

Mike's CAFE

PORTOLA VALLEY

BY THE BOTTLE

SPARKLING WINES

Domaine St. Michelle Brut, <i>Washington</i>	26
Roederer Estate, <i>Anderson Valley</i>	45

CHARDONNAY

La Terre, <i>California</i>	24
Chateau St. Michelle, <i>Washington State</i>	28
Chateau St. Jean, <i>Sonoma</i>	32
Kendall-Jackson, " <i>Grand Reserve</i> ", <i>Coastal</i>	40
La Crema, <i>Sonoma Coast</i>	42
Sonoma Cutrer, <i>Russian River</i>	48
Thomas Fogarty, <i>Santa Cruz</i>	52
Matanzas Creek, <i>Sonoma Valley</i>	56
Jordan, <i>Sonoma</i>	65

SAUVIGNON BLANC

Geyser Peak, <i>California</i>	28
Simi, <i>Sonoma</i>	34
Bernardus, <i>Monterey</i>	36
Groth, <i>Napa</i>	40

OTHER WHITES

Beringer, <i>White Zinfandel</i>	24
Cavit, <i>Pinot Grigio</i>	28
Ruffino, " <i>Lumina</i> ", <i>Pinot Grigio</i>	36
King Estate, <i>Pinot Gris</i>	44
Santa Margarita, <i>Pinot Grigio</i>	56
Thomas Fogarty, <i>Gerwurztraminer</i>	34

PINOT NOIR

Beringer Founders Estate, <i>Napa</i>	24
Estancia, <i>Paso Robles</i>	34
Cambria, " <i>Julia's Vineyard</i> ", <i>Santa Maria</i>	42
Kingston, " <i>Tobiano</i> ", <i>Casa Blanca, Chile</i>	46
Paraiso, <i>Santa Lucia</i>	52
David Bruce, <i>Russian River</i>	82

MERLOT

Blackstone, <i>California</i>	28
Clos Du Bois, <i>Geyserville</i>	36
Page Mill, <i>California</i>	38
Markham, <i>Napa</i>	52

CABERNET SAUVIGNON

Stone Cellar, <i>California</i>	24
Sterling Vineyards, <i>Central Coast</i>	30
Rodney Strong, <i>Sonoma</i>	38
B.R.Cohn, " <i>Silver Label</i> ", <i>North Coast</i>	46
Robert Mondavi, <i>Napa</i>	65
Jordan, <i>Sonoma</i>	92

ZINFANDEL

Ravenswood, <i>Lodi</i>	34
Cline, " <i>Ancient Vines</i> ", <i>California</i>	38
Ridge, " <i>Three Valleys</i> ", <i>Sonoma County</i>	42

SYRAH

Cline, <i>California</i>	32
Michael Martella, " <i>Hammer</i> ", <i>Portola Valley</i>	52

OTHER REDS

Placido, <i>Chianti, DOCG</i> , <i>Italy</i>	28
Gabbiano, <i>Chianti Riserva, Italy</i>	44
Cinnabar, " <i>Mercury Rising</i> ", <i>California</i> (<i>Bordeaux Blend</i>)	42
Castello Banfi, <i>Rosso di Montalcino, Italy</i>	52

WINES BY THE GLASS

SPARKLING

Domaine St. Michelle Brut, <i>Washington</i>	7.00
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CHARDONNAY

La Terre, <i>California</i>	6.00
Chateau St. Michelle, <i>Washington</i>	7.00
Chateau St. Jean, <i>Sonoma</i>	8.00

SAUVIGNON BLANC

Geyser Peak, <i>California</i>	7.00
Simi, <i>Sonoma</i>	8.50

OTHER WHITES

Beringer, <i>White Zinfandel</i>	6.00
Cavit, <i>Pinot Grigio</i>	7.00
Thomas Fogarty, <i>Gerwurztraminer</i>	8.50

PINOT NOIR

Beringer Founders Estate, <i>Napa</i>	6.00
Estancia, <i>Paso Robles</i>	8.50

MERLOT

Blackstone, <i>California</i>	7.00
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CABERNET SAUVIGNON

Stone Cellar, <i>California</i>	6.00
Sterling Vineyards, <i>Central Coast</i>	7.50

ZINFANDEL

Ravenswood, <i>Lodi</i>	8.50
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CHIANTI

