

## *snacks*

*available 2pm monday through friday, 2:30pm saturday & sunday*

*fruits, vegetables, & grains \*...*

mcevoy ranch olives \$6

organic popcorn...chili-lime, parmesan & chive, or truffle \$5

wood grilled half artichoke \$7

blistered padron peppers \$8

little gem lettuces, parmesan dressing, anchovies \$8

wood grilled polenta, mushroom “escabèche” \$8

roasted jalapeno arancini, bouquerones \$8

grilled peach salad, pancetta \$6

hand cut kennebec fries \$7

wood grilled flatbread, broccoli rabe, parsley pesto, shaved “pepato” \$16

*\*these items are served undercooked, as defined by the federal food code , or may contain ingredients that are considered undercooked.  
we are pleased to offer, upon request, information regarding the safety of consuming raw or undercooked foods*

## *snacks*

*available 2pm monday through friday, 2:30pm saturday & sunday*

### *fish & shellfish\*...*

**drakes bay oysters, on the half shell, jalapeño mignonette \$13**

**fried oyster “po’ boy” \$9**

**dungeness crab croquettes \$11**

**day boat salmon ceviche \$11**

**fritto misto of local squid & fish \$10**

**wood grilled monterey sardines \$10**

**wood grilled gulf shrimp, sopchoppy sugar cane syrup glaze \$10**

**marin mediterranean mussels, smoked paprika butter \$10**

**yellow fin tuna carpaccio, vegetable crudités, celery juice vinaigrette \$12**

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## *snacks*

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*meats, poultry, & cheese \*...*

pork rillettes, house made chicharrones \$8

grass fed beef tartare, pine nuts \$8

warm deviled eggs, vadouvan spiced bread crumbs \$5

local burrata, olive relish \$7

pork meatballs, rustic tomato sauce \$9

house made merguez corn dogs, whipped yogurt \$10

fried young chicken, harissa-lemon salt \$12

select artisan cured meats \$12

grass fed beef burger, artisan cheddar, hand cut fries \$17

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## *snacks*

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**select artisan cheeses...3 selections \$17... each additional selection \$5**

*sweets...\$9*

strawberry pavlova

chocolate bread pudding

banana waffle

bing cherry galette

CAVALLO POINT

## **classic cocktails \$12**

### *aviation*

junipero gin, maraschino liqueur, fresh lemon

### *negroni*

beefeater, campari, cinzano sweet, orange

### *old fashioned*

four roses, bitters, cane sugar, orange, cherry

### *pimm's cup*

pimm's no. 1, lemon, cucumber, ginger ale

### *sazerac*

michter's rye, peychauds, absinthe, orange peel

### *side car*

hennessy privilege, combier, lemon

## **house cocktails \$12**

### *them apples*

van gogh wild apple, fuji apples, fresh ginger

### *fennel sour*

house infused fennel vodka, citrus, egg whites

### *lucinda*

square one botanical, chartreuse, lemon, rose

### *veev elixer*

veev açai, huckleberries, fresh citrus

### *velvet mallet*

bulleit bourbon, fresh lemon, maple syrup

### *veneto*

prosecco, saint germain, rosemary



## BY THE GLASS

### *sparkling*

	<i>glass</i>	<i>bottle</i>
col vетораз, <b>prosecco di valdobbiadene</b> , veneto, mv	\$10	\$40
roederer estate, <i>l'ermitage</i> , <b>brut</b> , anderson valley, 2002	\$16	\$60
gaston chiquet, <i>tradition</i> , <b>brut</b> , dizzy, nv	\$19	\$75
laurent-perrier, <i>grand siècle</i> , <b>prestige cuvée</b> , tours-sur-marne, mv	\$45	\$175
diebolt vallois, <b>brut rosé</b> , côte des blancs, nv	\$25	\$100

### *white & rosé*

long meadow ranch, <b>sauvignon blanc</b> , rutherford, 2008	\$10	\$40
paul et jean-marc pastou, <i>la côte de sury</i> , <b>sancerre</b> , loire, 2008 ( <i>sauvignon blanc</i> )	\$14	\$55
trenza, <i>blanco</i> , <b>albariño &amp; grenache blanc</b> , edna valley, 2008	\$13	\$50
domaine perraud, <i>vieilles vignes</i> , <b>mâcon-villages</b> , mâconnais, 2008 ( <i>chardonnay</i> )	\$ 9	\$35
miner family vineyards, <b>chardonnay</b> , napa, 2007	\$15	\$60
michel schlumberger, <b>pinot blanc</b> , dry creek, 2008	\$11	\$45
grand, <b>viognier</b> , napa, 2008	\$11	\$45
frias family vineyard, <b>rosé</b> , napa, 2008 ( <i>syrah</i> )	\$ 8	\$30

