

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 |
| Ste. Michelle Riesling (Woodinville, WA) | 8.00 | 28.00 |
| Graham Beck Chenin Blanc (South Africa Blend) | 7.00 | 24.00 |
| Tavolo Matto Pinot Grigio (Italy) | 7.50 | 27.00 |
| One Hope Sauvignon Blanc (California) | 7.50 | 27.00 |
| Estancia Sauvignon Blanc | 9.00 | 35.00 |
| Caymus Conundrum (California) | 11.00 | 55.00 |

BLUSH

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|-----------------|------|-------|
| White Zinfandel | 6.00 | 22.00 |
|-----------------|------|-------|

MERLOT

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|---------------------------|------|-------|
| Jacobs Creek (Australia) | 6.00 | 22.00 |
| Murphy Goode (California) | 9.00 | 35.00 |

CABERNET SAUVIGNON

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|--------------------------|-------|-------|
| Leese-Fitch (California) | 7.00 | 24.00 |
| Casa Patronales (Chile) | 7.00 | 26.00 |
| Irony (Napa, CA) | 9.00 | 32.00 |
| Joel Gott (California) | 12.00 | 42.00 |

PINOT NOIR

| | | |
|--------------------------------|------|-------|
| House Pinot | 6.00 | 22.00 |
| Rivers Edge (Oregon) | 7.00 | 30.00 |
| King Estate Signature (Oregon) | 9.00 | 55.00 |

OTHER RED WINES

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|----------------------------------------|------|-------|
| Shiraz/Syrah (Australia) | 8.00 | 30.00 |
| Old Vine Zinfandel (California) | 9.00 | 32.00 |
| Gascon Malbec (Argentina) | 9.00 | 32.00 |
| KJ Summation Blend (Sonoma Valley, CA) | 8.00 | 30.00 |
| Silver Buckle Blend (California) | 9.00 | 32.00 |

SPARKLING WINES

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|---------------------------------------|-------|-------|
| Mumm Napa Brut Prestige (Napa, CA) | 12.00 | |
| Martini & Rossi Asti Spumante (Italy) | | 30.00 |
| Marco Negri Moscato (Italy) | | 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, Blackened Chicken Pasta 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

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 & Lamb

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 & Lamb

Francis Ford Coppola

Director's Cut Cabernet (Alexander Valley) 70
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 & Lamb

Peju Cabernet (Napa Valley) 110
Elements of black cherries and cassis merge with a fair bit of sweet oak in the nose with bare touches of olives and dried herbs off to the side. Much the same in the mouth at first, the wine drifts to dryness and away from fruit as it goes, and it winds up mildly tannic, a bit stinting in richness and slightly narrow at the end.

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

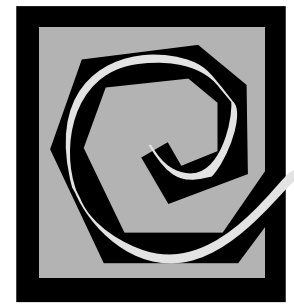
PINOT NOIR

Argyle Reserve Exclusive (Williamette County, OR) 50
A seductive rich, super dark ruby-violet color. The aromas leap out of the glass with black cherry leather & cedar smoke with a portion of cinnamon spice. Firm tannin structure framed by velvet texture.

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

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



CRABBY'S SIGNATURE DRINKS

Faux-Hito

Grey Goose LePoire, Midori, White Grape Juice, Lime Juice & Brown Sugar. 7.50

Wild Ginger Tea

Absolut Wild Tea, Ginger Liqueur, Club Soda, Freshly Squeezed Orange 7.50

Artist Formerly Known As

Gin, Blue Curacao, Sweet & Sour & Cranberry Juice. 7.50

Sweet Georgia Press

American Honey Bourbon, Lemon Juice, Sugar, Sprite, Soda & Peach. 7.50

Pama Press

Grey Goose L'Orange, Pama Flavored Liqueur, Club Soda, Sprite, Freshly Squeezed Orange. 7.50

