

Vya Vermouth

Some say that Vya Vermouth from Quady Winery in Madera, CA is the finest vermouth made today

Vya Dry is delicate with a slightly sweet, slightly bitter flavor.

Vya Sweet (red) is warm and spicy, excellent for Manhattans.

For your enjoyment, we serve both the dry and the sweet.

Enjoy each as an aperitif on ice, with a twist of lemon, or in your favorite cocktail.

Tequila

Enjoy a Margarita with Cuervo 1800, Cuervo Gold or Commerativo Triple Sec
Fresh squeezed lime juice
8.00

Don Julio Blanco, El Tesoro Anejo, Herradura Anejo, Patrón Silver, Tres Generaciones Cointreau
Fresh squeezed lime juice
10.00

The Green Street Margatini
Patron Anejo
Grand Marnier
Fresh squeezed lime juice
Served up
12.00

The Manhattan

Some would say the finest cocktail on the face of the earth!

The proper Manhattan begins with your choice of either Bourbon or Rye.

A "Manhattan" adds bitters and sweet vermouth.

A dry Manhattan adds the bitters and dry vermouth only.

A perfect Manhattan adds the bitters and both sweet and dry vermouth.

Want to experiment?

If you generally like yours with bourbon, try it with rye — we have some good ones.

Then choose either

Angostura, orange or Peychaud bitters.
Replace the sweet vermouth with either Punt e Mes or Carpano Antica Formula

And then relax and enjoy!!

From Our Wine List

I don't know about you, but when it gets hot around here, I like to enjoy wines that are a bit less work and a lot easier going down. Chardonnay and Cabs are wonderful wines, but I like a bit lighter wines for this time of year.

May we introduce the **PINKS**. Generally easy to drink and lower in alcohol, they are made for enjoying in Southern California summers. Right now we are offering Coeur Estrelle from France and Betelgeuse* from the Brown family in Napa. The Coeur Estrelle is a bit leaner and lighter than the Betelgeuse* which has a slight bit more fruit.

And finally, moving to one of the great wine producing regions in the world, we are offering an Albarino from one of the top Spanish producers, Granbazan. Peach and citrus with a floral nose, bright acidity.

Easy and relaxing to drink. Enjoy it on the patio!

May We Introduce

Dolin Blanc Vermouth

Part sweet, part botanical, slightly dry. Lush sweetness of honey fills the mouth, with a delightful twinge of bitterness at the end.
Served on the rocks with a lemon twist.
6.00

Lustau Solera Reserva Deluxe Cream Sherry Capataz Andres

What cream sherry should taste like. Deep amber in color with the taste of sweet raisins, dates and figs.
Served neat.
6.00

Non Alcoholic

Pellegrino Sparkling Water	4.95
Panna Still Water	4.95
Republic of Tea Teas	5.50
I.B.C Root Beer	3.95
I.B.C. Cream Soda	3.95
Ginger Beer	3.95
Fresh Strawberry Lemonade	3.50

Martinis

Served Up

The Classic

209 Gin
Vya Dry Vermouth
Olive

11.00

OR Choice of:

Aviation, Beefeater, Bombay, Bombay Sapphire, Hayman's Old Tom, Hendrick's, Plymouth,

The Green Street

Grey Goose Vodka
Vya Dry Vermouth
Olive

11.00

OR Choice of:

Absolut, Belvedere, Blue Ice, Hanger One, Ketel One, Skyy, Silver Tree, Square One Organic, Stoli

Peartini , Grey Goose La Poire, Amaretto, simple syrup, lemon juice	11.00
Lemon Drop , Hanger One Buddha's Head Citron, Limoncello, lemon juice, sugared rim	11.00
Raspberry Lemon Drop , Hanger One Citron, Limoncello, Chambord, lemon juice, sugared rim	11.00
COSMopolitan , Grey Goose, Cointreau, fresh squeezed lime juice, cranberry juice	11.00
Blueberry Cosmo , Stoli Blueberry, Cointreau, Blue Curacao, cranberry and fresh squeezed lime juice	11.00
Incredible Hulk , Blue Ice, Midori, splash of Blue Curacao, pineapple juice	10.00
Golden Appletini , Hanger One Buddha's Head Citron, Cointreau, Leopold's N.Y. Sour Apple	11.00
Pontini , Absolut Mandarin, Peach Schnapps, pomegranate juice, orange and lemon juice	10.00
BUBBLEtini , Blue Ice, Peach Schnapps, Chambord, fresh squeezed lime juice, champagne	11.00
French Martini , Belvedere, Chambord, pineapple juice	11.00

