

ONYX Classic Martinis (7oz.)

\$7.95

Ruby Redtini*Absolut Ruby Red, Grapefruit Juice & Cranberry Juice***Washington Apple***Crown Royal, Cranberry Juice & Apple Pucker***Orangecello Martini***Vodka, Caravella Orangecello & Cranberry Juice***X-Rated ONYX Fusion Martini***X-Rated Fusion Liqueur, Malibu Rum, Peach Schnapps, Pineapple Juice & Chateau Monet***Expressotini***Double Espresso Vodka & Irish Cream***Blueberry Martini***Blueberry Vodka, Pineapple, & Blue Curaçao***Caramel Appletini***Vodka, Apple Pucker, Butterscotch Schnapps & Caramel***Classic Appletini***Citron Vodka, Apple Pucker, & Sweet and Sour***Lemondrop***Citron Vodka, Lemoncello, & Sugar Rim***Chocolatetini***Chocolate Vodka & Godiva Chocolate Liqueur***Cosmopolitan***Citron Vodka, Orange Liqueur & Cranberry Juice***White Russian Martini***Vanilla Vodka, Coffee Liqueur & Irish Cream***ONYX Specialty Martinis (11oz.)***With ONYX Magic in an Oversized Martini Glass*

\$11.95

ONYX Martini*Infused Pineapples with Vanilla Vodka & Malibu Rum***Portofino Martini***Vanilla Vodka, Caravella Limoncello & POM Pomegranate Juice***Pomegranate Martini***POM Pomegranate Juice, Citron Vodka, & Orange Liqueur***Monavie Martini***Blueberry Vodka, Chateau Monet & Acai Berry Juice***Maui Mango Martini***Cruzan Mango Rum, Mango Puree, & Tropical Fruit Juice***Elderflower Peartini***Grey Goose Le' Poire, Elderflower Liqueur, Apple Pucker***Ginger Strawberry Martini***Muddle Strawberries, Mint, Canton Ginger Liqueur & Sparkling Prosecco***Meet After Work Martinis (6oz.)**

\$5.95

Relaxing Red Cosmopolitan*Vodka, Lime Juice, Orange Liqueur, & Cranberry***Casual Cucumbertini***Muddle cucumbers, Lemons, Simple Sugar, & Vodka***Chocolate Decadence Dream***Vodka, Chateau Monet, Godiva White Chocolate***Classic Appletini***Citron Vodka, Apple Pucker, & Sweet and Sour***Wine By the Glass****White Wine****Champagne & Sparkling Wines**

<i>Marquis De La Tour, Sparkling Rose</i>	9
<i>Moët & Chandon, Brut Imperial, France</i>	20 175mL
<i>Veuve Clicquot Ponsardin, France</i>	42 split

Riesling

<i>Rudolf Müller, Germany</i>	7
<i>Kung Fu Girl, Washington State</i>	9

Pinot Gris/Pinot Grigio

<i>Primaterra, Pinot Grigio, Italy</i>	7
<i>A to Z, Pinot Gris, Oregon</i>	9
<i>Borgo M, Pinot Grigio, Italy</i>	11

Sauvignon Blanc

<i>Pomelo, California</i>	7
<i>White Haven, New Zealand</i>	9
<i>Craggy Range, New Zealand</i>	12

Chardonnay

<i>Coastal Vines, California</i>	6
<i>The Wishing Tree "Unoaked", Australia</i>	8
<i>Merryvale "Starmont", Napa Valley</i>	11
<i>Sonoma Cutrer, Sonoma</i>	14

Worldly White Varietals & Blends

<i>Jekel, Gewürztraminer, Monterey</i>	9
<i>Michael & David, "Symphony", California</i>	9

Red Wine**Pinot Noir**

<i>Castle Rock, California</i>	8
<i>Madfish, Western Australia</i>	10
<i>A to Z, Pinot Noir, Oregon</i>	12

Zinfandel

<i>Renwood, Zinfandel, Sierra Foothills</i>	7
---	---

Merlot

<i>The Velvet Devil, Washington State</i>	9
<i>J. Lohr, Paso Robles</i>	11

Shiraz

<i>Pillar Box Red, Shiraz Blend</i>	9
-------------------------------------	---

Cabernet Sauvignon

<i>Coastal Vines, California</i>	6
<i>McMannis, Cabernet Sauvignon, California</i>	8
<i>J. Lohr, Cabernet Sauvignon, California</i>	12
<i>Beringer, Cabernet Sauvignon, Sonoma</i>	14

Worldly Red Varietals & Blends

<i>Quattro Mani, Montepulciano, Italy</i>	8
<i>Ley Zestos, Garnacha & Tempranillo, Spain</i>	8

Sake

<i>House Hot Sake</i>	4.50
<i>Dassai "Otterfest", Junmai, Ginjo Japan</i>	7
<i>Otokoyama, Junmai, Nigata, Japan</i>	8.50

On Tap

15oz. \$4.50 22oz. \$5.75

Bottled

<i>Blue Moon Belgian White</i>	<i>Budweiser</i>	3.50
<i>Guinness</i>	<i>Bud Light</i>	3.50
<i>Harpoon IPA</i>	<i>Coors Light</i>	3.50
<i>Harpoon Seasonal</i>	<i>Michelob Ultra</i>	3.75
<i>Newcastle</i>	<i>Becks NA</i>	3.75
<i>Opa Opa</i>	<i>Corona</i>	4
<i>Sam Adams Lager</i>	<i>Heineken</i>	4
<i>Sam Adams Seasonal</i>	<i>Heineken Light</i>	4
<i>Sam Adams Cherry Wheat</i>		
<i>Sierra Nevada "Celebration"</i>		
<i>Stella Artois</i>	<i>Sapporo</i>	5.25

