

PORT & DESSERT WINE

PORT

Alves de Sousa LBV 1999.....	\$10
Quinta de la Rosa Tonel no. 12. Ten Year Tawny.....	\$10
Borges Tawny, Gondoman, Portugal.....	\$14/\$55

DESSERT WINES

La Caussade Sainte-Croix-Du-Mont, France 2006..	\$10
Kiona Late Harvest Riesling Columbia Valley, WA 2008	\$10
Moscato Santuario, d'Asti, Italy 2009.....	\$10
Justin 'Obtuse" Paso Robles, CA 2009	\$13/50
Muscat De Beaumes De Venise, France 2007..	\$14/\$55
Rosa Regale, Brachetto D'Acqui Piemont, Italy 2010.....	\$15/\$60



AFTER DINNER SPIRITS

SINGLE MALT

Glenlivet 12yr	\$12.00
Laphroaig 10yr	\$12.00
Talisker	\$13.00
Glenfiddich	\$14.00
Oban.....	\$14.00
Speyburn	\$14.00
Bowmore	\$15.00
Bunnahabhain 12 yr	\$15.00
Macallan.....	\$16.00
Lagavulin 16 yr	\$16.00
Laphroaig 1/4 cask	\$17.00

COGNAC

Courvoisier VS.....	\$10.00
Hennessy VS.....	\$10.00
Martel Cordon Bleu	\$24.00
Hennessy XO	\$25.00

BRANDY

Alto del Carmen Pisco Reservado	\$6.50
Clear Creek Pear.....	\$11.00
Boulard Calvados Apple	\$12.00



AFTER DINNER DRINKS

NAUGHTY LATTÉ

Bailey's Irish Cream, Frangelico, rum and espresso served up
\$10

DAHNS DINNER MILK

Captain Morgan Spiced Rum, Chai liqueur, Frangelico hazelnut liqueur and steamed milk
\$11

ROOT BEER FLOAT

Absolut Vanilia vodka, Kahlua, Galliano, and Coke served on the rocks with whipped cream
\$10



DRAUGHT BEER

Hale's Red Menace Amber	\$5.75
Hale's Kolsch German Style Ale.....	\$5.75
Seasonal Selection from Hale's Ales.....	\$5.75
Hale's Mongoose IPA	\$5.75
O'Douls Non-Alcoholic.....	\$4.50

CAFFÈ UMBRIA COFFEES

Coffee drinks contain two shots of Espresso

Espresso.....	\$3.50
Americano.....	\$3.50
Cappuccino.....	\$3.75
Latte	\$3.75
Mocha.....	\$3.75
Brewed Coffee.....	\$2.50
Hot Tea.....	\$2.00

NON-ALCOHOLIC

Martinelli's Sparkling Apple Cider	\$4gl./\$16btl.
Sweet Tea	\$4.00
Strawberry Lemonade	\$5.00
Grapefruit, Orange, Cranberry Juice.....	\$3.25
Coke, Diet Coke, Sprite.....	\$2.50
San Pellegrino Sparkling Mineral Water	\$5.50
Acqua Panna.....	\$5.50
Italian Sodas	\$5.00
Ginger Beer.....	\$5.00

SPECIALTY COCKTAILS

SUZANNA'S CLOAK OF DARKNESS

House made chili-infused vodka with Aperol Apertif orange juice and St. Germain Elderflower liqueur
\$12

PINK SLIP

Bulleit Bourbon, BroVo Ginger Liqueur and ginger beer with just the right amount of orange bitters
\$12

FABULOUS MR. CHING

Bombay Sapphire with fresh basil, lime juice and a little grapefruit juice
\$12

MINT COCKTAIL #4

House made mint-infused rum with Aperol Apertif dashed with soda and lime juice
\$11

CINCO MARGARITA

Sauza Blanco tequila, prickly pear purée, triple sec and lime juice with a cayenne pepper salt rim
\$12

TRES LIBATION

Pearl Cucumber Vodka with St. Germain Elderflower liqueur and Hendricks gin topped with sparkling wine
\$11

ANITA'S HAMMER

Old Overholt Rye whiskey, Averna Amaro with a touch of peach bitters served in martini glass rinsed with tawny port
\$12

HULA JUICE

A non-alcoholic mix of cranberry and fresh orange juice, Sprite, and grenadine
\$6



TEQUILA FLIGHT!!

Sample three fine tequilas that display the wide variety that is the spectrum of flavor and style for premium tequilas.

Served with fresh sangrita made in house.

Partida Blanco

Corrido Anejo

Clase Azul Reposado

Ask your server for all the details!

\$19

MENU ENHANCEMENTS

BASKET OF FRESH BREAD FROM MACRINA BAKERY

Served with three flavors of whipped butter.
Order anytime during your meal.

