

Appetizers & Soup

- Gado-Gado** *jicama, lettuce, fried prawn cake, organic tofu, egg, cucumber, beans sprouts, peanut sauce* **\$17.50**
- Satay Chicken** **\$18.95**, **Beef or Combo Satay** **\$20.50** *chicken thigh or certified angus steak, cucumber, onion, peanut sauce*
- Green Papaya & Mango Salad** *shrimps, roasted almond, kesom leaf* **\$16.95**
- Fresh Hand Roll** *rice paper fresh roll, shrimps, bean sprouts, basil, cucumber, peanut sauce* **\$12.95**
- Grilled Pineapple Salad** *arugula, grilled red bell pepper, anaheim chili, sweet onion, roasted almond, crispy taro* **\$16.95**
- Sambal Anchovy** *onion, cucumber* **\$10.50**
- Chicken Spring Roll** *deep fried, wheat wrapper, cabbage, spicy sweet sauce* **\$12.95**
- Roti Prata** *multi-layered hand craft indian bread, curry sauce* **\$4.95** ****extra curry sauce: \$3.95**
- Roti Telur** *multi-layered hand craft indian bread with egg, curry sauce* **\$7.95**
- Roti Murtabak** *multi-layered home made indian bread with beef, egg, onion, curry sauce* **\$16.95**
- Rempah Calamari** *wok seared, wild caught* **\$16.95** or **Organic Tofu** **\$16.95** *anaheim chili, red bell pepper, dry chili sauce*
- Penang Poh Piah** *steamed rolls, wheat wrapper, jicama, dried shrimp, egg, lettuce, beans sprouts, cucumber* **\$13.50**
- Tom Yam Soup** *hot & sour, seafood or chicken, mushrooms, kaffer lime leaf, lemon grass* **\$17.50** (small) **\$19.50** (large)
- Galangal & Kaffir Lime Soup** *seafood or chicken, coconut milk, mushroom, galangal, cilantro* **\$17.50** (small) **\$19.50** (large)

Poultry

- Mango Chicken** *green & red pepper in mango shells* **\$17.50**
- Utama Basil Chicken** *selected veggie, sweet onion, thai basil* **\$17.50**
- Singaporean Black Pepper Chicken** *eggplant, string beans* **\$17.50**
- Rempah Chicken** *anaheim chili, red bell pepper, sweet onion, dry chili* **\$17.95**
- Rendang Chicken** *malay curry sauce* **\$17.50**
- Green or Red Curry Chicken** *varietal vegetables, organic soft tofu* **\$17.50**
- Malay Sizzling Chicken** *anaheim chili, red bell pepper, sweet onion, black pepper* **\$17.95**
- Penang Sizzling Chicken** *green & red bell pepper, sweet onion, creamy shrimp paste* **\$18.50**

Beef & Lamb

(Serving pastured beef shank & lamb, Certified Angus Steak)

- Rendang Braised Beef Shank** *braised pastured beef shank, malay curry* **\$21.95**
- Green or Red Curry Beef** *angus steak, varietal vegetables, organic soft tofu* **\$21.50**
- Nyonya Shaking Beef** *angus steak, anaheim chili, red bell peppers, sweet onion, thai chili* **\$22.95**
- Utama Basil Beef** *angus steak, selected veggie, sweet onion, thai basil* **\$21.50**
- Singaporean Black Pepper Beef** **CUBES** *certified angus steak cut in cubes, eggplant, string beans* **\$22.95**
- Singaporean Black Pepper Beef** **\$21.50** or **Lamb** **\$26.95** *angus steak slide or lamb cubes, eggplant, string beans*
- Malay Sizzling Beef** **\$21.95** or **Lamb** **\$26.95** *angus steak or lamb cubes, anaheim chili, sweet onion, malay black pepper*
- Penang Braised Curry Lamb** or **Green Curry Lamb** **\$26.95** *lamb cubes, varietal vegetables, organic soft tofu*
- Cumin Lamb** **\$26.95** *lamb cubes, lemongrass, string beans, thai chili, cilantro*

