



-VODKA-

ON THE ROCKS 10
VODKA/ICE

MARTINI 12
VODKA/WET, DRY OR DIRTY

VANGO 12
VODKA/MANGO

COSMO 12
VODKA/CRAN

KHALESSI 12
VODKA/CALISAYA/HIBISCUS JUICE

-GIN-

ON THE ROCKS 10
GIN/ICE

MARTINI 12
GIN/WET, DRY OR DIRTY

PEARGININI 14
GIN/BELLE BRILLET,
PEAR NECTAR

GIN TONIC 12
GIN/TONIC, LIME

PIMS 14
RAZ-A-MATAZ CUP#1
PIMS CUP/GINGERALE/MINT/RASBERRY/CUCUMBER

-TEQUILA-

TANGO 12
TEQUILA/MANGO

MARGARITA 12
TEQUILA/TRIPLESEC, LIME MIX

BLUEBERRY SPLASH 12
TEQUILA/TRIPLE SEC LIME/BLUEBERRY NECTAR

-BOURBON-

ON THE ROCKS 10
BOURBON/ICE

MANHATTAN 12
BOURBON/VERMOUTH





-BUBBLES-

DOM. PETIT COTEAU - <i>VOUVRAY</i> - <i>SPARKING WHITE</i>	8/32
PIPER HEIDSIECK - <i>CHAMPAGNE</i> - <i>BRUT</i>	55

-ROSÉ-

2017/18 Domaine Bunan - <i>BANDOL ROSÉ</i> -Great Rosé - Dry & Elegant	8/32
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-WHITES-

2016 King Estate - <i>PINOT GRIS</i> - <i>DOMAINE OREGON</i> -Single Estate Fruit - Organically Grown	10/40
2018 Château La Freynelle - <i>ENTRE-DEUX-MERS</i> - <i>FRANCE</i> -One of the Great Fish Wines in the World - Dry and Crisp	8/32
2016 Stag's Leap - <i>CHARDONNAY</i> - <i>NAPA, CA</i> -Estate Grown, Full Bodied Oak, Rich Flavor & Minerality	10/40
2016 Chateau Magneau - <i>SAUVIGNON BLANC</i> - <i>GRAVES</i> - <i>FRANCE</i> -Dry yet elegant - Sauternes Qualities	9/36
2015 Sa Prum - <i>SPATLESE RIESLING</i> - <i>MOSEL, GERMANY</i> -Single Vineyard, 80 year old vines, ripe citrus fruit	15/60

-REDS-

2012 Maysara Jamshead - <i>PINOT NOIR</i> - <i>OREGON</i> -Beautiful Dark Fruit, Lengthy Tanning, Flavorful Finish	11/44
2013/16 Joesph Drouhin - <i>CÔTES DE NUITS VILLAGES</i> - <i>FRANCE</i> -Mellowed with Age - Royal Velvet	14/56
2015 Alexander Valley Vineyards - <i>MERLOT</i> - <i>CALIFORNIA</i> -Blackberries & Currants - Warm Lodi Fruit	8/32
2015/16 Rutherford Ranch - <i>CABERNET SAUVIGNON</i> - <i>NAPA CA</i> -Full Bodied, Soft Tanins, Velvet Mouth feel & long lingering finish	9/36
2013 Chateau Fonbadet-Pauillac - <i>BORDEAUX</i> - <i>FRANCE</i> -Grand Vin of the Bordeaux	14/56
2015/16 Dom. Berthet-Rayne - <i>CHATEAUNEUF DU PAPE</i> - <i>FRANCE</i> -Big Bodied Food Wine	14/56
2013/15 Bruno Grimaldi - <i>BAROLO</i> - <i>BRICCO AMROGIO</i> - <i>ITALY</i> -Nebbiolo Grapes, Ripefruit with Spicy notes	16/64
2013 Pahlmeyer - <i>PROPRIETARY RED</i> - <i>NAPA VALLEY</i> -Outstanding - Napa Jewel	180

-BEERS-

Stella Artois 5

Mirror Pond Pale Ale 5



SALADS

ORGANIC GREENS • DINNER SALAD • Organically grown greens. Choice of house or ranch dressing.	8
CAESAR SALAD • Romaine leaves served with our mild Caesar dressing, mixed with our fresh croutons and parmesan cheese.	10
PALM BEACH SALAD • Greens with kalamata olives, hearts of palm, and bell pepper. House oil & vinegar topped with crumbled Feta cheese	12

BREAD

FRENCH ROLL & BUTTER	5
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AFTER THOUGHTS

-BY THE GLASS -

<i>FONSECA - FINE RUBY PORT - PORTUGAL</i>	8
<i>PRESIDENTIAL - TAWNY PORT - PORTUGAL</i>	8
<i>TAYLOR FLADGATE - 10 YEAR TAWNY - PORTUGAL</i>	12
<i>COGNAC - COURVOISIER</i>	12
<i>GRAND MARNIER</i>	12
<i>KAHLÚA</i>	10
<i>GODIVA</i>	10
<i>HOT SHOT - LIQUEUR - COFFEE - CREAM</i>	12

SOFT BEVERAGES

SODA POPS	4
SAN PELLEGRINO SPARKLING WATER	4
COFFEE/TEA	4
ROY/SHIRLEY	5
ITALIAN SODA/CREAMOSA	6/7

**CHECK DAILY MENU
FOR APPETIZERS AND
TODAY'S MAIN COURSE SELECTIONS**

DESSERTS

- BRUNO'S DAD'S ORIGINAL RECIPE CHEESE CAKE** • A cheesecake with a decidedly lemony ring. 8
- CHOCOLATE MOUSSE** • Bruno's recipe is from his apprenticeship in 1966-7 with a raspberry overture! 8
- FLAN EL CAMINO** • A recipe handed down over the generations dating back to Father Junipero Serra. It is told that he would not build a new mission until the Flan was done! 6
- LOST CREEK TIRAMISU** • Almond Wafers, mascarpone, Amaretto, cream, almonds, grated Belgian chocolate dessert which will make you lose control! 8
- CREME BRULEE** • Decadent cream custard without the burnt sugars... Almond Brittle instead. 7
- BRUNO'S ROAD TO HANA** • White chocolate, mocha swirl, macadamia nuts, and Godiva - always cordial! 9
- COUP DE CAFÉ** • Coffee Ice Cream and Kahlúa 9

Serving Dinner Tuesday Through Saturday 5:00 p.m.

Chef's Kitchen strives to provide a very fresh and nutritious product. All orders are cooked from a raw state to a completed dish when you place your order. Some varieties of fish should be served less than fully cooked for quality purposes. Due to concerns of farmed fish, we have chosen not to serve salmon in the off season.

Please call-in your take-out orders 15 minutes prior to pick-up.

Use our drive-up window for your convenience. Look us up at www.brunoschefskitchen.com for weekly menu.

In keeping with today's social consciousness, we urge our patrons to recycle the "to go" containers we send home with them.

Thank you. Bon Appetit!
Bessie & Bruno