



APPETIZERS

- A1. GOONG SARONG (5)**.....\$8.00
Shrimp dressed in golden fried egg noodles served with a sweet chili dipping sauce.
- A2. MEE KROB**.....\$7.00
Crispy noodles, shrimp, caramelized onion and bean sprouts, tossed in a tangy sweet sauce.
- A3. HOI OB**\$9.00
Green mussels steamed with Thai herbs, served with a spicy garlic dipping sauce.
- A4. SATAY CHICKEN (5)**.....\$7.00
Chicken strips, marinated with coconut milk, charcoal broiled, served with peanut sauce and cucumber relish.
- A5. TOD MUN PLA (5)**.....\$7.00
Fried fish cakes mixed with Thai spices, served with sweet chili and fresh cucumber relish.
- A6. CRISPY CALAMARI**.....\$8.00
Calamari strips golden fried in our Thai tempura batter, served with sweet chili dipping sauce.
-  **A7. SPICY CHICKEN WINGS**.....\$7.00
Golden fried, marinated chicken wings in a spicy sauce.
- A8. THAI SPRING ROLL (4)**.....\$5.00
Golden fried, stuffed with vegetables and glass noodles, served with a sweet chili dipping sauce.
- A9. FRESH SPRING ROLL (2)**.....\$6.00
Shrimp, chicken, cucumber, carrots, noodles, lettuce, and basil, wrapped in soft rice paper, served with hoisin sauce.

- A10. TAO HOO TOD**.....\$5.00
Organic tofu fried to perfection, served with a sweet chili dipping sauce.
- A11. AGE TOFU**.....\$5.00
Japanese style fried tofu served with ginger sauce.
- A12. TONKATSU**.....\$7.00
Deep-fried, breaded pork served with tonkatsu sauce.
- A13. SHRIMP TEMPURA(5)**.....\$8.00
Golden fried shrimp in a light batter, served with tempura sauce.
- A14. VEGETABLE TEMPURA**.....\$6.00
Assorted vegetables, golden fried in a light batter, served with tempura sauce.
- A15. EDAMAME**.....\$5.00
Fresh soy beans lightly boiled and salted.
- A16. GYOZA - BEEF OR VEGETABLE**.....\$6.00
Pan-fried dumplings served with dipping sauce.
- A17. SHUMAI (6)**.....\$5.00
Steamed shrimp and vegetable dumplings, served with a dipping sauce.
- A18. AVOCADO SASHIMI**.....\$5.00
Sliced avocado with our special sauce.
- A19. OCEAN GRILL**.....\$12.00
Grilled shrimp, scallop, and mussels, served with a home-style spicy dipping sauce.

SOUPS

-  **S1. TOM YUM**
Famous Thai spicy soup with aromatic Thai herbs, mushrooms, and lime.
Choice of :
chicken, tofu, or vegetable.....\$4.00 cup.....\$11.00 pot
Shrimp.....\$5.00 cup.....\$12.00 pot
Seafood.....\$6.00 cup.....\$14.00 pot
- S2. TOM KHA**
A flavorful coconut milk soup infused with aromatic Thai herbs.
Choice of :
chicken, tofu, or vegetable.....\$4.00 cup.....\$11.00 pot
Shrimp.....\$5.00 cup.....\$12.00 pot
Seafood.....\$6.00 cup.....\$14.00 pot
- S3. GAENG JUED**.....\$4.00 cup.....\$11.00 pot
Clear soup with tofu, glass noodles, shiitake mushrooms, scallion, and seaweed.

- S4. MISO SOUP**.....\$2.00 cup.....\$7.00 pot
Soy bean paste, tofu, scallion, and seaweed, in a fish broth.
-  **S5. PRAWN SOUP**\$5.00 cup.....\$12.00 pot
Prawns and mushrooms in a special creamy version of Tom Yum soup with a rich shrimp flavor.
- S6. TOM SOM**.....\$5.00 cup.....\$12.00 pot
Our sweet & sour soup with ginger, onion, and scallion.
Choice of shrimp, or fish.
- S7. HOME MADE SOUP**.....\$6.00 cup.....\$14.00 pot
Our house specialty; a combination of shrimp, scallop, pineapple chunk, onion, scallion, shiitake mushrooms, peas, and carrots, in a clear broth.

