

# Jinja

LIBATIONS



# Welcome to paradise



Transport yourself to paradise with our fresh and exciting drink menu. Featuring everything under the sun from exotic tiki drinks to our own unique concoctions. We have collected only the best recipes for your pleasure, using the highest quality ingredients and the best premium spirits available, delivering the most delicious cocktails under the sun!

# history in a glass

- I      Classic Concoctions & Exotic Blends
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**jinja legends**  
are marked  
with this  
symbol



Try a ...

# MAI TAI



The old master signs a copy of *Trader Vic's Book of Food and Drink* for actress Sarah Churchill. Vic also authored a beverage book called *Bartender's Guide*.

*Victor Jules Bergeron, Jr. founded a chain of Polynesian-themed restaurants that bore his nickname, "Trader Vic". He was one of two people who claimed to have invented the Mai Tai. The other was his amicable competitor for many years, Don the Beachcomber.*



# CLASSiC CONCOCTiONS & EXOTiC BLENDS

*Having searched the world over, we have uncovered the following libations in our quest for the ideal cocktail.*



## JINJA EXPRESS

A perfect blend of Bacardí Coconut Rum, Cointreau, Falernum syrup, fresh lime juice and smooth, cask-aged Bacardí 8 Year Rum, served in our unique Tiki glass. Not smiling could be one of the hardest things you have to do today. 14

## PAIN KILLER

Originating and perfected at Sandcastle's Soggy Dollar Bar in the 1970's. Features Captain Morgan Original Spiced Rum, Coco Real, pineapple juice and orange juice. The ground nutmeg on the top made the swim to the Soggy Dollar Bar worth the effort. 13



## GENE'S MAI-TAI

Translated, Mai-Tai means "out of this world!" Our Tiki cocktail from the 1940s features Myers's Dark Jamaican rum, Mount Gay Eclipse gold rum, Grand Marnier, Orgeat syrup and fresh fruit juices. 14

## DUKE'S BLUE HAWAIIAN

This truly tropical masterpiece blends Bacardí Superior White Rum, pineapple juice, Blue Curaçao and Coco Real. An island favorite named after Duke Kahanamoku. 13

## PURPLE GODDESS

Empress 1908 Gin, Premium Tonic, fresh grapefruit juice, edible orchid. 15

## PIÑA COLADA

Originating in San Juan, Puerto Rico in the 1950s, our frozen version of this classic features Captain Morgan Original Spiced Rum, Coco Real, pineapple juice, with a float of Myers's Dark Jamaican Rum on top and a pineapple coconut rim. 14

## BAHAMA MAMA

Bacardí Superior White Rum, Myers's Dark Jamaican Rum, Mount Gay Eclipse Rum, Malibu Coconut Rum and fresh fruit juices, with a dash of bitters. 14

## SINGAPORE SLING

A classic since its invention in 1915 at the Long Bar of Raffles Hotel in Singapore. This tiki cocktail combines Bombay Sapphire Gin, Cherry Herring, and our special blend of fresh lemon and lime juices. 13

"Drinkin' Rum Before 10:00 AM makes you a pirate, not an alcoholic." -Earl Dibbles Jr.

# GIGGLE WATER



**"Fell in love with a  
beautiful blonde once.  
Drove me to drink.  
And I never had the  
decency to thank her"**  
W.C. Fields

# MARTINIS

Although the origin of the martini is widely disputed, its place in modern society is not. Whether it's a crisp, dry martini after a long day at work or a delicious cosmo to celebrate a special occasion, a well-crafted martini is an elegant and refined libation anyone can enjoy.



## The Mandarin Blossom

A top shelf Cosmopolitan, made with Absolut Mandrin Vodka, Cointreau, house-made sweet & sour mix, and a splash of cranberry. 14

## Pomegranate Martini

Light and refreshing with fresh lime juice, Absolut Citron Vodka, and Pama Pomegranate Liqueur. This simple yet elegant martini has become an instant classic. 14

## Strawberry Passion

Who doesn't love strawberries? You have to try this delicious blend of Absolut Citron Vodka, St. Germain, strawberry puree, fresh lime juice, house-made lemongrass simple syrup and mint. 14



## Paradise

Exotic and refreshing. Fresh muddled mint, fresh lime juice, tropical guava puree and delicious Cruzan Tropical Fruit Rum. This exotic Ninja original will send you to paradise! 14

