
BREAKFAST

Breakfast is served daily from 6-10am.

Breakfast Choices Included – Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Costa Rican Breakfast

A delicious “dome” of local, caramelized plantain strips, stuffed with steaming Costa Rican “Gallo Pinto” (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro). Includes 2 eggs any style served with sour cream & corn tortilla wedges

Breakfast Americano

Eggs prepared any style served with crisp bacon or ham, wild mushroom and onion potato hash and home-made toast

Granola & Yogurt Parfait – Homemade Granola gently tossed with a special selection of local fruits, served with your choice of Natural or Strawberry Yogurt

Kellogg’s Complete® Cereal – Apple

Vegan Breakfast

Gallo Pinto wrap (black beans & rice in a blend of sautéed onions, sweet peppers & cilantro) served with picadillo & wild mushroom & onion hash

\$10 Breakfast Choices * – Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict

Gently poached eggs served with ham on a toasted croissant with classic hollandaise sauce

Eggs Benedict Florentine

Gently poached eggs served over sautéed spinach on a toasted croissant with classic hollandaise sauce

Fruit & Nuts Pancakes

A fresh stack of pancakes topped with fresh fruits & nuts

French Toast & Bacon

Croissants served French toast style with crispy bacon on the side

Quiche Lorraine

Creamy quiche made with ham, mushrooms & cheese

Italian Frittata

A delicious & healthy dish with eggs, onion, spinach, Portobello mushrooms & Parmesan cheese

Huevos Rancheros

Prepared with poached eggs served on corn tortillas filled with beans, skinless tomatoes, chili, onions & topped with cheese

\$15 Breakfast Choices * – Including a selection of fresh fruits, tropical juices, breads, coffee & tea.

Eggs Benedict with Smoked Salmon

Gently poached eggs served over smoked salmon on a toasted croissant with classic hollandaise sauce

“Champion” Breakfast

3 eggs any style served with a 6 oz. grilled beef tenderloin, bacon & ham & wild mushroom & onion potato hash

*13% Sales Tax, 10% Service Charge & \$10 Delivery charge will be added to your bill

LUNCH

Lunch is served from 11 am until 4pm

SOUPS, APPETIZERS & SALADS

Costa Rican Vegetable Soup*

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth - \$8

Chilled Cucumber Soup

This refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons - \$6

Mahí-Mahí Ceviche*

Local Mahí-Mahí served Costa Rica style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli - \$12

Vegetarian Ceviche*

From the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca and a vinaigrette made from cayenne chili - \$10

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - \$8

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, fresh local Turrialba cheese, papaya, almonds & homemade plantain "croutons" on a bed of sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil - \$8

SANDWICHES

All Sandwiches are accompanied with chips or side salad, and are served on your choice of white or wheat bread. Waffle Cone - \$2

Traditional Costa Rica Sandwich*

Grilled chicken, avocado, pureed black beans, fresh tomatoes, crispy bacon, fried eggs and local cheese and lettuce - \$14

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B.B.Q Burgers

Two 4-oz hamburgers brushed with B.B.Q. sauce, topped with lettuce, tomato, sweet glazed onion - \$10

Add Cheese or Bacon - \$1.50 for each item

Spicy or Not BLT

The classic, served with local Turrialba cheese accompanied by both homemade mayonnaise and a hot chili sauce, both on the side - \$10

Spicy Tuna & Mango Taco*

Local tuna marinated in soy sauce with mango, lettuce, fresh red onion, tomatoes & avocado, wrapped in a flour tortilla. Served with a chili pepper Caribbean aioli - \$13

COSTA RICAN "CASADOS"

Your choice of Chicken or Fish accompanied with black beans & Jasmine rice, mixed green salad, fried plantains and picadillo (chopped, sautéed, mixed vegetables) - \$10

CHICKEN & PASTA

Caribbean Curried Chicken*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk and Caribbean curry, all served on basmati rice or pureed yucca and sweet potatoes - \$15 (Substitute Fish for an additional \$2)

Palm Fruit Pasta*

A delicious traditional dish from the central region of Costa Rica, made with spaghetti and a sauce made from palm tree fruit and local cheese - \$12
(Chicken can be added for an additional \$2)

13% Sales Tax, 10% Service Charge & \$10 Delivery charge will be added to your bill.

