

WHITE WINES

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| Endless Summer Chardonnay 2009, Santa Barbara County | 20 |
| Whitcraft "Kick On Ranch" Chardonnay 2008, Santa Barbara County | 29 |
| Rusack Chardonnay 2008, Santa Barbara County | 32 |
| Au Bon Climat Chardonnay 2007, Santa Barbara County | 34 |
| Talbott Chardonnay 2007, Monterey County | 37 |
| Babcock "Grand Cuvee" Chardonnay 2007, Santa Barbara County | 42 |
| Fess Parker "Ashley's Vineyard" Chardonnay 2007, Santa Rita Hills | 44 |
| Summerland "Bien Nacido Vineyard" Chardonnay 2006, Santa Maria Valley | 46 |
| Shafer "Red Shoulder Ranch" Chardonnay 2006, Napa Valley | 74 |
| Kistler "Les Noisetiers" Chardonnay 2007, Sonoma Coast | 82 |

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| Qupe Bien Nacido Cuvée 2008, Santa Maria Valley | 31 |
| <i>A perennial favorite, this white wine is an intriguing blend of 50% Viognier & 50% Chardonnay. Try it with our Seared Ahi.</i> | |

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| Firestone Sauvignon Blanc 2008, Santa Ynez Valley | 24 |
| Brander Sauvignon Blanc 2009, Santa Ynez Valley | 25 |
| Provenance Sauvignon Blanc 2008, Napa Valley | 31 |
| Westerly Vineyards Sauvignon Blanc 2007, Santa Ynez Valley | 33 |

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| Firestone Riesling 2008, Central Coast | 17 |
| Saint M Riesling 2007, Germany | 24 |
| Curtis Viognier 2007, Santa Ynez Valley | 27 |
| Oreana Verdelho 2007, California | 29 |
| Jaffurs Viognier 2007, Santa Barbara County | 39 |

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| Barrel 27 "High On The Hog" White Wine 2007, Paso Robles | 29 |
| Beckmen Le Bec Blanc 2008, Santa Ynez Valley | 36 |
| Curran Grenache Blanc 2007/09, Santa Ynez Valley | 40 |
| <i>These delicious white Rhone varietals are grown locally, and pair well any of our Halibut or Lobster dishes.</i> | |

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| Endless Summer Pinot Grigio 2009, Santa Barbara County | 20 |
| Makor "Bien Nacido Vineyard" Pinot Blanc 2007, Santa Barbara County | 27 |
| Babcock "Naught Little Hillside" Pinot Gris 2008, Santa Rita Hills | 29 |
| Santa Margherita Pinot Grigio 2008, Italy | half bottle 25 |
| Di Bruno Pinot Grigio 2007, Santa Rita Hills | 34 |

PINK WINE

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| Beringer White Zinfandel 2008, California | 17 |
| Beckmen Grenache Rose´ 2009, Santa Ynez Valley | 28 |

SPARKLING WINES

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| Charles de Fere Brut Reserve N.V., France | 21 |
| Mumm Napa Brut Prestige N.V., Napa Valley | splits 12 |
| Veuve Clicquot "Yellow Label" Ponsardin N.V., France | half bottle 38 |
| | 71 |

