

L'Auberge

Beverage Menu

COCKTAILS

Traditional Martini Tangeray Gin, Dry Vermouth chilled and served with Olives or Lemon Twist	\$7.00
Cosmopolitan Straight Up Smirnoff Vodka, lemon Juice, Triple Sec and Cranberry Juice Chilled and served with a Lemon Twist	\$7.00
Lemon Drop Martini Smirnoff Vodka, Lemon Juice Chilled and Served with a Sugar Coated Lemon Wheel	\$6.50
Electric Lemonade Bacardi Rum, Tangeray Gin, Cuervo Gold Tequila, Smirnoff Vodka, Triple Sec, Sweet and Sour and a Splash of Sprite	\$8.00
Bay Breeze Smirnoff Vodka, Pineapple and Cranberry Juice	\$5.25
Sea Breeze Smirnoff Vodka, Grapefruit and Cranberry Juice	\$5.25
Curacao Margarita Patron Añejo Tequila, Grand Marnier, Blue Curacao, Triple Sec, Sweet and Sour and Lime Juice	\$10.00
Midori Margarita Patron Silver Tequila, Melon Midori, Triple Sec, Lime Juice and Sweet and Sour	\$9.25
Traditional Margarita Cuervo Gold Tequila, Triple Sec, Sweet and Sour and Lime Juice	\$7.00
Bloody Mary Smirnoff Vodka, Worcestershire and Tabasco Sauce, Salt, Pepper and Tomato Juice	\$7.00

SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Ginger Ale	\$3.00
Voss Water (Sparkling)	\$5.50
Fiji Water (Still)	\$5.50
Traditional Iced Tea	\$3.25
Lemonade	\$2.50

BEERS

<i>Budweiser, Bud Light, Coors Light</i>	\$3.50
<i>Corona, Sierra Nevada, New Castle, Harp</i>	\$4.00
<i>Oak Creek Amber Ale</i>	\$4.50
<i>Oak Creek Nut Brown</i>	\$3.75

WHITE WINES

	<u>Glass</u>	<u>Bottle</u>
Sauvignon Blanc, Mason Cellars Napa Valley, California	\$9.00	\$38.00
Pinot Grigio, Ritratti Trentino, Italy	\$9.50	\$37.00
Chardonnay, Stuhlmuller Vineyards Alexander Valley, California	\$10.00	\$39.00

RED WINES

Pinot Noir, St. Innocent "Brickhouse" Willamette Valley, Oregon	\$12.50	\$50.00
Merlot, Gustavo Thrace Napa, California	\$9.50	\$38.00
Cotes-du-Rhone, Les Vin de Vienne "Les Cranilles" Rhône, France	\$10.00	\$40.00

Restaurant

GRILLED BREADS

Grilled Olive and Rosemary Bread with Sun Dried Tomato Tapenade	\$4.00
Grilled Herb Focaccia Bread with Cream Cheese and Onion Dip	\$3.50

SOUPS

Vichyssoise with Baby Shrimp and Fried Leeks	\$7.50
Cream of Tomato Soup with Lobster and Chive Cream	\$8.25

ENTRÉE SALADS

*Shrimp Caesar Salad	\$19.50
Tasso Couscous and Cajun Chicken Salad	\$18.00
Asparagus and Cherry Tomato Salad, Honey Balsamic Dressing	\$16.50
*Lamb Cutlet and Spicy Harissa, with Arugala Salad and Tahini Dressing	\$25.00

SANDWICHES

"Croque-Monsieur" Ham, Parmesan	\$11.95
Seared Atlantic Salmon and Radish with Fresh Cucumbers on Rye	\$12.50
Tenderloin Steak Sandwich, Chipotle Mayo, Grilled Onions on Rustic Bread	\$16.50

LIGHT LUNCH FARE

Grilled Oysters with Bacon and Barbeque Sauce	\$11.50
Garlic Mussels, Steamed with Tomatoes, Butter and Chives	\$15.00
*Orecchietti Pasta with Sea Scallops, Fresh Corn and Snow Peas	\$19.50
Mushroom Risotto with Lemon Confit, Truffles and Chicken Reduction	\$18.00

DESSERTS

Pumpkin Tart with Pecan Brittle Ice Cream	\$7.50
Flourless Chocolate Cake served with Fresh Raspberries	\$6.50
L'Auberge Home Made Ice Creams and Sorbet	\$6.00
Crème Brûlée served with Fresh Seasonal Berries	\$7.00

Due to State Regulation the Following Statement Must Be Noted on The Menu.
**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Food Borne Illness*

Prices do not include tax or gratuity.
20% gratuity will be added to all parties of six or more.