

Wine Flights

15.00

Design Your Own

Pick Any Three

Drylands, Sauvignon Blanc, New Zealand

Luna, Pinot Grigio, Napa Valley

Bollini, Pinot Grigio, Italy

Stag's Leap, Hawk's Crest, Chardonnay

Glen Carlou, Chardonnay, South Africa

Saint M, Riesling, Germany

Sokol Blosser, Evolution 9th Edition, Oregon

Buena Vista, Pinot Noir, Carneros

Horse Heaven Hills, Merlot, Washington

Napa Cellars, Merlot, Napa Valley

Charles Krug, Cabernet Sauvignon, Yountville

Director's Cut, Cabernet, Alexander Valley

Penfolds, Shiraz, Barossa Valley, Australia

Domingo Molina, Malbec, Argentina

Trinitas, Zinfandel, "Spinelli", Contra Costa

Taylor Fladgate 10yr Tawny Port

Our Suggestions

New World Chardonnay

Where are the world's best chardonnays being produced? Many would argue that the new world countries have the edge in quality and value. You be the judge!

Glenn Carlou, South Africa

Cuvaison, Napa Valley

ZD, California

Unique Red Varietals

Some of the most exciting new wines being produced today are made from unique grape varietals. Whether they're based on old world traditions or bold new concoctions, we think you will find them well worth sampling.

Zuccardi Q, Tempranillo

Domingo Molina, Malbec



True Grit, Petit Sirah

Wines by the Glass

Champagne and Sparkling Wine Splits

Mumm Napa, "Cuvee M", Napa Valley, NV, California	9.00
Piper-Heidsieck, Brut, NV, Champagne, France	14.00
Moet & Chandon, "Imperial", NV, France	16.00





Sauvignon Blanc

 Drylands, Marlborough, New Zealand	9.00
 Frog's Leap, Rutherford, California	11.00



Pinot Grigio

Luna, Pinot Grigio, Napa Valley, California	9.50
Bollini, Trentino, Italy, DOC	11.00




Chardonnay

 Stag's Leap Wine Cellars, Hawks Crest, Monterey, California	9.00
 Glen Carlou, Paarl, South Africa	10.00
 Cuvaison, Carneros, California	13.00
 ZD Wines, California	15.00





Cutting Edge Whites

 Saint M, Riesling, QbA, Pfalz, Germany	10.00
 Sokol Blosser, "Evolution 9th Edition", NV, Oregon	12.00

Pinot Noir

 Estancia, Central Coast, California	10.00
 Buena Vista, Carneros, California	12.00
 Argyle, Willamette Valley, Oregon	14.00

Merlot

 Horse Heaven Hills, "H3", Washington	9.00
 Napa Cellars, Napa Valley, California	11.00
 Provenance Vineyards, Napa Valley, California	13.00
 Robert Sinskey, "Los Carneros", Carneros, California	15.00

Cabernet

Lockwood, Monterey County, California	9.00
75 Wine Co., Red Hills Lake County, California	11.00
Francis Ford Coppola, "Director's Cut", Alexander Valley, California	15.00
Charles Krug, Yountville, California	16.00

Cutting Edge Reds

 Castello Banfi, Chianti Classico, Riserva, Tuscany, Italy	12.00
 Familia Zuccardi, Tempranillo, "Q", Mendoza, Argentina	11.00
 Penfolds, Shiraz, Barossa Valley, Australia	12.00
 Domingo Molina, Malbec, Cafayate Valley, Argentina	12.00
 Trinitas, Zinfandel, "Spinelli", Contra Costa, California	12.00
 Parducci, "True Grit", Petite Sirah, Mendocino County, California	13.00

 Represents Biodynamic or Agriculturally Sustainable Wines

White Wines by the Bottle

Champagne and Sparkling Wine

<i>Mumm Cuvee, Napa</i>	33.00
<i>Schramsburg Demi Sec, Napa 2004</i>	70.00
<i>Taittinger Brut, "La Francaise", Champagne</i>	75.00
<i>Moet & Chandon Brut Rose Imperial, Champagne</i>	90.00
<i>Veuve Clicquot, "Yellow Label", Champagne</i>	95.00
<i>Cuvee Perrier-Jouet Fleur de Champagne 1998</i>	180.00
<i>Cuvee Dom Perignon, Champagne 1999</i>	225.00

