

Light Fare

Baked Petite Camembert	\$12
Mini baked Camembert cheese served with amaretto butter, almonds, sliced apples and bread	
White Gulf Prawn Cocktail	\$14
Wasabi-avocado cocktail salsa	
Oysters Anzu	\$14
6 fresh oysters on the half shell broiled with spiced Mornay sauce	
Grilled Niman Ranch Lamb Loin Chops	\$19
Three lamb chops glazed with ginger soy sauce, asian slaw	
Kobe Beef Sliders	\$15
Three mini char-broiled American Wagyu beef burgers, lettuce, tomato, pickles, spicy ketchup, and wasabi mustard	
Grilled Artichoke	\$15
Grilled rosemary-scented artichoke served with tarragon aioli and lemon	
Spicy Curry Vegetable Samosas	\$10
Served with mango chutney	
Pork & Chicken or Vegetable Gyozas	\$10
Japanese style gyozas with soy-chili sauce	
Warm Cookies	\$8
Four assorted 4" cookies	
New York Style Cheesecake	\$9
Topped with chocolate ganache, fresh berries, and raspberry sauce	
Warm Nuts or Helen Grace Fine Truffles	\$5

Food is served from 5:00-10:00pm Daily
 The Razz Room is proud to provide light fare prepared by ANZU

Beer

Bottled Beers

Miller Lite	\$5	Fat Tire	\$6
Corona	\$6	New Castle	\$6
Amstel Light	\$6	Asahi 21oz	\$7
Heineken	\$6	Chimay Red	\$7
Sierra Nevada	\$6	Clausthaler N/A	\$5

Draught

Sapporo	\$5
Samuel Adams	\$5
Blue Moon	\$6
Anchor Steam	\$6

Non-Alcoholic

Mighty Leaf Teas \$6

Earl Grey Organic
English Breakfast Organic
Green Tea Tropical
African Nectar
Organic Hojicha
Organic Mint Melange
Chamomile Citrus Blossom
Ginger Twist
Bombay Chai

Fruit Juices \$5

Orange
Cranberry
Grapefruit
Pineapple
Peach Spritzer
Fresh Fruit Punch

Bottled Water

330 ML Voss Still	\$4
375 ML Voss Sparkling	\$4
800 ML Voss Still	\$8
800 ML Voss Sparkling	\$8

Coffee

Coffee	\$4.
Decaf	\$4
Latte	\$6
Decaf Latte	\$6
Cappuccino	\$6
Decaf Cappuccino	\$6
Espresso	\$4
Add Double \$2 / Biscotti \$3	

Soft Drinks \$4

Coke	
Diet Coke	
7up	
Gingerale	
Tonic Water	
Club Soda	
Lemonade	
Unsweetened Iced Tea	
Shirley Temple	\$5
Arnold Palmer	\$5
Virgin Mojito	\$6
Virgin Bloody Mary	\$6
Virgin Margarita	\$6

Red Bull \$5

Red Bull
Sugar Free Red Bull

Classics

The Dry Gin

Distillery No. 209 Gin, Dry Vermouth and a dash of orange bitters shaken and served up with double olives. \$12

Negroni

Tanqueray Gin, Campari, Sweet Vermouth served on the rocks with an orange twist. \$12

The Side Car

Raynal French VSOP Brandy and Cointreau with lemon and orange juices served up in a sugar rimmed glass with an orange twist. \$12

The Champagne Cocktail

A sugar cube soaked with blood orange bitters, Hennessy Cognac, topped with Cristalino Sparkling Brut, garnished with a lemon twist. \$10

Old Fashioned

Bulliet Bourban with muddled cherry, orange, and sugar, dashed with blood orange bitters, topped with soda, served on the rocks. \$12

The Traditional Mai Tai

Oronoco Rum, fresh orange juice, Peach Schnapps, Grenadine shaken and served over ice with a float Cruzan Black Strap Rum. \$13

Makers Mark Manhattan

Makers Mark Bourban, Sweet Vermouth, and a dash of Augustura bitters, shaken and served up with a cherry. \$12

