CHEESE 28  
CRACKERS, ORANGE MARMALADE

CHARRED GARLIC HUMMUS 16  
MIXED WARM OLIVES, LEMON OIL,  
HERBED PITA

BUFFALO CAULIFLOWER 12  
PICKLED CARROT, CELERY, BLUE CHEESE

JUMBO SHRIMP COCKTAIL 24  
KOREAN CHILI COCKTAIL SAUCE, SPICY PAPAYA  
SALAD

GRILLED LOBSTER TAIL 26  
GRAPEFRUIT, ARUGULA, AVOCADO

LAMB CHOPS LOLLIPOP 22  
FIG BBQ

DUCK QUESADILLAS 16  
PINEAPPLE TOMATILLO SALSA

TUNA POKE' 20  
FORBIDDEN RICE, AVOCADO, TOBIKKO

## **SALADS**

FUEL SALAD 12  
PATH VALLEY MIXED GREENS, GOAT CHEESE,  
PEPITAS, DRIED APPLE, HEMP SEED VINAIGRETTE  
ADD CHICKEN 7  
ADD SHRIMP 9

ROMAINE CAESAR 14  
ROASTED GARLIC BABY KALE  
ADD CHICKEN 7  
ADD SHRIMP 9

TOGARASHI SALMON SALAD 28  
GREENS, JULIENNE VEGETABLE, CRISPY QUINOA,  
MISO SOY VINAIGRETTE

NY STRIP STEAK SALAD 32  
OUR FUEL SALAD: PATH VALLEY MIXED GREENS,  
GOAT CHEESE, PEPITAS, DRIED APPLE, HEMP SEED  
VINAIGRETTE

## **FOOD MENU AVAILABLE UNTIL 11 PM**

20% SERVICE CHARGE WILL BE ADDED TO BOTTLE  
SERVICE AND PARTIES OF 6 OR MORE.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK  
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS. WDC 3/12 2-5

# **FOOD MENU**

## **SANDWICH**

POV BURGER 22

GRILLED 8oz GROUND SIRLOIN, EXOTIC MUSHROOMS, SAN JOAQUIN GOLD CHEDDAR, TRUFFLE JUS

CBLT 18

LEMON HERB GRILLED CHICKEN, BACON JAM, PARMESAN AIOLI

LAMB MERGUEZ 20

HERBED PITA WRAP, TAPENADE, TATZIKI, OREGANO TOMATO JAM

## **PLATES**

CHEF RONDE'S CRAB CAKE 36

MISO GLAZED BRUSSEL SPROUT, BUTTERNUT SQUASH, KIMCHI VINAIGRETTE

NY STRIP STEAK FRITES 38

MINT CHIMICHURRI

8oz CREEKSTONE FILET MIGNON 48

FOIE GRAS BREAD PUDDING, CONFIT BABY CARROTS, RAPINI, TRUFFLE RED WINE JUS

## **PIZZA**

PEPPERONI 18

HEIRLOOM TOMATOES, MOZZARELLA, FONTINA, FENNEL SALT

HERBED SHRIMP 21

ROASTED RED PEPPERS, KALE, PESTO, CURED BLACK OLIVES

WILD MUSHROOM 18

PARMESAN PINE NUT CREMA, RAPINI, SCALLIONS

## **SWEET TREATS**

KAFFIR LIME CRÈME BRULEE 10

BERRIES

LIMONCELLO GELATO 10

MINT

ORANGE SORBET 10

CHERRY COMPOTE

GIANDUJA TART 11

COCOA CRUMBLES

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