Sauvignon Blanc

<i>Markham, Napa</i>	35.00
<i>Beringer Alluvium, Knights Valley</i>	36.00
<i>Drylands, Marlborough, New Zealand</i>	33.00
<i>Groth, Napa</i>	46.00
<i>Ferrari-Carano, Sonoma</i>	48.00
<i>Mulderbosch, Stellenbosch, South Africa</i>	60.00

Chardonnay

<i>Glen Carlou, Paarl South Africa</i>	37.00
<i>Sanford, Santa Rita Hills</i>	39.00
<i>Groth, Napa</i>	45.00
<i>Merryvale Starmont, Napa</i>	48.00
<i>Cuvaision, Carneros, California</i>	49.00
<i>G.Duboeuf Pouilly Fuisse</i>	58.00
<i>Ferrari Carano, Napa</i>	60.00
<i>Stag's Leap, Napa</i>	62.00
<i>Cht. St. Michelle, Canoe Ridge, Columbia Valley</i>	64.00
<i>Jordan, Sonoma</i>	68.00
<i>Beringer Reserve, Napa</i>	72.00
<i>Chalk Hill, Sonoma</i>	75.00
<i>Fischer, Sonoma</i>	75.00
<i>Grgich Hills, Napa</i>	75.00
<i>Cakebread Cellars, Napa</i>	80.00
<i>Mer Soleil, Central Coast</i>	85.00
<i>Far Niente, Napa</i>	90.00
<i>ZD Reserve</i>	90.00

White Wines by the Bottle

Unique Whites

<i>Valley of the Moon, Pinot Blanc</i>	36.00
<i>Luna Pinot Grigio, Napa</i>	38.00
<i>Sokol Blosser Evolution, Oregon</i>	48.00
<i>Treana, Central Coast</i>	55.00
<i>Leeuwin Estates Riesling, Margaret River</i>	58.00
<i>Chateau Ste. Michelle Dr. Loosen Riesling</i>	68.00
<i>Caymus Conondrum, Napa</i>	70.00

Dessert Wines

<i>EOS, "Tears of Dew", Moscato, Paso Robles 2006</i>	40.00
<i>Robert Mondavi, Moscato D'Oro, Napa 2006</i>	45.00
<i>Royal Tokaji, "Red Label," Hungary</i>	60.00
<i>Grgich Hills, "Violetta" Late Harvest, Napa</i>	70.00
<i>Inniskillin, Riesling, Niagara Peninsula</i>	95.00

Red Wines by the Bottle

Cabernet Sauvignon

<i>St. Supery, Napa</i>	52.00
<i>Sterling, Napa</i>	55.00
<i>Atlas Peak, Napa</i>	60.00
<i>Clos de Val, Napa</i>	64.00
<i>Stonestreet, Alexander Valley</i>	70.00
<i>Freemark Abbey, Napa</i>	72.00
<i>Heitz Cellars, Napa</i>	80.00
<i>Arrowood, Sonoma</i>	90.00
<i>Merryvale Reserve, Napa</i>	90.00
<i>Stags Leap Winery, Napa</i>	92.00
<i>ZD, Napa</i>	95.00
<i>Jordan, Sonoma</i>	95.00
<i>Grgich Hills, Napa</i>	95.00
<i>Groth Estate, "Oakville," Napa</i>	98.00
<i>Clos Pegase "Graveyard," Napa</i>	100.00
<i>Fisher, Sonoma</i>	115.00
<i>Gianni Paoletti, Napa</i>	120.00
<i>Caymus, Napa</i>	130.00
<i>BV Georges Latour Private Reserve, Napa</i>	148.00
<i>Beringer Private Reserve, Napa</i>	160.00
<i>Nickel & Nickel, "Tench Vineyard," Napa 2005</i>	160.00
<i>Penfolds Bin 407, South Australia</i>	170.00
<i>Chateau Montelena Estate, Napa</i>	175.00
<i>Far Niente, Napa</i>	190.00
<i>Silver Oak, Napa</i>	195.00
<i>Robert Mondavi Reserve, Napa</i>	195.00
<i>Ridge Montebello, Napa</i>	200.00
<i>Caymus Special Select, Napa</i>	220.00
<i>Heitz Cellars, "Martha's Vineyard", Napa</i>	250.00
<i>Robert Mondavi Reserve, Napa</i>	260.00