Vegetable *(Vegetarian menu on the other page)*

- Belachan KangKung (*Ong Choy*), Okra or Asparagus dried shrimp paste **\$18.50**
- Belachan Eggplant & String Beans dried shrimp paste **\$17.95**
- Utama Basil Organic Tofu shiitake mushroom, selected veggie, sweet onion, thai basil **\$17.50**
- Melaka Eggplant or String Beans lemon grass, pineapple puree, sweet onion **\$16.95**
- Melaka Asparagus or Okra lemon grass, pineapple puree, sweet onion **\$17.50**
- Asam Eggplant or String Beans tamarind, tomatos, kesom leaf, sweet onion **\$16.95**
- Asam Asparagus or Okra tamarind, tomatos, kesom leaf, sweet onion **\$17.50**
- Sauteed Eggplant or String Beans garlic **\$16.50**
- Sauteed Asparagus or KangKung (*Ong Choy*) garlic **\$17.50**
- Red or Green Curry Vegetables organic soft tofu **\$16.95**
- Ipoh Beans Sprout & Salted Fish **\$17.50**
- Kangkung & Calamari sesame & peanut sauce **\$18.95**
- Organic Cumin Tofu lemongrass, string beans, thai chili, cilantro **\$17.50**
- Singaporean Black Pepper Eggplant & String Beans **\$16.95**

Seafoods

- Mango Prawns green & red pepper in mango shells **\$20.95**
- Penang Sizzling Scallops **\$33.95** or Prawns **\$21.50** U10 scallops or prawns, green & red bell pepper, sweet onion, creamy shrimp paste
- Singaporean Black Pepper Scallops **\$33.95** U10 scallops, asparagus
- Sambal Malaysian Scallops **\$33.95** or Prawns **\$21.50** U10 scallops or prawns, belachan dried shrimp paste
- Malay Sizzling Scallops **\$33.95** or Prawns **\$21.50** U10 scallops or prawns, anaheim chili, red bell pepper, sweet onion
- Oatmeal Battered Tiger Jumbo Prawns crunchy oatmeal, coconut, curry leaf **\$33.50**
- Asam Prawns **\$20.95** or Tiger Jumbo Prawns **\$30.50** tamarind, kesom leaf, tomatos, sweet onion, okra
- Siam Prawns **\$20.95** or Tiger Jumbo Prawns **\$30.50** laksa flower, lime, dried shrimp minced, mango
- Singaporean Chili Prawns **\$20.95** or Tiger Jumbo Prawns **\$30.50** chili garlic tomato sauce, egg white
- Utama Basil Prawns selected veggie, red onion, thai basil **\$20.95**
- Singaporean Black Pepper Prawns **\$20.95** or Tiger Jumbo Prawns **\$30.50** eggplant, string beans
- Melaka Prawns lemon grass, pineapple puree, string beans, sweet onion **\$20.95**
- Red Curry Prawns varietal vegetables, organic soft tofu **\$20.95**
- Rempah Calamari **\$16.95** or Prawns **\$20.95** wok seared, wild caught, anaheim chili, red bell pepper, dry chili sauce
- Banana Leaf wrapped Grilled Chilean Seabass** **\$42.50** chopped herbs, spice, lemon grass, sambal chili, okra
- Singaporean Black Pepper Chilean Seabass** **\$42.50** or Assorted Seafood **\$21.95** eggplant, string beans
- Indian Red Curry Salmon **\$27.50** or Chilean Seabass** **\$42.50** varietal vegetables, organic soft tofu in clay pot
- Melaka Pomfret (Pompano) **\$27.50**, Salmon **\$27.50** or Chilean Seabass** **\$42.50** lemon grass, pineapple puree, string beans
- Asam Fish Head in hot & sour tamarind sauce or Indian Red Curry Fish Head with vegetables **\$27.50** **allow 25 minutes
- Siam Salmon **\$27.95** laksa flower, lime, dried shrimp minced, mango
- Asam Pomfret (Pompano) **\$27.50**, Salmon **\$27.50** or Chilean Seabass** **\$42.50** tamarind, kesom leaf, okra, sweet onion, tomatos
- Whole Live Crab **\$62.95** each choice of:
- Singaporean Black Pepper Sauce
 - Singaporean Chili Sauce egg white, chili garlic tomato sauce
 - Sambal Malaysian Sauce belachan dried shrimp paste, curry leaf

