

QUEENSVIEW HAPPY HOUR

TUESDAY - FRIDAY 7:00PM – 9:00PM
(BAR AND LOUNGE ONLY, EXCLUDING HOLIDAYS AND SPECIAL EVENTS)

FLIGHTS

DRAFT BEER FLIGHT13

A TASTE OF ALL FOUR DRAFT OFFERINGS

TEQUILA FLIGHT16

JOSE CUERVO RESERVA: ANEJO, PLATINUM, TRADICIONAL

BOURBON FLIGHT16

CHOOSE ANY THREE FROM OUR BOURBON SELECTION

SCOTCH FLIGHT.16

GLENLIVET: FRENCH OAK 15 YR, NADURA 15 YR, 18 YR

COGNAC REMY MARTIN FLIGHT.15

REMY XO, REMY 1738, REMY VSOP

PREMIUM WINE FLIGHT20

MIGRATION CHARDONNAY, SAINTSBURY PINOT NOIR, PARADUXX

DESSERT WINE FLIGHT15

DOLCE, JUSTIN OBTUSE, COCKBURN LBV

SPECIALTY COCKTAILS 8

WHISKEY SMASH

ELIJAH CRAIG, MINT, LEMON

SAFFRON SPRITZER

ABSOLUT ELYX, CRÈME YVETTE, CHAMPAGNE, SAFFRON

JAPANESE CUCUMBER MARTINI

SQUARE ONE CUCUMBER VODKA, SHISO LEAF, LIME, CUCUMBER

DAMIANA MARGARITA

PARTIDA BLANCO, DAMIANA, AGAVE NECTAR, LIME, ORANGE ZEST

HONEYSUCKLE

MOUNT GAY BLACK BARREL RUM, HONEY, LEMON, MINT

RUBY LADY

DEEP EDDY RUBY RED, ST. ELDER, SODA, LEMON

QUEENSVIEW GIN AND TONIC

BOTONIST GIN, HOUSEMADE TONIC, LIME

***Happy Hour Includes All Other Alcoholic Beverages are 20% off and
Half off the Queensview Steakhouse Lounge Menu***

LOUNGE MENU

LOUNGE HAPPY HOUR: TUESDAY - FRIDAY 7:00PM – 9:00PM (HALF OFF LOUNGE MENU) EXCLUDING HOLIDAYS

TODAY'S FRESH OYSTER SELECTION

IDENTITY ASSURED
FRESH HORSERADISH
COCKTAIL SAUCE
CHAMPAGNE MIGNONETTE
½ DOZEN 16 / DOZEN 29

FRESH SELECTIONS FROM OUR SUSHI BAR

SASHIMI SAMPLER 21

HALIBUT, TUNA, ALBACORE, YELLOWTAIL, SALMON

SUSHI SAMPLER 20

HALIBUT, TUNA, ALBACORE, SALMON, SHRIMP

SURF & TURF ROLL 20

CRAB MEAT, ASPARAGUS, TEMPURA SHRIMP,
SEARED FILET MIGNON

CEVICHE ROLL 17

CRAB, CUCUMBER, SHRIMP TEMPURA, AHI, PICO DE GALLO

SALMON PONZU ROLL 16

CRAB, CUCUMBER, AVOCADO, SEARED SALMON,
ONION, GARLIC PONZU BUTTER

LOBSTER ROLL 21

LOBSTER MEAT, AVOCADO, JALAPENO, SOY-GARLIC BUTTER

ARTISANAL CHEESE CHEF SELECTION 15

CHEF'S SELECTION WITH FRESH HONEY COMB

FRENCH ONION SOUP 10

PARMESAN, AGED GRUYÈRE, EMMENTAL SWISS

HEIRLOOM TOMATO 14

BURRATA CHEESE, GRILLED BAGUETTE, BALSAMIC REDUCTION

JUMBO SHRIMP COCKTAIL 18

GULF WHITE SHRIMP, CLASSIC HORSERADISH COCKTAIL SAUCE

HOUSE-CUT KENNEBECK FRIES 8

ROASTED GARLIC AIOLI

STEAKHOUSE ONION RINGS 8