## Amaretto Lemon Drop

Jinja's own lemon drop, with a nutty twist. Absolut Citron Vodka, Disaronno Amaretto and house-made sweet & sour mix finished with a sugar rim. 14



## Skinny-tini

Why say no, when it feels so good to say YES! This martini is made with Absolut Grapefruit Vodka, St. Germain, fresh lime juice and grapefruit juice. 14

## Skinny Cosmo

Jinja's own guilt free Cosmopolitan! This libation is crafted with Suntory 'Haku' Vodka, Fee Bros. Orange Bitters, fresh lime juice and cranberry juice. Shaken to perfection and served up! 14

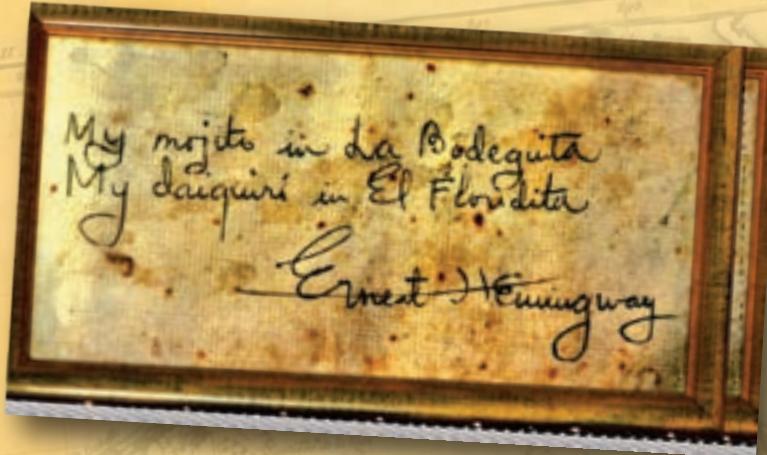
## Lemongrass Peartini

A refreshing martini, made with Absolut Pears Vodka, St. Germain, house-made lemongrass simple syrup, and fresh lime juice. 14

## Cucumber Saketini

Effen Cucumber Vodka, Gekkeikan Junmai Sake, fresh cucumber, fresh lime juice, house-made lemongrass simple syrup. Think you can have just one? 14

"I only take a drink on two occasions: when I'm thirsty and when I'm not." - Brendan Behan



The Mojito has been presented as a favorite drink of author Ernest Hemingway. It has also often been said that Ernest Hemingway made the bar called La Bodeguita del Medio famous as he became one of its regulars and wrote "My mojito in La Bodeguita, My daiquiri in El Floridita." This expression in English can be read on the wall of the bar today, handwritten and signed in his name.

2015



# Mojitos

Mojito (Spanish: [mo' xito]) is a traditional Cuban highball.

Traditionally, a mojito cocktail consists of five ingredients: white rum, sugar (traditionally sugar cane juice), lime juice, sparkling water, and mint. Its combination of sweetness, refreshing citrus, and mint flavors is intended to complement the potent kick of the rum, and has made this clear highball a popular seasonal drink.

## *Classic*

Freshly muddled mint, Bacardi Superior White Rum, our house-made lemongrass simple syrup, fresh lime juice, and club soda. Try with a touch of lavender bitters for a refreshing twist. 13

## *Blackberry*

Pucker up, butter cup! To make this cocktail, we take our classic mojito and add blackberry purée. 13

## *Sake-jito*

Hakutsuru 'Awa Yuki' Sparkling Sake, fresh lime juice, muddled mint, house-made lemon grass simple syrup, finished with candied ginger and a mint sprig. 13

## *Mango*

We start with our classic Mojito using Bacardi Superior White Rum, then add a delicious mango puree to make this tropical indulgence. 13

## *Prickly Pear*

The Caribbean meets the southwest with this exotic version of Cuba's beloved cocktail. Prickly Pear purée combined with our signature Classic Mojito. It's an instant favorite. 13

## *Coconut*

Fresh, tropical and one of a kind! Bacardi Coconut Rum and cream of coconut makes this must-have mojito a Jinja favorite. 13

## *Shy*

Skinny and delicious! This mojito is not shy from rum, just shy from calories. Made with freshly muddled mint, fresh lime juice, Bacardi Superior White Rum, Agave nectar, and topped off with soda water. 13

## *Passionfruit*

Let us show you our "Passion" for Mojitos! Made with Bacardi Superior White Rum, Liquid Alchemist All-Natural Passion Fruit syrup, freshly muddled mint, fresh lime juice and club soda. 13

Please Enjoy Responsibly.

"Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut." – Ernest Hemingway

A TRUE  
**AUTHENTIC**  
RECIPE FOR A  
**MARGARITA**

· 1 oz  
lime juice  
· 1 oz cointreau  
· 2 oz tequila  
· fine sea salt  
· ice

GARNISH

WITH  
A SLICE OF  
LIME

ENJOY



Using a wedge of lime, wet the rim of a chilled cocktail glass and dip it into the sea salt.

Add the other ingredients in a shaker. Mix well and drain into the glass.

# MARGARITAS

One of the earliest stories of the margarita being invented, dates back to 1938 at restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Mexico. Carlos “Danny” Herrera created the drink for customer, Marjorie King, a former Ziegfeld dancer, who was allergic to many spirits, but not tequila.

## HIDDEN TREASURE

Tepozán Añejo Tequila, Cointreau, Liquid Alchemist All-Natural Passion Fruit Syrup, fresh lime juice, with an edible Orchid garnish and a Tajin Chili salt rim. 14

## SILVER COIN

Our version of the Santa Fe favorite is a must for the margarita connoisseur. Tepozán Blanco Tequila, Cointreau, agave nectar, and fresh lime juice with a black salt rim. 14

## GRAND GOLD

Feelin’ lucky? Handcrafted with Tepozán Añejo Tequila, Grand Marnier, house-made sweet & sour mix and a salt rim. This margarita hits the Jackpot! 15

## CADILLAC

Add a touch of class with this premium margarita. Handcrafted using Tepozán Añejo Tequila, Grand Marnier and fresh orange and lime juices with a black salt rim. 15

## PALOMITA

The perfect blend of flavors to pucker the pallet! With Patrón Silver Tequila, St. Germain, fresh lime juice, and Ruby Red grapefruit juice. Finished with a lime wheel and a salt rim. 14

## THE RITZ

This was Hemingway’s favorite cocktail when staying at The Ritz Hotel in Paris, concocted with Calirosa Rosa Blanco Tequila, St. Germain, and fresh lime juice and a salt rim. 15

## SANTA FE SUNSET

Introduced and handcrafted by our Santa Fe mixologists, this margarita resembles the breath-taking sunsets of New Mexico. Made with Espolòn Blanco Tequila, Cointreau, a touch of Ancho Reyes Ancho Chile Liqueur, enhanced with mango and blood orange purées and a sugar rim. Beautifully delicious! 13

## PRICKLY PEAR

Add a little sweet to the sour with Patrón Silver Tequila, Cointreau, Prickly Pear purée and fresh lime juice with a black salt rim. 14

## POMEGRANATE

Mexico meets exotic fruit! This margarita is made with Espolòn Blanco Tequila, PAMA Pomegranate Liqueur with fresh lemon and lime juices and a salt rim. 13

## LAVA FLOW

We have perfected the frozen margarita with our signature Lava Flow Margarita! Espolòn Blanco Tequila, triple sec, mango and strawberry, garnished with a tropical orchid and a black salt rim. Reward yourself with this ‘one-of-a-kind’ experience. 14

## SKINNY

This margarita will have you saying ‘Flaco’ in no time. Made with Espolòn Blanco Tequila, fresh lime juice, Fee Bros. Orange Bitters and a hint of agave nectar with a half-salted rim. 13

Añejo = Aged Minimum 1 Year

Reposado = Aged Minimum 60 Days

Blanco/Silver = Ungaged

# MOSCOW mule



POUR

37 1/2 ml

VODKA

OVER ICE

into copper MUG

ADD  
25 ml LIME  
juice

top with ginger beer

& STIR

GARNISH with  
MINT SPRIG + LIME

# MULES

The Moscow Mule traces its beginnings back to 1941 at New York's Chatham Hotel, where it was created by the Jack Morgan, the president of Cock 'N Bull products at the time. Recently the Moscow Mule joined the margarita becoming one of the most popular cocktails in the country. Although the traditional mule has been made the same way for over 70 years, we have come up with some exciting variations of this popular drink!

## MOSCOW

The original that started it all. Simply made with Tito's Handmade Vodka, Premium Ginger Beer and Fresh Lime Juice. 13 \*Feel adventurous? – Try it with Lavender Bitters!