Noodles

Chicken Curry Laksa Mee *chicken served with bones & skin, wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$17.95** (boneless & skinless are available for additional costs upon request)

Seafood Curry Laksa Mee *wheat noodle & vermicelli, red curry soup, lemon grass, organic soft tofu, bean sprouts, okra* **\$18.50**

Pahd Thai *thai rice noodles, prawns, calamari, chicken, eggs, organic tofu, ground peanuts, bean sprouts* **\$17.50**

Chow Kueh Teow or Chow Bee Hoon *rice noodles or vermicelli, prawns, calamari, eggs, asian chives, bean sprouts* **\$17.50**

Pahd See Ew *flat rice noodles, thai basil, garlic, eggs, prawns, calamari, sweet onion, yoy choy, bean sprouts* **\$17.95**

Indian Mee Goreng *wheat noodles, prawns, calamari, chicken, organic tofu, eggs, ground peanuts, yoy choy, bean sprouts* **\$17.50**

Hokkein Char Mee *thick wheat noodles, caramel soy sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Ying Yong Noodles *flat rice noodles & crispy vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Huat Dan Ho *flat rice noodles, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Huat Dan Bee Hoon *vermicelli, thick egg sauce, prawns, calamari, chicken, yoy choy* **\$17.95**

Rice

Banana Leaf Rice- Nasi Lemak (add \$2.00 to change to Rendang Beef) **\$16.95**
coconut rice, rendang chicken, boiled egg, peanuts, cucumber, sambal anchovy

Hainan Chicken with Rice *free range, hainan style poached chicken, soy sauce & hainan turmeric rice* **\$17.95**
**(chicken is served room temperature with bones and skin, boneless & skinless are available for additional costs upon request)*

Pineapple Fried Rice *cashew nuts, prawns, raisins, peas & carrots* **\$17.95**

Indian Nasi Goreng *fried rice, prawns, calamari, chicken, organic tofu, eggs, you choy* **\$17.50**

Basil Fried Rice *prawns, calamari, chicken, organic tofu, thai chili* **\$17.50**

Malay Coconut Rice **Hainan Turmeric Rice** **Steam Rice** **Brown Rice** **\$3.25 each**

Side Products

Curry Sauce	\$6 (16 oz)	\$12 (32 oz)
Satay Sauce	\$7 (16 oz)	\$13 (32 oz)
Sambal Belachan	\$28 (16 oz)	\$56 (32 oz)

Executive Chef: Kay Yim

***chilean seabass, scallops, calamari are sustainable wild caught
serving wo chong organic tofu, san francisco
prices subject to change without notice*

*A 18.5% gratuity plus sales tax may added to parties 4 or more
consuming raw or undercooked eggs, meat, poultry, seafood may increase your risk of food borne illness.*

