

## Beginnings

### Buffalo Chicken Wings

1st created in 1964, Anchor Bar, Buffalo, NY. Free range wings, with Iowa's Maytag Blue Cheese dressing 8.50

### Hawaiian Ahi Poke

Macadamia nuts, Maui onions, sesame oil, sweet chili sauce, & crispy won tons 11

### St. Louis Toasted Raviolis

Angelo Oldani's, St. Louis, MO-1943. Breaded jumbo raviolis, toasted, Parmesan, marinara 7.50

### San Franciscan Crab & Artichoke Dip

Dungeness Crab, parmesan cheese, artichokes, fresh focaccia baked in house 11.50

### Midwest Sliders

Made famous by White Castle, Wichita, KS 1921. Mini burgers, grilled onions, pickle, locally baked rolls, cheese optional 2.75 ea

### Gilroy Garlic Fries

Crisp Idaho potatoes fries tossed with fresh garlic. A ball park favorite 6.50

### New Jersey Disco Fries

A staple from the diners of NJ, crisp fries topped with melted cheddar cheese & home made chicken gravy 6.75

## Soups and Salads

### Fisherman's Wharf Crab Bisque

Chef Neil's Dungeness Crab soup 5.50 cup 8.50 bowl

### Classic Wedge

Iceberg lettuce, apple wood bacon, dried cherries, toasted almonds, slivered red onions, Maytag Bleu crumbles, San Francisco's green goddess dressing 7 small 11 entree

### West Coast Crab Louie

The Olympic Club, Seattle and The St. Francis Hotel, San Francisco claim this classic as their invention. Dungeness crab, crisp romaine, avocado, egg, and Louie dressing 12 small 19 entree

### California Seasonal Greens

Zinfandel poached pears, sweet onions, candied walnuts, sharp cheddar, pear-citrus vinaigrette 7 small 11 entree

### Chicken & Alphabet Noodle Soup

Our house version of the nostalgic soup introduced in Camden, NJ, 1899 3.50 cup 6.50 bowl

### Cajun Chicken Caesar Salad

Caesar Cardini's creation on July 4th, 1924 in Tijuana, Mexico when hungry American tourists ran his cupboards bare. Pleasanton's John Corley made us add the chicken 7 small 11 entree

### Hollywood Cobb Salad

A late night discovery at The Brown Derby, Los Angeles-1937. Tomatoes, ham, chicken, bacon, Maytag bleu cheese, avocado, egg. 8 small 12 entree

## Red, White and Blue Sandwiches

Choice of Idaho Fries, or Brother Paul's Mardi Gras Slaw. Breads delivered fresh daily from Bibiane Bakery of Pleasanton

### Bacon Cheddar Burger

Seymour, WI, Hamburg, NY, Athens, TX, & New Haven, CT all claim to be the birth place of the hamburger. Cheese was added at the Rite Spot, Pasadena, 1924. Ours is topped with Sonoma Cheddar & Apple wood bacon 9.50

### Reuben Sandwich

The great debate, either created in New York-1914 or Nebraska-1925, Mitchell Katz Zinfandel infused Niman Ranch corned beef, Swiss cheese, caramelized sauerkraut, New York's Thousand Island dressing on rye bread 8.75 NY Deli Style 15.50 (Double portion)

### New Orleans Shrimp Po 'Boy

Legend has it that the name Po 'Boy originated in 1929 at Benny Martin's restaurant in New Orleans. Battered shrimp, fully dressed with a Creole mustard spread on a soft roll. 11

### "Dagwood" Grilled Vegetable

Just like in the 1930's comic strip. Eggplant, tomatoes, portobello mushroom, onions, zucchini, Monterey jack, piled high on rye, topped with an olive 8.50

### Philly Cheese Steak

Pat and Harry Olivieri created this regional signature in 1930. Thinly sliced beef, Provolone, sautéed onions & peppers on a soft roll, 9.50

### Santa Barbara Chicken Club

Grilled chicken, bacon, sautéed onions, Monterey Jack, avocado, and Santa Barbara's own ranch dressing on a Bibiane roll 8.75

### Memphis Pulled Pork

Marinated slow roasted pork tossed with our house made BBQ sauce, topped with Mardi gras slaw on a soft roll 9.00

## Regionally Inspired Entrées

Classic American dishes using local produce from Danville Produce & Pleasanton's Terra Bella Family Farms, Niman Ranch meats, hormone free natural poultry, & sustainable seafood.