## JINJA MULE

Our fresh spin on a classic. A smooth and refreshing mule made with Absolut Grapefruit Vodka, Premium Ginger Beer, fresh lime and grapefruit juices. 13

## IRISH

Careful with this Mule, it kicks! Made with Jameson Irish Whiskey, Premium Ginger Beer and fresh squeezed lime. 13

## KENTUCKY

How do you make a mule really kick? Add a touch of American Bourbon! Maker's Mark Bourbon, Premium Ginger Beer, and fresh squeezed lime. 13

## SOUTH OF THE BORDER

This mule migrated from Mexico. Made with Tepozán Reposado Tequila, Ilegal Joven Mezcal, fresh lime juice and Premium Ginger Beer with a salted rim! 13

## POMEGRANATE

Pomegranate is this mule's passion, start with Tito's Handmade Vodka, Pama Pomegranate Liqueur, fresh squeezed lime, and Premium Ginger Beer. 13

## CRANBERRY

This mule is absolutely Cran-tastic! Made with Tito's Handmade Vodka, fresh lime juice, Premium Ginger Beer, cranberry bitters and cranberry juice. 13

## COCONUT

This mule aims for the coconuts! Made with Tito's Handmade Vodka, Premium Ginger Beer, fresh squeezed lime, then kissed with some Coco Real. 13

"Don't Worry About The Mule, just load the wagon" - Tony Koulouris

# LOCAL LIBATIONS



ABOVE  
AS  
B BELOW

Please Enjoy Responsibly.

# LOCAL LIBATIONS

We are proud to present the very best New Mexico has to offer. Here we feature the most prominent distilleries in the State. From classic cocktails to exciting Ninja exclusives, you're sure to be Enchanted!

## SANTA FE MARTINI

Our signature house martini, made with  Left Turn Distilling 'Brother's' Old Tom Gin, kissed with Martini & Rossi Dry Vermouth, a splash of fresh olive juice and garnished with freshly stuffed bleu cheese olives! 14

## PLAZA MANHATTAN

Taste what the 50s Martini has to offer! This Manhattan starts with  Big Nose Kate American Blended Whiskey, Punt E Mes Vermouth, Angostura and Fee Bros. Bitters, Brandied Luxardo Cherry—Stirred, not shaken and served up! 15

## CRANBERRY OLD FASHIONED

This local spin on a classic is made with  Big Nose Kate American Blended Whiskey, muddled cranberries, brown sugar syrup, Angostura aromatic bitters and Fee Bros. Orange and Cranberry Bitters, stirred to perfection by our mixologists for your satisfaction. 14

## SOUTHERN BELLE

This cocktail is made with  Big Nose Kate American Blended Whiskey, peach liqueur, fresh peach purée, fresh lemon juice and a few dashes of Fee Bros. Peach Bitters! 14

## GRAPEFRUIT SMASH

Tart and tasty! Made with  Big Nose Kate American Blended Whiskey, fresh grapefruit juice, house-made lemongrass simple syrup and finished with a few dashes of Fee Bros. Grapefruit Bitters and a mint sprig. 13

## CUCUMBER GIN FIZZ

A spin on the old classic. Made with  Left Turn Distilling 'Brother's' Old Tom Gin, house-made lemon grass simple syrup, fresh muddled cucumbers and a splash of club soda. Refreshing and delicious! 13

## LA LLORONA

This Bloody Mary has  Red River Distilling 'Silver King' Vodka, house-made Asian Spiced Bloody Mary mix and a Chili salt rim. 14

"I have already settled it for myself so flattery and criticism go down the same drain and I am quite free." - Georgia O'Keeffe

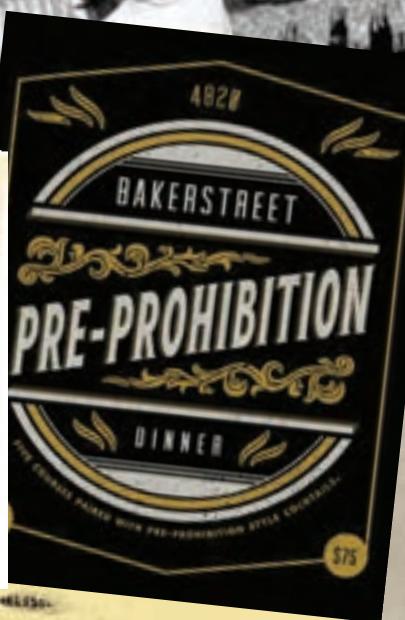
THERE'S  
NO  
DOOR FEE

Roaring Good Times

SAT  
EDITION

•• GENTLEMEN: STEP OUT IN YOUR FEDORA ••

# PROHIBITION ENDS AT LAST!



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DISTILLERS & IMPORTERS

Please Enjoy Responsibly.