VEGETARIAN MENU

We will cater to your needs; just ask your server and we will gladly prepare other dishes that you might like to have.

Gorgonzola & Sun-Dried Tomato Tart

Sautéed sun-dried tomatoes & fresh Gorgonzola cheese baked to perfection inside a fresh, house pastry topped with caramelized red onions & served with a roasted mushroom ragout -

\$9

Palm Fruit Pasta (not lactose free)*

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit & local cheese - \$12

Gaia Mushroom Risotto (not lactose free)

Portobello & white mushrooms and rice, prepared with a vegetable consommé with cream and local cheese \$14

Vegan Eggplant Lasagna*

A delicious blend of thinly sliced mushrooms, red onions, zucchini, sweet peppers & tofu baked between multiple layers of eggplant with our seasoned tomato, garlic and basil sauce \$16

* All Dishes are Gaia's version of Costa Rican Cuisine

DESSERT

Sweet Honey Delight* - A traditional Costa Rica dessert, made with sweet potatoes and honey, served over a crispy biscuit covered in cream & strawberries - \$6

Sesame Mousse* - Our creamy mousse made from sesame seeds and honey topped with almonds and pistachios - \$6

Basil Cheesecake* - Our House recipe for basil cheesecake with a sweet cream cheese topping - \$7

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13% Sales Tax, 10% Service Charge & \$10 Delivery charge will be added to your bill.

Gaia's Secret Sin - Local pineapple sliced paper thin & formed into "raviolis" & stuffed with cream cheese & dulce leche, drizzled with a wild berry coulis - \$7

Chocolate Lava Flow - Served with homemade vanilla ice cream (20 minutes preparation time) - \$10

Gaia Lime Pie - Lime pie in a chocolate crust topped with chocolate bits - \$7

Cinnamon Scented Churros - Filled with dulce de leche, strawberry coulis & chocolate dipping sauces - \$6

Sorbet "Martini" - House sorbet available in either Passion Fruit or Blackberry flavors - \$5

House Delights - Our homemade ice creams include Chocolate & Vanilla, 3 scoops - \$6
(Served in a waffle cone - \$8)

COFFEES & HOT BEVERAGES

Afogato - Cappuccino - Baileys - Amaretto - Vanilla Ice Cream - \$8

Caribbean Coffee - Espresso - Malibu - Khalua - Whipped Cream - \$8

Irish Coffee - Scotch - Cappuccino - \$7

Luna's Coffee - Espresso - Sheridan's Liqueur - Whipped Cream - \$9

Gaia Café - Cappuccino - Amaretto - Cognac - Creme de Cacao - \$9.75

Nutty Dream - Espresso - Amaretto - Whipped Cream - \$8

13% Sales Tax, 10% Service Charge & \$10 Delivery charge will be added to your bill.

DINNER

Dinner and Vegetarian choices available from Room Service from 6pm until 10pm daily

SOUPS & SALADS

Costa Rican Vegetable Soup*

A delicious blend of vegetables & pasta simmered slowly in a hearty chicken stock broth - \$8

Chilled Cucumber Soup

Our Costa Rican version of this refreshing cold soup is made of a cucumber reduction, cream, milk and fine local herbs, accompanied by homemade croutons.

