



APPETIZERS

BACON WRAPPED DATES 13

Medjool dates stuffed with blue cheese, wrapped in applewood smoked bacon

CAPRESE SKEWERS 12

Buffalo mozzarella, tomato, basil, pesto dip

CINCO MARES BAJA COCKTAIL 14

mixed seafood, tomato, onion, lime, cilantro with tortilla chips

TUSCAN PLATTER 17

assorted cheeses, Italian cured meats, artichokes, roasted peppers, olives, bread and crackers, truffle olive oil

BRIE CHEESE FONDUE 14

pancetta, roasted peppers, roasted garlic, pretzel bread

BREADS AND SPREADS TRIO 15

smoked salmon, sundried tomato-artichoke pesto and eggplant tapenade with assorted breads and crostini

COCONUT BREADED SHRIMP 13

spicy mango dipping sauce, Island-style coleslaw

GRILLED FLATBREAD PANINI 13

pesto, prosciutto, salami, provolone, roasted peppers with fennel-arugula salad

MEDITERRANEAN DIPS 13

hummus, tzatziki, pita bread, garnishes

HAWAIIAN AHI POKE 14

onion, seaweed, avocado, spicy soy, wasabi tobiko

GUAVA BBQ MEATBALLS 9

CHICKEN EMPANADAS 11

with cilantro dipping sauce

THAI CHICKEN DRUMETTES 13

spicy coconut dip, vegetable slaw

CHILLED EDAMAME 5



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SPECIALTY COCKTAILS

MOJITO 12

*Bacardi Silver, fresh mint and lime
muddled and chilled to refreshing perfection*

Choice of:

CLASSIC · **STRAWBERRY** · **MANGO**
WILD BERRY · **TROPICAL**

CASA MARGARITA 12

*Sauza Tequila, fresh muddled
lemons & limes, sweet & sour,
splash of O.J., salt rim*

MAI-TAI 12

*Bacardi Rum, pineapple,
orange & cherry juices,
with a float of Myers Rum*

SUNSET BLUSH 10

*Absolut Mandarin Vodka, mud-
dled blood oranges, lemon sugar,
splash of O.J., float of red wine*

RUBY SQUEEZE 12

*Vodka, fresh squeezed ruby red
grapefruit juice, sugar rim*

LA PALOMA 10

*Hornitos Reposado Tequila,
grapefruit juice, lime squeeze, a
pinch of salt, topped with Sprite*

CHOCOLATE MARTINI 12

*Stoli Vanil Vodka, Frangelico,
Bailey's Irish cream,
with a chocolate swirl*

HOT MINT COCOA 10

*Bailey's Irish cream, Crème de
Menthe, hot chocolate, cream*

CHAMPAGNE MOJITO 12

*Champagne served
over ice with freshly
muddled mint and lime*

SANGRIA 10

*Red Wine, Peach Schnapps,
Brandy, fresh berries with a
splash of O.J. and ginger ale*

POMEGRANATE MARTINI 12

*"Pama" Pomegranate liqueur,
vodka, pineapple & cranberry
juices with a sugar rim*

MELTED JACK FROST 10

*Jack Daniels, Drambuie, orange
juice, sweet & sour*

SOUTHERN FLOAT 10

*Cherry Vodka, Triple Sec, muddled
lemon, splash of cranberry,
float of Southern Comfort*

PHIL'S PUNCH 10

*Bacardi Rum, Amaretto, lemon,
orange & cranberry juices, simple
syrup with a dash of bitters*

IRISH COFFEE 10

*Jameson Irish Whiskey,
sugar, coffee with cream*

RASPBERRY LEMON DROP 12

*Stoli Razberi Vodka, Triple Sec, lemon, sweet & sour, splash of cranberry
with fresh raspberry garnish*

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CHAMPAGNE

FRESITA STRAWBERRY SPARKLING WINE, <i>Chile, (split)</i>	11
MIONETTO PROSECCO BRUT, <i>(split)</i>	10
VEUVE CLICQUOT, <i>Yellow label (halfbtl)</i>	48 (full) 88
DOM PERIGNON	275

WHITE WINES

	<i>gls</i>	<i>btl</i>
ESTANCIA PINOT GRIGIO, <i>California '10</i>	9	29
BIANCHI PINOT GRIGIO, <i>Paso Robles '09</i>	10	30
KIM CRAWFORD SAUVIGNON BLANC, <i>New Zealand '11</i>	11	33
BOGLE CHARDONNAY, <i>California '10</i>	9	29
LA CREMA CHARDONNAY, <i>Sonoma Coast '09</i>	13	40
MERRYVALE CHARDONNAY, <i>Carneros, California '09</i>		54
CAKEBREAD CELLARS CHARDONNAY, <i>Napa '10</i>		88

REDS

ARTESA PINOT NOIR, <i>Carneros '09</i>	13	40
WILD HORSE PINOT NOIR, <i>Central Coast '10</i>	16	52
LYETH MERLOT, <i>Sonoma County '10</i>	9	29
DONA PAULA MALBEC, <i>Argentina '10</i>	11	33
CALINA CABERNET, <i>Chile '10</i>	9	29
JUSTIN CABERNET, <i>Paso Robles '09</i>	14	46
CONN CREEK CABERNET, <i>Napa '08</i>	15	48
GROTH CABERNET, <i>Oakville '09</i>		110
QUINTESSA RUTHERFORD CABERNET, <i>Napa '08</i>		252

BEERS

BUD LIGHT, HAEKE BECK (NON ALCOHOLIC)	5
HINANO, CORONA, STELLA, WIDMER, REDHOOK IPA	6
GUINNESS	7

BOTTLED WATER

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PELLEGRINO	3

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