

# final cut

STEAKHOUSE

## SPECIALTY COCKTAILS

### GREEN DRAGONFLY

*citrus vodka, melon liqueur,  
pineapple juice, lemonade - \$8*

### GRAND COSMOPOLITAN

*pomegranate vodka, Grand Marnier,  
cranberry juice, lime juice - \$12*

### TROPICAL SUNSHINE

*coconut rum, cherry vodka, pineapple juice,  
pomegranate reduction - \$8*

### THE SMOKEY ROBINSON

*Uncle Nearest 1884 whiskey, Alipus Mezcal,  
smokey syrup, fresh lemon juice - \$12*

## BEER

Budweiser, Bud Light, Bud Select,  
Coors Light, Michelob Ultra, Miller Lite,  
Ace Pineapple Hard Cider, Blue Moon,  
Modelo, Boulevard - Unfiltered Wheat,  
Crabbie's Original Ginger Beer,  
Fat Tire, Ranger IPA, Stella Artois,  
The Old Bakery - Citrus Wheat,  
Off Color Brewing - Tooth & Claw,  
New Holland's - Dragon Milk Stout,  
North Coast Brewing - Brother Thelonious,  
Rockwell Brewing's Tracksuit Velour,  
Broadway Brewing's 11-Point IPA  
\$5 - \$9

## RETRO CLASSICS

### THE BREUCKELEN MANHATTAN

*Breuckelen 77 wheat whiskey, Carpona  
vermouth, cherry bark vanilla bitters,  
black cherries - \$14*

### CORPSE REVIVER #2

*GINRAW Gastronomic Gin, Cocchi  
Americano Bianco, Cointreau,  
fresh lemon juice, absinthe rinse - \$12*

### THE BEAN TOWN SOUR

*Fresh Madagascar vanilla bean infused  
Breuckelin 77 wheated whiskey, roasted  
cinnamon simple syrup, orange bitters,  
& fresh egg white - \$14*

### THE RAMOS GIN FIZZ

*Hayman's Ole' Tom gin, orange blossom  
water, fresh lemon & lime juices, cream,  
egg white, soda - \$11*

### VIEUX CARRIÉ

*Sazerac Rye, Benedictine, Courvoisier,  
Carponica Rusitca vermouth, Peychaud  
& Angostoura bitters - \$12*

## BY THE GLASS

*Siduri Pinot Noir - \$14*

*Shooting Star Merlot - \$9*

*Wine of Substance Cabernet - \$11*

*Duckhorn Vineyard's "Decoy" Cabernet Sauvignon - \$16*

*Woop Woop Shiraz - \$9*

*Tilia Malbec - \$9*

*Volpaia Chianti Classico - \$15*

*Kim Crawford Sauvignon Blanc Marlborough - \$10*

*Progetto Lageder "Riff" Pinot Grigio - \$9*

*Albert Bichot Bourgogne Chardonna - \$14*

*Tillia Chardonnay - \$9*

*Chateau St. Michelle Riesling - \$8*

*Beringer White Zinfandel - \$7*

*Marenco "Strev" Moscato d'Asti - \$11*

*San Silvestro Dulcis Rosso Moscato d'Asti - \$11*

## RED WINE LIST

*Far Niente "EnRoute" Pinot Noir, RRV - \$110*

*Siduri Pinot Noir, Santa Barbara - \$48*

*Trefethen Merlot Oak Knoll District, Napa Valley - \$49*

*Toad Hollow Merlot, Sonoma County - \$30*

*Shooting Star Merlot, Clear Lake, CA - \$28*

*Purlieu Vineyards "Le Pich" Cabernet Sauvignon, Napa Valley - \$115*

*Duckhorn Vineyard's "Decoy" Cabernet Sauvignon, Napa Valley - \$55*

*Sterling Vineyards Cabernet Sauvignon, Napa Valley - \$42*

*Wine of Substance Cabernet Sauvignon, Columbia Valley, WA - \$36*

*Disruption Cabernet Sauvignon, Columbia Valley, WA - \$31*

*Trione "Henry's Blend", Alexander Valley - \$75*

*Latta Latta G.S.M., Columbia Valley - \$64*

*Rombauer Zinfandel, Napa Valley - \$72*

*Bedrock Old Vine Zinfandel, Sonoma Valley - \$55*

*Marietta Cellars OVR Lot#62 Zinfandel, California - \$28*

*Woop Woop Shiraz, S.E. Australia - \$28*

*J. Drouhin Beajolais Nouveau, Gamay - \$24*

*Tilia Malbec, Mendoza - \$28*

*Volpaia Chianti Classico, Tuscany - \$47*

## WHITE WINE LIST

*Bedrock Sauvignon Blanc, Sonoma - \$40*

*Kim Crawford Sauvignon Blanc, Marlborough - \$33*

*Santa Margarita Pinot Grigio - \$47*

*Progetto Lageder "Riff" Pinot Grigio - \$28*

*Duckhorn "Migration" Chardonnay, RRV - \$82*

*Rombauer Chardonnay, Carneros - \$68*

*Bourgogne "Secret de Famille" Cote d'Or Chardonnay - \$46*

*Tillia Chardonnay, Mendoza - \$26*

*Loosen Brother's "Dr. L" Riesling QbA, Mosel - \$25*

*Chateau St. Michelle Riesling, Columbia Valley - \$25*

*Beringer White Zinfandel - \$23*

*Marenco "Strev" Moscato d'Asti - \$33*

*San Silvestro Dulcis Rosso Moscato d'Asti, Piemonte, Italy - \$31*

*Marquis de Gelida Cava Brut, Penedès, Catalonia - \$31*