

## Port

- Dow's, 2005, LBV 11.  
Graham's, 40 Years 32.  
Graham's, Six Grapes 8.  
Jonesy, NV, Tawny 6.50  
Niepoort, 2004, LBV 12.  
Noval, 2003, LBV 8.  
Ramos Pinto, 2004, LBV 8.  
Ramos Pinto, Tawny, 10 Years 12.50  
Ramos Pinto, Tawny, 20 Years 14.  
Ramos Pinto, Tawny, 30 Years 24.  
Ramos Pinto, Collector 10.50  
Sandeman, Tawny, 10 Years 12.50  
Trentadue,  
Chocolate Amore Port 15.  
Warre's, Special Reserve 10.  
Warre's, 1986, LBV 22.50  
Willowglen, Old Tawny 7.50

## Single Malt Scotches

### Highlands

- Balvenie 12 years, Speyside 12.50  
Balvenie 15 years, Speyside 15.50  
Balvenie 21 years, Speyside 28.50  
Benromach, Organic, Speyside 16.  
Cragganmore 12 yrs, Speyside 12.  
Dalwhinnie 15 yrs, Speyside 12.50  
Glenfiddich 12 years, Speyside 12.  
Glenfiddich 15 years, Speyside 14.50  
Glenlivet 12 years, Speyside 12.50  
Glenrothes, Speyside 12.50  
Macallan 12 years, Speyside 13.50  
Macallan 18 years, Speyside 29.  
Oban 14 years,  
Western Highlands 13.50  
Talisker 10 yrs, Isle of Skye 14.50

### Islay

- Bowmore, 12 Years 12..50  
Laphroaig 10 years 13.50

### Lowlands

- Glenkinchie 12 years,  
Eastern Lowland 12.50

## Small Plates

- Tempura Fried Vegetables,  
Wasabi Aioli, Ponzu Sauce 7.50  
Marinated Olives and  
Pickled Seasonal vegetables 7.  
Cold Smoked New England Lobster, Avocado, Tarragon  
Cream and Seaweed 13.  
Coriander Seared Tuna, Opal Basil Salad, Pickled Radish,  
Sesame, Jalapeno, Wasabi Aioli and Yuzu Vinaigrette 12.  
Fried Calamari, Olive Tapenade, Romesco Sauce and  
Lemon Aioli 11.  
Mushroom Tart, Caramelized Onion Puree, Toasted  
Walnuts, Goat Cheese and Petite Salad 11.  
Mini Lobster Roll, Brioche Bun,  
Mixed Greens, Lemon Vinaigrette 13.

## More Substantial

- Angus Beef Sliders with  
Traditional Garnishes 13.50  
Served with French Fries or House Chips  
Duck Confit, Smoked Bacon Braised Cabbage,  
Flannel, Hash Cake, Crispy Duck Skin,  
Fresh Cranberry Sauce 12.  
Provencal Plate:  
Roasted Tomatoes, Olive Tapenade, Marinated,  
Roasted Beets, Herbed Chevre 13.  
New England Crab Cake, Jalapeno Emulsion,  
Celery Root and Apple Salad 14.  
Classic 'Caesar' Salad,  
Truffle Oil Croutons, Parmesan Cheese,  
White Anchovies 10.50  
Cheese Plate of Local and  
International Cheeses 14.

## Cocktails

- Left Bank Capirinha 11  
Cachaca da Rocha, Lime, Strawberry  
and Simple Syrup topped up with  
Sparkling Wine  
Three Kings 13.50  
Deville Brandy, Chambord, Prosecco,  
Fresh Raspberries  
Mango Old Fashion 10.  
10 Cane Rum, Mango Juice, Lime Juice, Orange, Cherry  
Raspberry-Lime Ricky 9.  
Absolut Citron, Raspberry Puree,  
Lime Juice, Sugar  
Pimms Cocktail 9.50  
Pimms, Strawberry, Mint,  
Cucumber, Sprite  
Sunset Margarita 13.50  
Jose Cuervo Tequila,  
Seasonal Margarita Mix,  
Home Made Sweet & Sour

## Martinis

- Pomegranate Martini 14.50  
Pomegranate Vodka, Lime Juice,  
Simple Syrup, Pomegranate Juice  
Chocolate Covered Strawberry 13.50  
Stoli Vanilla, Chocolate &  
Strawberry Liquors  
Peartini 14.  
Grey Goose "La Poire," Sugar,  
Dry Vermouth  
Tuxedo 13.50  
Stolichnaya Vanilla, Baileys,  
Dark Crème de Cacao  
Left Bank Cosmopolitan 13.  
Grey Goose Orange, Lime Juice,  
Cointreau, Cranberry Juice,  
Orange Zest  
Fusion Berry 13.  
Stolichnaya Raspberry & Blueberry,  
Sour Mix, Cranberry Juice  
Espresso 14.  
Van Gogh Espresso Vodka, Kahlua  
Ginger Fig Martini 16.  
Absolut Vodka, Black Fig Vodka,  
Dry Vermouth,  
Ginger/Brown Sugar Syrup

\*consuming raw or undercooked Meats, Poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.. Before placing your order, please inform your server if a person in your party has a food allergy.

## **Beers**

### **Domestic**

Coors Light 4.50

Harpoon, I.P.A. 6.

Sam Adams Boston Ale 5.50

### **Imported**

Amstel Light 5.50

St. Pauli, Non-Alcoholic 5.

Corona 5.

Heineken 5.50

## **Brandy & Cognac**

A. De Fussigny, “  
A Cigare Blend” 29.

Alambic Brandy,  
“Special Reserve” 12.50

Cardenal Mendoza 10.

Chartreuse 12.

Chateau de Busca, Armagnac 19.

Courvoisier, V.S. 10.

Extase, X.O. 23.

Gabriel & Andreu,  
Borderies 13.50

Gabriel & Andreu,  
Fins Bois 9.50

Gabriel & Andreu,  
Grand Champagne 24.50

Gabriel & Andreu,  
Petite Champagne 17.50

Grand Marnier “150” 45.

G.S. Massenez Poire,  
Williams Pear Brandy 18.

Hennessy, Paradis 58.

Hennessy, X.O. 29.50

Lepanto, Brandy 16.

Logis de la Mothe 22.50

Philippe de Bourgogne,  
“Framboise” 12.50

Pierre Ferrand, Abel 50.

Pierre Ferrand, Anges 26.75

Remy Martin, X.O. 29.50

Seguinot Cognac “Reserve” 25.