SALADS



- S8. GARDEN SALAD**.....\$5.00
Fresh green vegetables served with your choice of warm peanut, or ginger dressing.
-  **S9. STRING BEAN SALAD**.....\$7.00
Green beans, chicken, crispy fried onion, and crushed peanuts in a spicy, sweet coconut dressing, served warm.
-  **S10. PLA GOONG**.....\$8.00
Grilled shrimp, lemon grass, chili paste, red onion, scallion, and mint, with a spicy lime dressing.
-  **S11. TIGER TEAR**.....\$8.00
Grilled slices of rib eye steak with onion, cucumber, tomato, scallion, and ground roasted rice, tossed with a spicy lime dressing.
-  **S12. MOO NAM TOK**.....\$7.00
Grilled pork slices with red onion, apple, scallion, tomato, and ground roasted rice, tossed with a spicy lime dressing.
- S13. SEAWEED SALAD**\$5.00
Marinated variety of seaweeds.

-  **S14. YUM PED KROB (DUCK SALAD)**.....\$8.00
Crispy fried duck with red onion, scallion, cashews, tomato, chili paste, and ground roasted rice, tossed in a spicy lime dressing.
-  **S15. NAM KHAO TOD**.....\$7.00
Special Thai sausage, ginger, onion, peanuts, dried chilies, and cracked spiced rice fritters, combined with a spicy lime dressing for this delicious, uniquely Thai salad.
-  **S16. CRAB SALAD**.....\$8.00
Deep-fried soft shell crab, apple, tomato, and Thai spicy lime sauce, served over a bed of mixed greens.
-  **S17. SOM TUM**.....\$7.00
The popular North Eastern dish. A mix of shredded green papaya with sliced tomatoes, green beans, garlic, carrots, peanuts, and tossed with a spicy lime juice.
-  **S18. LAAB**.....\$7.00
Choice of minced chicken or pork with ground roasted rice, mint, red onion, scallion, and roasted chilies with a tangy dressing.
-  **S19. CRISPY FISH WITH HERBS**.....\$10.00
Crispy Tilapia with fresh ginger, garlic, lime, red onion, and spicy lime dressing, topped with crispy vegetable.

NOODLE DISHES








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| <p>N1. PAD THAI.....\$12.00
Stir-fried rice noodles with shrimp, chicken, egg, tofu, chives, bean sprouts, and crushed peanut.</p> <p>N2. KAI KUA.....\$13.00
Stir-fried fresh wide noodles with chicken, squid, egg, and scallion, served on a bed of lettuce.</p> <p> N3. CURRY NOODLES.....\$13.00
Egg noodles with shrimp, scallop, bean sprouts, and crispy fried onion, in a yellow curry sauce.</p> <p>N4. PAD SEE EW.....\$12.00
Stir-fried wide rice noodles with egg, Thai broccoli, and a sweet soy sauce.</p> <p> N5. DRUNKEN NOODLES.....\$12.00
Fresh, wide rice noodles, stir-fried with onion, bell peppers, mushrooms, baby corn, carrots, and basil.</p> <p>N6. RAD NAH.....\$12.00
Choice of fresh, wide, pan-fried rice noodles or crispy egg noodles with Thai broccoli in a brown gravy sauce.</p> <p>N7. PONG KAREE NOODLES.....\$12.00
Stir-fried wide rice noodles with egg, onion, carrots, crispy fried onion, and yellow curry powder.</p> | <p>N8. GINGER NOODLES.....\$12.00
Stir-fried egg noodles with onion, fresh ginger, carrots, bell pepper, and shiitake mushrooms.</p> <p>N9. YAKI-UDON.....\$12.00
Stir-fried udon noodles with bell pepper, onion, carrots, and shiitake mushrooms.</p> <p>N10. TEMPURA UDON SOUP.....\$13.00
shrimp tempura served with udon noodles, seaweed, shiitake mushrooms, carrots, and onion, in a fish broth.</p> <p>N11. BEEF NOODLES SOUP.....\$10.00
Rice noodles with sliced beef, beef balls, scallion, cilantro, and, bean sprouts.</p> <p>N12. CHICKEN NOODLES SOUP.....\$10.00
Rice noodles with sliced chicken, scallion, cilantro, and bean sprouts.</p> <p>N13. DUCK NOODLES SOUP.....\$12.00
Rice noodles with sliced duck, scallion, cilantro, and bean sprouts.</p> |
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FRIED RICE DISHES

