CHOOSING A COCKTAIL IS TRICKY.

A perfect pint of beer? Or a robust glass of wine? Why does gin taste so different from vodka, and will someone finally explain the difference between whiskey and bourbon? And what is it about red wine that makes it actually good for you?

You know what you like to drink, but you may not know why. This menu is designed to not only offer you outstanding spirits, but also to give you a peek behind the curtain as to the heritage and creation of what you’re drinking. And who knows, what you read may make you change your mind about what you thought you wanted to order.
THINK YOU DON’T LIKE GIN?

Think again. Sitting at a bar saying you don’t like gin in your drink is like sitting in an Italian restaurant and saying you don’t like sauce on your pasta. More classic cocktails are made with gin than any other spirit, and it’s a bartender favorite because as gin is mixed, the botanicals come to life and add complexity to the drink. Juniper is the main ingredient of all gins, but beyond that there are countless ingredients that a distiller can add to create unique flavors. So go ahead and try one - you’ll change your tune about gin in no time.
NEGRONI AMERICANO
Tanqueray Gin, Martini Sweet Vermouth and Campari topped with soda.

AVIATION
Hendrick's Gin, Finest Call Grenadine and fresh lemon juice.

POM COLLINS
Tanqueray Gin, PAMA Liqueur, and fresh lemon juice topped with club soda.

THE WHITE LADY
Bombay Sapphire Gin, Cointreau Orange Liqueur and fresh lemon juice.

THE BEE’S KNEES
Beefeater Gin, Cointreau Orange Liqueur, fresh lemon juice and honey.
GOOD OL’ VODKA.
AS SYNONYMOUS WITH RUSSIA
AS BABUSHKAS AND ROCKY IV.

Vodka, stemming from the Russian word for “water,”
is largely defined by what it doesn’t have – color, aroma and
flavor. The first variations of Russian vodka were meant for
medicinal purposes—legend has it that in Poland they liked it
so much that it was scented and used as aftershave. Vodka
was originally made from rye, wheat or potatoes but today
can also be made with ingredients like grapes, oranges,
milk and honey. So when the bartender asks you what you
want to drink, you can quote the old Russian proverb -
“Call me what you want, only give me some vodka.”
VODKA COCKTAILS

COUTURE COSMO
Ketel One Citroen Vodka, Chambord Black Raspberry Liqueur, Finest Call Bar Syrup, fresh lemon juice and blueberries.

STRAWBERRY BASIL SMASH
Belvedere Vodka, strawberries, fresh basil and fresh lemon juice.

DIRTY MARY
Ketel One Vodka, Finest Call Loaded Bloody Mary, olive juice and fresh lime juice.

BLOODY MARY
Stolichnaya Vodka, Finest Call Bloody Mary Mix and fresh lime juice served with olives.

HONEY LEMON DROP
ABSOLUT Vodka, Cointreau Orange Liqueur, fresh lemon juice and honey.
HERE’S WHERE YOU CAN IMPRESS YOUR FRIENDS.

All bourbon is whiskey, but not all whiskey is bourbon. The difference is in the ingredients – bourbon is whiskey that’s made with at least 51% corn. America’s only native spirit, bourbon can be produced anywhere in the 50 states and aged in charred new white oak barrels. After distillers are done with the barrels, some become furniture and firewood, some are used to age soy sauce, but most are used to make Scotch whiskies across the pond. And what’s with the spelling, you ask? For the most part, if it’s made in the U.S., it’s spelled whiskey and if it’s made in Scotland or Canada it’s spelled whisky. Now go enjoy a cocktail and impress the person sitting next to you with everything you just learned.
BOURBON COCKTAILS

GINGER OLD FASHIONED
Maker's Mark Bourbon, Domaine de Canton Ginger Liqueur, black cherries and a dash of Angostura Bitters.

KENTUCKY SIDECAR
Knob Creek Bourbon, Rémy Martin VSOP, fresh lemon juice and mint leaves topped with lemon-lime soda.

DERBY LEMONADE
Maker's Mark Bourbon, Finest Call White Sangria Mix, fresh lemon juice and mint leaves topped with lemon-lime soda.

TENNESSEE COSMO
Jack Daniel’s Tennessee Whiskey, Cointreau Orange Liqueur, cranberry juice and Finest Call Pomegranate Syrup.

BOULEVARDIER
Woodford Reserve Bourbon, Campari and sweet vermouth.
ERNEST HEMINGWAY WAS REALLY IN LOVE WITH SOMETHING.

