

WINE LIST

CHARDONNAY	Glass (6 oz.)	Bottle
House Chardonnay	6.00	22.00
Kendall Jackson VR (Sonoma County)	7.50	27.00
Kim Crawford (Marlborough, NZ)		40.00

OTHER WHITE WINES

King Estate Pinot Gris (Oregon)	7.50	27.00
Moscato	7.00	24.00
Graham Beck Chenin Blanc (South Africa Blend)	7.00	24.00
Mezzacorona Pinot Grigio (Italy)	7.50	27.00
LaPlaya Sauvignon Blanc (Chile)	8.00	28.00
Babich Sauvignon Blanc (New Zealand)	9.00	35.00
Caymus Conundrum (California)	11.00	55.00
Bex Riesling (California)	7.00	26.00

BLUSH

White Zinfandel	6.00	22.00
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MERLOT

House Merlot	6.00	22.00
Pennywise (California)	9.00	30.00

CABERNET SAUVIGNON

House Cabernet	6.00	22.00
Maggio Cabernet (California)	7.00	25.00
Casa Patronales (Chile)	7.00	26.00
Avalon (California)	9.00	32.00
Joel Gott (California)	12.00	42.00

PINOT NOIR

House Pinot	6.00	22.00
King Estate Signature (Oregon)	9.00	32.00
MacMurray Ranch (California)	10.00	40.00

OTHER RED WINES

Shiraz/Syrah (Australia)	8.00	30.00
Old Soul	9.00	35.00
Ancient Vine Zinfandel	10.00	35.00
Chateau Aney Haut-Medoc Bordeaux (France)		60.00

SPARKLING WINES

Mumm Napa Brut Prestige (Napa, CA)	12.00	
Marco Negri Moscato (Italy)	13.00	40.00
Taittinger (France)		80.00

WINE BY THE BOTTLE

CHARDONNAY

Gundlach Bundshu Chardonnay (Sonoma Coast) 35
Fresh aromas of meyer lemon, mandarin orange & key lime are layered with wet stone minerality and subtle spice.

Pairs well with Stuffed Chicken and Blackened Salmon Oscar

Markham Vineyards Chardonnay (Napa Valley) 45
Freshly picked bartlett pear & golden delicacies, apple aromas highlighted by decadent vanilla & steely mineral notes.

Pairs well with Pan Seared Chilean Seabass, Salmon Dishes, Stuffed Chicken

MERLOT

Franciscan Merlot (Napa Valley) 40
Supple, elegant & seamless. Full flavors of dark berries, cocoa & vanilla with rich notes of earthy clove & spice. The smooth mouthful rounds out to a long finish.

Pairs well with our Filet of Beef, Rare Ahi Tuna, Salmon Oscar or Pan Seared Scallops

Duckhorn Merlot. 105
Vintage yielded an aromatic Merlot with vibrant layers of Rainier cherry and spiced plum, as well as notes of licorice, tobacco leaf, cardamom and thyme. Hints of cedar and leather add dimension to this wine's smooth, velvety texture.

Pairs well with Maytag Ribeye, Stuffed Chicken, Tenderloin Filet

CABERNET

Justin Cabernet (Paso Robles, CA) 45
Clear notes of earth, vanilla & slightly toasted oak, complemented by strawberry, raspberry & black currant aromas. The wine has a soft entry with balanced acidity & tannins.

Pairs well with our Filet of Beef, Rare Ahi Tuna or Filet Oscar

Rodney Strong Cabernet (Sonoma County) 45
A deep saturated color leads to lifted aromas of blackberry cocoa & herby black currant, followed by a rich layered mouthful, loaded with black cherry, cedar & crème de cassis. Structured with fresh acidity & ripe mature tannins.

Pairs well with our Filet of Beef, Rare Ahi Tuna or Filet Oscar

Francis Ford Coppola
Director's Cut Cabernet (Alexander Valley) 60
Full bodied with sturdy tannins, deep, layered fruit characters. The Director's Cut boasts a mixture of red & black berry flavors, cherries, cassis, notes of lavender & a broad range of spices & toasted oak. Small amounts of Merlot, Malbec & Petite Verdot enrich the complexity of the fruit profile.