Call Liquors & Mixers \$5.25

Absolut ~ Absolut Citron ~ Absolut Vanilla ~
Absolut Ruby Red ~ Absolut Peppar ~ Stoli ~
Stoli Blueberry ~ Stoli Raspberry ~ Stoli Vanilla
3 Olives Grape ~ Bacardi ~ Captain Morgan ~ Malibu ~
Meyers Dark Rum ~ Canadian Club ~ Beefeater ~
Seagrams VO ~ Seagrams 7 ~ Jack Daniels ~ Tullamore
Dew ~ Jameson ~ Jose Cuervo Especial ~ Sauza Hornitos

Premium Liquors & Mixers \$6.00

V One ~ Kettle One ~ Kettle One Citron
~ Hammer & Sickle ~ X-Rated ~ Effen Blackcherry ~
Tanqueray ~ Bacardi Limon ~ Cruzan Mango ~
Crown Royal ~ Jack Daniels ~ Blue Coat Gin ~
Bombay Sapphire ~ Van Gogh Espresso ~
Van Gogh Double Chocolate

Ultra Premium Liquors & Mixers \$6.75

Grey Goose ~ Grey Goose L' Orange ~ Grey Goose Le'
Poire ~ Grey Goose Citron ~ Belvedere ~ Chopin ~
Tanqueray Ten ~ Cabo Wabo ~ Patron Silver ~
Café Patron ~ Sauza Tres Generations ~ 10 Cane ~ Ciroc

Super Ultra Premium Liquor \$12.95

Stoli Elite

Scotch Single Malt & Blended

Balvenie 15yr Single Barrel 11.75
Chivas Regal 6.25
Crown Special Reserve 9.75
Dewars White Label 5.75
Dewars 12yr 7.75
Glenfidich 12yr 7.50
Glenfidich 15yr 11.75
Glenlivet 18yr 14.50
Glenmorangie 10yr 7.75
Isle of Jura 12yr 12.50
J & B 5.50
Johnnie Walker Red 5.50
Johnnie Walker Black 9.25
Johnnie Walker Blue 32.00
Laphroaig 10yr 9.75
Macallan 12yr 9.25
Macallan 18yr 23.00
Macallan 25yr 37.00
Oban 14yr 9.75

Bourbons

Bakers 7yr 9.00
Basil Haydens 8.50
Bookers 9.00
Jim Beam 5.75
Knob Creek 8.50
Makers Mark 7.00
Wild Turkey 5.75
Woodford Reserve 8.50

Cognacs

Courvoisier VS 8.00
Courvoisier VSOP 9.50
Courvoisier Initial 48.00
Hennessy VS 8.00
Hennessy Le Paradis 75.00
Martell Cordon Bleu 8.00
Remy Martin VSOP 10.00

Cordials \$5.50

Absinthe Kaluha
Amaretto Di Sarano Midori Melon
Bailey's Navan
Benedictine Sambuca White
Campari Ouzo
Caravalla Limoncello Royal Chambord
Caravalla Orangecello Tuaca
Drambuie Tia Maria
Elderflower X Rated Fusion
Galliano
Grand Marnier \$6.25 Goldschlager
Grand Marnier 150yr \$32.00 Jagermeister
Godiva White Chocolate
Godiva Chocolate

Desserts

Handmade Specialty Desserts

A Tasting of Seasonal Cookies 6
Freshly Baked Gourmet Cookies

Triple Sorbet Sampler 6
Anjou Pear, Mango & Raspberry

Passion Fruit Cheesecake 7
Macadamia Nut Crumble Crust

Madagascan Crème Brulee 8

Hot Hawaiian Malasadas 7
Beignets from the "Land of Aloha"

Mixed Berry Bowl 7
with Vermont Maple Syrup Whipped Crème

Chocolate Coconut Haupia Cake 8

*Hot Fuji Apple-Cranberry Crisp 9
Vanilla Bean Ice Cream

**"Pele's Fire" Chocolate Molten Lava Cake 9
A Decadent Escape to Hawaii with the Goddess of Fire

*Hot desserts are bake to order, please allow 10 minutes
preparation time.

Ports & Tawnys

Grahams 30yr 8.00
Taylor Fladgate 20yr 6.00
Warre Warrior 7.00

Dessert Wines

	Glass	Bottle
Samos Greek Sweet White	6.00	24.00
Carlo Volip, Moscato, Italy	8.00	32.00
Eiswein, Germany		38.00
Dolce, Napa Valley		130.00

After Dinner Coffee Cocktails \$7.95

Irish Coffee Kona Coffee & Jameson
Jamaican Coffee Kona Coffee & Tia Maria
Mexican Coffee Kona Coffee & Kaluha
Bailey's Coffee
Italian Coffee Kona Coffee, Frangelico & Grand Marnier

Specialty Coffee Drinks

Espresso 2.75
Cappuccino 2.95
Café Mocha 3.25
Café Latte 2.95
Caramel Macchiato 3.25
Café Americano 2.95
ONYX Blend Coffee 2.25
ONYX Blend Decaf 2.25