### Southern Fried Chicken

A southern classic, free range natural chicken with corn bread, mashed potatoes and topped with gravy 14.50

### Chicken Tetrazzini

A San Francisco creation circa 1908 at the famed Palace Hotel. Tender free range chicken, mushrooms, and cream sauce served over spaghetti. 13

### Wild Pacific Salmon

Grilled with vermouth garlic butter, seasonal organic vegetables, creamy potatoes 19

### 49er Vegetable Chop Suey

A dish created for the gold rush miners. This version features farm fresh vegetables stir fried, Jasmine rice, crispy won ton 11

### New York "Delmonico" Steak

Niman Ranch bone in New York steak named after the famous eatery, steak butter, creamed spinach, Delmonico potatoes 26

### Kansas City BBQ Ribs

Niman Ranch St Louis cut pork ribs with house made Kansas City style sauce, Brother Paul's cole slaw, baked beans 17

### Mama's Meatloaf

The iconic 50's meal, still offering comfort today, mushroom red wine sauce, garlic mashed potatoes 13.00

### Macaroni and Cheese

Introduced to America by Thomas Jefferson, 1787. Decadent blend of Sonoma Cheddar and Jack cheeses, and a side of seasonal vegetables 8.50

### Hawaiian Ahi Tuna

Macadamia nut crusted, wasabi ginger soy sauce, jasmine rice, and seasonal organic vegetables 18

### Wisconsin Sausage Platter

Johnsonville beer bratwursts and sausages, beer marinated with grilled onions & peppers, mashed potatoes, sauerkraut 14.50

### Texas C.F.S

Lamesa, Texas claims to be the birth place of the chicken fried steak served with mashed potatoes, white gravy, seasonal vegetables 15

### Louisiana Shrimp Jambalaya

Creole style with tomatoes, chicken, Aidell's andouille sausage, shrimp, tasso, pepper, garlic 17

# Breakfast from across the U.S.A.

## "Moon over Miami" Eggs

Featured in the 1941 Betty Grable movie Moon Over Miami, and Eddie Papa's favorite dish to make for his grand kids! Two fried eggs in hollowed out bread, with home fries, Aidell's chicken apple sausage or apple wood smoked bacon 8.50

## Corned Beef Hash and Eggs

An American tradition since the colonies! House made hash, 2 eggs any style 12.00

## Southwestern Huevos Rancheros

Two Fried Eggs with ranchero sauce, jack cheese, tortillas, ranch beans 9.00

## New Orleans Cajun Omelet

Inspired by the cuisine of the Crescent City-Bruce Aidell's Andouille Sausage, bay shrimp, red bell peppers, with creole tomato cream sauce and jack cheese 11.00

## Mama Ana's Chilaquiles

a favorite breakfast in the border states, blue corn tortilla chips, chicken, jack cheese, salsa verde, sour cream 8.50

## San Francisco Joe's Special

First served at Original Joe's-San Francisco Circa 1940. Ground beef, mushrooms, green onions, and spinach 9.00

## Denver Omelet

Also known as the western omelet, country smoked ham, bell peppers, onions, and Sonoma Jack cheese 9.00

## Hawaiian Loco Moco

Created by the Inouye family, Hilo Hawaii-1949. Jasmine rice topped with a choice grilled Spam or hamburger, two eggs, and brown gravy 12.00

## Alaskan Sourdough Pancakes

A favorite from the Klondike gold rush of 1898. 3 large pancakes using our house made sourdough starter, Vermont maple syrup, and whipped butter! 8.50

## Southern Biscuits and Gravy

2 house made biscuits, southern sausage gravy, home fries, 2 eggs any style 8.50

## Chicken and Waffles

A traditional breakfast from the late 1800's, first served in a restaurant at Wells Supper Club, Harlem NY-1938, and popularized by Roscoe's-Los Angeles. Fried chicken, waffles, syrup and whipped butter 13.50

## Small Plates

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## Eggs Benedict

Created in 1894 at the Waldorf Astoria in New York City- poached eggs, sourdough English muffin, country ham, Hollandaise, fresh fruit 12.00

