

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

- 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

- S3. GAENG JUED**.....\$4.00 cup.....\$11.00 pot
Clear soup with tofu, glass noodles, seaweed, scallion, shiitake mushrooms.
- 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 scallion, tomato, 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.

LUNCH

ALL LUNCHES SERVED WITH DAILY SOUP

NOODLE DISHES

- N1. PAD THAI**.....\$8.00
Stir-fried rice noodles with chicken, shrimp, egg, tofu, chives, and bean sprouts, served with lime and crushed peanuts.
- N2. KAI KUA**.....\$9.00
Stir-fried wide noodles with chicken, squid, egg, and scallion, served on a bed of lettuce.
-  **N3. CURRY NOODLES**.....\$9.00
Egg noodles with shrimp, scallop, crispy fried onion, and bean sprouts, in a yellow curry sauce.
- N4. PAD SEE EEW**.....\$8.00
Stir-fried wide rice noodles with egg, Thai broccoli, and a special, sweet soy sauce.
-  **N5. DRUNKEN NOODLES**.....\$8.00
Fresh, wide rice noodles, stir-fried with onion, bell peppers, mushrooms, baby corn, carrots, and basil.
- N6. RAD NAH**.....\$8.00
Choice of fresh, wide, pan-fried rice noodles or crispy egg noodles with Thai broccoli in a brown gravy sauce.




STIR FRIED DISHES

ALL COME WITH STEAMED JASMINE RICE

-  **F1. PAD KRA PAO (spicy basil)**\$8.00
Stir-fried basil, bell pepper, mushrooms, onion, garlic, and fresh chili.
-  **F2. PAD PRIK KHING**\$8.00
Stir-fried bell pepper, string beans, and kaffir lime leaves, with prik khing curry paste.
-  **F3. PAD MET MA MUANG (cashew nut)**.....\$8.00
Stir-fried bell pepper, pineapple, onion, scallion, cashews, and dried chili, with tamarind sauce.
- F4. PAD PRIEW WAN (sweet and sour)**..... \$8.00
Stir-fried bell pepper, pineapple, onion, scallion, cucumber, tomato, and carrots, with Thai style sweet and sour sauce.
- F5. PAD KHING (ginger delight)**.....\$8.00
Stir-fried fresh ginger, onion, scallion, bell pepper, shiitake mushrooms, and wood ear mushrooms.
- F6. PAD GARLIC AND BLACK PEPPER**.....\$8.00
Stir-fried fresh garlic and black pepper, served on a bed of cabbage.
-  **F7. PAD NAM PRIK PAO**\$8.00
Stir-fried string beans, bell pepper, and basil, with Thai chili paste.

CURRY DISHES

ALL COME WITH STEAMED JASMINE RICE

-  **C1. GAENG PANANG**\$9.00
Panang curry paste mixed with coconut milk, kaffir lime leaves, bell pepper, and basil, served on a bed of cabbage.
-  **C2. GAENG KIEW WAN (green curry)**\$8.00
Green curry paste mixed with coconut milk, Thai eggplant, string beans, bamboo shoots, bell pepper, kachai, and basil.
-  **C3. GAENG MASSAMAN**\$8.00
Massaman curry paste mixed with coconut milk, onion, carrots, potato, sweet potato, and peanuts.

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)