Dark and Stormy

Cruzan Black Strap Rum on the rocks with Ginger Beer. \$12

6Riviera Sunrise

Hacienda Los Diaz Tequila, Chambord, orange juice over ice. \$12

Cantilope Martini

Smirnoff Vodka, Marie Brizard Watermelon liquor with orange juice, shaken and served up. \$12

Standing Ovation

Rrazzberry Lemon Drop

Smirnoff Vodka, Chambord, and fresh squeezed lemon juice served up with a sugar rimmed glass \$12

Mandarin Cosmo

Absolut Mandarin Vodka, Cointreau, with cranberry juice and fresh squeezed lime, shaken and served up \$12

The Classic Vodka

Belvedere Vodka shaken, extra dry and extra cold, served in a martini glass with a lemon twist, olives or Bleu Cheese olive \$12

Ginger Lemon Drop

Sobieski Cytron Vodka, Canton Ginger Cognac, and fresh lemon juice, served up in a sugar rimmed glass with a lemon twist \$12

The St. Bellini

St. Germain Elderflower Liqueur topped with Gloria Ferrer Sonoma Brut and peach nectar served in a chilled champagne flute \$12

Mojito

Oronoco Rum, mint, lime, and sugar, over ice and topped with club soda \$12

Honey Comb

42 Below Manuka Honey Vodka, fresh lime juice, ginger beer served on the rocks with a fresh mint garnish \$12

Rrazz Caipirinha

Sagatiba Rum muddled with lime and sugar, topped with ice \$12

Peach Tree Martini

Grey Goose Pear Vodka, St. Germain Elderflower Liqueur, fresh lime juice shaken and served up with a sugared rim. \$12

Two drink minimum per person

Wine by the Bottle

Champagne

Lanson Reims, Brut Black	N.V. FRA	75
Veuve Cliquot, Reims	N.V. FRA	81
Moet Chandon, Black Star Imperial	N.V. FRA	95
Perrier Jouet Fleur de Champagne	1998 FRA	172
Dom Perignon, Epernay	2000, FRA	260
Louis Roederer Cristal	2002, FRA	375

Sparkling Wine

Gloria Ferrer, N.V. Sonoma, CA		40
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White

Sauvignon Blanc, Wente, Louis Mel '08, CA		31
Sauvignon Blanc, Sterling, '08 Napa Valley, CA		34
Chardonnay, Wente, '08 Riva Ranch, CA		40
Chardonnay, MacRostie, '07 Carneros, CA		50
Chardonnay, Barnett '07 Sangiacomo Vineyard, CA		95

Red

Pinot Noir, Francis Ford Coppola, Directors '07, CA		60
Pinot Noir, Patz & Hall, '07 Sonoma Coast, CA		78
Merlot, J. Lohr, '07 Pasa Robles, CA	.375 ML	30
Cabernet Sauvignon, Cloverdale Ranch, '05 Alexander, CA		65
Cabernet Sauvignon, Barnett, '05 Spring Mountain, CA		95
Cabernet Sauvignon, B.V. Tapestry, '07 Napa, CA		99
Cabernet Sauvignon, Groth Reserve, '06 Napa, CA		125

Wine by the Glass

Sparkling

Domaine Chandon, Brut N.V. CA	10 gl / 40 btl
Schramsberg Mirabelle Rose N.V. CA	15 gl / 60 btl

White

	gl / btl
Chenin Blanc-Viognier, Pine Ridge, '08 Oakville, CA	9 / 34
Pinot Grigio, Robert Pepi '07, CA	9 / 34
Sauvignon Blanc, Joel Gott, '08 Monterey, CA	8 / 32
Sauvignon Blanc, Kim Crawford '08 Marlborough, NZ	12 / 44
Fume Blanc, Robert Mondavi '07 Napa Valley, CA	10 / 38
Chardonnay, Edna Valley, '07, CA	10 / 38
Chardonnay, Frank Family, '08 Napa, CA	15 / 60
Chardonnay, Groth, '07 Napa, CA	19 / 78