## New York Steak and Eggs

12 oz bone in Niman Ranch NY Steak, 2 eggs any style, home fries 24.00

## Philadelphia Scrapple and Eggs

First created over 200 years ago by German immigrants to the US. House made scrapple with pork, cornmeal, fresh spices, pan fried and served with eggs and home fries 11.00

## Texas Chicken Fried Steak and Eggs

Lamesa, Texas claims to be the birth place of the chicken fried steak two eggs any style, white gravy, and cheese grits 15.00

## Wisconsin Sausage and Eggs

Beer marinated Johnsonville Bratwursts with grilled onions and peppers, 2 eggs, and home fries 13.00

## Santa Fe Blue Corn Breakfast Enchiladas

scrambled eggs, chorizo, jack cheese, blue corn tortillas, New Mexico Green Chile 9.00

## Hangtown Fry

First served in Placerville, CA circa 1850 when a hungry gold miner demanded the most expensive dish the kitchen could create. A omelet filed with oysters, bacon, cheese, peppers and onions 11.00

## The Blue Max

The original served by Chef Roman at the Continental Garden-Berkeley, CA. Swiss rosti potatoes topped with country ham, swiss cheese, eggs, and hollandaise sauce 13.00

## Maine Blueberry Pancakes

Fresh Maine Blueberries, sourdough pancakes, Vermont maple syrup, bacon or sausage 8.50

## Pennsylvania Dutch Waffle

large waffles, Watsonville strawberries, fresh whipped cream 8.00

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## Bakery

### Pennsylvania Dutch Apple Pie

crumbled topping, Sun Maid raisins, served ala mode with Dreyer's vanilla ice cream

### Hawaiian Macadamia Nut Tart

Guittard chocolate, whipped cream, homemade caramel, Hawaiian macadamia nuts

### Chicago Turtle Cheesecake

chocolate, pecans, and caramel originally combined by Fannie Mae of Chicago for their candy treats are swirled through our NY style cheesecake.

### New Orleans Pear Bread Pudding

with traditional bourbon sauce, pears, Sun Maid raisins

### Florida Key Lime Pie

Nellie and Joe's key lime juice, graham cracker crust, whipped cream

### Narsai's Chocolate Decadence

A 1970's creation by Janice Feuer at Narsai David's Restaurant, Kensington, CA

### Banana Split Cream Pie

The 1st banana split was served by David Strickler-Latrobe, PA-1904. Our adaptation is served on a graham cracker crust, vanilla cream, sliced bananas, pineapple, whipped cream, strawberry, caramel, chocolate sauce

## Ice Cream Fountain

As American as apple pie, the 1st ice cream parlor in American opened in New York-1776  
We proudly serve Bay Area favorite, Dreyers Ice Cream. Made in Oakland since 1928

### Giant Milk Shakes

your choice of chocolate, vanilla, almond praline, and rocky road 5.50

### Brooklyn Egg Cream Soda

Milk, soda, U-Bet chocolate syrup 4.00

### Eddie Papa's Praline Sundae

Dreyers Almond Praline and Vanilla ice creams topped with house made pralines, whipped cream, caramel, and a cherry 6.50

### Rhode Island Coffee Cabinet

Dreyers Vanilla Ice Cream, milk, and Autocrat coffee syrup. A classic beverage from the smallest state in the union 5.00

### Old Fashioned Ice Cream Sodas

Huge scoop of ice cream nestled in a glass of any bottled or fountain soda 5.00

### Hollywood Hot Fudge Sundae

First created at C.C. Browns, Los Angeles-1906, Dreyers vanilla ice cream, hot home made chocolate sauce, fresh whipped cream, toasted nuts, and a cherry 6.00

### Rocky Road Brownie Sundae

Rocky Road ice cream invented here in the Bay Area circa 1929, by Dreyers. Rocky Road brownie loaded with marshmallows, nuts, and chocolate, topped by Dreyers Rocky Road ice cream, whipped cream, nuts, and a cherry 6.50

