

# 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**

2017 LOMBARDY, ITALY

**SCARPETTA PINOT GRIGIO**

2016 FRIULI, ITALY

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

2017 NAPA

**CLOUDY BAY PINOT NOIR**

2015 MARLBOROUGH, NEW ZEALAND

**FREEMARK ABBEY MERLOT**

2014 NAPA

**HESS ALLOMI CABERNET SAUVIGNON**

2016 NAPA

## SPECIALTY COCKTAILS 8

**OLD LADDIE**

GLENFIDDICH 14, BITTERS, SUGAR, ORANGE

**SPEYSIDE SMASH**

BALVENIE 14, LEMON, BITTERS, MINT

**PALOMA SUNSET**

PAMA, VOLCAN TEQUILA, LIME, GRAPEFRUIT JUICE, SALT RIM

**MANDARIN IN BLOOM**

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

**LAVENDER CUCUMBER GIN AND TONIC**

HENDRICK'S GIN, CUCUMBER, LAVENDER WATER,  
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 11

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 23

PEPPERCORN MUSHROOM SAUCE

### QUEENSVIEW STEAKHOUSE BURGER, 8 oz. 27

ONION STRAWS, MONTEREY JACK, COGNAC CREAM, KENNEBEC FRIES

# CRAFT BEERS

## DRAFT

<b>ST. ARCHER</b> . . . . .	8
PALE ALE 5.5% (SAN DIEGO, CA)	
<b>KONA HULA</b> . . . . .	8
HEFEWEIZEN 5.0% (HI)	
<b>GOLDEN ROAD WOLF PUP</b> . . . . .	8
SESSION IPA 4.5% (LOS ANGELES)	
<b>SAMUEL ADAMS SEASONAL</b> . . . . .	8
5.0% (BOSTON)	

## PREMIUM LARGE FORMAT BOTTLES

<b>J.K'S SCRUMPY HARD CIDER</b> (FLUSHING, MI) 6.0% . . . . .	25
<b>JULIET BY GOOSE ISLAND</b> (CHICAGO) 7.1% . . . . .	45
<b>STONE ARROGANT BASTARD ALE</b> (ESCONDIDO) 7.2% . . .	15
<b>ANDERSON VALLEY BARREL-AGED STOUT</b> (BOONVILLE) 6.9%	25
<b>SIERRA NEVADA TRIP IN THE WOODS MAPLE SCOTCH</b> (CHICO) 9.8%	30
<b>NORTH COAST BROTHER THELONIUS</b> (FT. BRAGG) 9.4% . .	25
<b>ANDERSON VALLEY GATLIN DAMNOSUS</b> (BOONVILLE) 11.5%	35

## CRAFT BOTTLES

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

# WINES BY THE GLASS

## CHAMPAGNE & SPARKLING WINE

LA MARCA PROSECCO NV 187 ML. SPLIT (ITALY).....	11
CHANDON BRUT NV 187 ML. SPLIT (CALIFORNIA).....	13
MOËT & CHANDON, ROSÉ IMPÉRIAL NV 187 ML. SPLIT (ÉPERNAY).....	25

## WHITE WINE

MOSCATO - BARTENURA 2017 (LOMBARDY, ITALY).....	10
PINOT GRIGIO - SCARPETTA 2016 (FRIULI, ITALY).....	12
SAUVIGNON BLANC - CAKEBREAD 2017 (NAPA).....	16
CHARDONNAY - STAG'S LEAP WINE CELLARS, HANDS OF TIME 2017 (NAPA).....	16
CHARDONNAY - MIGRATION BY DUCKHORN 2015 (RUSSIAN RIVER VALLEY).....	19

## RED WINE

PINOT NOIR - CLOUDY BAY 2015 (MARLBOROUGH, NZ).....	17
PINOT NOIR - WINDRACER 2015 (ANDERSON VALLEY).....	20
PINOT NOIR - TWOMEY BY SILVER OAK 2016 (ANDERSON VALLEY).....	24
MERLOT - FREEMARK ABBEY 2014 (NAPA).....	18
MERLOT - TWOMEY BY SILVER OAK, SODA CANYON RANCH 2014 (NAPA).....	24
ZINFANDEL - DRY CREEK, HERITAGE VINES 2016 (SONOMA).....	12
MALBEC - ACHAVAL FERRER 2017 (ARGENTINA).....	14
CABERNET SAUVIGNON - HESS COLLECTION "ALLOMI" 2016 (NAPA).....	15
CABERNET SAUVIGNON - MOUNT VEEDER 2015 (NAPA).....	18
CABERNET SAUVIGNON - AUSTIN HOPE 2016 (PASO ROBLES, CA).....	23
RED BLEND - PARADUXX BY DUCKHORN 2015 (NAPA).....	18

# DESSERT AND AFTER DINNER DRINKS

**BOURBON CARAMEL CRÈME BRÛLÉE** .....8  
BOURBON-SPIKED CARAMEL UNDER A CLASSIC CRÈME  
BRULEE, FRESH RASPBERRIES

**KEY LIME TART** .....9  
INDIVIDUAL DEEP DISH TART, RASPBERRY COULIS, TOASTED  
MERINGUE, CANDIED LIME ZEST

**BRÛLÉE CHEESECAKE** .....9  
ANGLAISE SAUCE, BURNT SUGAR

**GODIVA SWISS CHOCOLATE GANACHE CAKE** .....12  
GODIVA CHOCOLATE LIQUEUR, CHOCOLATE GANACHE  
FROSTING, RASPBERRY COULIS, CHOCOLATE TRUFFLE