\$6

Sweet Roasted Squash and Papaya Soup*

Made fresh daily with roasted, local squash, sweet papaya, honey & almonds- \$7

Creamed Corn Soup*

Fresh cooked corn creamed & seasoned with aromatic fine herbs and topped with local cheese gratin - \$6

Mixed Green Salad Costa Rican Style*

Red-leaf & frisee greens with tomatoes, cucumber, fresh local Turrialba sliced cheese, avocado, raisins, accompanied by homemade croutons and a vinaigrette of extra virgin olive oil, onions, garlic, honey and balsamic vinegar - \$8

Gaia Salad*

Red-leaf & frisee greens showered with roasted diced beets, fresh local Turrialba cheese, papaya, almonds & homemade plantain "croutons" on a bed of sliced cucumbers, accompanied by a fine herb vinaigrette of rosemary, mint and basil - \$8

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APPETIZERS

Gorgonzola & Sun-Dried Tomato Tart*

Sautéed sun-dried tomatoes and fresh gorgonzola cheese baked to perfection inside a fresh, house pastry topped with caramelized red onions, and served with a roasted mushroom ragout \$9

Mahi-Mahi Ceviche*

Local Mahi-Mahi served Costa Rican style marinated (lemon juice, ginger, onion, garlic & celery), accompanied with an avocado fan, yucca, a chili pepper Caribbean aioli - \$12

Costa Rica Caribbean Honey-Garlic Calamari Salad*

Delicious calamari rings, breaded with aromatic local herbs, butter, lemon & honey, served in a rice paper basket lined with lettuce and tomato - \$9

Costa Rica Sampler Hash Trio*

Chorizo sausage with potatoes & cabbage; Green plantain with chicken & squash; Vegetable picadillo, all served with house tortillas on the side - \$8

Caribbean Blackened Tuna

Seared, blackened tuna medallions, served with a horseradish, sweet chili and coconut scabeche \$8

Vegetarian Ceviche*

Our version of this national recipe comes from the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca and a vinaigrette made from cayenne chili - \$10

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. - \$7

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MAIN COURSES

Jumbo Shrimp Tagliatelle*

Jumbo Costa Rican shrimp sautéed in garlic with green onions, sun dried tomatoes, capers and tagliatelle pasta tossed with cheese and cream sauce. Your choice to substitute a roasted tomato broth for the Parmesan cream - \$ 24

Seafood Casserole*

This South Caribbean preparation is made with Mussels, local shrimp, clams & calamari cooked in a tomato sauce & fish stock, served with garlic and jalapeño pepper yucca puree - \$23

Costa Rican Fish Papillote*

Local Mahi-Mahi, baked with a light coating of olive oil, herbs, chopped fresh tomatoes & mushrooms, wrapped in a banana leaf, accompanied by green banana patacones, black bean puree, served with a sauce from chili, tomatoes and coconut milk - \$19

Plantain & Coconut Crusted Mahi-Mahi*

Local Mahi-Mahi with a crispy fried plantain & baked coconut-crust accompanied with yucca and carrot puree served with an anise mango sauce - \$17

Ginger and Panko Crusted Tuna

Fresh filet of Costa Rican Tuna, pan seared rare, crusted with fresh ginger & panko with a toasted sesame vinaigrette, accompanied with sweet potato puree & vegetables - \$22

Costa Rica Casserole*

This typical Costa Rica casserole is prepared with boneless chicken leg & thigh, with fine aromatic local herbs, cooked in an orange sauce with smoked, hot chili served with vegetables and basmati rice (20 minutes required) - \$17

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Breaded Chicken Breast

Chicken filet tenderized, battered & breaded with parsley & Parmesan cheese then fried to a golden brown and served with our house Pomodoro sauce, accompanied with mashed potatoes and vegetables - \$18.

Heart of Palm Chicken Bake*

From North Central Costa Rica, this dish is prepared with basmati rice, sweet peas, hearts of palm and chicken, baked with Turrialba cheese, cream and eggs, served over sweet carrots and potato strings - \$15

Grilled Ginger Chicken*

Influenced by the long-time Chinese presence in Costa Rica, a chicken breast is prepared with ginger, honey & soy sauce, then cooked to perfection on the grill, accompanied with spinach and a sweet plantain puree - \$15

Palm Fruit Pasta*

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese - \$12 (add chicken for \$2)

Caribbean Curried Chicken*

A typical dish from the Caribbean coast, prepared from chicken breast cubes cooked with fine aromatic herbs, coconut milk and Caribbean curry, all served on basmati rice or pureed yucca and sweet potatoes - \$15
(Substitute Fish for an additional \$2)