PALE ALE BATTER, TRIO OF DIPPING SAUCES

SHRIMP SCAMPI 14

GARLIC, LEMON, WHITE WINE, TOMATO, CROSTINI

DIVER SCALLOPS 14

PAN-SEARED, HERB PANKO CRUST, TOMATO FONDUE

JUMBO LUMP CRAB CAKE 17

CHIPOTLE AIOLI

GRILLED LAMB CHOPS 16

PEPPERCORN MUSHROOM SAUCE

PRIME BEEF BURGER, 10 OZ. 27

ONION STRAWS, MONTEREY JACK, COGNAC CREAM, KENNEBEC FRIES

DESSERT AND AFTER DINNER DRINKS

BOURBON CARAMEL CRÈME BRÛLÉE8

BOURBON-SPIKED CARAMEL UNDER A CLASSIC CRÈME BRULÉE,
FRESH RASPBERRIES

TRIO OF FRESH FRUIT SORBETS.8

KEY LIME TART9

INDIVIDUAL DEEP DISH TART, RASPBERRY COULIS, TOASTED
MERINGUE, CANDIED LIME ZEST

BRÛLÉE CHEESECAKE9

ANGLAISE SAUCE, BURNT SUGAR

GODIVA SWISS CHOCOLATE GANACHE CAKE12

DARK SWISS CHOCOLATE CAKE LAYERS INFUSED WITH GODIVA
CHOCOLATE LIQUEUR, CHOCOLATE GANACHE FROSTING,
RASPBERRY SAUCE, CHOCOLATE TRUFFLE

AFTER DINNER & ESPRESSO DRINKS

FRENCH PRESS COFFEE (REGULAR OR DECAF). 8

WHOLE BEAN, FRESH GROUND

ESPRESSO 3

CAPPUCCINO, CAFÉ LATTÉ, CAFÉ MOCHA 4

PARKERS' COFFEE . BAILEYS, KAHLÚA, FRANGELICO, COFFEE ...8

IRISH COFFEE JAMESON, BROWN SUGAR, COFFEE ...8

ASSORTED DESSERT WINES

JUSTIN *OBTUSE* 2013 (PASO ROBLES)7

CROFT DISTINCTION SPECIAL RESERVE (PORTO)8

SANDEMAN FOUNDERS RESERVE (PORTO).9

COCKBURN'S 20 YEAR OLD TAWNY (PORTO)13

DOW'S 30 YEAR OLD TAWNY (PORTO)18

INNISKILLIN VIDAL *PEARL* 2012 (NIAGARA PENINSULA) . 19

ARMAGNAC & COGNACS

CHATEAU DE LAUBADE, VSOP11

MARTELL, VS11

COURVOISIER, VSOP.11

HENNESSY, VSOP13

REMY MARTIN, VSOP.14

MARTELL, CORDON BLEU23

COURVOISIER, XO.26

HENNESSY, XO.32

REMY MARTIN, XO.26

REMY MARTIN LOUIS XIII115 / 225

GRAND CHAMPAGNE COGNAC AGED FOR 100 YEARS

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

MUMM PRESTIGE NV 187 ML SPLIT (NAPA)	12
SCARPETTA TIMIDO SPUMANTE BRUT SPARKLING ROSÉ NV (FRIULI, ITALY).....	12
NICOLAS FEUILLATTE BRUT CHAMPAGNE 187ML SPLIT (FRANCE)	25
NICOLAS FEUILLATTE BRUT ROSÉ CHAMPAGNE 187ML SPLIT (FRANCE).....	29

WHITE WINE

PINOT GRIGIO - SCARPETTA 2014 (FRIULI, ITALY).....	10
ALBARINO - RAMON BILBAO VILAÑAS 2015 (RÍAS BAIXAS, SPAIN).....	10
SAUVIGNON BLANC - CLOUDY BAY 2015 (MARLBOROUGH, NEW ZEALAND).....	16
VIIGNIER - ZACA MESA 2014 (SANTA YNEZ VALLEY).....	12
CHARDONNAY - MIGRATION 2013 (RUSSIAN RIVER VALLEY).....	15