## Coffee, Tea, and Espresso

### Peerless Kona Blend Coffee

Est. 1924, Oakland, California 2.50

### Peerless Tropical Iced Tea

2.50

### Rhode Island Coffee Milk

The state drink of Rhode Island with Autocrat coffee syrup 2.50

### Cappuccino

3.50

### Numi Hot Tea

Est. Oakland, CA 1999 2.50

### Southern Sweet Tea

2.50

### Espresso

2.50

### Café Mocha

4.00

### Café Latte

4.00

## Original Bottled Sodas

Bubble Up, Est. 1919-Sandusky, OH

Dublin Dr. Pepper, Est. 1885-Waco, TX

Vernor's Ginger Ale, Est. 1866-Detroit, MI

Cheerwine, Est. 1917-Salisbury, North Carolina

Faygo "Red Pop" Strawberry, Est. 1907-Detroit, MI

Nugrape, Est. 1921-Atlanta, GA

Orange Crush, Est. 1916-Los Angeles, CA

Dad's Root Beer, Est. 1937-Chicago, IL

Green River, Est. 1919-Chicago, IL

Cock n Bull Ginger Beer, Est. 1941-Hollywood, CA  
3.50

Moxie Blue Cream Soda, Est. 1884-Lowell, MA

## Other Soft Drinks

Coca Cola, Est. 1886-Atlanta, GA

Fresca, Est 1963-Atlanta, GA

Minute Maid Lemonade, Est 1945- Boston, MA

Saratoga Springs Water 1872-Saratoga Springs, NY

Diet Coke, Est 1982- Atlanta, GA

Shirley Temple, Brown Derby, L.A., CA circa 1930

Calistoga Sparkling Water, Est. 1924-Calistoga, CA

## Beer Innovators-past and present

## Beer Pioneers

Pabst Blue Ribbon, Est. Milwaukee, WI-1844

14 pitcher

Shiner Bock, Est. Shiner, TX-1913

4.50

Coors "Banquet", Est. Golden, CO-1874

4.00

Anchor Steam, Est. San Francisco, CA-1896

17.50-pitcher

Budweiser, Est. Saint Louis, MO-1876

4.00

Olympia, Est. Tumwater, WA-1896 12oz can

3.75

## Today's Trendsetters

Firestone Union Jack Imperial Pale Ale, Paso Robles, CA

19 pitcher

EJ Phair American Wheat, Concord, CA

17.50-pitcher

Landshark Lager, Jacksonville, FL

4.50

Henry Weinhard's Dark, Est. 1862- Portland, OR

4.50

Ommegang Hennepin, Cooperstown, NY 22 oz btl

8.75

Anderson Valley Oatmeal Stout, Boonville, CA

5.50

Trumer Pils, Berkeley, CA

5.00

Sam Adams Light, Boston, MA

4.50

Deschutes Mirror Pond Pale Ale, Bend, OR

5.00

Bear Republic Racer 5 IPA, Healdsburg, CA

5.00

Moylan's Hopsickle, Novato, CA 22 oz bottle

8.50

New Belgium 1554 Black Ale, Fort Collins, CO

5.00

# EDDIE PAPA'S CHILDREN'S MENU

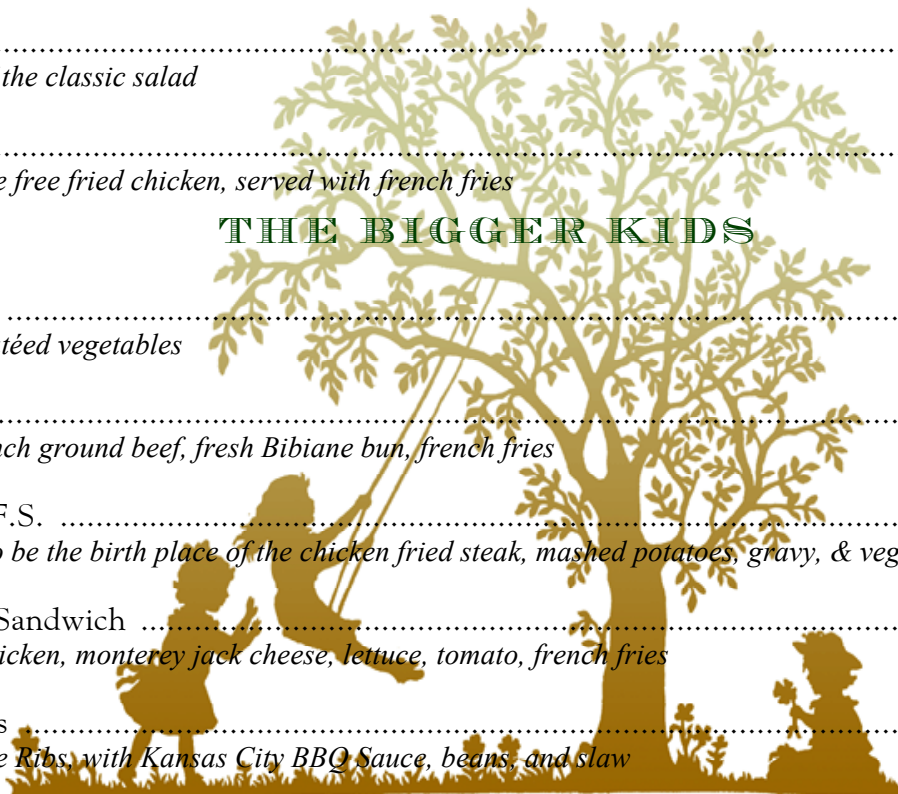
All kids meals come with milk, juice, or unlimited fountain sodas (Coke, Diet Coke, Sprite, Minute Maid lemonade, or Fresca).