The Hunt Old Fashion

Jim Beam Rye, Sweet Vermouth, Bitters & a Cherry 7.50

Caramel Twist

Stoli Caramel Vodka, House Simple Syrup & Club Soda 7.50

Blueberry Press

3 Olives Blueberry Vodka, Muddled Blueberries & Lemon, House Simple Syrup, Sprite & Club Soda 7.50

SIGNATURE MARTINIS

Cherry Blossom Martini 9.00
Sake, Cointreau, Cranberry Juice, Lime Juice & Bitters

El Caliente Margatini 8.00
Jose Cuervo, Jalapeño Simple Syrup, Triple Sec, Sweet & Sour

Caprese Martini 8.00
Slightly Dirty Grey Goose with Basil, Cherry Tomato, Olive & Mozzarella Ball

Agency Martini 9.00
Muddled Cucumber and Lime, Hendricks Gin, Apple Pucker & Sprite

Passionate Kiss. 8.00
Malibu Passion Fruit Rum, Chambord, Cranberry and Lime Juices

French Martini 8.00
Grey Goose Vodka, Chambord, Pineapple Juice & a Champagne Float

Blacktea Gimlet Martini 8.00
Absolut Wild Tea, St. Germaine, Lime Juice and Sugar

Tuaca Sidecar Martini 9.00
Muddled Limes and Lemon, Tuaca, Knob Creek & Cointreau

Rogue Wave 8.00
Muddled Orange, Lemon, Kinky Blue Liqueur, Vodka, Blue Curacao & Float of Chambord

Flirtini 8.00
Hypnotiq, Pineapple Juice and Champagne

Kiwi Royal 9.00
Muddled Kiwi, Crown Royal, Midori, Pineapple Juice & a Float of Champagne

DRAFT BEERS

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|-------------------------------------------|------|
| Blue Moon Belgian White (Denver, CO) | 4.50 |
| Goose Island 312 Wheat (Chicago, IL) | 4.50 |
| Samuel Adams Seasonal (Boston, MA) | 5.00 |
| Stella Artois (Belgium) | 6.00 |
| Bass Ale (England) | 5.50 |
| Guinness Draught (Ireland) | 6.50 |
| Local Rotating Tap (4 States) | 4.50 |
| Deschutes Series Inversion IPA (Bend, OR) | 4.50 |
| Stella Cidre (Belgium) | 5.00 |

Ask your server about our seasonal beer choices.

DOMESTIC & IMPORTED BEER - BOTTLES

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|----------------------------------------------|------|
| Amstel Light (Holland) | 4.50 |
| St. Pauli NA (Germany) | 3.00 |
| Boulevard 80 Acre (Kansas City, MO) | 4.50 |
| Boulevard Tank 7 (Kansas City, MO) | 4.50 |
| Heineken (Holland) | 4.50 |
| New Belgium Fat Tire (Ft. Collins, CO) | 4.50 |
| Deschutes Black Butte Porter (Bend, OR) | 4.50 |
| New Belgium Sunshine Wheat (Ft. Collins, CO) | 4.50 |
| Newcastle Brown Ale (England) | 4.50 |
| Deschutes Fresh Squeezed IPA (Bend, OR) | 4.50 |
| Mother's Li'l Helper (Springfield, MO) | 4.50 |
| Redbridge Gluten Free (St. Louis, MO) | 4.50 |
| Chimay Red Label (Belgium) | 8.00 |
| Corona (Mexico) | 4.50 |
| Abita Series (New Orleans, LA) | 5.00 |
| Fox Barrel Cider (Cofax, CA) | 4.50 |

VODKA

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|----------------------------------------------------|-------|
| Stoli, Stoli Vanilla, Stoli Caramel (Russia) | 5.00 |
| Absolut, Absolut Mandarin, Absolut Citron (Sweden) | 6.00 |
| Grey Goose, LaPoire, L'Orange (France) | 6.50 |
| Ketel One (Holland) | 6.50 |
| Titos (Texas) | 6.00 |
| Sky 90 (Russia) | 9.00 |
| American Harvest (Utah) | 6.00 |
| Ciroc (France) | 7.00 |
| Chopin Potato Vodka (Poland) | 8.00 |
| Ultimat (Poland) | 8.00 |
| Stoli Elite (Russia) | 12.00 |