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| <p>R1. KHAO PAD SAPPAROD (pineapple fried rice).....\$13.00
Stir-fried rice with chicken, shrimp, pineapple, Thai sausage, cashews, raisins, peas, and carrots, served in a halved pineapple.</p> <p>R2. KHAO PAD (Thai fried rice)\$12.00
Stir-fried rice with egg, tomato, onion, scallion, peas, carrots, and Thai broccoli.</p> <p> R3. KHAO PAD KEE MAO (spicy fried rice).....\$12.00
Stir-fried rice with fresh chillies, bell pepper, carrots, onion, baby corn, mushrooms, and basil.</p> <p>R4. KHAO PAD PONG KAREE (yellow curry fried rice).....\$12.00
Stir-fried rice with yellow curry powder, egg, carrots, onion, and crispy fried onion, served with a sweet & spicy sauce.</p> <p> R5. KHAO PAD GAENG KIEW WAN (green curry fried rice).....\$12.00
Stir-fried rice with green curry paste, bell pepper, peas, carrots, Thai eggplant, and basil.</p> | |
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CURRY DISHES

All curry dishes served with steamed white rice, substitution of brown rice can be made for an additional charged of \$1.00

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| <p> C1. GAENG PANANG\$13.00
Panang curry paste mixed with coconut milk, kaffir lime leaves, bell pepper, and basil, served on a bed of cabbage.</p> <p> C2. GAENG KIEW WAN (green curry)\$12.00
Green curry paste mixed with coconut milk, Thai eggplant, string beans, bamboo shoots, bell pepper, kachai, and basil.</p> <p> C3. GAENG MASSAMAN\$12.00
Massaman curry paste mixed with coconut milk, potato, sweet potato, onion, carrots, and peanuts.</p> <p> C4. GAENG KAREE (yellow curry)\$12.00
Yellow curry paste mixed with coconut milk, pineapple, onion, carrots, potato, and crispy fried onion.</p> <p> C5. GAENG DANG (red curry)\$12.00
Red curry paste mixed with coconut milk, bamboo shoots, Thai eggplant, string beans, bell pepper, and basil.</p> <p> C6. PINEAPPLE CURRY.....\$12.00
Red curry paste mixed with coconut milk, pineapple, peas, carrots, spinach, bell pepper, basil and tamarind paste.</p> <p> C7. JUNGLE CURRY\$12.00
Jungle curry paste with bamboo shoots, string beans, carrots, bell pepper, Thai eggplant, baby corn, sprig of young pepper, kachai, and basil.</p> | |
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CHOICE OF MEAT WITH NOODLE, FRIED RICE, OR CURRY DISHES:
 - CHICKEN, PORK, BEEF, TOFU, OR VEGETABLE (included)
 - MOCK DUCK ADD \$3.00
 - SHRIMP ADD \$3.00
 - SEAFOOD ADD \$6.00
 (shrimp, scallop, mussel, and squid)

 HOT AND SPICY DISH BUT IT CAN BE ADJUSTED UPON REQUEST BETWEEN LEVEL 1 AND LEVEL 5

STIR-FRIED DISHES

All stir-fried dishes served with steamed white rice, substitution of brown rice can be made for an additional charged of \$1.00








CHOICE OF MEAT WITH STIR-FRIED DISHES:

- CHICKEN, PORK, BEEF, TOFU, OR VEGETABLE (included)
- MOCK DUCK ADD \$3.00
- SHRIMP ADD \$3.00
- SEAFOOD ADD \$6.00
(shrimp, scallop, mussel, and squid)