- N7. PONG KAREE NOODLES**.....\$8.00
Stir-fried wide rice noodles with egg, scallion, carrots, crispy fried onion, and yellow curry powder.
- N8. GINGER NOODLES**.....\$8.00
Stir-fried egg noodles with onion, fresh ginger, carrots, bell pepper, shiitake mushrooms.
- N9. YAKI-UDON**.....\$9.00
Stir-fried udon noodles with bell pepper, onion, carrots, and shiitake mushrooms.
- N10. TEMPURA UDON SOUP**.....\$10.00
Shrimp tempura served with udon noodles, seaweed, shiitake mushrooms, carrots, and onion, in a fish broth.
- N11. BEEF NOODLE SOUP**.....\$8.00
Rice noodles with sliced beef, beef balls, scallion, cilantro, and bean sprouts.
- N12. CHICKEN NOODLE SOUP**.....\$8.00
Rice noodles with sliced chicken, scallion, cilantro, and bean sprouts.
- N13. DUCK NOODLE SOUP**.....\$9.00
Rice noodles with sliced duck, scallion, cilantro, and bean sprouts.
-  **F8. PAD KEE MAO**\$8.00
Stir-fried bell pepper, onion, mushrooms, peanuts, baby corn, carrots, bamboo shoots, and basil.
- F9. PAD WOON SEN**\$8.00
Stir-fried glass noodles, with egg, Napa cabbage, tomato, onion, carrots, shiitake mushrooms, and wood ear mushrooms.
- F10. PAD BROCCOLI**\$8.00
Stir-fried broccoli, onion, scallion, baby corn, carrots, and straw mushrooms.
-  **F11. PAD SPICY EGGPLANT**.....\$8.00
Stir-fried eggplant, bell pepper, and basil.
- F12. PAD MIX VEGETABLES**.....\$8.00
Stir-fried assorted vegetables with a brown sauce.
-  **F13. PAD PED**.....\$8.00
Stir-fried red curry paste with bell pepper, string beans, bamboo shoots, eggplant, baby corn, and basil.
-  **C4. GAENG KAREE (yellow curry)**\$8.00
Yellow curry paste mixed with coconut milk, pineapple, onion, carrots, potato, and crispy fried onion.
-  **C5. GAENG DANG (red curry)**\$8.00
Red curry paste mixed with coconut milk, bamboo shoots, Thai eggplant, string beans, bell pepper, and basil.
-  **C6. PINEAPPLE CURRY**.....\$8.00
Red curry paste mixed with coconut milk, pineapple, peas, carrots, spinach, bell pepper, basil, and tamarind paste.
-  **C7. JUNGLE CURRY**.....\$9.00
Jungle curry paste with bamboo shoots, string beans, carrots, Thai eggplant, bell pepper, baby corn, sprig of young peppers, kachai, and basil.



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

FRIED RICE DISHES

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)

R1. KHAO PAD SAPPAROD (pineapple fried rice).....\$8.00
 Stir-fried rice with chicken, shrimp, pineapple, Thai sausage, cashews, raisins, peas, and carrots.

R2. KHAO PAD (Thai fried rice).....\$8.00
 Stir-fried rice with egg, tomato, onion, scallion, peas, carrots, and Thai broccoli.

 **R3. KHAO PAD KEE MAO (spicy fried rice)\$8.00**
 Stir-fried rice with fresh chilies, bell pepper, carrots, onion, baby corn, mushrooms, and basil.

R4. KHAO PAD PONG KAREE.....\$8.00
 Stir-fried rice with yellow curry powder, egg, carrots, onion, and crispy fried onion, served with a sweet and spicy sauce.

BENTO BOX LUNCH ALL COME WITH DAILY SOUP AND SALAD


RICE	FRUIT	CHOICE OF APPETIZER: -VEG. SPRING ROLL (2) -GYOZA (3) -EDAMAME -SHUMAI (3)
CHOICE OF MEALS: -STIR-FRIED DISHES -TERIYAKI SAUCE		
		CALIFORNIA ROLL

-CHOICE OF MEATS:
CHICKEN, PORK, BEEF, TOFU.....\$12.00
 SHRIMP.....\$13.00
 SEAFOOD.....\$14.00
 (SHRIMP, SCALLOP, SQUID, MUSSEL)

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, kimchi, 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, carrots, 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.