Vegetarian Appetizers & Soup

- Veggie Gado-Gado** *jicama, lettuce, organic tofu, fried cake, cucumber, peanut sauce* **\$16.50**
- Veggie Green Papaya & Mango Salad** *roasted almond, kesom leaf* **\$16.50**
- Roti Prata** *multi-layered hand craft indian bread, curry sauce* **\$4.95** ****extra curry sauce** \$3.95
- Roti Telur** *multi-layered hand craft indian bread with egg, curry sauce* **\$7.95**
- Organic Tofu Salad** *seared organic tofu, jicama, lettuce, cucumber, peanut sauce* **\$16.50**
- Vegetarian Fresh Hand Roll** *rice paper, fresh roll, basil, bean sprouts, organic soft tofu, peanut sauce* **\$12.50**
- Grilled Pineapple Salad** *arugula, grilled red bell pepper, anaheim chili & sweet onion, roasted almond, crispy taro* **\$16.95**
- Vegetarian Spring Roll** *deep fried with celery, carrots, spicy sweet sauce* **\$11.95**
- Organic Rempah Tofu or Cauliflower** *anaheim chili, red pepper, sweet onion, dried chili sauce* **\$16.95**
- Veggie Penang Poh Piah** *steamed rolls, wheat wrapper, jicama, eggs, beans sprout, lettuce, cucumber* **\$12.50**
- Veggie Tom Yam Soup** *hot & sour soup, cauliflower, mushroom, kaffer lime leaf, lemon grass* **\$16.95 (small) \$18.95 (large)**
- Veggie Galangal & Kaffir Lime Soup** *vegetables, mushroom, galangal, coconut milk, cilantro* **\$16.95 (small) \$18.95 (large)**

Vegetarian Entree

- Mango Delight** *vegetables, mushroom in mango shells* **\$17.50**
- Sizzling Veggie Delight** *anaheim chili, sweet onion, red pepper, baby corn, organic tofu, black pepper sauce* **\$17.95**
- Penang Sizzling Vegetables** *eggplant, string beans, sweet onion, bell pepper, cream, curry leaf* **\$17.95**
- Green or Red Curry Vegetables** *organic soft tofu* **\$16.95**
- Organic Rempah Tofu** *anaheim chili, red pepper, sweet onion, dried chili* **\$16.95**
- Melaka Eggplant or String Beans** *lemon grass, pineapple puree, sweet onion* **\$16.95**
- Melaka Asparagus or Okra** *lemon grass, pineapple puree, sweet onion* **\$17.50**
- Asam Eggplant or String Beans** *tamarind, tomatos, kesom leaf, sweet onion* **\$16.95**
- Asam Asparagus or Okra** *tamarind, tomatos, kesom leaf, sweet onion* **\$17.50**
- Sauteed Eggplant or String Beans** *garlic* **\$16.50**
- Sauteed Asparagus or KangKung (Ong Choy)** *garlic* **\$17.50**
- Singaporean Black Pepper Eggplant & String Beans** **\$16.95**
- Ipoh Bean Sprouts** *shallot, garlic, soy sauce* **\$12.95**
- Organic Cumin Tofu** *lemongrass, string beans, thai chili, cilantro* **\$17.50**

Vegetarian Noodles & Rice

- Veggie Malay Curry Laksa Mee** *wheat noodle & rice noodle, lemon grass, okra, eggplant, organic soft tofu* **\$17.95**
- Veggie Pahd Thai** *thai rice noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Chow Kueh Teow or Chow Bee Hoon** *rice noodles or vermicelli, bean sprouts, asian chives* **\$17.50**
- Veggie Indian Mee Goreng** *wheat noodles, vegetables, organic tofu, bean sprouts, ground peanut* **\$17.50**
- Veggie Hokkein Char Mee** *thick wheat noodles, caramel soy sauce, you choy* **\$17.50**
- Veggie Pahd See Ew** *flat rice noodles, thai basil, garlic, you choy, vegetables, bean sprouts* **\$17.95**
- Veggie Pineapple Fried Rice** *cashew nuts, pineapple, carrots, cauliflower, peas, raisins* **\$17.50**
- Veggie Indian Nasi Goreng** *fried rice, vegetable, peas, carrots, organic tofu* **\$17.50**
- Veggie Basil Fried Rice** *peas, carrots, organic tofu, cilantro, vegetables, thai chili* **\$17.50**
- Malay Coconut Rice Hainan Turmeric Rice Steam Rice Brown Rice \$3.25 each**