### *red*

de tierra, <b>pinot noir</b> , monterey, 2006	\$12	\$45
michel gros, <b>bourgogne</b> , côte d'or, 2007 ( <i>pinot noir</i> )	\$15	\$60
brancaia, <i>il blu</i> , <b>toscana i.g.t.</b> , maremma, 2005 ( <i>sangiovese, merlot, cabernet sauvignon</i> )	\$25	\$90
quattro mani, <b>montepulciano</b> , abruzzo, 2008	\$ 8	\$35
domaine escaravailles, <i>les sablières</i> , <b>côtes du rhône</b> , rhône, 2007 ( <i>grenache, syrah, carignan</i> )	\$ 9	\$35
robert foley vineyards, <b>merlot</b> , napa, 2007	\$17	\$65
terra valentine, <b>cabernet sauvignon</b> , spring mountain, 2006	\$15	\$60
l'aventure, <i>optimus</i> , <b>proprietary red</b> , paso robles, 2006 ( <i>syrah, cabernet sauvignon, petit verdot</i> )	\$20	\$80

## BEER

<b>allagash</b> , <i>white</i> , portland, maine	<i>white</i>	\$9
<b>anchor brewing co.</b> , <i>liberty ale</i> , san francisco	<i>ale</i>	\$7
<b>bear republic</b> , <i>hop rod rye</i> , healdsburg	<i>pale ale</i>	\$8
<b>lagunitas</b> , <i>maximus</i> , petaluma	<i>india pale ale</i>	\$7
<b>moylan's</b> , <i>barley wine ale</i> , novato (22oz.)	<i>barley wine</i>	\$12
<b>north coast brewing co.</b> , <i>scrimshaw</i> , fort bragg	<i>pilsner</i>	\$6
<b>stone brewery</b> , <i>oaked arrogant bastard</i> , san diego	<i>dark ale</i>	\$9
<b>st. pauli girl</b> , germany ( <i>non-alcoholic</i> )	<i>lager</i>	\$5

[large format beers on the next page]

## LARGE FORMAT BEER

### *whites...wheats...weiß...*

<b>allagash</b> , <i>odyssey</i> , portland, maine	<i>dark wheat</i>	\$29
<b>brasserie du bocq</b> , <i>blanche de namur</i> , purnode, belgium	<i>wheat</i>	\$20
<b>bruery</b> , <i>orchard white</i> , orange county	<i>wheat</i>	\$18
<b>hitachino nest beer</b> , <i>white ale</i> , ibaraki, japan	<i>wheat</i>	\$38
<b>paulaner</b> , <i>hefe-weizen</i> , münchen, germany	<i>wheat</i>	\$12 (500ml)

### *lambics*

<b>lindemans</b> , <i>pomme</i> , pajottenland, belgium	<i>apple</i>	\$15
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### *belgians...belgian style ales...*

<b>allagash</b> , <i>curieux</i> , portland, maine	<i>trippel</i>	\$29
<b>brasserie dupont</b> , <i>forêt</i> , tourpes, belgium	<i>saison</i>	\$21
<b>bruery</b> , <i>saison rue</i> , orange county	<i>saison</i>	\$18
<b>ommegang</b> , <i>rare vos</i> , cooperstown, new york	<i>amber</i>	\$22
<b>ommegang</b> , <i>three philosophers</i> , cooperstown, new york	<i>quadrupel</i>	\$18
<b>north coast brewing co.</b> , <i>le merle</i> , fort bragg	<i>saison</i>	\$18
<b>north coast brewing co.</b> , <i>brother thelonius</i> , fort bragg	<i>abbey</i>	\$18

### *browns...porters...stouts...*

<b>brasserie dupont</b> , <i>moinette</i> , tourpes, Belgium	<i>roasted malt</i>	\$21
<b>jolly pumpkin</b> , <i>maracaibo especial</i> , dexter, michigan	<i>brown ale</i>	\$30
<b>north coast brewing co.</b> , <i>old rasputin "XII" anniversary</i> , fort bragg [750ml unless specified]	<i>imperial stout</i>	\$35 (pint)

## FLIGHTS

[1 oz. each]