Placido, <i>Chianti, DOCG</i> , <i>Italy</i>	7.00
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DRAUGHT BEER

Fat Tire, <i>Amber</i>	5.00
Stella Artois, <i>Belgian Lager</i>	5.00
Sierra Nevada, <i>Pale Ale</i>	5.00
Widmer Hefeweizen	5.00

BOTTLED BEER

Amstel Light	4.00
Anchor Steam	4.00
Budweiser	4.00
Bud Light	4.00
Corona Lager	4.00
Heineken	4.00
Beck's (<i>Non-Alcoholic</i>)	4.00

BOTTLED WATER

San Pelegrino, <i>Liter</i> , Sparkling Water	5.50
San Pelegrino, <i>500ml</i> , Sparkling Water	3.00
Panna, <i>500ml</i> , Spring Water	3.00

BEVERAGES

Coke, Diet Coke, Sprite,	2.25
Root Beer, Ginger Ale	2.25
Fresh Brewed Iced Tea, Lemonade	2.25
Strawberry or Raspberry Torani Italian Soda	3.50
Organic French Roast Coffee	2.50
Organic Numi Tea	2.50

(Caffeinated & Non-Caffeinated Herbal Selection)

ESPRESSO DRINKS

Espresso 2.25, Cappuccino 3.00
Latte 3.50, Mocha 4.00, Hot Chocolate 3.50
(Double Shot - Add 1.00)

FINISHING TOUCHES

PORTS / DESSERT WINES

Graham's Six Grape	7
Taylor 20yr "Tawny"	12
Boony Doon Muscat Vin De Glaciere	9
Boony Doon Raspberry Framboise	7

COGNACS

Courvoisier VS	9
Hennessey VSOP	11
Remy Martin VSOP	11

SINGLE MALTS

Glenfiddich 12yr	8
Glenlivet 12yr	9
Glenmorangie 10yr	10
Laphoig 10yr	11
Macallan 12yr	12
Oban 14yr	14
Macallan 18yr	24

SPECIALTY COCKTAILS

Sunset Lemon Drop	9
<i>Absolut Citron, Cointreau, Tuaca Fresh Lemon Juice, Sugar Rim</i>	
Grand Cadillac Margarita	11
<i>Herradura Reposado, Herradura Silver, House-Made Sweet n Sour, Grand Marnier Float, Salt Rim</i>	
X-Rated Cosmopolitan	9
<i>Ciroc Vodka, X-Rated Liqueur, Cranberry Juice, Fresh Lime Juice</i>	
The Willows Mango Mojito	10
<i>Mt.Gay Mango Rum, Myers Platinum Rum, Fresh Lime Juice, Sugar Cubes, Mint Leaves, Mango Puree, Club Soda</i>	
Atherton Appeltini	9
<i>Van Gogh Wild Appel Vodka, Applefest Liqueur, Fresh Lime Juice</i>	
Menlo Manhattan	9
<i>Makers Mark Bourbon, Vya Sweet Vermouth Dash of Bitters, Cherry Juice</i>	
Dirty Goose	9
<i>Grey Goose Vodka, Olive Juice, Bleu Cheese Stuffed Olives</i>	
Beyond Mary	9
<i>Cucumber Infused Absolut Peppar Vodka, Home Made Bloody Mary Mix, Cucumber Stick, Olives, Caper Berry</i>	
Mike's Mai Tai	9
<i>Myers Rum, Orange Curacao, Amaretto, Fresh Lime Juice, Pineapple Juice, Grenadine, Bacardi 151 Float</i>	
White Wedding	8
<i>Stoli Vanilla Vodka, White Godiva Liqueur, Dark Chocolate Shavings</i>	

WARM DRINKS

BEAUTIFUL	10
<i>Courvoisier VS, Grand Marnier, Hot Water, Heated Snifter</i>	
CHIP SHOT	9
<i>Bailey's Irish Cream, Tuaca Liqueur, Coffee, Fresh Bar Cream</i>	
IRISH COFFEE	9
<i>Bushmill's Irish Whisky, Sugar Cube, Coffee, Fresh Bar Cream</i>	
MEXICAN COFFEE	9
<i>Cuervo Gold Tequila, Kahlua, Coffee, Fresh Bar Cream</i>	