## THE SMALLER KIDS

Kids Chicken and Alphabet Soup .....	2.00
<i>Our house version of the nostalgic soup introduced in Camden, NJ, 1899</i>	
Spaghetti with Marinara .....	4.00
Spaghetti with butter and parmesan .....	2.50
Franks and Beans .....	4.00
<i>hot dogs and baked beans!</i>	
Macaroni and Cheese .....	3.50
<i>House made blend of Sonoma Cheddar and Jack cheeses. Served with a side of fries</i>	
Mini Cheeseburgers .....	5.00
<i>Made famous by White Castle, Wichita, KS 1921 2 mini burgers with cheese, served with a side of fries</i>	
Toasted Raviolis with Marinara dipping sauce .....	4.00
<i>Angelo Oldani's, St. Louis, MO-1943. Breaded jumbo cheese raviolis, toasted, Parmesan, marinara</i>	
Chicken and Noodles .....	4.00
<i>tender chicken, spaghetti, cream sauce</i>	
Crab Louie .....	6.00
<i>a kids size portion of the classic salad</i>	
Chicken Nuggets .....	5.00
<i>House made hormone free fried chicken, served with french fries</i>	

## THE BIGGER KIDS

Big Kids Meatloaf .....	5.50
<i>mashed potatoes, sautéed vegetables</i>	
Big Kids Burger .....	6.50
<i>8 oz hand Niman Ranch ground beef, fresh Bibiane bun, french fries</i>	
Big Kids Texas C.F.S. ....	6.50
<i>Lamesa, TX claims to be the birth place of the chicken fried steak, mashed potatoes, gravy, &amp; vegetables</i>	
Big Kids Chicken Sandwich .....	6.50
<i>Grilled free range chicken, monterey jack cheese, lettuce, tomato, french fries</i>	
Big Kids BBQ Ribs .....	7.00
<i>2 large St. Louis Style Ribs, with Kansas City BBQ Sauce, beans, and slaw</i>	
Big Kids Spaghetti and Marinara .....	6.00
<i>A large bowl of spaghetti and marinara</i>	



# Eddie Papa's Hand Crafted Cocktails

A fun list celebrating the history of the American cocktail using artisan spirits, hand squeezed juices, house made syrups, bitters, and tinctures.

## OUR CREATIONS

### Apple Crusta

Laird's Bottled in Bond Apple Brandy, Leopold Brothers New York Sour Apple Liqueur, fresh nutmeg, maple syrup, unfiltered apple juice, lemon juice, Fee Brother's Bitters, St. Elizabeth All Spice Dram 8.50

### Hopyard Hi-Ball

Our hop inspired cocktail paying tribute to Pleasanton's once renowned crop. Classick Bierschnapps, grapefruit juice, honey syrup, splash of Vernor's ginger ale, Angostura bitters 7.50

### West Coast Bramble

Our version of Londoner Dick Bradsell's delicious cocktail DH Krahn Gin, Leopold Brother's Rocky Mountain Blackberry Liqueur, Lemon Juice, House Bitters, Gum Syrup 8.00

### Blackberry Cobbler

Muddled berries and mint, Leopold Brothers Blackberry Liqueur, Flor de Cana silver rum, lemon-mint syrup, soda water, topped with Mitchell Katz Sangiovese 9.00