RED WINE

PINOT NOIR - SAINTSBURY 2013 (CARNEROS)	19
MERLOT – ROMBAUER 2013 (NAPA).....	20
ZINFANDEL – DRY CREEK 2014 (SONOMA)	12
CABERNET SAUVIGNON – JUSTIN 2014 (PASO ROBLES)	15
RED BLEND – PARADUXX 2012 (NAPA)	18

CRAFT BEERS

DRAFT

STRAND ATTICUS 8 IPA 7.1% (TORRANCE)
GREAT DIVIDE YETI 10oz 9 IMPERIAL STOUT 9.5% (CO)
SMOG CITY LIL' BO PILS 7 PILSNER 4.4% (TORRANCE)
CHIMAY TRIPEL WHITE 8oz. 9 BELGIAN ALE 8.0% (BELGIUM)

BOTTLES

MICHELOB ULTRA 7 LAGER 4.2% (ST. LOUIS)
FIRESTONE 805 7 HONEY BLONDE ALE 4.7% (PASO ROBLES)
REVEREND NAT'S REVIVALS 8 HARD APPLE CIDER 6.7% (OR)
STONE DELICIOUS GLUTEN-REDUCED 7 IPA 7.7% (ESCONDIDO)
KONA LONGBOARD 7 LAGER 4.6% (HI)
LOST COAST DOWNTOWN BROWN 6 BROWN ALE 5.0% (EUREKA)
LINDEMAN'S FRAMBOISE 10oz. 12 RASPBERRY LAMBIC 4.0% (BELGIUM)

22 oz. BOTTLES

COACHELLA VALLEY MONUMENTOUS 16 IPA 7.0% (COACHELLA)
STONE ARROGANT BASTARD ALE 15 IPA 7.8% (ESCONDIDO)
FIRESTONE WOOKEY JACK 18 BLACK RYE IPA 8.3% (PASO ROBLES)
ELYSIAN SEASONAL ROTATOR 14 (CHICAGO)

750 ml. PREMIUM BOTTLES

GULDEN DRAAK 45 DARK TRIPEL 10.5% (BELGIUM)
SIERRA NEVADA OVILA 50 BARREL-AGED BELGIAN DUBBEL 8.5% (CHICO)
DUVEL BELGIAN ALE 30 BELGIAN BLONDE ALE 8.5% (BELGIUM)
UNIBROUE MAUDITE 25 BELGIAN STRONG ALE 8.0% (CANADA)
GOOSE ISLAND JULIET 60 BELGIAN STYLE WILD ALE 8.0% (CHICAGO)

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\$13

PREMIUM WINES

CHARDONNAY - MIGRATION 2013 (RUSSIAN RIVER VALLEY) 15/GL

AROMAS OF PEACH, NECTARINE, FUJI APPLE, CITRUS BLOSSOM.

FLAVORS OF STONE FRUIT AND CITRUS ARE SUPPORTED
BY HINTS OF VANILLA, GRAHAM CRACKER AND APRICOT.

PINOT NOIR - SAINTSBURY 2013 (CARNEROS) 19/GL

A PERFUMED NOSE OF ROSE PETALS, DARK CHERRY, RHUBARB AND WILD STRAWBERRY WITH
WHITE PEPPER AND CINNAMON SPICE NOTES. LOVELY FRESH ROSE, CHERRY, PLUM AND
COLA ON THE PALATE. SMOOTH, SILKY TANNINS WITH A LONG SUCCULENT FINISH.

PROPRIETARY RED WINE- PARADUXX 2012 (NAPA) 18/GL

BLUEBERRY AND CHERRY AROMAS WITH LAYERS OF VANILLA, CLOVE,
BLACK PEPPER AND LAVENDER. ON THE PALATE, IT IS VELVETY
AND ROUND WITH LINGERING BERRY AND CHERRY FLAVORS.