Beef Tenderloin*

Grilled beef tenderloin from the North of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese and tortillas - \$23

Surf & Turf*

Grilled beef tenderloin from the North Pacific of Costa Rica served with meat reduction sauce, Lizano Sauce, rice and corn, cheese and tortillas and accompanied with 3 sautéed jumbo Pacific shrimp \$35

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Barbeque Pork Ribs Tamarindo*

Succulent Costa Rican Baby Back Ribs, cooked to perfection in our secret barbeque made with tamarind sauce, served with Turrialba cheese cakes (cheese, potatoes, horseradish and local spices) - \$18

Costa Rican Home Casserole*

A typical Costa Rica Casserole made from beef tenderloin tips prepared with potatoes, onions & carrots, seasoned with garlic and spices, accompanied with a sweet pea rice blend - \$21

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ADDITIONAL SIDE DISHES

Creamy Mashed Potatoes - \$3

Baked Potato served with Butter and Sour Cream - \$3

Potato croquettes with Turrialba cheese - \$6

Basmati Rice - \$2

Fresh Vegetables with Garlic and Herbs Sautéed - \$3

Fresh Vegetable Skewers - \$3

Spicy Mushrooms - \$6

VEGETARIAN MENU

Gaía Mushroom Risotto (contains lactose products)

Portobello & white mushrooms & rice, prepared with a vegetable consommé with cream and local cheese \$14

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Vegetarian Ceviche*

Our version of this national recipe comes from the Caribbean coast of Costa Rica, made with lentils, marinated in lemon juice and red onions, accompanied with fried yucca & a vinaigrette made from cayenne chili - \$10

Sweet Plantain Pie*

This traditional recipe is prepared with sweet plantain puree, black beans, cilantro and cheese, served over a spinach and cucumber bed, accompanied by garlic cream. - \$7

Palm Fruit Pasta* (contains lactose products)

A delicious traditional dish from the central region in Costa Rica, made with spaghetti & a sauce made from palm tree fruit and local cheese - \$12

Vegan Eggplant Lasagna*

A delicious blend of thinly sliced mushrooms, red onions, zucchini, sweet peppers & tofu baked between multiple layers of eggplant with our seasoned tomato, garlic and basil sauce - \$16

Gorgonzola & Sun-Dried Tomato Tart

Sautéed sun-dried tomatoes and fresh gorgonzola cheese baked to perfection inside a fresh, house pastry topped off with caramelized red onions, & served with a roasted mushroom ragout - \$9

DESSERT

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Luna's Coffee - Espresso - Sheridan's Liqueur - Whipped Cream - \$9

Gaia Café - Cappuccino - Amaretto - Cognac - Creme de Cacao - \$9.75

Nutty Dream - Espresso - Amaretto - Whipped Cream - \$8

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TROPICAL COCKTAILS

- Pura Vida - Guaro - Triple Sec - Cranberry Juice - \$7
Guaro Sour - Guaro Cacique - Lemon Juice - Sugar - \$6
Mojito - Ron Blanco - Mint - Lemon Juice - Club Soda - Sugar - \$7
Caipirinha - Cachaça 51 - Lemon Juice - Sugar - \$6
Punta Catedral - Guaro - Cas Purée - Pineapple - Cilantro - \$6
Bahama Mama - Rum - Tropical Fruit Punch - Coconut Cream - \$9
Banana Bungee - Rum - Creme de Banano - Coconut Cream - Evaporated Milk - \$10
Pacific Breeze - Vodka - Triple Sec - Limonada - Sprite - \$8
Bird of Paradise - Vodka - Peach Liqueur - Pineapple - Cranberry Juice - \$9
Mai Tai - Rum - Triple Sec - Amaretto - Tropical Fruit Blend - \$11
Cosmopolitan - Vodka - Cranberry Juice - Triple Sec - Lime Juice - \$7
Cosmopolitan Deluxe - Vodka - Cranberry Juice - Grand Marnier - \$9
Luna's Iced Tea - Absolut Vodka - Peach Liqueur - Iced Tea - \$9
Gaia Sunset - Guaro - Banana Liqueur - Pineapple & Orange Juice - Grenadine - \$11
Guajito - Guaro - Midori - Lemon Juice - Sugar - Mint - \$9
BBC - Bailey's & Banana Liqueurs - Fresh Banana - Coconut Cream - \$9
Mudslide - Bailey's & Kahlua Liqueurs - Vodka - Vanilla Ice Cream - \$9

