

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

2018 LOMBARDY, ITALY

SCARPETTA PINOT GRIGIO

2018 FRIULI, ITALY

MIGRATION CHARDONNAY

2017 NAPA

CLOUDY BAY PINOT NOIR

2016 MARLBOROUGH, NEW ZEALAND

FREEMARK ABBEY MERLOT

2014 NAPA

HESS ALLOMI CABERNET SAUVIGNON

2017 NAPA

SPECIALTY COCKTAILS 9

NEW YORKER

HUDSON BABY, SIMPLE SYRUP, LEMON, CLOUDY BAY PINOT NOIR

MONKEY LAPH

HOUSE BARREL-AGED MONKEY SHOULDER, SIMPLE SYRUP,
LEMON JUICE, LAPHROAIG FLOAT

ANEJO OLD FASHIONED

PATRON EXTRA ANEJO, ANTICA VERMOUTH, BITTERS

MANDARIN IN BLOOM

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

LAVENDER CUCUMBER GIN AND TONIC

BOTANIST 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 *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, EMMENTHAL 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

LEMON BEURRE BLANC

CRAFT BEERS

DRAFT

ALLAGASH	8
WHITE ALE 5.1% (PORTLAND, ME)	
LATITUDE 33 BLOOD ORANGE	8
IPA 7.2% (VISTA, CA)	
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%	35
STONE ARROGANT BASTARD ALE (ESCONDIDO) 7.2% ...	15
ANDERSON VALLEY BARREL-AGED STOUT (BOONVILLE) 6.9%	25
NORTH COAST BROTHER THELONIUS (FT. BRAGG) 9.4% ..	25
SIERRA NEVADA CHIPOTLE CHOCOLATE STOUT (CHICO) 10.9%	30

CRAFT BOTTLES

MICHELOB ULTRA	7
LAGER 4.2% (ST. LOUIS)	
FIRESTONE 805	8
HONEY BLONDE ALE 4.7% (PASO ROBLES)	
DOGFISH 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

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 2018 (LOMBARDY, ITALY).....	10
PINOT GRIGIO - SCARPETTA 2018 (FRIULI, ITALY).....	12
SAUVIGNON BLANC - CAKEBREAD 2018 (NAPA).....	16
CHARDONNAY - MIGRATION BY DUCKHORN 2017 (RUSSIAN RIVER VALLEY).....	16
CHARDONNAY - GRGICH HILLS ESTATE 2016 (NAPA).....	20
CHARDONNAY - CAKEBREAD 2018 (NAPA).....	23

RED WINE

PINOT NOIR - CLOUDY BAY 2017 (MARLBOROUGH, NZ).....	17
PINOT NOIR - SYNTHESIS BY MARTIN RAY 2017 (RUSSIAN RIVER VALLEY).....	20
PINOT NOIR - TWOMEY BY SILVER OAK 2017 (ANDERSON VALLEY).....	24
MERLOT – FREEMARK ABBEY 2014 (NAPA).....	18
MERLOT – TWOMEY BY SILVER OAK, SODA CANYON RANCH 2015 (NAPA).....	24
ZINFANDEL – DRY CREEK, HERITAGE VINES 2018 (SONOMA).....	12
MALBEC - ACHAVAL FERRER 2018 (ARGENTINA).....	14
CABERNET SAUVIGNON – HESS COLLECTION “ALLOMI” 2017 (NAPA).....	15
CABERNET SAUVIGNON – MARTIN RAY 2017 (NAPA).....	18
CABERNET SAUVIGNON – AUSTIN HOPE 2017 (PASO ROBLES, CA).....	23
RED BLEND – PARADUXX BY DUCKHORN 2016 (NAPA).....	18

DESSERT AND AFTER DINNER DRINKS

BOURBON CARAMEL CRÈME BRÛLÉE8
 BOURBON-SPIKED CARAMEL UNDER A CLASSIC CRÈME
 BRULEE, FRESH RASPBERRIES

KEY LIME TART9
 INDIVIDUAL DEEP DISH TART, RASPBERRY COULIS, TOASTED
 MERINGUE, CANDIED LIME ZEST

BRÛLÉE CHEESECAKE9
 ANGLAISE SAUCE, BURNT SUGAR

WARM CHOCOLATE BROWNIE CUSTARD9
 BANANA RUM CARAMEL, CHOCOLATE SAUCE, FRENCH
 VANILLA ICE CREAM, TOASTED WALNUTS

WARM BUTTER CAKE13
 FRESH STRAWBERRIES, STRAWBERRY PUREE, STREUSEL
 CRUMBLE, VANILLA ICE CREAM

TRIO OF FRESH FRUIT SORBETS8

ASSORTED DESSERT WINES

TERRA D'ORO ZINFANDEL PORT (CALIFORNIA).....8
CROFT DISTINCTION SPECIAL RESERVE (PORTO)8
COCKBURN'S LATE BOTTLED VINTAGE 2012 (PORTO) ..9
COCKBURN'S 20 YEAR OLD TAWNY (PORTO)14
DOW'S 30 YEAR OLD TAWNY (PORTO)22
INNISKILLIN VIDAL PEARL ICEWINE, 2017 (NIAGARA PENINSULA) 23
2 TOWNS CIDERHOUSE APPLE POMMEAU (OREGON) ...9

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
COURVOISIER, VSOP	11
COURVOISIER, XO	26
HENNESSY, VSOP	13
HENNESSY, XO	32
RÉMY MARTIN, VSOP	12
RÉMY MARTIN, 1738 ROYAL ACCORD	13
RÉMY MARTIN, XO	26
MARTELL, VSOP	12
MARTELL, CORDON BLEU	23

LOUIS XIII DE RÉMY 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 WHISKEY

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	
SINGLE BARRELS	25
BLANTON'S - ELIJAH CRAIG 18 YEAR - HANCOCK'S RESERVE	
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	

TEQUILA

AVIÓN	15
REPOSADO - AÑEJO - AÑEJO 44	
DON JULIO	25
BLANCO - AÑEJO - 1942 ANEJO	
PLATINUM	30
PATRÓN SILVER - GRAN PATRÓN PLATINUM - CLASE AZUL PLATA	

SCOTCH WHISKY

BALVENIE 12's	25
SWEET TASTE OF AMERICAN OAK - DOUBLE WOOD - SINGLE BARREL FIRST FILL	
GLENFIDDICH	20
FIRE & CANE - BOURBON BARREL RESERVE 14 YEAR - SOLERA RESERVE 15 YEAR	
GLENLIVET	30
18 YEAR - NÀDURRA 15 YEAR - FOUNDER'S RESERVE	
JOHNNIE WALKER	50
RED - BLACK - BLUE	
CHIVAS	25
12 YEAR - 18 YEAR - 25 YEAR	
BRUICHLADDICH	40
SCOTTISH BARLEY - PORT CHARLOTTE HEAVILY PEATED - OCTAMORE 07.1	

IRISH WHISKEY

I'M IRISH	13
TULLAMORE DEW - POWERS - JAMESON BLACK BARREL	

JAPANESE WHISKEY

STEEL CITY	18
TOKI - HAKUSHU 10 YEAR - NIKKA COFFEY GRAIN	

COGNAC

REMY MARTIN	30
VSOP - 1738 ROYAL ACCORD - XO	