RED WINES

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| Georges Duboeuf Beaujolais-Villages 2007/08, France | 20 |
| Parker Station Pinot Noir 2008, California | 23 |
| Georges Duboeuf Fleurie 2005, France | 29 |
| Whitcraft Pinot Noir 2008, California | 39 |
| Babcock "Rita's Earth" Pinot Noir 2008, Santa Rita Hills | 42 |
| ZD Pinot Noir 2007, Carneros | 44 |
| Rusack Pinot Noir 2008, Santa Barbara County | 45 |
| Stephen Ross Pinot Noir 2006, Edna Valley | 49 |
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| Seghesio Zinfandel 2008, Sonoma County | 34 |
| Ridge Zinfandel 2007, Lytton Springs | 47 |
| Saucelito Canyon Zinfandel 2007/08, Arroyo Grande Valley | 49 |
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| Ventana Rubystone 2007, Arroyo Seco | 28 |
| Beckmen Cuvée le Bec 2008, Santa Ynez Valley | 31 |
| Chuck's Syrah 2007/08, Santa Ynez Valley | 35 |
| Kilikanoon "Killermans Run" Shiraz 2005, Australia | 41 |
| Orchid Hill Estate Syrah 2004, Paso Robles | 43 |
| Jaffurs Syrah 2008, Santa Barbara County | 45 |
| Andrew Murray Vineyards "Roasted Slope" Syrah 2005, Santa Ynez Valley | 60 |
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| Consilience Petite Sirah 2006, Santa Barbara County | 40 |
| <i>This is one of Bar Manager Mike's favorite local wines. Not a syrah, but a petite sirah, a completely different varietal. Try this one with our Teriyaki Ribeye.</i> | |
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| Endless Summer Sangiovese 2007, Santa Barbara County | 20 |
| Curran Sangiovese 2005, Santa Ynez Valley | 45 |
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| Venta Morales Tempranillo 2008, La Mancha | 19 |
| Las Rocas de San Alejandro Garnacha 2004, Calatayud | 22 |
| Chateau St. Michelle "Orphelin" Red 2005, Columbia Valley | 28 |
| Jaffurs Grenache 2007, Santa Barbara County | 55 |
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| Endless Summer Merlot 2008, Santa Barbara County | 20 |
| Sunstone Merlot 2007, Santa Barbara County | 25 |
| Clos Du Bois Merlot 2004/06, Sonoma County | 2005 half bottle 19 |
| Shafer Merlot 2005, Napa Valley | 71 |
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| Chateau de Reignac 2003, Bordeaux Superieur | 53 |
| Chateau La Garde, Pessac-Leognan 2005, Bordeaux | 59 |
| Chateau Lascombes, Margaux 2005, Bordeaux | 156 |
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| B. V. "Coastal" Cabernet Sauvignon 2006/08, California | half bottle 14 |
| Old Creek Ranch Winery Cabernet Sauvignon 2006, Napa Valley | 31 |
| Brander Cabernet Sauvignon 2008, Santa Ynez Valley | 33 |
| Louis M. Martini Cabernet Sauvignon 2007, Sonoma County | 34 |
| Justin Cabernet Sauvignon 2007, Paso Robles | 41 |
| Silver Oak Cabernet Sauvignon 2002, Napa Valley | 160 |

WINES BY THE GLASS

ENDLESS SUMMER CHARDONNAY 2009 - \$6.50
RUSACK CHARDONNAY 2008 - \$8.50
TALBOTT CHARDONNAY 2007 - \$9.00
BRANDER SAUVIGNON BLANC 2008 - \$7.25
ENDLESS SUMMER PINOT GRIGIO 2008 - \$6.50
JAFFURS VIOGNIER 2007 - \$10.25
BECKMEN GRENACHE ROSE' 2009 - \$6.50
BERINGER WHITE ZINFANDEL 2008 - \$6.50
FIRESTONE RIESLING 2008 - \$6.50
CHARLES DE FERRE BRUT RESERVE NV SPARKLING - \$6.50
MUMM NAPA BRUT PRESTIGE NV SPARKLING (SPLIT, 187.5 ml) - \$12.00
ENDLESS SUMMER MERLOT 2008 - \$6.50
PARKER STATION PINOT NOIR 2008 - \$7.00
RUSACK PINOT NOIR 2008 - \$11.50
CONSILIENCE PETITE SIRAH 2006 - \$10.00
CHUCK'S SYRAH 2007/08 - \$8.75
ENDLESS SUMMER SANGIOVESE 2007 - \$6.50
OLD CREEK RANCH WINERY CABERNERT SAUVIGNON 2006 - \$8.50

BEER ON DRAUGHT

FIRESTONE DOUBLE BARREL ALE - STELLA ARTOIS - ENDLESS SUMMER BLONDE
FIRESTONE SEASONAL SELECTION - SIERRA NEVADA PALE ALE
\$20.00 (60oz Pitchers) - \$6.95 (22oz)
\$5.10 (16 oz) - \$3.70 (10 oz)

BOTTLED BEER

COORS LIGHT - BUD LIGHT - BUDWEISER - \$3.71
HEINEKEN - AMSTEL LIGHT - \$4.65
WIDMER BROTHERS HEFEWEIZEN - \$4.65
PACIFICO - CORONA - \$4.65
"DRAUGHT" GUINNESS - \$4.65 BUCKLER NON-ALCOHOLIC - \$4.65

Robert M. Parker, Jr. of The Wine Advocate is quoted saying that the Central Coast is, "one of the most exciting wine regions in the United States, if not the World." The following are a few varietals that he sampled as well as couple of my favorites.