-  **F1. PAD KRA PAO (spicy basil)**\$12.00
Stir-fried basil, bell pepper, mushrooms, onion, garlic, and fresh chili.
-  **F2. PAD PRIK KHING**\$12.00
Stir-fried bell pepper, string beans, and kaffir lime leaves, with prik khing curry paste.
-  **F3. PAD MET MA MUANG (cashew nut)**.....\$12.00
Stir-fried bell pepper, pineapple, onion, scallion, cashews, and dried chili, with tamarind sauce.
- F4. PAD PRIEW WAN (sweet and sour)**.....\$12.00
Stir-fried bell pepper, pineapple, onion, scallion, cucumber, tomato, and carrots, with Thai style sweet and sour sauce.
- F5. PAD KHING (ginger delight)**.....\$12.00
Stir-fried fresh ginger, onion, scallion, bell pepper, shiitake mushrooms, and wood ear mushrooms.
- F6. PAD GARLIC AND BLACK PEPPER**.....\$12.00
Stir-fried fresh garlic and black pepper, served on a bed of cabbage.
-  **F7. PAD NAM PRIK PAO**\$12.00
Stir-fried string beans, bell pepper, and basil, with Thai chili paste.
-  **F8. PAD KEE MAO**\$12.00
Stir-fried bell pepper, mushrooms, peanuts, baby corn, onion, carrots, bamboo shoots, and basil.
- F9. PAD WOON SEN**\$12.00
Stir-fried glass noodles with egg, Napa cabbage, tomato, onion, carrots, shiitake mushrooms, and wood ear mushrooms.
- F10. PAD BROCCOLI**\$12.00
Stir-fried broccoli, onion, scallion, baby corn, carrots, and straw mushrooms.
-  **F11. PAD SPICY EGGPLANT**.....\$12.00
Stir-fried eggplant, bell pepper, and basil.
- F12. PAD MIX VEGETABLES**.....\$12.00
Stir-fried assorted vegetables with a brown sauce.
-  **F13. PAD PED**\$12.00
Stir-fried red curry paste with bell pepper, string beans, bamboo shoots, eggplant, baby corn, and basil.
-  **F14. SIZZLING BLACK PEPPER**\$14.00
Stir-fried bell pepper, onion, mushrooms, pineapple, dried chili, and scallion, served on a hot plate.

KOREAN DISHES

ALL SERVED WITH SIDE DISHES (BANCHAN)






- K1. BUL GO GI**.....\$13.00
Stir-fried marinated beef slices with onion, and scallion.
-  **K2. JEYUK BOKKEUM (SPICY PORK)**.....\$13.00
Stir-fried pork with chili paste, onion, scallion, and steamed tofu.
- K3. BI BIM BAB**\$12.00
Assortment of sautéed vegetables, egg, and beef over steamed rice, served with seasoned red pepper paste.
- K4. DOL SOT BI BIM BAB (HOT STONE BOWL)**.....\$14.00
Assortment of sautéed vegetables, egg, and beef over steamed rice, served with seasoned red pepper paste.
- K5. JANG AU GUI**.....\$15.00
Grilled eel served on a bed of cabbage.
- K6. TANG SOO YUK**.....\$12.00
Crispy fried pork with bell pepper, carrots, and pineapple, with a sweet and sour sauce.
-  **K7. KIMCHI JJIGAE**.....\$13.00
Kimchi stew made with kimchi, pork, tofu, scallion, onion, carrot, and mushrooms, served in a hot pot.
-  **K8. YUK GAE JANG**.....\$13.00
Spicy beef soup made with shredded beef, egg, scallion, potato, noodles, and bean sprouts.
-  **K9. JJAM PONG**.....\$14.00
Spicy seafood soup with udon noodles, shrimp, squid, scallop, mussel, and vegetables.
- K10. JJA JANG MYUN**.....\$12.00
Udon noodles topped with a thick sauce made of black soybean paste, diced pork, and vegetables.
- K11. MAN DOO GUK**.....\$12.00
Beef dumpling soup with potato noodles, rice cake, egg, and scallion.
-  **K12. KIMCHI BOKKEUMBAP (KIMCHI FRIED RICE)**.....\$12.00
Stir-fried rice with pork, egg, kimchi, onion, scallion, carrots, and sesame seed.
-  **K13. TTEOKBOKKI (RICE CAKE)**.....\$13.00
Stir-fried rice cake with beef, scallion, onion, and red chili paste.
-  **K14. SOONDUBU JJIGAE**.....\$14.00
Hot and spicy Korean stew made with tofu, seafood, egg, vegetables, and chili powder, served in a hot vessel.