Pairs well with our Filet of Beef, Rare Ahi Tuna or Filet Oscar

Round Pond Kith and Kin Cabernet (Napa Valley) 110
Beautifully balanced, this Cabernet makes its intentions known with aromas of fresh berries, complemented by subtle leather, floral notes & sweet French oak. The entry teases the mouth with bing cherry, plum & rhubarb, then the palate rounds out into a creamy cherry pie a la mode with notes of violets, thyme & nutmeg. A lingering full finish pleases the end palate, balanced by fresh acidity & earthy notes with caramel & cocoa.

Pairs well with our Filet of Beef, Rare Ahi Tuna or Filet Oscar

PINOT NOIR

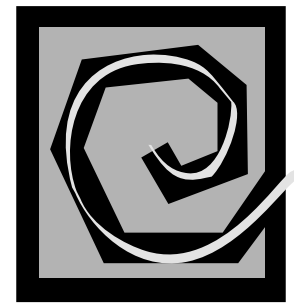
Kings Estate Domaine (Eugene, OR) 105
Smooth & polished with toasty oak & mocha overtones to the black cherry & spice flavors. Shows elegance & finesse, soft in the middle with a seamless finish.

Pairs well with our Aged Ribeye, Maytag Ribeye, Blackened Salmon Oscar or Rare Ahi Tuna

PETITE SIRAH

Peachy Canyon Petite Sirah (Paso Robles, CA) 85
As dark as it is luscious, this Petite Sirah is inky and memorable. A complex bouquet of herbal and smoked notes stir with scents of dark stonefruit. The palate is well-structured and balanced. Flavors of dark cherry, tobacco & leather are the backbone of this rich, supple wine.

Pairs well with our Aged Ribeye, Maytag Ribeye, Blackened Salmon Oscar or Rare Ahi Tuna



CRABBY'S SIGNATURE DRINKS

Lemon Basil Gimlet	Absolut Citron, Limoncello, Fresh Basil, Lemon Twist	8.00
Wild Ginger Tea	Absolut Wild Tea, Ginger Liqueur, Club Soda, Fresh Squeezed Orange, Splash Cranberry	8.00
Indian Summer	Kahlua, Vodka, Gin, Pineapple Juice, Tonic.	8.00
Sweet Georgia Press	American Honey Bourbon, Lemon Juice, Sugar, Sprite, Soda, Peach	8.00
Pama Press	Grey Goose L'Orange, Pama Liqueur, Club Soda, Sprite, Fresh Squeezed Orange	8.00
The Hunt Manhattan	Jim Beam Rye, Sweet Vermouth, Bitters & a Cherry	8.00
Ginger Derby	Knob Creek Bourbon, Ginger Liqueur, Bitters & Orange.	8.00
Blueberry Press	3 Olives Blueberry Vodka, Muddled Blueberries & House Simple Syrup, Sprite, Club Soda.	8.00

SIGNATURE MARTINIS

Pearady Martini	Grey Goose LaPoire, House Simple Syrup, Pineapple Juice, Splash of Coke	8.00
Doris Day	Mango Rum, Chambord, Simple Syrup, Orange Juice, Passionfruit Juice, Club Soda	8.00
Caprese Martini	Slightly Dirty Grey Goose, Basil, Cherry Tomato, Olive & Mozzarella Ball	8.00
Passionate Kiss	Malibu Passion Rum, Chambord, Cranberry Juice, Lime Juices	8.00
French Martini	Grey Goose, Chambord, Pineapple Juice & a Float of Champagne	8.00
Appleberry Martini.	Muddled Raspberries, House Simple Syrup, Absolut Apple Vodka, Orange Curacao, Sugar Rim	8.00
Raspberry Lemon Drop Martini	Muddled Raspberries & Lemon, House Simple Syrup, Raspberry Vodka, Limoncello, Triple Sec, Sugar Rim	8.00
Flirtini	Hypnotiq, Pineapple Juice, Float of Champagne	8.00

DRAFT BEERS

Blue Moon Belgian Wheat (Denver, CO)	6.00
Goose Island 312 Wheat (Chicago, IL)	4.50
Sam Adams Seasonal (Boston, MA)	5.00
Stella Artois (Belgium)	6.00
Boulevard Tank 7 (Kansas City, MO)	7.00
Hop Lobster (Springfield, MO)	6.00
Mothers Rotating Seasonal (Springfield, MO)	6.00
Deschutes Black Butte Porter (Bend, OR)	6.00
Guinness Draught (Ireland)	7.00

Ask your server about our seasonal
& rotating beer choices.