Pinot Noir

<i>Benziger, Sonoma</i>	52.00
<i>Domaine Chandon, Pinot Meunier, Carneros</i>	64.00
<i>Saintsbury, Carneros</i>	70.00
<i>Taz, "Fiddlestix Vineyard", Santa Rita Hills</i>	72.00
<i>Byron Estate, "Sierra Madre", Santa Maria</i>	80.00
<i>"Fog Eaters," Anderson Valley, California</i>	85.00
<i>Blocks 4 & 5, Napa</i>	85.00
<i>Au Bon Climat, Santa Maria</i>	90.00
<i>Duckhorn, "Goldeneye," Anderson Valley, California</i>	95.00
<i>ZD Reserve, Willamette Valley</i>	105.00
<i>Sea Smoke, "Southing," Santa Rita Hills</i>	110.00

Merlot

<i>Markham, Napa</i>	48.00
<i>Stonestreet, Alexander Valley</i>	50.00
<i>Robert Mondavi, Napa</i>	52.00
<i>Provenance, Napa</i>	55.00
<i>Robert Sinskey Vineyards, Los Carneros Napa</i>	60.00
<i>Chateau Ste. Michelle, "Canoe Ridge," Washington</i>	65.00
<i>Ferrari Carano, Napa</i>	72.00
<i>Merryvale Reserve, Napa</i>	78.00
<i>Luna, Napa</i>	80.00
<i>Arrowhead, Sonoma</i>	90.00
<i>North Star, Columbia Valley</i>	100.00
<i>Beringer, "Howell Mountain," Napa</i>	130.00

Red Wines by the Bottle

Zin

<i>Kunde, Old Vines</i>	45.00
<i>Ridge, Lytton Springs</i>	72.00
<i>ZY ZIN, "50 Year", Alexander Valley</i>	80.00
<i>Medusa, "Lover's Lane", Old Vine Mendocino</i>	85.00
<i>Nickel & Nickel, "Bonfire Vineyard"</i>	100.00

Bordeaux / Meritage

<i>Tapestry Reserve, Napa</i>	80.00
<i>Hedges Reserve, Columbia Valley</i>	90.00
<i>Sena, Mondavi & Chadwick, Chile</i>	95.00
<i>Justin, "Isosceles", Paso Robles</i>	115.00
<i>Chateau St. Jean "Cinq Cepages"</i>	125.00
<i>Chateau Lynch Bages, Pauillac</i>	180.00
<i>Merryvale, "Profile", Napa</i>	180.00
<i>Niebaum Coppola, "Rubicon", Napa</i>	180.00
<i>Quintessa, Napa</i>	200.00
<i>Joseph Phelps, "Insignia", Napa</i>	215.00
<i>Opus One, Napa</i>	225.00

Super Tuscans

<i>Tassinaiia, Tuscany</i>	95.00
<i>Luce, Mondavi & Frescobaldi, Tuscany</i>	125.00
<i>Antinori, "Tiganello", Tuscany</i>	140.00
<i>Gianni Paoletti, "Ultra", Napa</i>	170.00
<i>Antinori, "Solaia", Tuscany</i>	250.00
<i>Gaja, Brunello di Montalcino, "Sugarille", Tuscany</i>	300.00

Unique Reds

<i>Antinori, Chanti Classico, Riserva</i>	42.00
<i>Domingo Molina, Malbec, Argentina</i>	52.00
<i>Penfolds, Bin 389, Cabernet / Shiraz, SA</i>	60.00
<i>Sienna Ferrari Carano, Sangiovese / Malbec / Cabernet, Napa</i>	75.00
<i>M. Chapoutier, Chateauneuf de Pape</i>	80.00
<i>Treana, Cabernet / Merlot, Syrah, Paso Robles</i>	82.00
<i>Palo Domingo, Malbec, Argentina</i>	90.00
<i>Rosemount, "Balmoral", Syrah, Australia</i>	92.00
<i>D'Arenberg, Shiraz, Mclarenvale</i>	100.00
<i>Penfolds, "Grange", Shiraz, South Australia</i>	400.00

Signature Cocktails

Lemon and Lime Juices are Fresh Squeezed Daily

Degree's Signature Mojito

*Montecristo 12 Year Aged Rum with Fresh Mint, Fresh Limes,
Cane Syrup, Club Soda and Garnished with Sugar Cane
- 10 -*

Degree's Signature Cosmo

*Hangar One Buddha's Hand Vodka, Cointreau, Cranberry
Juice, Fresh Lime Juice and Garnished with an Orange Twist
- 14 -*

