

# PORT

## Cask-Aged Port

Fortified early during fermentation; aged to maturity in wooden casks; often paired with chocolate

- 500 **Vintage Character: Grahams Six Grape (Douro)** 8.95  
*Rich jammy intense fruit finish*
- 501 **Vintage Character: Taylor Fladgate "First Estate" (Douro)** 6.95  
*Vigorous tannins with a rich mellow flavor*
- 502 **Late Bottled Vintage: 1995 Warre's (Douro)** 11.95  
*Rich fruit that is jammy and luscious*
- 503 **Late Bottled Vintage: 1998 Cockburn "Anno" (Douro)** 8.95  
*Vibrant fruit and rich tannins*
- 504 **Late Bottled Vintage: 2000 Quinta do Noval (Douro)** 9.95  
*Vibrant fruit and rich tannins*
- 505 **Ten Year Old Tawny: Fonseca (Douro)** 9.95  
*Full fruit, rich with flavor*
- 506 **Ten Year Old Tawny: Delaforce "His Eminence's Choice" (Douro)** 9.95  
*Mellow fruit with a nutty flavor*
- 507 **Ten Year Old Tawny: Warre's "Sir William" (Douro)** 9.95  
*Dried intense fruit with a nutty finish*
- 508 **Twenty Year Old Tawny: Delaforce "Curious & Ancient" (Douro)** 11.95  
*Nut honey with vivid raisiny fruit*
- 509 **Twenty Year Old Tawny: Taylor Fladgate (Douro)** 12.95  
*Dry full flavor with light berry and tobacco*
- 510 **Thirty Year Old Tawny: Taylor Fladgate (Douro)** 18.95  
*Powerful spice with honey and a nutty finish*

## Bottle-Aged Port

Fortified early during fermentation; aged in wooden casks for two years before bottling; decanted prior to service

- 550 **1997 Warre's (Douro)** 13.95  
*Spices and prominent dried fruit flavors with a long finish*
- 551 **1998 Fonseca Guimaraens (Douro)** 13.95  
*Rich fruit, earthy tones with a rich finish*
- 552 **1998 Taylor Fladgate "Quinta de Vargellas" (Douro)** 15.95  
*Velvety, rich cider, spice flavors*  
(Below selections are based on availability at the location)
- 553 **1983 Grahams (Douro)** 4 glass min. 17/glass 140/bottle  
*Big with good balance of fruit and tannins*
- 554 **1985 Taylor (Douro)** 4 glass min. 20/glass 160/bottle  
*Berry and cherry aromas, full-bodied finish, very rich*
- 555 **1977 Croft (Douro)** 4 glass min. 25/glass 200/bottle  
*Orange, coffee, butterscotch, berry fruit*
- 556 **1963 Delaforce (Douro)** 4 glass min. 30/glass 250/bottle  
*Ripe red fruity nose with a harmonious finish*

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# SHERRY, MADEIRA, & MORE

- 557 **1980 Grahams (Douro)** 120/bottle (375ml)  
*Rich fig-like fruit, distinctly sweet, long finish*
- 600 **Leacock's Aged Five Year Old Malmsey (Madeira)** 7.95  
*Grapey, nutty, chocolate and a medium-long finish*
- 601 **Broadbent Ten Year Old Malmsey (Madeira)** 8.95  
*Sweet rich chocolaty flavor with a long finish*
- 602 **Lustau Solera Reserva "Tintilla De Rota" (Spain)** 9.95  
*Rich, sweet, velvety and soft in the mouth*
- 603 **Lustau Solera Reserva Deluxe Cream "Capataz Andres" (Spain)** 7.95  
*Date, fig and sweet raisin*
- 604 **Lustau Solera Reserva Moscatel Superior "Emilin" (Spain)** 7.95  
*Intensely sweet, raisin, perfumed burnt sugar*

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# SPARKLING WINE & CHAMPAGNE

- 700 **NV Montsarra, Cava (Spain)**  
8.95 glass / 37.95 btl
- 701 **NV Nino Franco "Rustico," Prosecco (Italy)**  
9.95 glass / 46.95 btl
- 702 **NV Moët & Chandon, Brut Rosé (Champagne)**  
14.95 glass / 69.95 btl
- 703 **NV Domain Chandon, Brut (California)**  
9.95 glass / 39.95 btl
- 704 **NV Moët & Chandon, Nectar Impérial (Champagne)**  
19.95 btl (187 ml)
- 705 **NV Veuve Clicquot, Brut Yellow Label (Champagne)**  
69.95 btl
- 706 **1998 Dom Perignon (Champagne)**  
179.95 btl
- 707 **1996 Veuve Clicquot "La Grande Dame" (Champagne)**  
189.95 btl

# SAMPLING FLIGHT

Our extraordinary flights have been carefully selected so that you may sample an impressive and wide variety.