SPECIAL DISHES

ALL SERVED WITH STEAMED JASMINE RICE OR BROWN RICE, AND SOUP OR SALAD

-  **TOM YUM HANG.....\$18.00**
Stir-fried shrimp, scallop, mussels, squid, baby corn, mushrooms, bell pepper, kaffir lime leaves, lemon grass, and galangal, in a tangy sauce.
-  **SEA PHUKET.....\$18.00**
Stir-fried shrimp, scallop, mussels, squid, baby corn, mushrooms, bell pepper, onion, carrots, basil, glass noodles, and Thai chili paste, served on a hot plate.
-  **SEAFOOD PAD CHA.....\$19.00**
Stir-fried seafood with bell pepper, sprig of young peppers, onion, and kachai, with a spicy sauce, served on a hot plate.
- SEAFOOD PONG KAREE.....\$19.00**
Stir-fried seafood with bell pepper, onion, scallion, egg, and yellow curry cream sauce.
-  **DRIED EMERALD CURRY.....\$18.00**
Stir-fried green curry paste with coconut milk, shrimp, scallop, string beans, Thai eggplant, bell pepper, kachai, Bamboo shoots, and basil, served with Roti.
-  **HOI NAM PRIK PAO.....\$15.00**
Stir-fried clams with bell pepper, onion, basil, and Thai chili paste.
- SHRIMP IN LOVE.....\$17.00**
Stir-fried shrimp, pineapple, bell pepper, onion, scallion, and crispy fried onion, with tamarind sauce.
-  **KINNAREE MANGO CURRY.....\$17.00**
Stir-fried shrimp, mango, bell pepper, peas, carrots, crispy fried onion, and yellow curry sauce.
-  **GAENG PED PET YANG (DUCK CURRY).....\$19.00**
Deep-fried half duck, bell pepper, tomato, grapes, lychee, pineapple, peas, carrots, and basil, with red curry sauce.
-  **DUCK BASIL.....\$18.00**
Deep-fried half duck, bell pepper, mushrooms, onion, and crispy basil leaves, with basil sauce.
- TAMARIND DUCK.....\$18.00**
Deep-fried half duck, bell pepper, pineapple, onion, scallion, and crispy fried onion, with tamarind sauce.
- CHICKEN TERIYAKI\$15.00**
Grilled chicken breast with bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.
-  **PLA PAD CHA.....\$17.00**
Crispy fillet of Tilapia, bell pepper, sprig of young peppers, and kachai, with a spicy sauce.
-  **PLA LUI SUAN.....\$17.00**
Crispy fillet of Tilapia, red onion, onion, cashews, and ground roasted rice, with a special sauce.
- SALMON GARLIC & BLACK PEPPER.....\$16.00**
Grilled salmon with garlic and black pepper sauce, served over a bed of cabbage.
-  **SALMON RADPRIK\$16.00**
Grilled salmon with a spicy sweet & sour sauce, bell pepper, and crispy basil leaves.
- SALMON TERIYAKI\$17.00**
Grilled salmon with bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.
-  **SALMON MANGO CURRY.....\$18.00**
Grilled salmon with peas, carrots, bell pepper, mango, crispy fried onion, and yellow curry sauce.
-  **SALMON LOVER.....\$17.00**
Grilled salmon served with mixed green salad, rice vermicelli noodles, and a home-style spicy lime dressing.
-  **CRAB BASIL.....\$18.00**
Two deep-fried soft shell crab with bell pepper, mushrooms, onion, basil, with basil sauce.
- CRAB GARLIC & BLACK PEPPER\$18.00**
Two deep-fried soft shell crab, with garlic & black pepper sauce, served over a bed of cabbage.
- CRAB PAD PONG KAREE\$18.00**
Two deep-fried soft shell crab with bell pepper, onion, scallion, egg, and yellow curry cream sauce.
- RIB EYE STEAK TERIYAKI\$16.00**
Grilled rib eye steak, bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.
- BEEF MAC\$15.00**
Stir-fried beef with bell pepper, pineapple, onion, scallion, carrots, mushrooms, macadamia nuts, ginger, spinach, and a special sauce.

WHOLE FISH...DEEP FRIED.....\$\$Market price.
FILLET OF FISH.....DEEP FRIED.....\$17.00

- GARLIC & BLACK PEPPER
- TAMARIND SAUCE
-  CHOO CHEE SAUCE
- GINGER SAUCE
-  RAD PRIK SAUCE
-  PAD KACHAI SAUCE
- SWEET & SOUR SAUCE
-  BASIL SAUCE
-  PAD PED SAUCE

DESSERTS

FRIED ICE CREAM.....	\$6.00
FRIED BANANA WITH ICE CREAM.....	\$6.00
FRIED BANANA	\$4.00
COCONUT CUSTARD (4)	\$5.00
MANGO WITH SWEET STICKY RICE.....	\$7.00
ICE CREAM (2 SCOOPS)..... (VANILLA, GREEN TEA)	\$3.00
BUA LOI PHUEK..... Taro pearls in a sweet coconut cream.	\$5.00
ROTI..... Rolled fried dough filled with jam and topped with icing, and condensed milk.	\$4.00