Most leading brands of Sour Mash Whiskies and Ryes. Serving ALL of your pre-Prohibition RESEARCH and COLLECTING needs.

# PRE-PROHIBITION OF JINJA

With some of their recipes even going back to the 1850s, these enduring classics survived the "noble experiment" of Prohibition and remain worldwide staples. These legendary cocktails retain a distinctive approach and flavor profile over their newer counterparts, often relying on minimalist recipes that use very few ingredients to compliment and highlight, rather than mask or blend, the flavors of their respective liquors.



## SAZERAC

Created in the 1870's in New Orleans and recognized as the first American Cocktail, this blend of Bulleit Rye Whiskey, Pernod Absinthe, Peychaud's Bitters and simple syrup is served chilled and neat with a lemon twist. 15

## JINJA OLD-FASHIONED

First served at the President's Club in 1881 in Louisville, Kentucky. Our version is made with Four Roses Bourbon, house-made lemongrass simple syrup and a blend of Angostura, Fee Bros. Orange and Cherry Bitters served over a large ice cube and finished with an orange twist. 14



## SIDECAR

Created at the Ritz in Paris during WWII, when a regular customer arrived on his motorcycle, complete with sidecar, asked the bartender for a cocktail that would take off the chill. This celebrated cocktail blends Brandy, Grand Marnier and house-made sweet and sour. Served with a sugared rim. 15

## BOULEVARDIER

Made with Maker's Mark Bourbon, Campari and Punt E Mes Vermouth then hand stirred to perfection and finished with a Luxardo Cherry. This libation is sure to become a Ninja classic! 14

## NEGRONI

Originally Created in Florence Italy in 1920 and named after Count Camillo Negroni. Try ours, featuring Bombay Sapphire Gin, Campari and Punt E Mes Vermouth. Served up and garnished with an orange twist. 13

## BROTHER'S TOM COLLINS

An oldie but goodie! Made with Left Turn Distilling 'Brothers' Old Tom Gin, this gin was popular in the late 1800's until prohibition. 'Old Tom' style gin is lighter in Juniper and is lightly sweetened. We then add our house-made lemongrass simple syrup, fresh lemon juice and finished with club soda. 13

## LAVENDER COLLINS

This libation starts off with Rolling Still Lavender Vodka, fresh lemon juice, house-made lemongrass simple syrup, Lavender Bitters and finished with club soda and a lemon twist. 13

"Once, during Prohibition, I was forced to live for days on nothing but food and water." - W.C. FIELDS

# ARTISAN SAKE

Sake is an alcoholic beverage, of Japanese origin, made by fermenting rice that has been polished to certain percentages to expose the best flavors of each grain of rice. Sakes are categorized by the amount of polishing using the terms Junmai, Junmai Ginjo, Junmai Daiginjo etc. Our Sakes pair excellent with our bold, Asian flavors. We are proud to offer our sakes by the glass or carafe and are served slightly chilled.

The Sake Meter Value (SMV) is also known as nihonshu-do and is the way to measure the way that sake tastes. The scale moves from very sweet to very dry.



## SPARKLING

### **HAKUTSURU 'Awa Yuki' (SMV -58)**

4 oz. glass \$9

Lightly sweet and full of bubbly vibrance with an enticing blend of fruity and floral aromas and flavors.

## JUNMAI

### **GEKKEIKAN TRADITIONAL (SMV +2)**

4 oz. glass \$5 / Carafe \$12

Herbaceous and light earthiness. Good acidity, mineral driven and balanced with a clean medium finish.

### **CHIKA SAKE CUP (SMV +4)**

200 ml \$10 and you keep the cup

Light aromas of honey, sugarcane and roasted almonds with subtle tastes of pear, grapefruit and dark chocolate.

## JUNMAI GINJO

### **MOMOKAWA 'DIAMOND' (SMV +7)**

4 oz. glass \$8/ Carafe \$19

Medium-dry and crisp with a balance of soft water notes and fall flavors of apple and pear. Melon, and mild anise on the nose.