While rum is most associated with the Caribbean where they discovered that molasses could be fermented into alcohol in the 17th century, it was India that first developed fermented drinks from sugarcane juice. And as recently as 50 years ago, the British Navy gave rations of rum to its sailors with the sneaky purpose of warding off scurvy with the dash of lime they added to the liquid. And talk about a hard core rum devotee – when Admiral Nelson died in the Battle of Trafalgar in 1805, he had his body preserved in a cask of rum before it was laid to rest. So in honor of Mr. Hemingway and all other rum devotees, we leave you with the immortal pirate chant: “Yo-ho-ho and a bottle of rum!”
RUM COCKTAILS

DAIQUIRI ROYALE
Bacardi Superior Rum, Cointreau Orange Liqueur, fresh lime juice and Chambord Black Raspberry Liqueur.

THREE DOTS AND A DASH
Myers's Dark Rum, Cointreau Orange Liqueur, fresh lime juice, honey, allspice, and fresh orange juice.

BLUEBERRY RUM COOLER
Cruzan Light Rum with muddled blueberries, fresh lemon juice and sugar.

CABLE CAR
Captain Morgan Original Spiced Rum, Cointreau Orange Liqueur and fresh lemon and lime juices.

VOODOO DOLL
Malibu Coconut Rum, Kahlúa Coffee Liqueur, DeKuyper White Créme de Cacao and cream.
MAYBE YOU’VE SWORN OFF TEQUILA BECAUSE OF THAT ONE BAD EXPERIENCE WITH IT THAT ONE NIGHT A LONG TIME AGO.

But you should really give it another shot. This south of the border spirit is made by stemming the hearts of a blue agave plant, mincing them, adding water and then fermenting them. And those little agave plants work hard to get into your glass – they take eight years of maturity to be big enough to be turned into tequila. To be classified as true tequila, the liquid must contain at least 51% blue agave, although tequila purists insist on 100% blue agave. Now it’s time to face your fears, belly up to the bar and shout, “Tequila!”
TEQUILA COCKTAILS

MEXICAN CHOCOLATE MARTINI
Sauza Blue Tequila, Kahlúa, chocolate syrup, half and half and a dash of cinnamon.

JALISCO SUNSET
1800 Reposado Tequila, Domaine de Canton Ginger Liqueur, orange and pineapple juices topped with Finest Call Pomegranate.

TOP SHELF MARGARITA
Patrón Silver Tequila, Cointreau Orange Liqueur, Finest Call Margarita Mix, fresh lime and orange juices and agave nectar.

GINGER PALOMA
Jose Cuervo Especial Gold Tequila, Domaine de Canton Ginger Liqueur, grapefruit juice and fresh lime juice topped with ginger ale.

LEMON FRESCA
Sauza Hornitos Tequila, Finest Call Simple Syrup with fresh lemon juice and pressed mint.
DO YOU SUFFER FROM CENOSILICAPHOBIA?

If you have a fear of an empty beer glass, you do.
And you aren’t alone. Love of beer dates back to the first
known recipe for beer created over 4,000 years ago by
Sumerians. And George Washington got on board as soon as
he could with his own brewhouse on the grounds of Mount
Vernon. What you might not know is that beer can actually
be good for you because it is said to prevent cardiac disease
and cognitive decline. So if you are one of the average adult
Americans that consumes 23 gallons of beer in a year,
fear not your empty glass and order another round.
BEER SELECTIONS

DOMESTIC BOTTLES
Bud Light
Budweiser
Miller Lite
Coors Light
Michelob Ultra
Pabst Blue Ribbon

IMPORT BOTTLES
Amstel Light
Corona Extra
Corona Light
Heineken

CRAFT BOTTLES
Samuel Adams Seasonals
Angry Orchard Hard Cider

DRAFT
16 oz / 23 oz pours
Kilt Lifter
Samuel Adams Boston Lager
Stella Artois
Blue Moon Belgian White
Dos Equis
YOU MIGHT THINK THAT ALL WHITE WINE COMES FROM WHITE GRAPES, BUT YOU WOULD BE INCORRECT.

In addition to white or yellow grapes, white wine can also be made from red grapes as long as the juice is separated from the skins early enough in the fermentation process. In the U.S. wine world, Chardonnay is king and the country’s favorite white varietal to drink, followed by other favorites such as Pinot Grigio, Riesling and White Zinfandel. Ever wondered where the tradition to toast with a glass of wine came from? In ancient Greece, a dinner host would take the first sip of wine to assure guests the wine was not poisoned, hence the phrase “drinking to one’s health.”
WHITE SELECTIONS

6 oz / 9 oz pours

SPARKLING & CHAMPAGNE
La Marca DOC Prosecco, Treviso, Italy 187 ml 12.00
Chandon Brut Classic, California 187 ml 13.00

WHITE ZINFANDEL
Beringer Classics, California 6.50 / 9.00

RIESLING
Chateau Ste. Michelle, Columbia Valley, Washington 10.00 / 13.50

PINOT GRIGIO
Beringer, California 8.00 / 10.00

SAUVIGNON BLANC
Brancott Estate, Marlborough, New Zealand 9.00 / 13.00

CHARDONNAY
Canyon Road, California 6.00 / 8.50
Wente Vineyards “Morning Fog”, Livermore Valley, California 9.00 / 14.00
Kendall-Jackson Vintner’s Reserve, California 11.00 / 15.50
WANT TO DRINK SOMETHING THAT IS BENEFICIAL TO YOUR HEALTH?