Wine / Beer / Beverage / Desserts

Bottled Beers

SingHa, Thailand	7
Lao Jungle, IPA, Lao (7% Alc)	8.5
Corona Extra, Mexico	7
Stella Artois, Belgium	7
COORS Light, USA	7
Trappistes Rochefort 8, Belgium (8% Alc)	14

Beers on Tap

Animal, IPA	8.5
Drakes, hefeweizen	8.5

Hot Teas & Coffee

Organic Whole Leaf Tea:	
Jasmine, Oo Loong, Green Tea,	5.5
Chamomile (caffeine free)	5.5
Fresh Cut Turmeric & Lemongrass	7
Espresso and other coffee drinks available on dessert menu	

Malaysian Drinks

Ice Chendol	8
Mango Juice	5.5
Malay Ice Tea or Coffee	5.5
Hot Malay Black or Green Milk Tea	5.5
Ginger with lime	5.5
Fresh Passion Fruit Juice	8
Fresh Lemonade	5.5
Key Lime Juice & other juices	5.5

Sodas & Others

Red Bull Energy Drink	5
Shirley Temple, Cherry Coke, Arnold Palmer	5.5
Coke, Sprite, Root Beer, Diet Coke, Ice Tea	5
Sparkling Water	5.5
Mango, Pineapple, Lychee Ice Tea, etc.	5.5
Cranberry, Orange or Pineapple Juice	5.5
Passion Fruit, Strawberry, Lychee or Mango Soda	5.5
Milk	5

Dessert Wine *by the glass*

- Robert Mondavi, Muscato, Napa Valley 8
- Cockburn, LBV, Porto, Portugal 8
- Sandeman, Tawny Porto, 10-Years Old, Portugal 8.5

Desserts

Deep-fried Banana ala mode <i>deep fried banana with ice cream, whipped cream & chocolate</i>	10
Deep-fried Mango Ice Cream <i>ice cream wrapped in taro cake, deep-fried banana with whipped cream & chocolate</i>	16
Banana Granite <i>banana caramelized coconut sauce topped with ice cream and sprinkled with almonds</i>	12
Malay Crepe <i>grounded peanuts OR banana crepe (Both add \$1), sweet corn & chocolate syrup</i>	12
Black Sticky Rice with Mango	11
Pandan Leaf Panna Cotta <i>coconut milk, cream</i>	10
Kuih Seri Muka <i>pandan leaf pannna cotta, black sticky rice</i>	10
Chocolate Mousse cake	10
Ice Cream <i>with whipped cream & chocolate syrup</i> * choice of vanilla beans or mango	8

*Beloved, I pray that in all respects you may
prosper and be in good health, just as your soul prospers.*

3 John 2



Banana Leaf
RESTAURANT

Plan a gift for a friend or family? What about Banana Leaf Gift Cards!

LIBATIONS

SOJU AND SAKE CRAFTED COCKTAILS

GINGER DROP • ginger, orange, soju with a float of mascato	11	LYCHEE MARTINI • soju & lychee	11
LEMON GRASS TINI •lemon Grass, orange, pineapple & lemon juice	11	SAKE MOJITO •mint leaf, soda water & lime juice	11
SUNSET IN LANGKAWI •mango infused gekkeikan sake, grenadine & lime juice served up	11	MANGO RITA •mango juice, soju, triple sec & lime juice, served on-the-rocks	11
DAIQUIRI •soju with a choice of mango, lychee, pineapple or strawberry	11	CUCUMBER COOLER •cucumber, fresh lime & soju	11
GENTING HIGHLANDS •soju, gekkeikan sake, lychee, pineapple & cranberry juice.	11	PINA COLADA • soju, mild coconut & pineapple	11
MARGARITA <i>NEW!</i> • tequila, organic aqave, lime, hawaiian lava salt	11	LYCHEE BLUE •soju, rambutan & lemon	11
MAI TAI •peach, pineapple, grenadine & gula melaka coconut	11	SPICY TYPHOON •thai chili, thai basil, soju & fresh lime	11
LAVA FLOW •pina colada with strawberry pulp	11	PINEAPPLE RAYA •pineapple gekkeikan sake, triple sec & lime	11
COCONUT MARTINI •soju, homemade coconut milk & coconut syrup	11	KU SOJU •shot or by the karafe	9 16
HOT SAKE •by the karafe	9	PASSION HURRICANE <i>NEW!</i> • fresh Passion Fruit, soju, triple sec & lime juice, served on-the-rocks	11