Andrew Murray "Roasted Slope" Syrah 2005, Santa Ynez Valley \$60.00
Consistently one of the best local Syrahs, this years "Roasted Slope" is no different. Boasting an earthy, peppery, black currant-scented bouquet with broad, medium to full-bodied flavors this wine is a perfect match with any of our steaks. Robert Parker gave this one 90 points.

Ventana Rubystone Red 2007, Arroyo Seco \$28.00
From the United States most award-winning vineyard comes the Rubystone Red, a blend of 60% Grenache and 40% Syrah. This full-bodied, Rhone style blend is spicy, rich and deliciously complex. Try this wine with our Black and Bleu Filet Mignon.

Curran Grenache Blanc 2007/09, Santa Ynez Valley \$40.00
Kris Curran, the former winemaker for Seasmoke and now with Foley, produces this beautiful Rhone varietal with grapes sourced from the Camp 4 Vineyard. Grenache Blanc is typically blended and can sometimes comprise as much as 50% of Châteauneuf-du-Pape Blanc blends. With its crisp, fresh fruit profile this wine pairs beautifully with some local Hope Ranch Oysters.

Jaffurs Grenache 2007, Santa Barbara County \$55.00
Wine Spectator gave this one 92 points. It is a gripping, dark wine with aromas of plum, dried flowers and spice. With its high tannin mouth feel and lingering finish, the Jaffurs Grenache 2007 is a perfect match for our baby back ribs.

Featured Wines for June

Santa Barbara Urban Wine Trail

Created by a group of like-minded wineries, the Santa Barbara Urban Wine Trail is close to downtown and only blocks from the ocean. It offers both novices and aficionados the opportunity to learn and taste wines of many different varieties and styles crafted from Santa Barbara County's best vineyards. This month, we'll be featuring the following 2 wineries, with more to follow in the months to come.

Whitcraft Winery

A long-standing member of the Santa Barbara winemaking community, Chris Whitcraft is obsessed with producing the highest quality wines. His signature varieties are pinot noir, chardonnay, and syrah. As Chris is fond of saying, "Pinot Noir-it's not just for breakfast anymore." Chris is passing the torch to son Drake, who shares the passion-although perhaps not the breakfast choice.

Whitcraft Pinot Noir 2008, California \$39.00

Whitcraft Chardonnay 2008, Santa Barbara County \$29.00

Jaffurs Wine Cellars

Jaffurs Wine Cellars is a small boutique winery, located in the heart of Santa Barbara, dedicated to making great Rhone varietals. They own no vineyards, but Craig Jaffurs sources his grapes from some of the finest Santa Barbara County has to offer. Jaffurs wines have received impressive accolades throughout the years and continue to impress.

Jaffurs Viognier 2007, Santa Barbara County \$39.00

Jaffurs Grenache 2007, Santa Barbara County \$55.00

Jaffurs Syrah 2008, Santa Barbara County \$45.00

World Famous Margaritas

\$9.00

Pomegranate Margarita - Herradura Silver Tequila, mixed with fresh lime, Citronge, sweet and sour and PAMA liquor, served blended or on the rocks with a sugared rim

Surfarita - Herradura Silver Tequila, triple sec, fresh lime, sweet and sour and a splash of blue Curacao, well shaken and served in a salt rimmed martini glass

California Cadillac - Cuervo Gold Tequila, well shaken with Citronge, sweet and sour, fresh lime, a splash of OJ and a float of Grand Marnier

Melon Margarita - Sauza's Hornitos Tequila, triple sec, sweet and sour, fresh lime and Midori, blended with a salted rim

Raspberry Margarita - Sauza's Hornitos Tequila, Citronge, sweet and sour, fresh lime, a splash of OJ and Chambord

Mango Margarita - Patron Silver Tequila, triple sec, sweet and sour, fresh lime and mango flavoring

Caipirinhas

\$9.00

What champagne is to the French, and Tequila is to Mexico, is what Cachaca (ka-SHAH-sa) is to Brazil. Made with Cachaca is the Caipirinha (kai-pur-EEN-ya) Brazil's national cocktail. So sit back and enjoy one of these drinks the way Brazilians do. Saude.