### **HEAVENSAKE (SMV +2)**

4 oz. glass \$10 / Carafe \$21

Medium-dry with fruity aromas and a crisp finish with notes of Jasmine, Violet, silky pears and white plum.

## JUNMAI DAIGINJO

### **GEKKEIKAN 'HORIN' (SMV +2)**

4 oz. glass \$11 / Carafe \$24

Beautiful fruity nose with subtle flavors of green apple and melon and pear. Well-balanced, and exceptionally smooth with a long, clean finish.

## JUNMAI INFUSED

### **MOONSTONE ASIAN PEAR SAKE (SMV -12)**

4 oz. glass \$8 / Carafe \$19

Pleasant balance and a hint of dryness and fresh, lightly sweet pear with a smooth flavorful finish.

## NIGORI

### **GEKKEIKAN (SMV -23)**

4 oz glass \$9 / Carafe \$20

Characteristically sweet with a creamy medium-body. Hints of honey and tropical fruit with a long finish.

# MOCKTAILS

All of our mocktails are crafted with care and creativity, offering the full flavor and experience without the alcohol.

9

## **Pain Killer**

Pineapple juice, orange juice and coconut puree, topped with ground nutmeg and garnished with an orange wheel

## **Piña Colada**

Pineapple juice and coconut puree, served frozen with a honey/toasted coconut rim and garnished with a pineapple flag

## **Jinja Mule**

Lime juice and Ginger Beer, garnished with a sprig of mint and a lime wheel (can be made: Strawberry, Coconut, Peach, Mango, or Blackberry)

## **Mojito**

House made lemongrass simple syrup, fresh mint leaves, lime juice and soda water, served with a lime wheel (can be made: Strawberry, Coconut, Peach, Mango, or Blackberry)

## **Santa Fe Sunset Margarita**

House made sweet and sour, mango, and blood orange puree, served with a sugar rim and garnished with a lime wheel

## **Lavaflow**

House made sweet and sour, mango and strawberry, served frozen with a black salt rim and garnished with an edible orchid

## **Grapefruit Smash**

House made lemongrass simple syrup, grapefruit juice, fresh muddled mint, and ginger ale, garnished with mint and a lime wheel

## **Non Alcoholic Beers**

6

ask your server for current selection

Please Enjoy Responsibly.

# BEER LIST

## Albuquerque West Side

### Draft Beer

Michelob Ultra	7
Dos Equis XX Lager	7
✚ Jinja Java Stout	7
✚ Jinja 'Hazy' IPA	7
✚ Jinja Seasonal Selection	7
✚ Jinja Seasonal Cider	7
✚ Santa Fe '7K' IPA	7
Sapporo	7

### Bottled Beer

Asahi	6
Athletic Brewing Co. Lite (N/A)	6
Blue Moon Belgian White	6
Bud Light	6
Budweiser	6
Coors Light	6
Corona	6
✚ Ex Novo 'Mass Ascension' IPA	6
Guinness	6
Modelo Negra	6
Singha	6
Stella Artois	6
Tsingtao	6



Proudly made in New Mexico

Please Enjoy Responsibly.



Way  
To



TIKI  
CLUB



# Tiki Bowls

The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation of the time honored custom.

**VOLCANO**  Originated at La Floridita bar in Havana in the 1930's, this distinctive cocktail blends Bacardi Superior White Rum, Myers's Dark Jamaican Rum, pineapple and house made sweet & sour mix. We light this extraordinary drink on fire and serve it in a communal party bowl. Don't say we didn't warn you!

**MONKEY BOWL** Drink the "Holy Grail" of Trader Vic's original communal kava bowl! A blend of premium aromatic rums, fresh fruit juices, and exotic flavored syrups make this Mai Tai style drink a favorite you can share with friends or family.

**SCORPION BOWL** Originally created at The Hut in Honolulu and later adapted by Trader Vic. This Tiki Bowl is made up of a festive concoction of Bacardi Superior White Rum, brandy, fresh fruit juices, and almond syrup.



**2 STRAWS 24.99**  
**4 STRAWS 35.99**

Please Enjoy Responsibly.