BANANA LEAF WHITE SANGRIA 11 Glass / 44 Pitcher
a wonderful, refreshing mix of fresh asian fruits; diced rambutan, mango, pineapple, and maraschino cherries, sauvignon blanc, lychee juice & a splash of peach flavored simple syrup.

BANANA LEAF RED SANGRIA 11 Glass / 44 Pitcher
a mix of diced fresh asian fruits; mandarin oranges, lychee, limes, mangos, and maraschino cherries, merlot, a touch of peach flavored simple syrup & orange juice.

BEER

Bottle Beers

TRAPPISTES ROCHEFORT-8, BELGIUM	14	LAO JUNGLE, IPA, LAO (7% Alc)	8.5
SINGHA, THAILAND	7	STELLA ARTOIS, BELGIUM	7
CORONA EXTRA, MEXICO	7	COORS LIGHT, USA	7

Draft Beer

ANIMAL IPA, SAN FRANCISCO, CA	8.50	DRAKES, HEFEWEIZEN, SAN LEANDRO CA	8.50
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MALAYSIAN DRINKS

MALAY ICE TEA OR COFFEE	5.5	ICE OR HOT COCONUT LATTE	5.5
ICE CHENDOL <i>NEW!</i> •malay shaved ice with pandan jello, gula melaka coconut syrup, coconut milk	8	HOT OR ICE TARO MILK	5.5
MANGO JUICE	5.5	HOT OR ICE KEY LIME	5.5
HOT MALAY OR GREEN MILK TEA	5.5	JUICE COCONUT WATER	5.5

SODA & OTHERS

RED BULL ENERGY DRINK	6.50	COKE, DIET COKE, SPRITE, ROOTBEER	5.00
BADOIT Sparking WATER	5.50	MANGO, PINEAPPLE, LYCHEE ICE TEA, ETC.	5.50
ICED TEA, ARNOLD PALMER, PINK LEMONADE	5.50	ROOT BEER FLOAT	6.00
CRANBERRY, ORANGE, PINEAPPLE JUICE	5.50	STRAWBERRY, LYCHEE OR MANGO SODA, ETC	5.50
MILK	5.00	ORGANIC WHOLE LEAF TEA	5.50
FRESH PASSION FRUIT JUICE <i>NEW!</i>	8.00	* Jasmine, Oo Loong, Green, and Chamomile (caffeine free)	

**BANANA LEAF RESTAURANT
SPARKLING WINES**

GLASS BOTTLE

MUMM NAPA BRUT, NAPA	-	52
·An exuberant sparkling wine that makes any occasions a celebration.		
PROSECCO MIONETTO, ITALY 187ML	-	12
·Very refreshing & crisp. A fruity, medium dry sparkling wine.		

