

QUEENSVIEW HAPPY HOUR

TUESDAY - FRIDAY 7:00PM – 9:00PM

(BAR AND LOUNGE ONLY - EXCLUDING HOLIDAYS AND SPECIAL EVENTS)

WINE BY THE GLASS 8

BARTENURA MOSCATO

2016 LOMBARDY, ITALY

SCARPETTA PINOT GRIGIO

2015 FRIULI, ITALY

**STAG'S LEAP WINE CELLARS, HANDS OF TIME
CHARDONNAY**

2015 NAPA

EOLA HILLS PINOT NOIR

2015 OREGON

FREEMARK ABBEY MERLOT

2013 NAPA

HESS ALLOMI CABERNET SAUVIGNON

2014 NAPA

SPECIALTY COCKTAILS 8

AMARETTO CLOUD

ELIJAH CRAIG, AMARETTO, LEMON JUICE, MAPLE FOAM

THE ECLIPSE

NOLET'S GIN, PEACH PUREE, SAGE SIMPLE SYRUP

L.A. PINTA MARGARITA

LA PINTA TEQUILA, LIME JUICE, GRAPEFRUIT JUICE, SALT RIM

MANDARIN IN BLOOM

KETEL ORANGE, ST. GERMAIN, LEMON, SPRITE,
MICRO CITRUS GREENS

BULLEIT WITH BUTTERFLY WINGS

BULLEIT BOURBON, ST. GERMAIN, DRY VERMOUTH

LAVENDER CUCUMBER GIN AND TONIC

HENDRICK'S GIN, CUCUMBER, LAVENDER WATER
AND HOUSE-MADE TONIC

(ALL OTHER ALCOHOL IS 20% OFF DURING HAPPY HOUR)

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 30

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 16

BURRATA CHEESE, GRILLED BAGUETTE, BALSAMIC REDUCTION

JUMBO SHRIMP COCKTAIL 19

GULF WHITE SHRIMP, CLASSIC HORSERADISH COCKTAIL SAUCE

HOUSE-CUT KENNEBECK FRIES 8

ROASTED GARLIC AÏOLI

STEAKHOUSE ONION RINGS 8

PALE ALE BATTER, TRIO OF DIPPING SAUCES

SHRIMP SCAMPI 14

GARLIC, LEMON, WHITE WINE, TOMATO, CROSTINI

GEORGES BANKS CITRUS SCALLOPS 16

JUMBO LUMP BLUE CRAB, MARCONA ALMONDS, CITRUS FILLETS

JUMBO LUMP CRAB CAKE 18

REMOULADE BEURRE BLANC

GRILLED LAMB CHOPS 16

PEPPERCORN MUSHROOM SAUCE

QUEENSVIEW STEAKHOUSE BURGER, 8 oz. 27

ONION STRAWS, MONTEREY JACK, COGNAC CREAM, KENNEBEC FRIES

CRAFT BEERS

DRAFT

RECORD STREET	9
PALE ALE 6.3% (RENO, NV)	
KONA HULA	8
HEFEWEIZEN 5.0% (HI)	
GOLDEN ROAD WOLF PUP	8
SESSION IPA 4.5% (LOS ANGELES)	
SAMUEL ADAMS SEASONAL	8
5.0% (BOSTON)	

PREMIUM LARGE FORMAT BOTTLES

J.K'S SCRUMPY HARD CIDER (FLUSHING, MI) 6.0%	25
JULIET BY GOOSE ISLAND (CHICAGO) 7.1%	45
STONE ARROGANT BASTARD ALE (ESCONDIDO) 7.2% ...	15
ANDERSON VALLEY BARREL-AGED STOUT (BOONVILLE) 6.9%	25
SIERRA NEVADA OVILA WHITE ALE (CHICO) 8.5%	30
NORTH COAST BROTHER THELONIUS (FT. BRAGG) 9.4% ..	25
ANDERSON VALLEY GATLIN DAMNOSUS (BOONVILLE) 11.5%	35