*la cantina...* \$18

cabo wabo, *blanco*

cabo wabo, *reposado*

cabo wabo, *anejo*

*the balvenie cask lesson...* \$45

the balvenie, 17 year madeira cask

the balvenie, 17 year rum cask

the balvenie, 21 year port wood finish

*rocky mountain rye..* \$30

high west, *rendezvous*, park city, utah

high west, 16 year *rocky mountain*, park city, utah

high west, 21 year *rocky mountain*, park city, utah

*the fountain of youth...* \$25

acqua perfecta, *framboise*, alameda

acqua perfecta, *kirsch*, alameda

acqua perfecta, *la poire*, alameda

*mendocino alambics...* \$30

germain-robin, *apple brandy xo*, ukiah

germain-robin, *lot 25*, ukiah

germain-robin, *shareholders' reserve*, ukiah

*to help you digest...* \$20

averna, *amaro*

fernnet-branca

nonino, *quintessential amaro*

## VODKA

belvedere, poland \$12  
charbay, napa valley \$10  
charbay, *blood orange*, napa valley \$10  
charbay, *pomegranate*, napa valley \$10  
chopin, poland \$12  
grey goose, france \$11  
grey goose, *le poire*, france \$11  
hangar one, alameda \$10  
hangar one, *buddha's hand citron*, alameda \$10  
hangar one, *fraser river raspberry*, alameda \$10  
hangar one, *mandarin blossom*, alameda \$10  
hangar one, *kaffir lime*, alameda \$10 CAVALLO POINT  
ketel one, holland \$9  
skyy, san francisco \$8  
skyy, *citrus*, san francisco \$8  
square one, idaho \$10  
square one, *botanical*, idaho \$10  
square one, *cucumber*, idaho \$10  
stolichnaya, russia \$9  
stolichnaya, *vanil*, russia \$9  
stolichnaya, *elite*, russia \$15

## GIN

beefeater, london \$8  
bombay, *sapphire*, london \$10  
citadelle, france \$9  
distillery 209, san francisco \$12  
hendrick's, london \$11  
junipero, san francisco \$10  
old raj, england \$14  
plymouth, england \$9  
tanqueray, london \$9  
tanqueray, *ten*, london \$12

## TEQUILA

cabo wabo, *blanco* \$10  
cabo wabo, *reposado* \$12  
cabo wabo, *anejo* \$14  
cabo wabo, “*cabo uno*” *anejo* \$75  
corazon, *anejo* \$13  
don julio, *blanco* \$10  
don julio, *reposado* \$12  
don julio, *anejo* \$15  
herradura, *blanco* \$9  
milagro, *blanco* \$12  
patron, “*silver*” *blanco* \$11  
patron, *reposado* \$13  
patron, *anejo* \$15  
sauza, *blanco* \$8  
sauza, “*tres generaciones*” *anejo* \$18

## MEZCAL

monte alban \$9

## RUM

bacardi, *silver*, puerto rico \$8  
bacardi, *151*, puerto rico \$9  
barbancourt, *15 year estate reserve*, haiti \$13  
captain morgan, puerto rico \$8  
gosling's, *black seal*, bermuda \$9  
mount gay, *eclipse*, barbados \$9  
mount gay, *extra old*, barbados \$12  
myer's, *dark*, jamaica \$9  
oronoco, brazil \$12  
sailor jerry, puerto rico \$9  
zaya, guatemala \$12

Farley Bar

CAVALLO POINT

## CACHAÇA

cabana, brazil \$12

## SINGLE MALT SCOTCH WHISK(E)Y

### *speyside*

the balvenie, 12 year double wood \$16  
the balvenie, 15 year single barrel \$20  
the balvenie, 17 year madeira cask \$38  
the balvenie, 17 year rum cask \$30  
the balvenie, 21 year port wood finish \$55  
glenfiddich, 12 year \$12  
glenfiddich, 15 year \$16  
macallan, cask strength \$12  
macallan, 12 year \$14  
macallan, 18 year \$35  
macallan, 21 year fine oak \$60

### *highland & islay*

bowmore, 16 year \$30  
highland park, 15 year \$20  
the glenlivet, 12 year \$12  
glenmorangie, 10 year \$14  
lagavulin, 16 year \$20  
laphroaig, 10 year \$16  
oban, 14 year \$18

## BLENDED SCOTCH WHISK(E)Y

### *scotland*

compass, asyla \$10  
chivas regal \$10  
dewars \$8  
dewars, 12 year \$12  
johnnie walker, red label \$9  
johnnie walker, black label \$12  
johnnie walker, blue label \$50

### *canada*

crown royal \$10  
seagrams, rye \$9

### *ireland*

bushmills \$9  
bushmills, 16 year \$18  
jamesons \$9  
tullamore dew \$9  
tullamore dew, 10 year \$12  
tullamore dew, 12 year \$16