**WARM BUTTER CAKE** .....13  
FRESH STRAWBERRIES, STRAWBERRY PUREE, STREUSEL  
CRUMBLE, VANILLA ICE CREAM

**TRIO OF FRESH FRUIT SORBETS** .....8

## ASSORTED DESSERT WINES

**TERRA D'ORO ZINFANDEL PORT (CALIFORNIA)**.....8  
**CROFT DISTINCTION SPECIAL RESERVE (PORTO)** ....8  
**COCKBURN'S LBV 2009 (PORTO)**.....9  
**COCKBURN'S 20 YEAR OLD TAWNY (PORTO)** .....14  
**DOW'S 30 YEAR OLD TAWNY (PORTO)** .....22  
**INNISKILLIN VIDAL PEARL ICEWINE, 2015 (NIAGARA PENINSULA)** 23  
**CHÂTEAU GRAND-JAUGA SAUTERNES (FRANCE)** .... 15

## AFTER DINNER & ESPRESSO DRINKS

**FRENCH PRESS COFFEE (REGULAR OR DECAF)**..... 8  
WHOLE BEAN, FRESH GROUND  
**ESPRESSO** ..... 4  
**CAPPUCCINO, CAFÉ LATTÉ**..... 5  
**CAFÉ MOCHA**..... 6  
**PARKERS' COFFEE** . .BAILEYS, KAHLÚA, FRANGELICO, COFFEE ...8  
**IRISH COFFEE** ..... JAMESON, BROWN SUGAR, COFFEE ...8

# APERITIF & DIGESTIF

BENEDICTINE . . . . .	13
B&B . . . . .	13
FERNET BRANCA . . . . .	12
LARRESSINGLE, VSOP . . . . .	11
MARTELL, VS . . . . .	11
COURVOISIER, VS . . . . .	10
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 Rémy Martin.*

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



# BOURBON, WHISKEY & SCOTCH FLIGHTS

## AMERICAN

**SIPPING - JACK DANIELS** .....13  
 OLD #7 - SINGLE BARREL SELECT - GENTLEMAN JACK

**CALIFORNIA - BREAKER** .....15  
 BOURBON - WHEATED - PORT BARREL FINISHED

**DON'T DICKEL ME - GEORGE DICKEL** .....13  
 RYE - SOUR MASH #12 - BARREL SELECT

**KENTUCKY - WOODFORD** .....18  
 RESERVE - DOUBLE OAKED - RYE

**UP THE CREEK - KNOB CREEK** .....15  
 RYE - SMALL BATCH - SINGLE BARREL RESERVE

**ROSES - FOUR ROSES.** .....17  
 BOURBON - SINGLE BARREL - SMALL BATCH

**REVOLVER - BULLEIT.** .....13  
 BOURBON - RYE - 10 YEAR

## IRISH

**JAMESON** .....13  
 CASKMATES - BLACK BARREL - COOPER'S CROZE

**I'M IRISH** .....13  
 TULLAMORE DEW - POWERS - PADDY

## CANADIAN

**NORTH OF THE BORDER** .....13  
 1910 RYE - CANADIAN CLUB - SEAGRAM'S VO

## JAPANESE

**STEEL CITY** .....18  
 TOKI - THE YAMAZAKI - NIKKA COFFEY GRAIN

## SCOTCH

**COMPASS BOX** .....18  
 OAK CROSS - SPICE TREE - GREAT KINGS ST. GLASGOW BLEND

**MACALLAN** .....20  
 12 YEAR - 12 YEAR DOUBLE OAKED - 18 YEAR

**GLENMORANGIE** .....23  
 LASANTA - NECTAR D'OR - QUINTA RUBAN PORT CASK

**GLENLIVET** .....30  
 18 YEAR - FOUNDER'S - NÀDURRA FOUNDER'S RESERVE

**JOHNNIE WALKER** .....50  
 RED - BLACK - BLUE

**CHIVAS** .....25  
 18 YEAR - 25 YEAR - EXTRA

**BRUICHLADDICH** .....40  
 SCOTTISH BARLEY - PORT CHARLOTTE HEAVILY PEATED - OCTAMORE 07.1

# MORE TASTING FLIGHTS ...

## RUM

**MOUNT GAY** .....20  
BLACK BARREL - EXTRA OLD - 1703

**Yo Ho Ho** .....17  
KIRK & SWEENEY - RON BARCELÓ IMPERIAL -  
FLOR DE CAÑA GRAN RESERVA

## TEQUILA

**AVIÓN** .....15  
REPOSADO - AÑEJO - AÑEJO 44

**DON JULIO** .....19  
BLANCO - 70 AÑEJO - 1942 AÑEJO

**JOSE CUERVO** .....23  
TRADICIONAL SILVER - RESERVA DE LA FAMILIA PLATINO -  
RESERVA DE LA FAMILIA EXTRA-AÑEJO

**PATRÓN** .....26  
SILVER - AÑEJO - GRAN PATRÓN PLATINUM

## COGNAC

**COURVOISIER** .....25  
VS - VSOP - XO

**MARTELL** .....25  
VS - VSOP - CORDON BLEU

**REMY MARTIN** .....30  
VSOP - 1738 - XO

## PORT WINE

**COCKBURN'S** .....20  
LBV - SPECIAL RESERVE - 20 YEAR TAWNY