Casa Club SANGRIA

By The Pitcher - Red or White - \$25

FROZEN DAIQUIRIS

Your Choice Of:

Lemon - Strawberry - Blackberry

Guanábana - Banana - Mango - Pineapple - Papaya - Passion Fruit - \$6

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MARGARITAS

Coconut Margarita - Silver Tequila - Triple Sec - Coconut Cream - \$9

Blackberry Margarita - Blackberry Purée - Cointreau - Silver Tequila - Triple Sec - \$9

Gold Margarita - Gold Tequila - Triple Sec - Grand Marnier - \$11

Frozen Mango Margarita - Tequila - Triple Sec - Grand Marnier - Fresh Mango Purée - \$11

Guanabana & Cilantro Frozen Margarita - Tequila - Cointreau - Guanabana Purée - Lemon Juice - Cilantro - \$11

Pínajalapeño Margarita - Tequila - Cointreau - Lemon Juice - Sugar - Pineapple - Jalapeño - \$11

Perfect Gaia Margarita - Gold Tequila - Cointreau - Grand Marnier - Orange Juice - Sweet & Sour - \$14

MARTINIS

Passion Fruit Martini - Vodka - Malibu Coconut Rum - Passion Fruit & Pineapple Juice - \$9

Rainforest Martini - Vodka - Grapefruit Juice - Fresh Basil - \$7

Tropical Martini - Vodka - Passoa - Pineapple Juice - \$9

Cangrejo Martini - Guaro - Passoa - Passion Fruit Purée - Cas Purée - \$10

Apple Martini - Vodka - Apple Liqueur - Cointreau - Triple Sec - \$12

Mango-tini - Vodka - Mango Purée - Orange Juice - Triple Sec - \$8

Tico Martini - Guaro - Triple Sec - Blackberry Purée - Thyme - Lemon Juice - \$7

Cucumber-tini - Vodka - Cointreau - Grapefruit Juice - Mango Purée - Cucumber Slices - \$9

PREMIUM SPIRITS - (2 Ounces)

Rum - Flor de Caña 21 - \$17 • Zacapa Centenario 23 - \$15 • Captain Morgan \$7

Vodka - Grey Goose - \$12 • Absolut - \$6 • Ciroc - \$15

Bourbón - Jack Daniels - \$9

Single Malt Scotch - Glenfiddich 18 Year - \$27 • Johnny Walker Green - \$22

Scotch - Johnny Walker Blue - \$47 • Old Parr - \$11 • Johnny Walker Gold - \$23 • Swing - \$19 • Chivas Regal - \$10

Tequila - Don Julio 1942 - \$52 • Porfirio Añejo - \$44 • Porfirio Silver - \$16 Reserva Añejo 1800 - \$16

Cognac - • Hennessy XO - \$83 • Hennessy VOSP - \$24 • Hennessy VS - \$16 • Camus VS - \$10 • Camus XO - \$38 • Remí Martín VSOP - \$22

Armagnac - Castarede 1980 - \$16 • Castarede XO - \$25

Brandy - Conde de Osborne - \$23 • Inocente Valdespino - \$6

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Wines By The Glass – White

Palo Alto Reserva Sauvignon Blanc Chile -\$10
Lapostolle Casa Sauvignon Blanc , Chile - \$12
Viña Maipo Vitral Chardonnay, Chile -\$10
Callia Alta Pinot Grigio, San Juan, Argentina - \$9