French Kiss

*Ciroc Vodka, Chambord, Cranberry and Pineapple Juice
- 14 -*

Chocolate Rain

*Godiva Dark Chocolate Liqueur, Frangelico Hazelnut and Cream
- 13 -*

Cactus Lychee Martini

*Kai Lychee Vodka and Prickly Pear Puree
- 13 -*

Veev Acai Berry Caipirinha

*Veev Acai Liquor, Fresh Limes and Club Soda
- 11 -*

June Bug

*Midori, Peach Schnapps, Crème de Banana, Orange
and Pineapple Juice
- 12 -*

Hibiscus Flower Margherita

*Hibiscus Flower Tea, Asombroso Tequila, Cointreau
and Fresh Lime Juice
- 15 -*

Rally Monkey

*Absolut Vodka, Malibu Coconut Rum, Pineapple
and Cranberry Juice
- 11 -*

The Perfect Martini

*Grey Goose, Bombay Sapphire and Blue Cheese Olives
- 14 -*

Captain Sidecar

*Captain Morgan Rum, Cointreau, Lemon Juice
and Raw Sugar Rim
- 13 -*

Fun with Rum

*Captain Morgan, Malibu, Cruzan Mango, Cruzan Pineapple,
with Orange, Cranberry, and Pineapple Juices, Grenadine, and
Bacardi 151 Float
- 12 -*

Q Tonic

Enjoy your favorite vodka or gin with Q Tonic.

Artisan tonic water made with,

Peruvian Quinine, Organic Agave, Champagne Carbonation

-Additional 2-

Ask about our selection of organic spirits

Cognac

<i>Courvoisier VSOP</i>	15.00
<i>Hennessey VSOP</i>	20.00
<i>Hennessey XO</i>	40.00
<i>Remy Martin VSOP</i>	18.00
<i>Remy XO</i>	38.00
<i>Remy Extra</i>	74.00
<i>Remy Martin Louis XIII</i>	
1/2 oz. Pour	65.00
1 oz. Pour	130.00
1 1/2 oz. Pour	195.00
2 oz. Pour	260.00

Scotch

<i>Laphroig 10yr</i>	12.25
<i>Glenmorangie 10yr</i>	15.75
<i>Glenfiddich</i>	15.75
<i>Glenlivet</i>	15.75
<i>Oban 14yr</i>	18.00
<i>Balvenie 17yr</i>	26.00
<i>Johnny Walker Gold</i>	20.00
<i>Johnny Walker Blue</i>	56.00
<i>Macallan 12yr</i>	15.75
<i>Macallan 18yr</i>	36.00
<i>Macallan 25yr</i>	

Port

<i>Sandeman Founders Reserve</i>	8.75
<i>Sandeman 20yr Tawny</i>	15.00
<i>Taylor Fladgate 10yr Tawny</i>	10.00
<i>Taylor Fladgate 20yr Tawny</i>	18.00
<i>Dow Vintage Port 1985</i>	20.00
<i>Dow Vintage Port 1966</i>	60.00

Additional Offerings

<i>Merlot di Nonino Grappa</i>	16.00
<i>Chardonnay di Nonino Grappa</i>	16.00
<i>Calvados Pays d'Auge Pomme</i>	26.00
<i>Calvados Pays d'Auge Poire</i>	26.00

Entrees

Fish and Chips \$14

Batter fried cod, creamy slaw, tartar sauce and fries

Rigatoni with Sausage \$16

Spinach, tomato and shaved parmesan

Pan Seared Salmon Filet \$19

*Citrus ponzu, green beans and steamed
or whole grain brown rice*

Organic Roasted Chicken Breast \$16

*Served with Yukon Gold mashed potatoes
and garlic spinach*

Marriott Burger \$13

*The classic on a butter toasted bun, fresh ground angus beef,
cheddar cheese and crisp bacon with fries or house chips*

Angus Meatloaf \$16

*Served with Yukon Gold mashed potatoes
and cipollini onion gravy*

Garden Pasta \$15

*Strozzapreti pasta with broccolini, sun dried tomato, capers,
artichoke, shitake mushroom and a roasted red pepper pesto*

