



SMALL PLATES

Seared Tenderloin Tips

Blistered Heirloom Grape Tomatoes,
Potato Croquette, Blue Cheese Cream 12

Fried Brussels Sprouts

Roasted Pumpkin, Marcona Almonds, Fig Mostarda,
Butter Roasted Figs, Goat Cheese, Pumpkin Butter 9

Pickled Shrimp Cocktail

Arugula, Shaved Apple, Pickled Mustard Seed,
Swedish Horseradish Mustard 10

Tempura Sweet Potato

Brown Butter Hoisin, Shaved White Cabbage,
Brown Butter Vinaigrette 6

IMPORTED BEER

Amstel Light	4.50
Bass	4.50
Corona	4.50
Chimay Blue	9.00
Guinness	5.00
Heineken	4.50
Kronenbourg 1664	4.50
Labatt	4.50
Labatt Light	4.50
Peroni	5.00
Stella Artois	4.00
St. Pauli Girl (n/a)	4.50

CRAFT & DOMESTIC BEER

Bell's Seasonal	4.50
Budweiser	4.00
Budweiser Light	4.00
Michelob Ultra	4.50
Miller Light	4.00
Short's Huma Lupa Licious IPA	4.75
Short's Pandemonium	4.75
Short's Chatter Box	4.75

BOTTLED WATER

Pellegrino	6.00
Pellegrino Blood Orange	3.00
Pellegrino Lemon	3.00
Pellegrino Panna	6.00

CRAFT COCKTAILS

Huckleberry Meyer Lemonade

Huckleberry & Meyer Lemon Infused Vodka,
Macerated Huckleberries, Lemonade 12

Westside Bellini

Prosecco, White Peach Puree 10

Spiced Apple Bourbon

Apple Infused Bourbon, Brown Butter Syrup,
Pecan Bitters, Apple Cider 12

Pumpkin Rum

Pumpkin Spiced Rum, Rum Chata, Spiced Simple Syrup,
Ginger Ale, Candied Ginger 10

Lemongrass Gin

Lemongrass Gin, Bangkok Tea Simple Syrup,
Coconut Milk, Soda, Lime 10

Winter Sangria

Café Via Cabernet, Apple, Pear, Pomegranate,
Tangerine, Soda 12

DESSERT COCKTAILS

Espresso Martini

Vanilla Vodka, Patron XO Cafe,
Godiva Dark, Espresso 10

Chocolate Martini

Vanilla Vodka, Godiva White and Dark
Chocolate Liqueurs, Chocolate Drizzle 10

Raspberry Chocolate Martini

Chambord, Kahlua,
Crown Royal, Chocolate Drizzle 10



PORTS & SHERRY

Ramos Pinto, Porto White, Portugal 5

Barbadillo Pedro Ximenez Sherry, Spain 5

Fonseca Ruby Port, Portugal 7

Graham's Six Grapes Reserve, Portugal 9

2008 Taylor Fladgate
"Late Bottled Vintage", Portugal 10

2007 Fonseca
"Late Bottled Vintage", Portugal 10

Taylor Fladgate 20 Year Tawny, Portugal 14

DESSERT WINES

La Serra Moscato d'Asti
Italy 2012
24 (½ Btl)

King Estates Vin Glace
Oregon Riesling 2006
10

Château Croix-du-Mont Sauterne
France 2010
14

COGNAC

Courvoisier VSOP	12
Hennessy XO	42
Hennessy VSOP	12
Remy Martin XO	42
Remy Martin VSOP	12
Martell Cordon Bleu	15

SCOTCH

Dalwhinnie	15
Glenfiddich 12 & 18yr	12 15
Glenlivet	12
Glenlivet 18	15
Glenmorangie	12
Lagavulin	15
MaCallan 12 & 18yr	12 18
Oban	15

WHISKEY

Bushmills (Irish)	8
Canadian Club	7
Crown Royal	8
Crown Reserve	10
Gentleman Jack	10
Jameson (Irish)	8
Seagram's VO	7

BOURBON

Bakers	10
Basil Hayden	10
Bookers	10
Jim Beam	7
Knob Creek	10
Makers Mark	9
Woodford Reserve	10



DESSERTS

Carrot Cake

Cream Cheese Frosting, Candied Carrot, Caramel 9

Pecan Pie

Brown Butter Ganache, Brûléed Fruit,
Brown Butter Fluff 9

Dutch Apple Cheesecake

Streusel, Salted Caramel Custard,
Spiced Roasted Apples, Chantilly 9

Snicker Doodle Cookie

White Chocolate, House Made Ginger Ice Cream,
Pumpkin Ganache, Candied Ginger & Pepitas 9

Flourless Chocolate Cake

White Chocolate Drizzle, Raspberry Sauce 9

Cheese Plate

Selection of Artisanal Cheeses, Almonds, Fruit 15

Scoops of Ice Cream

Vanilla Bean
Chocolate
Coffee Heath
Seasonal Sorbet
Seasonal Ice Cream
6

Cappuccino

3.50

Espresso | Double

3.50

4.50

Nespresso | Lungo

3.50

Via Coffee

Baileys, Kahlua, Frangelico,
Coffee, Whipped Cream 10

Spanish Coffee

A Classic Version 10