WHITE & BLUSH WINES

ROSE, MEIOMI, SONOMA COAST	11	40
·A simple, fruity wine, this has light acidity and a touch of pepper at the end		
PINOT GRIGIO, FOURTEEN-HANDS, WASHINGTON	12	44
·complex and layered with ripe peach, apricot, and pear		
SAUVIGNON BLANC, FOURTEEN-HANDS WASHINGTON	11	40
·Bright citrus paves the way for luscious notes of gooseberry and guava.		
SAUVIGNON BLANC, CHALK HILL, SONOMA	13	48
·Aromas of lemon curd, grapefruit and white flower. Crisp with flavors of mango, honeydew melon long juicy finish		
SANCERRE, PASCAL JOLIVET, FRANCE	-	68
·Fresh, clean, and alive with dry elegant.		
SANCERRE, COMTE LA FOND, FRANCE	-	70
·Flavors of citrus fruits, white peach and pear with notes of honey.		
GEWURTZTRAMINER, PIERRE SPAR, ALSACE FRANCE	12	43
·Floral sweet & fruity aromas of acacia and lychee		
RIESLING , ST MICHELLE EROICA, COLUMBIA VALLEY	13	48
·Sweet lime and mandarin orange aromas with subtle mineral notes		
MOSCATO, JACOB'S CREEK, AUSTRALIA	11	39
·Attractive tropical & subtle pear fruit flavors with a great balance		
CHARDONNAY, CASTLE ROCK, CENTRAL COAST	11	39
·Rich, ripe & fruity with a delicious blending of vanilla, pear & melon		
CHARDONNAY, WENTE (RIVA RANCH), ARROYO SECO - MONTEREY	13	48
·Delicate & delicious supported by rich, complex flavors of tropical fruits with vanilla, honey & pear.		
CHARDONNAY, JOESPEH PHELPS , SONOMA	18	68
·Fragrant orange blossom, citrus peel and ripe green apple scents are a hallmark of this wine		

RED WINES

PINOT NOIR, PARDUCCI, MENDOCINO COUNTY	12	44
·Juicy, ripe raspberries and strawberries with a hint of cedar in the finish.		
PINOT NOIR, ANGEL'S INK, CENTRAL COAST, CALIFORNIA	13	48
·Fruit-forward rich, round and supple, the wine delights the palate with a crush of berry and a vanilla-backed juiciness.		
PINOT NOIR, DAVIS BYNUM RUSSIAN RIVER VALLEY	16	60
·Warm, bright & full of flavor is a wonderful combination of fruit, spice & earth.		
PINOT NOIR, JOESEPH PHELPS FREESTONE SONOMA COAST	-	80
·Red raspberry, cherry, currant, baking spices, hint of smoked meat. Nicely textured with firm acidity		
PINOT NOIR, FLOWERS, SONOMA	21	82
·Aromas of cherry, flavors of plum, raspberry and spice. Tannins are supple creating a long, soft finish.		
MERLOT, KENWOOD, SONOMA AND MENDOCINO	12	44
·A velvety texture & aromas of herbs, cherries & plums.		
MERLOT, CHARLES KRUG, NAPA VALLEY	15	55
·Napa Valley's Oldest Winery. Rich fruity flavors of cherries, raspberries & currants.		
CABERNET, TRUE GRIT MENDOCINO COUNTY	12	44
·aromas of crème de cassis,fresh mint, flavors of cherry liqueur,exotic spice.		
CABERNET, CHARLES KRUG, NAPA VALLEY	22	78
·Lots of depth & complexity. Nicely structured, rich & full.		
CABERNET, CAYMUS, NAPA VALLEY (Also Available 1-Liter Bottle \$210)	-	165
·Deep, rich, concentrated & balanced.		
MERITAGE, JUSTIN ISOSCELES , PASO ROBLES	-	105
·Full bodied & complex. Rich mix of ripe black currants & berries aroma.		
ZINFANDEL, SEGHEISIO , SONOMA	12	44
Good density, supple tannins, bright acidity & a long smooth finish		
SYRAH, GUST, PETALUMA GAP, SONAMA COUNTY	14	51
·Intricate flavors of black pepper and savoriness intermingled with black and blue fruit.		
MALBEC, LAYER-CAKE, MENDOZA ARGENTINA	12	44
·Incredible color Black-fruit aromas, mocha and coriander open to lush Blackberry, cassis and dark plum flavors.		