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

SPECIAL DISHES

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

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| <p> 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.</p> <p> 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.</p> <p> 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.</p> <p>SEAFOOD PONG KAREE.....\$19.00
Stir-fried seafood with bell pepper, onion, scallion, egg, and yellow curry cream sauce.</p> <p> 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.</p> <p> HOI NAM PRIK PAO.....\$15.00
Stir-fried clams with bell pepper, onion, basil, and Thai chili paste.</p> <p>SHRIMP IN LOVE.....\$17.00
Stir-fried shrimp, pineapple, bell pepper, onion, scallion, and crispy fried onion, with tamarind sauce.</p> <p> KINNAREE MANGO CURRY.....\$17.00
Stir-fried shrimp, mango, bell pepper, peas, carrots, crispy fried onion, and yellow curry sauce.</p> <p> 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.</p> <p> DUCK BASIL.....\$18.00
Deep-fried half duck, bell pepper, mushrooms, onion, and crispy basil leaves, with basil sauce.</p> <p>TAMARIND DUCK.....\$18.00
Deep-fried half duck, bell pepper, pineapple, onion, scallion, and crispy fried onion, with tamarind sauce.</p> <p>CHICKEN TERIYAKI\$15.00
Grilled chicken breast with bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.</p> | <p> PLA PAD CHA.....\$17.00
Crispy fillet of Tilapia, bell pepper, sprig of young peppers, and kachai, with a spicy sauce.</p> <p> PLA LUI SUAN.....\$17.00
Crispy fillet of Tilapia, red onion, onion, cashews, and ground roasted rice, with a special sauce.</p> <p>SALMON GARLIC & BLACK PEPPER.....\$16.00
Grilled salmon with garlic and black pepper sauce, served over a bed of cabbage.</p> <p> SALMON RADPRIK\$16.00
Grilled salmon with a spicy sweet & sour sauce, bell pepper, and crispy basil leaves.</p> <p>SALMON TERIYAKI\$17.00
Grilled salmon with bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.</p> <p> SALMON MANGO CURRY.....\$18.00
Grilled salmon with peas, carrots, bell pepper, mango, crispy fried onion, and yellow curry sauce.</p> <p> SALMON LOVER.....\$17.00
Grilled salmon served with mixed green salad, rice vermicelli noodles, and a home-style spicy lime dressing.</p> <p> CRAB BASIL.....\$18.00
Two deep-fried soft shell crab with bell pepper, mushrooms, onion, basil, with basil sauce.</p> <p>CRAB GARLIC & BLACK PEPPER\$18.00
Two deep-fried soft shell crab, with garlic & black pepper sauce, served over a bed of cabbage.</p> <p>CRAB PAD PONG KAREE\$18.00
Two deep-fried soft shell crab with bell pepper, onion, scallion, egg, and yellow curry cream sauce.</p> <p>RIB EYE STEAK TERIYAKI\$16.00
Grilled rib eye steak, bell pepper, pineapple, onion, broccoli, carrots, baby corn, and teriyaki sauce.</p> <p>BEEF MAC\$15.00
Stir-fried beef with bell pepper, pineapple, onion, scallion, carrots, mushrooms, macadamia nuts, ginger, spinach, and a special sauce.</p> |
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WHOLE FISH...DEEP FRIED\$Market price.
FILLET OF FISH.....DEEP FRIED\$17.00

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|  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).....	\$3.00
(VANILLA, GREEN TEA)	
BUA LOI PHUEK.....	\$5.00
Taro pearls in a sweet coconut cream.	
ROTI.....	\$4.00
Rollled fried dough filled with jam and topped with icing, and condensed milk.	

BEVERAGES

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

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

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

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	\$10.00	
(Veneto, Italy) 187ml		
102 Bera Moscato d' Asti 2012 Half Bottle		\$16.00
(Piedmont, Italy)		

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 Gravielle Lacoste Graves 2011 Half Bottle (Bordeaux, France-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 Half Bottle (Willamette Valley, Oregon)		\$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 Half Bottle (Sonoma, California)		\$24.00