BOURBONS

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|-----------------------------------------------|-------|
| American Honey (Kentucky) | 5.00 |
| Crown Royal 80 prf (Canadian Blended) | 6.00 |
| W.L. Wellers 90 prf (Kentucky Straight) | 6.00 |
| Russel's Reserve 90 prf (Kentucky Straight) | 6.50 |
| Makers Mark 90 prf (Kentucky Straight) | 7.00 |
| Knob Creek (Kentucky Straight) | 7.00 |
| 4 Roses Single Batch (Kentucky Straight) | 9.50 |
| 4 Roses Small Batch (Kentucky Straight) | 7.00 |
| Bookers 126.6 prf (Kentucky Straight) | 7.50 |
| Basil Hayden's (Kentucky Straight) | 8.00 |
| Woodford Reserve 90.4 prf (Kentucky Straight) | 8.00 |
| 1792 Ridgemont Reserve (Kentucky Straight) | 8.00 |
| Crown Royal Maple (Canadian Blended) | 8.00 |
| Crown Royal Black (Canadian Blended) | 15.00 |
| Crown Royal XO (Canadian Blended) | 11.00 |

TEQUILA

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|-----------------------------------|------|
| Milagro Reposado | 6.50 |
| Sauza Tres Generaciones | 7.00 |
| Patron Silver | 7.00 |
| Don Julio Añejo | 7.50 |
| Corralejo Añejo, Corralejo Blanco | 7.50 |

SCOTCH

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|------------------------------|-------|
| Buchanans 12 | 7.50 |
| Laphroaig 10 | 7.50 |
| Bowmore | 7.50 |
| Craganmore | 8.00 |
| The Balvenie | 8.00 |
| The Macallan 12 | 8.00 |
| The Glenlivet 12 | 8.00 |
| Oban | 9.00 |
| Glenrothes | 10.00 |
| Glenfiddich 18 | 10.50 |
| Glenmorangie 18 | 15.00 |
| 5-Star - Johnnie Walker Blue | 30.00 |
| The Macallan 25 | 75.00 |

RUMS

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|--------------------------------------|------|
| Malibu Coconut, Malibu Passion Fruit | 5.50 |
| Meyer's Dark Rum | 6.50 |
| Sailor Jerry Spiced Navy Rum | 6.50 |
| Bacardi 151 | 7.50 |
| Capt. Morgan Private Stock | 7.00 |
| Caribbean Hook Black Spiced Rum | 6.50 |

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|--------------------------|------|
| Beefeater | 5.50 |
| Tanqueray | 6.00 |
| Tanqueray #10 (94.6 prf) | 6.50 |
| Bombay Sapphire (94 prf) | 6.50 |
| Plymouth | 6.50 |
| Hendricks (88 prf) | 7.50 |
| No. 209 | 7.50 |

CORDIALS/COGNAC/PORTS

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|------------------|-------|
| Soho Lychee | 5.50 |
| Rum Chata | 6.50 |
| Lemoncello | 6.00 |
| Nocello | 6.00 |
| Pernod | 6.50 |
| Grand Marnier | 7.00 |
| Drambuie | 6.50 |
| Disaronno | 6.50 |
| B & B | 6.50 |
| Romana Sambuca | 6.50 |
| Frangelico | 6.50 |
| Remy Martin VSOP | 10.00 |

MARTINIS

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| Lemon Drop Martini | 8.00 |
| Absolut Lemons, Triple Sec, Lemon Juice, Splash of Lemoncello with a Sugar Rim | |
| Cosmopolitan | 8.00 |
| Grey Goose L'Orange, Cointreau, Splash of House Simple Syrup, Splash of Cranberry Juice & Lime Juice | |
| Key Lime Martini | 8.00 |
| Stoli Vanilla Vodka, Lemoncello, Pineapple Juice & a Splash of Lime Juice | |
| Crimson Pears Martini | 8.00 |
| Grey Goose LePoire, House Simple Syrup & Pomegranate Juice | |
| Appletini | 8.00 |
| Vodka, 99 Apples, Apple Pucker | |