Rosé

LaGarde Malbec & Pinot Noir Blend, Argentina - \$13

Wines By The Glass - Red

El Portillo Cabernet Sauvignon, Mendoza, Argentina - \$9
Newen Pinot Noir, Argentina - \$12
LaGarde Altas Cumbres Malbec, Argentina - \$11
Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Argentina - \$10

Champagne and Sparkling – By the Glass

Mas Fí Cava Brut, Spain - \$12

Dessert Wine – By the Glass

Ferreira Oporto - \$12
Concha y Toro Late Harvest Sauvignon Blanc Private Reserve, Chile - \$16

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Wines by the Bottle - White

Chile

- Palo Alto Reserva Sauvignon Blanc - \$32
- Lapostolle Casa Sauvignon Blanc, Rapel Valley - \$42
- Viña Maipo Vitral Chardonnay - \$32
- Lapostolle Casa Chardonnay, Casablanca Valley - \$42

Argentina

- LaGarde Altas Cumbres Sauvignon Blanc, Mendoza - \$32
- Alamos Chardonnay, Uco Valley, Mendoza - \$33
- Callia Alta Pinot Grigio, San Juan - \$32
- Postales Sauvignon Blanc & Semillon Blend, Patagonia - \$36
- Saurus Chardonnay, Patagonia - \$32

France

- Baron Philippe de Rothschild Sauvignon Blanc - \$39
- Baron Philippe de Rothschild Chardonnay - \$39
- Clos Des Verdots Sauvignon Blanc/Semillon/Muscadelle Blend, AOC Bergerac Sec - \$45

United States of America

- Woodbridge Riesling by Robert Mondavi, California - \$27

Portugal

- Casal Garcia Vinho Verde - \$27

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Rosé

LaGarde Malbec & Pinot Noir Blend, Argentina - \$49
Château Cahuzac Negrette, Gamay Blend Rosé, Southern France - \$40

Wines by the Bottle - Red

France

Baron Philippe de Rothschild Cabernet Sauvignon - \$39
Baron Philippe de Rothschild Merlot - \$39
Château Lamartine Cahors Malbec, Soturac - \$39

Chile

Escudo Rojo , Baron Philippe de Rothschild, Maipo - \$44
Lapostolle Casa Cabernet Sauvignon, Rapel Valley - \$42
Lapostolle Casa Merlot, Rapel Valley - \$42
Lapostolle Casa Carmenère, Rapel Valley - \$42

Argentina

El Portillo Cabernet Sauvignon, Mendoza - \$34
Newen Pinot Noir, Patagonia - \$44
Callia Alta Shiraz, Tulum Valley - \$32
Alamos Malbec, Uco Valley, Mendoza - \$33
LaGarde Altas Cumbres Malbec, Mendoza - \$36
Del Fin Del Mundo Cabernet Sauvignon & Malbec Blend, Patagonia - \$36
Saurus Merlot, Patagonia - \$32
Kaiken Ultra Malbec, Mendoza - \$49

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Champagne and Sparkling

Moët & Chandon Brut Imperial - \$200

Moët & Chandon Brut Imperial Rosé - \$229

Veuve Clicquot Ponsardin Brut - \$224

Laurent Perrier Brut - \$210

Freixenet Brut Barroco - \$73

Mas Fí Cava Brut, Spain - \$39

½ Bottle Freixenet Cordon Negro Brut, Spain - \$25

Other Wines...

France

Château d'Armailhac Grand Cru Classe, Pauillac - \$200

Château Mouton Rothschild, 1997, Pauillac - \$645

Château Palmer Margaux, 1999, Bordeaux - \$338

Italy

Antinori Pian Delle Vigne, Brunello Di Montalcino, 1999, Firenze - \$187

Antinori Marchese Chianti Classico Reserva - \$114

Champagne

Krug Vintage - \$392

Cuvée Dom Pérignon - \$336

Veuve Clicquot La Grande Dame - \$345

Veuve Clicquot La Grande Dame Rosé - \$452

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