"I feel sorry for people that don't drink. When they wake up in the morning, that is good as they are going to feel all day" - Dean Martin

# Sparkling, White & Rosé Wine

Our Sparkling and Still wines are listed from lightest to most full bodied / sweet

\*Suggested food pairings

		Glass	Bottle
<b>CHLOE PROSECCO</b> , (187ml) Veneto, Italy		11	
Notes of tangerines, pears and peaches with a crisp, clean finish.			
* Try with our Bonsai Shrimp			
<b>GRUET BRUT</b> , Albuquerque, New Mexico	11	40	
Green Apple and citrus notes, balanced acidity and a long finish			
* Try with our Baby Calamari			
<b>KIM CRAWFORD SAUVIGNON BLANC</b> , New Zealand	12	44	
Brisk acidity with lemongrass and lime zest, long lasting finish.			
* Try with our Rice Paper Halibut			
<b>TERLATO PINOT GRIGIO</b> , Friuli, Italy	13	48	
Aromas and flavors of bright citrus, ripe peach, pear and spring flowers			
* Try with our Chinese Chicken Salad			
<b>SILVER GATE PINOT GRIGIO</b> , California	10	36	
Beautiful notes of zesty lime, lemon, pear, white nectarine and apple.			
* Try with our Yin Yang Shrimp			
<b>CHARLES &amp; CHARLES ROSÉ</b> , Washington	10	36	
Fruit forward rosé with berry and floral aromas.			
* Try with our Spicy Sriracha Shrimp			
<b>KENDALL-JACKSON CHARDONNAY</b> , California	11	40	
Rich with notes of tropical fruit, medium bodied and creamy texture.			
* Try with our Grilled Sashimi Tuna			
<b>SILVER GATE CHARDONNAY</b> , California	10	36	
Notes of baked green apples, citrus fruits and a hint of pineapple.			
* Try with our Pad Thai			
<b>SAINT M RIESLING</b> , Washington	10	36	
Clean and crisp, with a viscous, mouth-coating texture balanced by a firm, mineral edge.			
* Try with our Chow Fun Chili Noodles			
<b>VILLA POZZI MOCATO</b> , Sicily, Italy	10	36	
Aromas and flavors of tropical fruits, apricots and orange blossoms with a subtle effervescence.			
* Try with our Jungle Green Curry			

# Red Wine

Our Sparkling and Still wines are listed from lightest to most full bodied / sweet

\*Suggested food pairings

		<u>Glass</u>	<u>Bottle</u>
<b>LA CREMA</b> PINOT NOIR, Sonoma Coast, California		13	48
Aromas of roses and spice, complemented by flavors of cranberry, wild strawberry and cola.			
*Try with our Rice Paper Salmon			
<b>MEIOMI</b> PINOT NOIR, California		13	48
Juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth.			
*Try with our Steak Frites			
<b>SILVER GATE</b> MERLOT, California		10	36
Rich aromas of blackberry, blueberry and bright red plum.			
*Try with our Chicken Udon			
<b>CAMPO VIEJO</b> TEMPRANILLO, Rioja, Spain		10	36
Bold and vibrant with flavors of ripe cherry, warm vanilla and cocoa.			
*Try with our Mushu Chicken			
<b>SEPTIMA</b> MALBEC, Mendoza, Argentina		11	40
Balanced with delicate tannins, aromas of fresh cherries, tastes of sweet plums and light oak.			
*Try with our Kung Pao Chicken			
<b>HESS SELECT</b> CABERNET SAUVIGNON, North Coast, California		11	40
Medium bodied with subtle acidity, notes of raspberry, anise, cloves and cedar.			
*Try with our Thai Red Curry Beef			
<b>SILVER GATE</b> CABERNET SAUVIGNON, California		10	36
Rich aromas and flavors of ripe cherry and plum fruit with a hint of cocoa and vanilla oak.			
*Try with our Teriyaki Beef			
<b>CLINE</b> ZINFANDEL, Sonoma, California		10	36
Complex, full bodied zin with notes of dusty raspberry, white pepper, and dark chocolate.			
*Try with our Hoisin Glazed Barbecue Ribs			
<b>JOEL GOTTE 'PALISADES'</b> RED BLEND, California		11	40
Aromas of brambleberries, cherries and plum with notes of cola and graham cracker crust. On the palate, roasted blue fruit and subtle spice leading to a long on the long, delicate finish.			
*Try with our Mongolian Glazed Wings			

# Dessert Style Wine

**GEKKEIKAN** PLUM WINE, Japan

Subtly sweet, full plum nectar with just a hint of apple and pear tartness. Rich and full bodied with a long, smooth finish.

4 oz.

9

Please Enjoy Responsibly.