BEVERAGES

THAI ICE TEA.....	\$3.00
THAI ICE COFFEE.....	\$3.00
HOT TEA..... (GREEN TEA, GINGER, JASMINE, GINSENG)	\$2.00
FRUIT JUICE... OR MILK..... (ORANGE, APPLE, CRANBERRY)	\$2.00
SODA.....FREE REFILL..... (PEPSI, SIERRA MIST, GINGER ALE, DIET PEPSI, SWEETENED ICE TEA, UNSWEETENED ICE TEA)	\$2.50
SPARKLING WATER.....	\$3.00
BOTTLED WATER.....	\$1.50

SIDE ORDERS

STEAMED JASMINE RICE	\$2.00
STEAMED RICE NOODLE.....	\$2.00
STEAMED BROWN RICE	\$2.50
STEAMED STICKY RICE.....	\$2.50
PEANUT SAUCE.....	\$2.50
KIMCHI.....	\$3.00

BEER

SINGHA (12 OZ).....	\$5.00
HEINEKEN (12 oz).....	\$4.00
GUINNESS DRAUGHT (14.9 OZ).....	\$6.00
SAMUEL ADAMS (12 OZ).....	\$3.75
BUD LIGHT (12 OZ).....	\$3.50

SAKE & SOJU

Ozeki Premium Junmai (HOT) slightly dry/more full bodied.....	Small	\$8.00	Large	\$12.00
Sho-Une Premium Junmai (300 ml) mostly dry/more full bodied.....				\$21.00
Junmai Ginjo (300 ml) mostly dry/lighter bodied.....				\$15.00
Sayuri Nigori (300 ml) sweet/more full bodied.....				\$13.00
Tanrei Junmai (180 ml) mostly dry/light bodied (Chilled/HOT).....				\$10.00
Chamisul Soju (375 ml) (Korea).....				\$14.00

WINE LIST

BIN #	Sparkling Wines	Glass	Bottle	
101	Zardetto di Conegliano Prosecco Brut NV (Veneto, Italy) 187ml	\$10.00		
102	Bera Moscato d' Asti 2012 (Piedmont, Italy) Half Bottle		\$16.00	
BIN #	White Wines	Light & Dry to Full & Sweet	Glass	Bottle
201	Stella Pinot Grigio 2012 (Sicily, Italy)		\$7.00	\$26.00
202	Scharzberg Ockfener Riesling Qba 2011 (Mosel, Germany)		\$7.00	\$26.00
203	Gai'a "Notios" 2011 (Peloponnese, Greece) (a blend of Moschofilero and Roditis)			\$25.00
204	Chateau Gravelle Lacoste Graves 2011 (Bordeaux, France) Half Bottle (a blend of Sauvignon Blanc and Semillon)			\$18.00
205	Fattoria Le Pupille Poggio Argentato 2010, Maremma, Tuscany (a blend of Gewurztraminer and Sauvignon Blanc)			\$32.00
206	Domaine La Cadette Bourgogne Blanc 2009 (Burgandy, France) (100% Chardonnay)	\$8.00		\$28.00
207	Conundrum 2011 (California) Half Bottle (a blend of Sauvignon Blanc, Muscat, Viognier, Chardonnay, Riesling)			\$24.00
208	High Hook Vineyards Riesling 2009 (Willamette Valley, Oregon)			\$30.00
209	Hakutsuru Plum Wine NV (Kobe, Japan)	\$8.00		\$28.00
BIN #	Red Wines	Light to Full Bodied	Glass	Bottle
301	24 Knots Pinot Noir 2009 (Monterey, California)		\$9.00	\$32.00
302	Domaine Dupeuble Beaujolais 2010 (Burgundy, France) (100% Gamay)			\$29.00
303	Tilia Malbec/Syrah 2011 (Mendoza, Argentina)		\$8.00	\$28.00
304	Adelsheim Pinot Noir 2010 (Willamette Valley, Oregon) Half Bottle			\$30.00
305	Duorum Tons de Duorum 2010 (Duoro, Portugal) (a blend of Touriga Francesca, Touriga Nacional, Tinta Roriz)			\$23.00
306	Healdsburg Ranches Cabernet Sauvignon 2011 (North Coast, California)	\$8.00		\$28.00
307	Seghesio Zinfandel 2010 (Sonoma, California) Half Bottle			\$24.00