Wok- Fired Honey Glazed Chicken \$15

*Served with steamed or whole grain brown rice
and broccolini*

12-oz. Rib-eye \$26

*Served with roasted red skin potatoes, garlic spinach
and sautéed mushrooms*

Desserts

Cheesecake with Fresh Berries \$8

Ice Cream \$6

Traditional and seasonal flavors

Little Devil \$8

*Fudge brownie, vanilla bean ice cream, chocolate fudge
and whipped cream*

Berries and Chambord \$7

Served with vanilla bean ice cream

Warm Apple and Walnut Cobbler \$8

With vanilla ice cream

Vanilla Bean Crème Brulee \$7

Pure Chocolate Fondue \$8

*Dark chocolate ganache with berries,
homemade pound cake, mini fudge brownies
and marshmallows for dipping*

Small Plates

Blue Crab Artichoke Dip \$12

Served with grilled flatbread

Grilled Vegetable Flatbread \$10

Oven-roasted yellow and red tomatoes, cipollini onion, feta and mozzarella cheeses

Seared Ahi Tuna Nachos \$13

Served on wonton crisps with avocado, wasabi aioli and Napa cabbage slaw

Shrimp Cocktail \$12

With house-made cocktail sauce

Spicy Chicken Spring Rolls \$10

Roasted corn, red bell pepper, black beans and jalapeno cheese with a sweet chili sauce

Bruschetta Sampler \$8

Artichoke and feta cheese, vine ripe tomato and extra virgin olive oil, and portabella mushroom

Artisan Cheese Plate \$12

Humboldt Fog, Tete de Moine and Maytag Blue cheeses served with dried fruit and honeycomb

Classic Onion Dip \$8

With house made chips

Wings Three Ways \$9

Sweet chili, tequila lime and buffalo

Edamame \$6

Steamed soybeans with sea salt

Tempura Green Beans \$6

With Asian dipping sauce

Pan Fried Pork Potstickers \$9

With ponzu dipping sauce

Sliders \$11

Angus beef, cheddar cheese and bacon

Hummus \$8

Grilled flatbread and crisp celery for dipping

Sampler \$15

Taste our favorites! Tempura green beans, shrimp cocktail, seared ahi tuna nachos and spicy chicken spring rolls

Soups, Salads, Sandwiches & More

Cabo Chicken Quesadilla \$12

Roasted red pepper, pepper jack and cheddar cheeses with guacamole, sour cream and salsa

Substitute Steak \$ 14

Chicken Caesar Salad \$12

Chilled romaine tossed in traditional Caesar dressing with parmesan cheese and crunchy croutons

Substitute Lemon-Grilled Shrimp \$15

Caprese Salad \$12

Tomato salad with fresh mozzarella cheese, baby field greens, basil and balsamic dressing with olive toast

Organic Baby Green Salad \$7

Sliced apple, blue cheese and candied walnuts with red wine vinaigrette

Ahi Salad \$15

Seared Ahi tuna, field greens and Napa cabbage with hoisin vinaigrette dressing

Chicken Tortilla Soup \$8

Our signature with smoked bacon, pepper jack cheese and avocado

The Classic Club \$12

Roast turkey, crisp bacon, tomatoes and lettuce on toasted white bread with fries or house chips

A Cut Above The Rest \$14

New York strip loin, oven-roasted balsamic tomato, mushrooms, blue cheese, wilted spinach and creamy horseradish on a French baguette with fries or house chips

Grilled Chicken Sandwich \$13

Gruyere cheese and smoky chipotle aioli on ciabatta bread with fries or house chips

Healthy Stack Panini \$12

Grilled eggplant, roasted red pepper, portabella mushroom, fresh mozzarella cheese and balsamic reduction on 7-grain bread with fresh fruit or baby green salad

Beer

Domestic Beer

\$5.75

Budweiser
Bud Light
Coors Light

Miller Lite
Michelob Ultra
O'douls Non-Alcoholic

Imported Beer

\$6.25

Amstel Light
Heineken
Corona Light
Becks
Bass Ale

Negra Modelo
Corona Extra
Guinness Draught
Newcastle Brown Ale
Stella Artois Lager

Handcrafted Beer

\$6.25

Anchor Steam
Blue Moon Belgian White
Firestone Double Barrel Ale
Samuel Adams Boston Lager
Samuel Adams Seasonal
Sierra Nevada Pale Ale
Paulaner Hefeweizen
Fat Tire Amber Ale

Signature

Wolaver's Organic India Pale Ale
\$6.25

Arrogant Bastard, Stone Brewery, 22-oz.
\$10.00