DOMESTIC & IMPORTED BEER - BOTTLES

Bucklers NA	4.00
Amstel Light (Holland)	4.50
Boulevard 80 Acre (Kansas City, MO)	4.50
Heineken (Holland)	4.50
New Belgium Fat Tire (Ft. Collins, CO)	4.50
Newcastle Brown Ale (England)	4.50
Mother's Li'l Helper (Springfield, MO)	4.50
Kona Long Board (Hawaii, USA)	5.00
Boulevard Wheat (Kansas City)	5.00
Omission Gluten Free (Portland, OR)	5.00
Angry Orchard Hard Cider (Walden, NY)	5.00
Chimay Red Label (Belgium)	8.00
Corona (Mexico)	4.50
Dos Equis (Mexico)	4.50
Abita Series (New Orleans, LA)	5.00
Sam Adams Boston Lager	5.00
Goose Island Seasonal Ale (Chicago, IL)	4.50
New Belgium Portage (Ft. Collins, CO)	4.50



VODKA

Stoli, Stoli Vanilla, Stoli Karamel (Russia)	5.00
Absolut, Mandarin, Citron, Apple, Wild Tea (Sweden)	6.00
Grey Goose, LaPoire, L'Orange, Cherry Noir (France)	6.50
Ketel One (Holland)	6.50
Tito's (Texas)	6.00
360 Raspberry Vodka (Weston, MO)	7.00
Chopin Potato Vodka (Poland)	8.00
Belvedere (Poland)	8.00
Ultimat (Poland)	8.00
Stoli Elite (Russia)	12.00

BOURBONS

Jameson (Ireland)	28.60/bottle
Bushmills (Ireland)	
American Honey (Kentucky)	5.00
Crown Royal 80 prf (Canadian Blended)	6.00
Russell's Reserve 90 prf (Kentucky Straight)	9.00
Makers Mark 90 prf (Kentucky Straight)	7.00
Knob Creek (Kentucky Straight)	7.00
4 Roses Single Batch (Kentucky Straight)	10.00
4 Roses Small Batch (Kentucky Straight)	7.00
Bookers 126.6 prf (Kentucky Straight)	8.00
Basil Hayden's (Kentucky Straight)	8.00
Woodford Reserve 90.4 prf (Kentucky Straight)	8.00
Crown Royal Maple or Royal Apple (Canadian Blended)	8.00
Blanton's (Kentucky)	10.00
Crown Royal Reserve (Canadian Blended)	12.00
Crown Royal Black (Canadian Blended)	15.00
Bulleit (Kentucky Straight)	10.00
Templeton Rye Whiskey (Iowa)	10.00
Bib & Tucker (Tennessee)	15.00
Crown XO (Canadian Blended)	25.00

TEQUILA

Milagro Reposado & Anejo	6.50
Patron Silver	7.00
Don Julio Añejo	7.50
Corralejo Añejo, Corralejo Blanco	7.50

SCOTCH

Laphroaig 10	7.50
Bowmore	7.50
The Balvenie	8.00
The Macallan 12	8.00
The Glenlivet 12	8.00
Oban	9.00
Glenfiddich 18	10.50
Glenmorangie 18	15.00
The Macallan 18	25.00
5-Star - Johnnie Walker Blue	30.00

RUMS

Malibu Coconut, Malibu Passion Fruit	5.50
Meyer's Dark Rum	6.50
Sailor Jerry Spiced Navy Rum	6.50
Bacardi 151	7.50

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Beefeater	5.50
Tanqueray	6.00
Bombay Sapphire (94 prf)	6.50
Plymouth	6.50
Uncle Val's Botanical	7.00
Hendricks (88 prf)	7.50
No. 209	7.50

CORDIALS/COGNAC/PORTS

Pims	5.00
Limoncello	6.00
Nocello	6.00
Domaine de Canton Ginger Liqueur	7.00
Rum Chata	6.50
Pernod	6.50
Drambuie	6.50
Disaronno	6.50
B & B	6.50
Romana Sambuca	6.50
Frangelico	6.50
Grand Marnier	7.00
St. Germain	7.00
Remy Martin	8.00