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CAVALLO

RENT

## AMERICAN WHISKY

### *kentucky bourbon*

basil hayden, clermont \$14  
booker's, clermont \$18  
bulleit, lawrenceburg \$10  
evan williams, 1998, bardstown \$12  
four roses, lawrenceburg \$8  
knob creek, lawrenceburg \$12  
maker's mark, loretto \$9  
michter's, 25 year, bardstown \$65  
russell's, 6 year, lawrenceburg \$10  
wild turkey, lawrenceburg \$9  
wild turkey, rare breed, lawrenceburg \$50  
woodford reserve, versailles \$18

### *rye whisky*

high west, rendezvous, park city, utah \$14  
high west, 16 year rocky mountain, park city, utah \$25  
high west, 21 year rocky mountain, park city, utah \$40  
michter's, bardstown \$10  
michter's, 25 year, bardstown \$65  
russell's, 10 year, lawrenceburg \$10  
sazerac, 6 year, bardstown \$10

## BRANDY

### *cognac*

- a. edmond audry \$40
- a. edmond audry, *memorial* \$80
- a. edmond audry, *exception* \$120
- courvosier, vs \$10
- dudognon, *grande champagne réserve* \$16
- grand marnier, *cordon rouge* \$10
- grand marnier, *100 year* \$40
- grand marnier, *150 year* \$60
- hennessy, *privilege vsop* \$14
- hennessy, *paradis* \$150
- hine, *rare & delicate* \$16
- kelt, *petra* \$275
- martell, *cordon bleu* \$35
- pierre ferrand, *10 year ambre 1<sup>er</sup> cru* \$18
- remy martin, xo \$45

### *armagnac & bas-armagnac*

- francis darroze, *château de gaube 1970* \$75
- chateau de pellehaut, *réserve* \$16
- baron de pichon-longueville, *château de briat* \$25
- calvados*

- château du breuil \$10
- adrien camut, *18 year privilège* \$35
- daron, xo \$25
- lemorton, *réserve* \$16

### *california alambic*

- germain-robin, *apple brandy xo, ukiah* \$30
- germain-robin, *lot 25, ukiah* \$16
- germain-robin, *shareholders' reserve, ukiah* \$25
- germain-robin, *xo barrel select, ukiah* \$30
- germain-robin, *anno domini 2007, ukiah* \$85

CAVALLO

## BEFORE & AFTER

### *aperitifs & pastis*

chartreuse, green \$15  
chartreuse, v.e.p \$40  
lillet, blonde \$10  
ouzo \$9  
pernod \$10  
pimm's, no.1 \$10  
ricard \$10  
st. george, absinthe \$15

### *bitters & digestives*

campari \$10  
cinzano, dry \$9  
cinzano, sweet \$9  
cynar \$9  
punt è mes \$9

### *grappa*

araudo estate, cabernet sauvignon, napa \$20  
germain-robin, zinfandel, ukiah \$30  
marolo, barolo, piemonte \$38  
nonino, moscato, friuli \$55

### *eaux-de-vie*

acqua perfecta, framboise, alameda \$18  
acqua perfecta, kirsch, alameda \$18  
acqua perfecta, la poire, alameda \$18

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CAVALLO POINT

### *amaro*

averna \$10  
fernet-branca \$10  
nonino, quintessential \$15

## LIQUEURS

amaretto di sorano \$9

b&b \$9

bailey's, *irish cream* \$8

caravello, *lemoncello* \$9

chambord \$10

cointreau \$9

cointreau noir \$12

combier \$9

combier, *royal* \$12

domaine de canton \$10

drambuie \$10

frangelico \$8

galliano \$9

kahlua \$8

luxardo, *maraschino* \$9

midori \$8

navan \$9

rene roi \$10

sambuca romano \$9

sambuca romano, *black* \$9

st. germain \$12

tia-maria \$8

tuaca \$8

veev, *açai*, \$10

SWEET

la spinetta, <i>bricco quaglia, moscato d'asti</i> , piemonte	2008	\$ 8
alois kracher, #4 , <b>scheurebe t.b.a</b> , burgenland	2004	\$22
királyudvar, <i>cuvée Ilona, furmint</i> , tokaji	2002	\$27
château guiraud, <b>sauternes</b>	2005	\$30

FORTIFIED

niepoort, <b>late bottled vintage</b> , porto	2004	\$ 9
quinta do noval, <b>20 yr tawny</b> , porto	mv	\$22
dow's, <b>vintage</b> , porto	1985	\$36
krupp brothers, <i>black bart, syrah port</i> , napa	2007	\$10
kobalt, <b>cabernet sauvignon port</b> , napa	2005	\$27
cossart gordon, <i>bual, 15 yr old</i> , madeira	mv	\$15

FarleyBar

CAVALLO POINT