



WINTER MENU

FEATURED WINES

<i>Austin Hope, Cabernet Sauvignon, Paso Robles, California</i>	15/63
<i>Conundrum Red, by Caymus, Petit Sirah/Zinfandel, Napa</i>	11/26
<i>Yangarra, Shiraz, McLaren Valle, Australia '14 (while supplies last)</i>	55
<i>Markham, Merlot, Napa Valley, California '16 (while supplies last)</i>	55

FEATURED COCKTAILS

HOT TODDY	14
<i>Warm up with this winter classic made with Captain Morgan spiced rum, Grand Marnier, lemon juice and honey, served hot in a coffee mug with cinnamon and cloves</i>	
GINGER ON THE ROCKS	14
<i>Belvedere ginger vodka, agave nectar, lime juice, soda; on the rocks</i>	
KETEL CUCUMBER MINT	14
<i>Ketel One Botanical Cucumber Mint, lime juice, syrup; martini up</i>	

STARTERS

MEDITERRANEAN FALAFEL	14
<i>Falafel balls served with Greek garnish and Ziziki's Sauce</i>	
MUSSELS	15
<i>15 mussels with garlic butter sauce and sundried tomatoes</i>	
SHRIMP SAGANAKI	14
<i>Jumbo shrimp, fresh basil, tomato sauce and feta served in sizzling skillet with pita</i>	

SALAD

ARUGULA CITRON SALAD	14
<i>Arugula, oranges, caramelized pecans, goat cheese, pomegranate, topped with a fig balsamic vinaigrette</i>	

ENTRÉES

ARMANDO'S STUFFED LAMB LOIN	34
<i>Pan seared lamb loin stuffed with spinach and feta, served with veggie orzo and tomato red pepper cream sauce.</i>	
MUSSELS OVER FETUCCINE	29
<i>Pan white wine broiled mussels over fettucine with mushrooms, sun dried tomatoes, French basil, and garlic</i>	

DESSERT

White Chocolate Raspberry Cake	9
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