Red

Bush Vine Grenache, Yalumba, '07, AUS	9 / 34
Pinot Noir, Brassfield, Estate Bottled '06, CA	9 / 34
Pinot Noir, Chalone, '07 Monterey, CA	15 / 60
Merlot, Newton Claret '06 Napa, CA	12 / 46
Merlot, J. Lohr, '07 Paso Robles, CA	15 / 60
Shiraz, Greg Norman, '06 Limestone Coast, AUS	12 / 46
Castello de Monastero, Chianti Superiore, '06, ITL	12 / 46
Zinfandel, B.R. Cohn, '07 Napa, CA	17 / 64
Cabernet Sauvignon, Esser, '08 CA	9 / 34
Cabernet Sauvignon, Rosenblum Cellars, '06 CA	9 / 34
Cabernet Sauvignon, Groth '06 Napa, CA	29/100

Sake

Ty-Ku Super Premium Junmai Ginjo Sake (Black)	13
Ty-Ku Ultra Premium Junmai Daiginjo Sake (White)	22
Ty-Ku Soju Premium Soju	15

Corkage Fee \$20 per 750ml

Hot Libations \$11

All hot libations can be made with regular or decaf coffee

Irish coffee

Jameson's Irish Whiskey, over a sugar cube with coffee, topped with whipped cream

Italian coffee

Amaretto and coffee topped with whipped cream

Caribbean Joe

Goslings Black Seal Rum, Raynal French VSOP Brandy, and coffee topped with whipped cream

Mint Kiss

Baileys, crème de menthe, and coffee topped with whipped cream

Hot Toddy

Raynal French VSOP Brandy, honey, and hot water, served with a lemon wedge and cloves

Nutty Irish Coffee

Baileys Irish Cream, Frangelico and coffee, topped with whipped cream

Keoki Coffee

Kalhua and Raynal French VSOP Brandy, coffee topped with whipped cream

Cafe Royale

Raynal French VSOP Brandy, sugar, and coffee topped with whipped cream

Dessert Wines

Muscat, Yalumba Museum Reserve, N.V. AUS \$10

Muscatel, Jorge Ordonez, '06 Malaga, ESP \$12

2/10

20% gratuity added for parties of 5 or more

We Proudly Serve

Vodka

Absolut - Manderine, Peppar, Raspberri, Ruby Red
Belvedere
Chopin
Grey Goose - La Poire
Hangar One - Kaffir Lime
Kettle One - Citroen
Sobieski* - Cytron
Smirnoff
Stolichnaya - Blueberi, Strasberi, Vanil, Ohranj
Ultimat
Russian Standard

Tequila

Cabo Wabo
Cazadores reposado
Don Julio - Anejo, Reposado
Hacienda Los Diaz
Jose Cuervo Platino, 1800
Patron - Silver, Anejo, Reposado, XO Cafe

Scotch

Chivas 12yr
Dewars - White Label & 12yr
Glenlivet 12yr
Glenmorangie 10yr
Glenfiddich 12yr
Johnie Walker Red, Black, Gold, Green, Blue
Laphroig 10yr
MacCallan 12yr
Oban 14yr
Suntory Yamazaki 12yr

Cognac

Courvoisier VS & VSOP
Hennessy VS
Rémy Martin VSOP & XO

* Indicates Well Liquor

Rum

Bacardi Silver*
Captain Morgan
Gosling's Black Seal
Malibu
Mount Gay Barbados - XO
Oronoco
Pyrat XO Reserve
Sailor Jerry
Sagatiba

Gin

Beefeater*
Bombay, Bombay Sapphire
Distillery No. 209
Genevieve
Hendrick's
Junipero
Plymouth
Tanqueray, Tanqueray 10

Whiskey

Bakers
Bookers
Bulliet
Bushmills
Canadian Club
Crown Royal
Jack Daniel's
Jameson
Jim Beam*
Jim Beam Rye
Knob Creek 9yr
Makers Mark
Seagrams V.O.
Seagrams 7
Wild Turkey
Wild Turkey Rye
Woodford Reserve