### Pear Sour

Clear Creek Pear Liqueur, house made pear cinnamon tincture (infused brandy), Velvet Falernum, lemon juice, simple syrup, 8.00

### Corpse Reviver #3

Adapted from Corpse reviver #2, "World Drinks and How to Mix Them", Cocktail Bill Boothby-1934. Distillery 209 gin, Cointreau, lemon juice, St. Germain Elderflower Liqueur, and a dash of St. George Absinthe 8.50

### Broken Spoke

Muddle Orange and mint, Hangar One Mandarin Blossom Vodka, Crème de Fraise (Strawberry), Orange Juice, and just a drop of St. George Absinthe 8.00

### Ginger Boom

Canton Ginger Liqueur, Boomsma Genever Gin, Vernor's Ginger Ale, Strawberry Ginger Syrup 7.50

### Portland Rose

Shaker's Rose Vodka, Aperol, Clear Creek Loganberry Liqueur, gum syrup 8.50

## THE ORIGINALS

### Sidecar

Stories point to Paris circa-1922, named after the mode of transportation for an American captain in Paris - Germain Robain Brandy, Cointreau, lemon juice 8.00

### Bronx Cocktail

Johnny Solon, Waldorf Bar, New York 1897 Plymouth Gin, Martini and Rossi sweet vermouth, Noilly Prat dry vermouth, hand squeezed orange juice 7.50

### Sazerac Cocktail

Sazerac 6 yr rye, Germain Robain Brandy, St. George Absinthe, Angostura and Peychauds bitters 7.50

### Blood and Sand

Recipe taken from "Cocktail Bill" Boothby's World Drinks and How to Mix Them 1934. Johnnie Walker Red, Orange juice, Cherry Herring, Vya Sweet Vermouth 8.00

### Aviation Cocktail

First Printed in 1916, became popular in the 30's Distillery 209 Gin, Luxardo Maraschino, Crème de Violette, fresh squeezed lemon juice 7.50

### Manhattan

Buffalo Trace Bourbon, Vya sweet vermouth, orange and house made bitters 8.00

## AMERICAN CLASSICS

### Mai Tai

Adapted from Trader Vic's-Emeryville, CA-1944 Cruzan Single Barrel Aged Rum, Charbay Tahitian Vanilla Rum, Senior & Company Orange Curacao, Pineapple, lime juice, Orgeat syrup 8.50

### Zombie

Don the Beachcomber-Hollywood late 1930's Gosling's Dark Bermuda Rum, Ron del Barrelito Puerto Rican light rum, Lemon Hart Demerara Rum Orange Curacao, a few drop of St. George Absinthe, hand squeezed lemon, lime, and orange juices, grenadine, and bitters 9.50

### Julio's Agave Margarita

Created in San Francisco by Julio Bermejo, Agave Nectar, Zapopan 100% Blue Agave blanco tequila, fresh lime 8.50

### Pina Fria Colada

Translated as pineapple, cold, strained and first served at the Caribe Hilton Hotel in San Juan Puerto Rico-1954. Hand crushed pineapple, Coco Lopez, Cruzan Light rum, shaken and double strained 8.50

### Pisco Punch

Duncan Nicols's Bank Exchange, San Francisco, CA-Late 1800's Barsol Pisco, pineapple gum syrup, fresh squeezed lemon and lime juices, pineapple 7.50

### Hurricane

Pat O'brien's-New Orleans, LA- 1940's Flor de Cana aged rum, Charbay light rum, passion fruit puree, pineapple, orange, & lime juices 8.50

### Moscow Mule

Cock n Bull Restaurant, Hollywood-1946 Smirnoff Vodka, Cock n Bull Ginger Beer, fresh lime and mint, served in a copper mug 7.50

### Golden Cadillac

Poor Red's BBQ, El Dorado, CA-1948 Galliano, Half and Half, Crème de Cacao, shaken and strained 7.50

# Eddie Papa's Wine List

Our list features wine offerings designed to recognize the founding pioneers of the California wine industry, reflect the trend setting wines and winemakers of today, and highlight the great wines being produced locally in Alameda and Contra Costa Counties.