## Three Port Flight

10 Year Delaforce, 20 Year Taylor Fladgate, 30 Year Taylor Fladgate 16.95

## Truffle Trio

Three chocolate truffles paired with the Three Port Flight and a chocolate pairing guide to take home 23.95

## Five Port Flight

10 Year Fonseca, Taylor Fladgate "First Estate," 1995 Warres LBV, Delaforce "Curious & Ancient" 20 Year Tawny, 1998 Taylor Fladgate "Quinta de Vargellas" 18.95

## Sherry Flight

Lustau's Solera Reserva Sherrys: "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin" 12.95

## Late Harvest Flight

Concha y Toro Sauvignon Blanc, Chateau St. Michelle Chenin Blanc, Kent Rasmussen Gewürztraminer 13.95

## Noble Wine Flight

Chateau de Cosse, Haut Charmes, Kracher Cuvee Beerenauslese 15.95

## Sparkling Wine Flight

Montsarra Cava, Nino Franco "Rustico" Prosecco, Domain Chandon Brut 10.95

## Grand Marnier Trio

Cinquantenaire, Cuvee du Centenaire, Grand Marnier 24.95

## Ice Wine Flight

Pacific Rim Riesling, Joseph Phelps Eisrebe, Renwood Amador Zinfandel 16.95

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## DESSERT WINES

### Sparkling Wines

Light and fruity, with a refreshing hint of bubbles the Italians call "frizzante"

400 2007 Michele Chiarlo, Moscato d'Asti "Nivole" (Piedmont, Italy) 8.95

*Fragrant, intense peach bouquet, crisp finish*

401 2006 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy) 9.95

*Sweet hint of rose petals and raspberries*

### Late Harvest Wines

Clean, smooth and luscious, made from extremely ripe grapes, with honeyed tropical flavors.

410 2005 Chateau St. Michelle Late Harvest (Columbia Valley, Washington) 12.95

*Aromas and flavors of honeydew, lime and marmalade*

411 Muscat de Saint Jean de Minervois (Languedoc, France) 7.95

*Apricot, quince and mandarin orange*

412 2004 Concha y Toro Late Harvest Sauvignon Blanc (Maule Valley, Chile) 9.95

*Ripe fruits, papaya, peach and honey*

413 2004 Dr. Loosen Riesling Auslese Late Harvest (Germany) 11.95

*Balance of acid with peach, orange with floral flavors*

414 2003 Kent Rasmussen Late Harvest Gewürztraminer (Russian River Valley, Sonoma) 12.95

*Honey, apricot, papaya*

### Dried Grape Wine

Made from the juice of "raisined" grapes aged for a number of years in casks.

420 2003 Antinori Vin Santo (Tuscany) 14.95

*Honeysuckle with hints of nutty caramel*

### Ice Wines

Concentrated and rich, made from the juice of frozen grapes, with fruity varietal flavors.

430 2006 Pacific Rim Riesling Vin de Glacière (Washington) 13.95

*Rich, decadent style with pineapple, peach and pear*

431 2005 Selaks Marlborough Ice Wine (New Zealand) 9.95

*Character of honey, lychee and apricots*

432 2006 Inniskillin Vidal Ice Wine (Niagara, Canada) 18.95

*Lychee, tangerine, nectarine and peach with clover honey*

433 2006 Renwood Amador Ice Zinfandel (California) 15.95

*Fresh blackberry and raspberry*

434 2006 Joseph Phelps Eisrebe (California) 17.95

*Peach, nectarine and apricot*

### Noble Wines

Sweet with dramatic textures, intensified by the rare vineyard growth "pourriture noble"