CRAFT BOTTLES

MICHELOB ULTRA	7
LAGER 4.2% (ST. LOUIS)	
FIRESTONE 805	8
HONEY BLONDE ALE 4.7% (PASO ROBLES)	
DOG FISH HEAD 90 MINUTE	9
IPA 9.0% (DE)	
ALASKAN AMBER	7
AMBER ALE 5.3% (AK)	
CORONA	7
LAGER 4.5% (MX)	
COORS LITE	6
LAGER 4.5% (CO)	
STONE DELICIOUS GLUTEN-REDUCED	8
IPA 7.7% (ESCONDIDO)	
KONA LONGBOARD	7
LAGER 4.6% (HI)	
LOST COAST DOWNTOWN BROWN	7
BROWN ALE 5.0% (EUREKA)	
LINDEMAN'S FRAMBOISE 10oz.	12
RASPBERRY LAMBIC 4.0% (BELGIUM)	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

LAMARCA PROSECCO NV 187 ML. SPLIT (ITALY).....	11
MUMM PRESTIGE NV 187 ML. SPLIT (NAPA).....	12
SCARPETTA TIMIDO SPUMANTE BRUT SPARKLING ROSÉ NV (FRIULI, ITALY).....	12

WHITE WINE

MOSCATO - BARTENURA 2016 (LOMBARDY, ITALY).....	10
PINOT GRIGIO - SCARPETTA 2015 (FRIULI, ITALY).....	12
SAUVIGNON BLANC - CAKEBREAD 2016 (NAPA).....	16
CHARDONNAY - STAG'S LEAP WINE CELLARS, HANDS OF TIME 2015 (NAPA).....	16
CHARDONNAY - MIGRATION 2014 (RUSSIAN RIVER VALLEY).....	19

RED WINE

PINOT NOIR - EOLA HILLS 2015 (OREGON).....	17
PINOT NOIR - WINDRACER 2013 (ANDERSON VALLEY).....	20
PINOT NOIR - TWOMEY BY SILVER OAK 2015 (ANDERSON VALLEY).....	24
MERLOT - FREEMARK ABBEY 2013 (NAPA).....	18
MERLOT - TWOMEY BY SILVER OAK, SODA CANYON RANCH 2013 (NAPA).....	24
ZINFANDEL - DRY CREEK 2015 (SONOMA).....	12
MALBEC - ACHAVAL FERRER 2015 (ARGENTINA).....	14
CABERNET SAUVIGNON - HESS ALLOMI 2014 (NAPA).....	15
CABERNET SAUVIGNON - MT. VEEDER 2014 (NAPA).....	18
RED BLEND - PARADUXX 2014 (NAPA).....	18

DESSERT AND AFTER DINNER DRINKS

BOURBON CARAMEL CRÈME BRÛLÉE8

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

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

GODIVA CHOCOLATE LIQUEUR, CHOCOLATE GANACHE FROSTING,
RASPBERRY COULIS, CHOCOLATE TRUFFLE

WARM BUTTER CAKE12

FRESH STRAWBERRIES, STRAWBERRY PUREE, STREUSEL CRUMBLE,
VANILLA ICE CREAM

TRIO OF FRESH FRUIT SORBETS8

ASSORTED DESSERT WINES

TERRA D'ORO ZINFANDEL PORT (CALIFORNIA)6

CROFT DISTINCTION SPECIAL RESERVE (PORTO)8

COCKBURN'S LBV 2009 (PORTO)9

COCKBURN'S 20 YEAR OLD TAWNY (PORTO)13

DOW'S 30 YEAR OLD TAWNY (PORTO)18

INNISKILLIN VIDAL PEARL 2014 (NIAGARA PENINSULA) . 19

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

APERITIF & DIGESTIF

LILLET ROSÉ	9
BENEDICTINE	13
B&B	13
FERNET BRANCA	12
CHATEAU DE LAUBADE, VSOP	11
MARTELL, VS	11
COURVOISIER, VS	9
COURVOISIER, VSOP	11
HENNESSY, VSOP	13
REMY MARTIN, VSOP	14
MARTELL, CORDON BLEU	23
COURVOISIER, XO	26
HENNESSY, XO	32
REMY MARTIN, XO	26

LOUIS XIII DE REMY MARTIN

“One Century in a Bottle”

Each decanter takes four generations of cellar masters over one hundred years to craft a fireworks of aromas.

A truly stunning Cognac from Remy Martin.

1/2 oz - 90 1 oz - 175 2 oz - 325