## Sparkling Wine

<b>Domaine Ste. Michelle Brut</b>	Columbia Valley-WA, light crisp, refreshing	<b>8.00 gls/31</b>
<b>Schramsberg "Mirabelle" Brut</b>	Est. 1862, Diamond Mountain, Napa's 1st mountain winery	<b>11.00 gls / 43</b>
<b>Roederer Estate L'Ermitage</b>	Anderson Valley-2000 consistently of California's best	<b>49</b>
<b>"J" by Jordan</b>	Russian River- Lemon, green apple, elegant and dry	<b>49</b>
<b>Argyle Brut</b>	Willamette Valley, OR-2002 pretty pear and spice up front, hints of lime in the finish	<b>45</b>

## White

<b>Sutter Home White Zinfandel</b>	A 1975 "accident" during the wine making process led to this popular wine	<b>6.00 gls/ 23</b>
<b>Kent Rasmussen "Esoterica" Riesling</b>	Napa-2007 Organically farmed, lovely nose, flavors full of fruit and flowers	<b>32</b>
<b>Hannah Nicole Le Melange Blanc</b>	Contra Costa-2006, A local blend of Sauvignon Blanc and Viognier	<b>7.00 gls/ 27</b>
<b>Pine Ridge Chenin Blanc-Viognier</b>	California-2007, Floral and spicy aromas, soft melon and apricot	<b>7.50 gls /29</b>
<b>Navarro Gewurztraminer</b>	Anderson Valley-2006, One of our favorites, tropical fruit & rose petal aromas, dry	<b>7.00 gls /27</b>
<b>Ca' del Solo by Bonny Doon Albariño</b>	Monterey-2007, by Randall Graham, light crisp, grapefruit, tangerine	<b>7.00 gls/29</b>
<b>Mitchell Katz Pinot Grigio</b>	Buttner Vineyard, Sunol-2006 refreshing & delicious from the winery down the road	<b>7.00 gls /27</b>
<b>Palmina Pinot Grigio</b>	Santa Barbara-2006 Vibrant pear,nectarine, and tangerine	<b>33</b>
<b>Pomelo Sauvignon Blanc</b>	California-2006, fragrant and bursting with fruit	<b>7.00 gls/ 27</b>
<b>Brassfield Sauvignon Blanc</b>	High Valley-2006, Flavors of tart crisp green apple, lingering finish	<b>7.50 gls/ 29</b>
<b>Steven Kent Sauvignon Blanc</b>	Livermore-2006, peach and citrus stainless steel fermented, highly recommended	<b>9.00 gls/ 35</b>
<b>Robert Mondavi Reserve Fume Blanc</b>	To Kalon Vineyard, Napa-2005 Passion Fruit, melon, nectarine	<b>49</b>
<b>Rudd Sauvignon Blanc</b>	Napa-2006, Crisp, tropical, mineral notes	<b>49</b>
<b>Dreyer Sonoma Chardonnay</b>	Sonoma-2006 great bang for the buck. Lush fruit, a hint of oak, clean finish	<b>6.75 gls /26</b>
<b>Wente Chardonnay</b>	Livermore-2006 Est. 1883 An easy to drink wine from one of the oldest wineries in CA	<b>7.50 gls /29</b>
<b>Monticello Chardonnay</b>	Oak Knoll District Napa-2006 The aromas caramel-covered apples, pineapples and pears	<b>8.50 gls/ 33</b>
<b>Wood Family Vineyards Chardonnay</b>	Livermore Valley-2006	<b>11.00 gls/43</b>
<b>Sbragia Family Chardonnay</b>	Gamble Vineyard Napa-2005 toasty pear and fig notes with hints of citrus	<b>15.00 gls /59</b>
<b>Lincourt Chardonnay</b>	Santa Barbara-2005 juicy tropical aromas, coconut, mango, papaya	<b>35</b>
<b>Frank Family Chardonnay</b>	Napa-2006 A rich opulent style, fig, apricot, and hazelnut	<b>49</b>
<b>Flowers Chardonnay</b>	Sonoma Coast-2006 green apple, lemon citrus notes, long clean finish	<b>59</b>
<b>Pahlmeyer Chardonnay</b>	Sonoma Coast-2005, Complex, flavors of citrus, tropical fruit, and spice.	<b>79</b>