\$4.75

ZINZANNI CHIPS AND SALSA

A big basket of tortilla chips with house made
salsa fresca or *hurt me* hot salsa

\$4



ENTRÉE ACCOMPANIMENTS

SPANISH GARLIC MUSHROOMS

Hand-picked by Elves and brought to our chef daily
for your enjoyment

\$5

BACON BLUE BUILD UP

Add two strips of hickory smoked bacon and Crater Lake
bleu cheese crumbles to your steak

\$6.25

STEAK AND PRAWNS

Add a 3.5oz. skewer of Prawns Diablo to your
Guajillo New York steak

\$6.50



RED WINE

PINOT NOIR

Cottonwood, Willamette Valley, OR 2009	\$11/\$38
Raptor Ridge, Willamette Valley, OR 2009	\$14/\$50
Frederic Magnien Bourgogne Rouge Morey-St Denis, France 2009	\$53
Boedecker "Athena" Willamette Valley, OR 2007	\$65
Domaine Serene "Yamhill Cuvée" Willamette Valley, OR 2008	\$70

MERLOT

Three Rivers, Columbia Valley, WA 2009	\$9/\$35
Two Vintners, Pepperbridge Vineyard WA 2008	\$14/\$50
Mannina Cellars, Walla Walla Valley, WA 2009	\$41
Otis Kenyon, Walla Walla, WA 2007	\$55
Pepperbridge, Walla Walla, WA 2008	\$97

SYRAH/SHIRAZ

Writer's Block, Kelseyville, CA 2008	\$11/\$40
Torbreck "Woodcutters" Shiraz Barossa Valley, Australlia 2009	\$45
Owen Roe "Ex Umbrus," Yakima Valley, WA 2009	\$50
Covington Cellars, Petite Syrah Stonetree vineyard WA 2009	\$51
Mark Ryan "Wild Eyed," Red Mountain, WA 2008	\$96

ZINFANDEL

Four Vines "Old Vine Cuvee," CA 2009	\$7/\$30
Klinker Brick Old Vine, Lodi, CA 2009	\$12/48
Ridge, Three Valleys, CA 2009	\$49

ITALY/SPAIN

La Miranda de Secastilla Garnacha Somontano, Spain 2007	\$11/\$42
Dominio de Atuata Tempranillo Riabero del Duero, Spain 2006	\$15/\$63
Vietti Barbera D'Asti "Tre Vigne" Piemont, Italy 2009	\$39
Pago Florentino, Tinto La Mancha, Spain 2007	\$45
Vietti "Castiglione" Barolo Piedmont, Italy 2007	\$103



WHITE WINE

CHAMPAGNE & SPARKLING

Jaillance "Renaissance" Brut, Bordeaux, France nv	\$8/\$34
Rive della Chiesa Brut Prosecco Colli Trevigiani, Italy nv	\$9/\$36
Vilarnau Cava, Brut Catalonina, Spain NV.....	\$11/\$42
Schramsburg Blanc de Blancs Sonoma, CA 2008.....	\$13/\$60
Veuve Clicquot Yellow Label Reims, France nv.....	\$16/\$86
Lucien Albrecht Cremant d'Alsace Brut Rose, France, nv.....	\$47
Argyle Brut, Willamette Valley, OR 2007.....	\$48
Gosset Brut Excellence, Ay, France nv.....	\$79
Perrier Jouet Brut Epernay, France 2002	\$175
Dom Pérignon Moët et Chandon Épernay, France 2002	\$200
Krug Grande Cuvée, Reims, France nv	\$300

SAUVIGNON BLANC

Terranoble, Central Valley, Chile, 2010	\$8/30
Claude Lafond Reuilly "La Raie," Loire, France 2009	\$36
Domain Vacheron, "Sancere." France 2010.....	\$63

RIESLING

Pomum, Snipes Mountain, WA 2010.....	\$10/\$36
Kiona Late Harvest Riesling Columbia Valley, WA 2009	\$10/\$36
Graff, Graach, Germany 2010.....	\$38
Trust, Columbia Valley, WA 2010.....	\$42

PINOT GRIS/PINOT GRIGIO

Al Verdi, Molise, Italy, 2010	\$10/\$36
Westrey, Willamette Valley, OR 2010	\$11/39
Van Duzer, Willamette Valley, OR 2010	\$37
Siltstone, Willamette Valley, OR 2009.....	\$40



WHITE WINES

CHARDONNAY

Teatro ZinZanni, Walla Walla, WA 2010.....	\$8/\$30
MerSoleil Silver 'Unoaked' Santa Lucia Highlands, CA 2010	\$14/\$58
Argyle, Willamette Valley, OR 2009	\$32
Navarro, Mendocino, CA 2009	\$34
L'Ecole no 41, Walla Walla, WA 2010.....	\$46
Frank Family, Napa Valley, CA 2008.....	\$60
Buty, Conner Lee Vineyard, WA 2009.....	\$67