Order up a glass of red wine. It has long been thought of as being heart healthy because it contains antioxidants that prevent heart disease. And as an added bonus, it tastes delicious. The most common varietals of red wine are Cabernet Sauvignon, Merlot and Pinot Noir but wine drinkers are starting to branch out into new varietals such as Red Blends. So do your heart a favor and have a glass of red.

Cheers to you!
RED SELECTIONS

6 oz / 9 oz pours

PINOT NOIR
Canyon Road, California 6.00 / 8.50
Garnet Vineyards, Monterey, California 13.00 / 18.50

MERLOT
Canyon Road, California 6.00 / 8.50
Chateau St. Jean, California 12.00 / 17.00

SHIRAZ
Penfolds Koonunga Hill, South Australia 8.00 / 11.50

CABERNET SAUVIGNON
Canyon Road, California 6.00 / 8.50
Beringer Founders’ Estate, California 8.00 / 11.50
Louis M. Martini, Sonoma County, California 11.00 / 15.50

RED SPECIALTIES
Thorny Rose Red Blend, Columbia Valley, Washington 12.00 / 18.50
Don Miguel Gascón Malbec, Argentina 11.00 / 15.50
BAR BITES

SLIDERS
Three sliders served with caramelized onions, cheddar cheese and chipotle aioli 12.00

GRILLED CHICKEN WINGS
House seasoned and grilled, tossed in a honey chipotle buffalo sauce, garnished with bleu cheese dressing, carrots and celery 12.00

CHICKEN QUESADILLA
Grilled chicken and fresh vegetables served with guacamole, sour cream and salsa 12.00

CARNE ASADA NACHOS
Tricolored corn tortillas smothered with jalapeno nacho cheese, refried beans, pico de gallo, guacamole, black olives and sour cream 15.00

ARIZONA CHOPPED SALAD
Local heirloom lettuce, diced red onion, english cucumber, roasted cauliflower, sweet corn, feta cheese, tossed with our house-made citrus tamarind vinaigrette 15.00
SEARED ATLANTIC SALMON SALAD
Baby spinach tossed with mandarin oranges, heirloom baby tomatoes, gorgonzola crumbles and honey balsamic vinaigrette 14.00

"HPA" CAESAR SALAD
Fresh baby hearts of romaine, corn bread croutons, parmesan cheese baby heirloom tomatoes, tossed in a roasted garlic caesar dressing 14.00

RIMROCK ANGUS BURGER
Hand made natural angus beef patty, grilled onions, tomato, butter leaf lettuce and homemade "special" spread on a brioche bun. Choice of cheese- american, cheddar, pepperjack, provolone or swiss 13.00
   add bacon $1.00
   add fried egg $1.00

CRISPY FISH TACOS
Three beer battered cod tacos served on a fresh corn tortilla with mango pico de gallo, fresh garden slaw topped with a creamy citrus chipotle sauce 13.00
PASTRAMI REUBEN
Grilled pastrami, sauerkraut, thousand island dressing and swiss cheese on a rye bread with fries 13.00

GRILLED STEAK TACOS
Marinated skirt steak tacos, topped with pico de gallo, guacamole, cotija cheese, topped with a lime crema and fresh flour tortillas 14.00

CLASSIC CLUB SANDWICH
The classic on sourdough or rye bread with fries 13.00

MONTEREY CHICKEN SANDWICH
Marinated chicken breast grilled and topped with pepper jack cheese, avocado, roasted red pepper, bacon, lettuce, tomato and chipotle mayonnaise with fries 14.00
ON THE SIDE

STEAK OR SWEET POTATO FRIES 4.00
CHEF "G'S" MAC & CHEESE 4.00
TATER TOTS 4.00
SWEETS

FLAN DE LECHE
Crème custard served with light caramel and fresh seasonal berries 6.00

NEW YORK STYLE CHEESE CAKE
Creamy vanilla cake in a graham cracker crust topped with a local berry compote 6.00

CHOCOLATE MOLTEN CAKE
Warm chocolate cake topped with vanilla ice cream and whipped cream 6.00

SODA | TEA | ENERGY

HOUSE ICED TEA 3.00

COKE, DIET COKE, SPRITE, DIET SPRITE, DR. PEPPER 3.00

RED BULL 4.25
RED BULL SUGARFREE 4.25

All raw or partially cooked ingredients are potentially hazardous and may cause a food-borne illness.