

Aperitif

Lillet Blanc \$8
 Pernod \$8
 Marie Brizard \$8

Champagne

NV Crémant d'Alsace Rosé, Lucien Albrecht \$12
 NV Brut Henriot \$16
 NV Brut Rosé Bruno Paillard \$26

Vin Blanc

2006 Sancerre.
 Patient Cota \$13

Champagne Cocktails

14.00

Artisanal Royal – Hibiscus Flower
 Mon Cheri – St. Germain, Dubonnet Red
 Strawberry Fields – Crème Fraise

Sangria**BLANC**

St. Germain, White Wine, Peach

ROUGE

Leblon Cachaca, Red Wine, Apples & Oranges
 9. glass

Classic Cocktails

Stilton Martini	12.00
<i>Grey Goose Vodka with Stilton Stuffed Olives</i>	
Side Car	12.00
<i>Cognac, Cointreau, Lemon, Sugar Rim</i>	
French Martini	12.00
<i>Vodka, Chambord, Pineapple</i>	
Sazerac	12.00
<i>Rye, Absinthe, Bitters, Lemon</i>	
French 75	12.00
<i>Champagne, Gin, Lemon</i>	

Featured Flights**Francais Classique**

SANCERRE - PATIENT COTAT

Loire, France 2006

SAVIGNY-LES-BEAUNE - DOMAINE BOUCHARD

Burgundy, France 2006

LUSSAC ST. EMILION - CHATEAU DE BELLEVUE

Bordeaux, France 2006

Voyage for \$18

Winery of the Month**DeLille Cellars**

Woodinville, WA

2006 Doyenne "AIX"

*This serious, Syrah-Cabernet Sauvignon blend is full of finesse,
 black fruits, with a beautiful finish.*

2008 Chaleur Estate "Blanc"

*This harmonious Sauvignon Blanc-Sémillon number is floral,
 opulent and intoxicating*

\$16 per glass / \$ 68 per bottle**Craft Beers****DRAFT BEER**

VICTORY PRIMA PILS (PENNSYLVANIA) <i>Grass and hop aromas, clean finish.....</i>	6.00
KRONNENBOURG 1664 LAGER (FRANCE) <i>More bitter than sweet, with a distinct citrus flavor.....</i>	6.00
ROGUE "DEAD GUY ALE" (OREGON) <i>Deep honey in color with a malty aroma and rich flavor....</i>	6.00
CHIMAY "WHITE" ALE (BELGIUM) <i>Fruity notes of muscat and raisin with a touch of bitter..</i>	10.00
RED HOOK ESB (WASHINGTON) <i>Full bodied with a toasted malt flavor.....</i>	6.00
ISSAQUAH "WHITE FROG" WHIT (WASHINGTON) <i>Notes of sweet orange peel and corriander.....</i>	6.00
DOG FISH 90 MIN. IPA (DELEWARE) <i>With a pungent hop flavor.....</i>	6.00

BOTTLED BEER

OMMEGANG HENNEPIN (NEW YORK) <i>Tart lemon, bitter orange, subtle corriander.....</i>	18.00
FISHER AMBER (FRANCE) <i>Light hops bite with a balancing sweetness.....</i>	22oz 12.00
ROGUE, BRUTAL BITTER (OREGON) <i>An imperial bitter, exotic malt, citrusy, hoppy flavor..</i>	22oz 14.00

ROGUE, SHAKESPEARE STOUT (OREGON) <i>Rich creamy head, earthy flavor, chcolate finish.....</i>	22oz 14.00
ROGUE, MOCHA PORTER (OREGON) <i>A bittersweet balance of hops and malt, light finish.....</i>	6.00
CHIMAY BLUE (BELGIUM) <i>A strong beer with roasted malt and floral notes.....</i>	25oz 32.00
MORETTI (ITALY) <i>A pilsner style lager with a slightly bitter flavor.....</i>	6.00
SPEAKEASY, PROHIBITION ALE (CALIFORNIA) <i>A caramel toned amber beer that balances malt and hops.....</i>	6.00
SPEAKEASY, DOUBLE DADDY IMPERIAL (CALIFORNIA) <i>Bitter and hoppy, finishing dry and clean on the palate.....</i>	8.00
IRON HORSE, IRISH DEATH (WASHINGTON) <i>A dark smooth ale, heavy on the malt.....</i>	22oz 12.00
IRON HORSE, BRASS ASS BROWN ALE (WASHINGTON) <i>A full bodied slightly sweet brown ale.....</i>	22oz 12.00
IRON HORSE, LOCO IMPERIAL RED (WASHINGTON) <i>With lots of hop bitterness and aroma it's malty.....</i>	22oz 12.00
SAMUEL SMITH BROWN (UNITED KINGDOM) <i>Has a palate of hazelnuts and balance of malt and hops.....</i>	6.00
VICTORY, GOLDEN MONKEY (PENNSYLVANIA) <i>A Belgian style ale with light body and depth of character</i>	6.00