OTHER DELIGHTFUL WHITES

Moulin de Toulot, Vin de Pays de Gascogne White Blend, France 2008.....	\$9/\$33
Vevi Blanco, Rueda, Spain 2009	\$9/\$34
Vina Nora Peitan Alberino Rias Baixa, Spain, 2009.....	\$10/\$36
Covington Cellars Viogner Yakima Valley, WA 2009.....	\$12/\$42
Zaca Mesa Roussanne, Santa Ynez Valley, CA 2007.....	\$13/\$49
DeLille Cellars, Chaleur Estate Blanc Columbia Valley, WA 2010	\$14/\$54
Jean-Luc Colombo, Cape Bleue Rose France, 2010.....	\$31
Domaine du Vieux Pressoir, Saumar Loire Chenin Blanc, France, 2009.....	\$36
Willakenzie, Pinot Blanc, Willamette Valley, OR 2010	\$45
Caymus 'Conundrum', Napa, CA 2010.....	\$60



RED WINE

CABERNET SAUVIGNON

Clos Lachance, Central Coast, CA 2008	\$10/\$39
Amavi Cellars, Walla Walla Valley, WA 2008	\$48
L'Ecole no. 41, Columbia Valley, WA 2008.	\$58
Domaine de la Brillane "Flora" Coteaux d'Aix en Provence, France 2006	\$65
Abeja, Columbia Valley, WA 2008	\$80
Forman, Napa Valley, CA 2005	\$100

OTHER DELIGHTFUL REDS

Teatro Zinzanni, Red Blend, Walla Walla, WA 2010	\$8/\$32
Darby Winery, "Chaos" Red Blend Columbia Valley, WA 2009	\$14/\$56
Tsillan Piccolo Rosso Columbia Valley, WA 2007.	\$45
Jean Bererd & Fils Beaujolais-Villages "Le Perreon" Domaine de la Madone, France, 2009	\$47
Covington Cellars, "Rough House Red" Woodinville, WA 2007.	\$50
Catena Malbec, Mendoza, Argentina 2009	\$50
DeLille Cellars, "Aix" Red Mountain, WA 2009	\$54
Pomum Tinto, Columbia Valley, WA 2008	\$55
Efesté Final-Final Cabernet-Syrah Columbia Valley, WA 2008	\$56
Mark Ryan "The Dissident" Columbia Valley, WA 2009.	\$60
Owen Roe Yakima Valley Red Yakima Valley, WA 2009	\$67
A'maurice "Horiuchi," Columbia Valley, WA 2007. . .	\$75
Chateau La Nerthe, Chateau Nuef du Pape, France 2007	\$95
L'Ecole no. 41 "Apogee" Walla Walla, WA 2008.	\$95
Justin "Isosceles" Paso Robles, CA 2008	\$100
Andrew Will "Sorella" Yakima Valley, WA 2008.	\$110



"¡CALIENTE!" EVENING MENU

WINE FLIGHT

The Teatro ZinZanni Sommeliers have carefully selected pairings for each course of tonight's menu.
Five tastings \$34

APERTIVO

OAXACA POLENTA CROSTINI

House made Spanish chorizo, topped with sun dried tomato-roasted red pepper and Kalamata olive tapenade

PAIRED WITH: **VILARNAU CAVA, NV BRUT, CATALONINA, NE SPAIN**

SOPA

CREAMY CREMINI MUSHROOM & BRONZED NOPALES

With cilantro creme fraiche

PAIRED WITH: **RAPTOR RIDGE, PINOT NOIR, WILLAMETTE VALLEY, OR 2009**

ENSALADA

WATERCRESS, JICAMA & TOMATO SALAD

With avocado, arugula and toasted pumpkin seeds, dressed with sweet honey-lime vinaigrette and garnished with pickled peppers

PAIRED WITH: **LA MIRANDA DE SECASTILLA GARNACHA, SOMONTANO, NORTHERN SPAIN, 2007**

PLATO PRINCIPALS

Your choice of:

- GUAJILLO NEW YORK STEAK -

NW Prime cut beef from Double R Ranch topped with a rich, spicy, guajillo chile demi glace, served with molasses baked beans and seasonal grilled vegetables

PAIRED WITH: **DOMINIO DE ATUATA TEMPARNILLO RIBERO DEL, SPAIN 2006**

or

- PRAWNS DIABLO-

Wild caught, spicy prawns with grilled pineapple and citrus gremolata, served with mild cilantro-pascilla pepper green rice and molasses baked beans

PAIRED WITH: **VINA NORA PEITAN ALBARINO RIAS BAIXAS, SPAIN 2009**

or

- HANDMADE STUFFED MASA CAKES -

Masa cakes stuffed with Goat cheese, fresh herbs and garbanzo beans and topped with Spanish garlic mushrooms, served with grilled seasonal vegetables and mild cilantro-pascilla pepper green rice

PAIRED WITH: **VEVI BLANCO, RUEDA, SPAIN 2009**

POSTRE

BRAZO DI GITANO

Raspberry-white chocolate mousse filled almond cake roulade with balsamic macerated raspberries and white chocolate

PAIRED WITH: **BORGES TAWNY PORT GONDOMAN, PORTUGAL**