440 2006 Kracher Cuvee Beerenauslese (Austria) 17.95

*Exotic fruit after grapefruit lychee, elegant with good structure*

441 2004 Haut Charmes (Sauternes) 13.95

*Fine gold color, rich delicate flavors of honey and apricot*

442 2004 Chateau de Cosse (Sauternes) 12.95

*Flavors of butterscotch & caramel with notes of orange blossom*

## DESSERT MARTINIS

### Chocolate Bliss

Godiva Caramel, Godiva Dark, Creme de Cacao, Finale chocolate ganache and a scoop of vanilla gelato 10.95

### Tiramisu Martini

Kahlua, Frangelico, butterscotch Schnapps, espresso and a scoop of vanilla gelato 11.95

### Chai Spice Martini

Espresso Vodka, Chai Liqueur, Godiva Cappuccino, whole milk, cinnamon stick 10.95

### Mocha Martini

Espresso Vodka, Dark Crème de Cacao, Kahlua, and Godiva Dark 10.95

### Citrus Martini

Limonciello, Cointreau, Prosecco, and a splash of Chambord 11.95

## SHOW STOPPERS

### Colonial Comfort

Southern Comfort, Chambord, and Torani raspberry and lime on the rocks with a splash of soda water 8.95

### Stuart Street Sunset

Southern Comfort, Cointreau, orange and cranberry juices on the rocks 8.95

### Majestic Melon


Midori, peach Schnapps, orange and pineapple juices over ice 8.95

### Kir Royale


Chambord with Champagne 8.95

## FROZEN COCKTAILS

### Almond Mocha Freeze

Di Saronno Amaretto and Godiva Dark blended with  Illy coffee 9.95

### Frozen Cloud Nine

Bailey's, Frangelico and Kahlua blended with  Illy coffee 9.95

### Mango Tango

Peach Schnapps and Grand Marnier blended with mango puree 9.95

### Pomegranate Pleasure

Chambord and Grand Marnier blended with pomegranate puree 9.95

## CHOCOLATE SPECIALTIES

Our own secret recipes made with the finest Valrhona chocolates.

### Chocolate Lush

Our special blend of Valrhona Chocolate, Bailey's and butterscotch Schnapps with steamed milk 8.95

### The Finale Freeze

Valrhona Chocolate, Bailey's, butterscotch Schnapps and cold milk over ice 8.95

### Signature Hot Chocolates

Rich, creamy house recipes made with real chocolate

Equitoriale Chocolate (traditional bittersweet) 4.95


Noisette Chocolate (rich hazelnut) 5.95

Ivoire Chocolate (white chocolate with a hint of orange) 5.95

### Hot Chocolate Flight

Tastings of all 3 Signature Hot Chocolates, served with a bite of each variety of Valrhona Chocolate 9.95

## HOT TODDIES

Enjoy with  Illy coffee or cappuccino 7.95 or Equitoriale Signature Hot Chocolate 8.95

**B-52** Grand Marnier, Kahlua and Bailey's Mexican coffee with Kahlua

**Hazel-Nut** Crème de Cacao, Frangelico and cream

**Shamrock** coffee with Irish Mist

**After Eight** Crème de Menthe, Bailey's, Kahlua, milk

**Almond Mocha** Di Saronno Amaretto and Godiva

**Chocolate** coffee with Godiva liqueur

**Toasted Almond** Kahlua, Amaretto and heavy cream

**Nuts and Berries** Chambord, Frangelico and cream 8.95/9.95

**Godiva Italiano** Godiva, Amaretto and Grand Marnier

**Nutty Irishman** Frangelico and Bailey's Irish Cream

**Almond** coffee with Di Saronno Amaretto

**Cloud-Nine** Bailey's, Frangelico and Kahlua

**Swiss** coffee with Crème de Cacao and Crème de Menthe

**Armadillo** Amaretto, Kahlua and Grand Marnier

## SOFT BEVERAGES

Italian Soda | French Soda | Fountain Soda | Nantucket Nectars  
Izze Sparkling Juices | Fresh-brewed Iced Tea | Specialty Ice Teas |  
Homemade Lemonade | Specialty Lemonades | Saratoga Still &  
Sparkling Water | Loose Leaf Teas – ask for selection

serving the finest espresso,   
cappuccino and brewed coffee by