The Classic Caipirinha - Brazil's national cocktail made with Cabana Cachaca, lime, simple syrup and soda

Mint Caipirinha - Cabana Cachaca, lime, mint, simple syrup and soda

Orange Caipirinha - Cabana Cachaca mixed with muddled oranges, Orange Curacao, a splash of OJ, and soda

Mojitos

\$9.00

The Classic Mojito - Myer's Platinum Rum, lime, and soda, mixed with muddled mint leaves

Pomegranate Mojito - Myer's Platinum Rum, lime and soda, mixed with muddled mint leaves and topped off with PAMA liquor

Raspberry Mojito - Myer's Platinum Rum, lime and soda, mixed with muddled mint leaves and finished with a float of Chambord

Martini's

\$10.00

Blueberry Lemon Drop - Stolli Blueberry Vodka, fresh lemon, sweet and sour, Triple Sec, and a splash of Stirrings Blueberry flavoring, shaken and served up

Salty Dog Martini - Absolut Ruby Red Vodka mixed with Citronge and grapefruit juice, shaken and served up with a salted rim

Hennessy Sidecar - Hennessy Cognac shaken with Citronge, sweet & sour, and lime, served up in a sugar rimmed martini glass

Pomegranate Martini - Ketel One Vodka, well shaken with PAMA liquor

Key Lime Pie - Absolut Vanilla Vodka, mixed with Malibu Rum, pineapple juice, lime, cream and a splash of Midori, served up with a graham cracker coated rim

Ten Ricky - Tanqueray No. 10 Gin, fresh lime juice, and soda, served up

Hot Drinks

\$8.00

B-52 Coffee - Baileys, Kahlua, and Grand Marnier served with coffee and topped with whipped cream

Keoke Coffee - Christian Brothers Brandy, Kahlua, and dark crème de cacao mixed with coffee and topped with whipped cream

Mexican Coffee - Patron XO, and Kahlua served with coffee and topped with whipped cream

Jamaican Coffee - Tia Maria and Myer's Dark Rum mixed with coffee and topped with whipped cream

Hot Apple Pider - Tuaca liqueur mixed with hot apple cider, topped with whipped cream and a dash of cinnamon

Hot Toddy - Knob Creek Bourbon, mixed with hot water, sugar and a dash of nutmeg

Beers on Draught

*Firestone Double Barrel Ale, Stella Artois
Endless Summer Blonde, Firestone Seasonal Selection*

Sierra Nevada Pale Ale

10oz - \$3.70

16oz - \$5.10

22oz - \$6.95

Pitchers - \$20.00

Bottled Beers

\$4.00

Coors Light - Bud Light - Budweiser

\$5.00

Heineken - Amstel Light

Pacifico - Corona - Guinness

Buckler (Non-Alcoholic)

Bottled Water

Evian - \$3.50

San Pellegrino - \$3.95

Pau Hana @ Endless Summer

Pau Hana (pow Hah-nah)

"work is done"

Monday - Friday

3:00 to 6:30

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|--------------------------|--------|
| Oyster Shooter | \$2.99 |
| Cod Tacos | \$7.99 |
| Los Cabos Tacos | \$9.99 |
| (Lobster, Shrimp or Ahi) | |
| Hot Dog & Fries | \$4.99 |
| Garden Burger | \$7.99 |
| Baja Chicken Sandwich | \$8.99 |
| Ahi Sashimi | \$9.99 |
| Killer Chicken Nachos | \$9.99 |
| Killer Beef Nachos | \$9.99 |

\$4.00

16oz Draught Beers

Margaritas

\$5.00

Well Drinks & Mai-Tai's

ES Merlot - ES Chardonnay

\$5.50

22oz Draught Beers

\$15.00

60oz Pitchers of Draught Beer

6@6

Pau Hana @ Endless Summer

Pau Hana (pow Hah - nah)

"work is done"

Monday - Friday

3:00 to 6:30

Crispy Calamari \$6.00

Salmon Tacos \$6.00

Beef Tacos \$6.00

Popcorn Shrimp \$6.00

Rincon Burger \$6.00

Killer Nachos \$6.00