## Red

<b>Mitchell Katz Sangiovese</b>	Crackerbox Vineyard, Livermore-2006 fruity flavors of strawberry & a little spiciness	<b>8.00 gls /31</b>
<b>Martella Grenache</b>	Oleta Vineyard, 2005 Fiddletown From the Thomas Fogarty winemaker,Intense, jammy, red cherry	<b>39</b>
<b>Mark West Pinot Noir</b>	California-2006 Ripe, almost candied flavors supported by firm tannins	<b>8.00 gls /31</b>
<b>Navarro Pinot Noir</b>	Method a l'Ancienne, Anderson Valley-2005, Black cherry & berry with hints of hazelnut & spice	<b>36</b>
<b>Cardwell Hill Cellars Pinot Noir</b>	Willamette Valley, Oregon-2005 mulberry, cherry, and pretty spice flavors	<b>11.00 gls /43</b>
<b>Calera Pinot Noir</b>	Mills Vineyard, MT Harlan-2002 Notes of ripe strawberries, black plums, and vanilla	<b>59</b>
<b>McManis Merlot</b>	California-2006 Bursting with blueberry and currant fruit	<b>7.00 gls /27</b>
<b>Freemark Abbey Merlot</b>	Napa-2004,Est. 1886, Josephine Tychson became the 1st woman to operate a winery in CA	<b>39</b>
<b>Neyers Mourvedre</b>	Pato Vineyard, Contra Costa-2006. Delicious, 100 yr old vines, very nice with full intense fruit	<b>49</b>
<b>Rosenblum Zinfandel</b>	North Coast-2005 Dark, rich and fruit-driven, flavors of blackberry, currant, raspberry spice.	<b>8.00 gls /31</b>
<b>Dashe Zinfandel</b>	Dry Creek Valley- 2006 Big, ripe and jammy from the winery located near Jack London Square, Oakland	<b>39</b>
<b>Seghesio Zinfandel</b>	"Old Vines" Sonoma-2005, Est. 1895-Healdsburg Spicy black cherry, and blackberry notes	<b>42</b>
<b>D-Cubed Zinfandel</b>	Napa-2005, a big wine with wild berry, licorice and earth aromas, solid tannins	<b>45</b>
<b>Rosenblum Petite Syrah</b>	San Francisco Bay-2006, from Contra Costa County, flavors of blackberries, plums, & violets	<b>33</b>
<b>Monticello Syrah</b>	'Estate' 2005-Oak Knoll District, Napa	<b>9 gls/ 36</b>
<b>JC Cellars Syrah</b>	California Cuvee-2005, Intense, concentrated, supple with a long, spicy finish	<b>49</b>
<b>Ojai Vineyard Syrah</b>	Santa Barbara-2005, Inky dark, ripe, with a load of jammy plum	<b>49</b>
<b>Leese-Fitch Cabernet Sauvignon</b>	California-2006. Rich Berry Fruit with a fair amount of Oak. A great value!	<b>6.50 gls/23</b>
<b>Ruby Hill Cabernet Sauvignon</b>	Central Coast-2005, Pleasanton's newest winery plum, cherry, & blueberry	<b>9.00 gls /35</b>
<b>Justin Cabernet Sauvignon</b>	Paso Robles-2005 Aromas of cherry, plum, spice, vanilla, velvety with black fruit	<b>13.00 gls /49</b>
<b>Charles Krug Cabernet Sauvignon</b>	Napa-2005, 1st winery in Napa Valley, est. in 1861, Aromas of cassis, and cherry	<b>39</b>
<b>Steltzner Cabernet Sauvignon</b>	Stag's Leap District-2004, supple currant and black cherry fruit, complex, and balanced	<b>55</b>
<b>Chappellet Signature Cabernet Sauvignon</b>	Napa-2005. Graceful mix of cherry, currant fruit, & a lingering finish	<b>69</b>
<b>Pahlmeyer "Jayson"</b>	Napa-2004, Firm, ripe and complex,vivid red currant and cherry, toasty oak finish	<b>79</b>
<b>Stags Leap Wine Cellars</b>	ARTEMIS, Napa Valley-2005 generous in flavor and velvety in texture, delicious	<b>75</b>
<b>Egelhoff Cabernet Sauvignon</b>	Napa-2004, smooth yet powerful with flavors of black cherry, mulberry, and cinnamon.	<b>85</b>

**Denotes wines created at local East Bay and Livermore Valley Wineries**  
**\* Vintages Subject to change**