Bourbon and Rye

Bourbon Manhattan

Maker's Mark
Vya Sweet Vermouth
Angostura Bitters
Cherry

11.00

OR Choice of:

Bulleit, Four Roses Small Batch, Jack Daniels, Knob Creek, Makers 46, Wild Turkey, Woodford Reserve

Rye Perfect Manhattan

R-I¹
Vya Sweet & Dry Vermouth
Orange Bitters
Lemon Twist

11.00

OR Choice of:

High West Rendezvous, Michter's Single Barrel, Russell's Reserve 10 yr, Bulleit Rye

For Sipping On the Rocks or Neat

Booker's, Four Roses Single Barrel Bourbon, Crown Royal, High West Bourye, Woodford Reserve
12.00

Michter's Single Barrel 10 Yr. Bourbon
18.00

Cocktails

Bourbon Crusta , Maker's Mark, Cointreau, Maraschino Liqueur, lemon juice, Angostura bitters, up	11.00
Pink Mojito , Bacardi rum, Chambord, fresh mint, fresh lime huice, fresh raspberries, cranberry juice tall	10.00
St-Germain Gin and Tonic , Hendrick's Gin, St-Germain Elderflower, squeeze of lime, tonic, tall	10.00
Michigan and Tonic , 209 Gin, Michigan Tart Cherry Liqueur, splash of tonic, rocks	11.00
Tom Collins , Hayman's Old Tom Gin, fresh lemon juice, soda, rocks	9.00
Old Fashion , Maker's Mark, Angostura Bitters, orange slices, cherries, splash of soda, rocks	10.00
Sidecar , Courvoisier VS, Cointreau, fresh lime juice, sugared rim, served up	11.00
The Green Street Pomrita , Patrón Silver, Patrón Citrónge, pomegranate & lemon juice, simple syrup	11.00
Moscow Mule , Ketel One Vodka, Ginger Beer, Lime, rocks	10.00
Dark 'n Stormy , Gosling's Black Seal Rum, Ginger Beer, tall, rocks	10.00
Italian Lemonade , Caravello Limoncello, Pujnt e Mes, fresh lime juice, ginger ale, tall, rocks	10.00
Cooper Brothers Cocktail , Bulleit Bourbon, St-Germain Elderflower, Domaine de Canton Ginger, up	11.00

Scotch

On the Rocks or Neat

Highlands

Single Malt

Glenmorangie 10 yr 10.00
The Dalmore 10.00

Blend

Johnny Walker Blue 24.00

Speyside

Single Malt

Glenfiddich 10.00
Genlivet 10.00
Macallan 12 yr 12.00
Macallan 18 yr 16.00
Gordon&MacPhail
Macallan 21 21.00

Campbeltown

Single Malt

Springbank 10 yr 12.00

Islay

Single Malt

Bunnahabhain 12 yr 12.00
Lagavulin 16 yr 12.00
Laphroig 11.00

And

Chivas Regal, Cutty Sark, Dewars, J&B, Johnny Walker Red — 9.00
Johnny Walker Black — 10.00

White Wines

Chardonnay

Glass 500ml Bottle

Medium Body

Loring, Sierra Mar Vineyards, 2009, *Great fruit, touch of butter and toasty oak, minerality stands out in the wine* 10.50 30.50 40.00

Daniel Damp, Chablis, 2010, *Clean and tart green apple, citrus, fresh and lively, a beautiful, elegant burgundy from France* 10.00 29.00 38.00

Migration, Russian River, 2009, *Pear, green apple & lemon custard, with refreshing acidity adding further length and intensity.* 9.50 27.50 36.00

Talley, Arroyo Grande, 2009, *Layers of lemon, wet stone, spicy green apple; complex and elegant finish* 9.25 26.75 35.00

Cambria, Katheirne's Vineyard, 2007, *Grapefruit, citrus, white peach & sweet oak, off dry, moderately complex* 8.00 23.00 30.00

Bogle, California, 2008, *Lively pear, citrus, green apple & melon flavors; ends with a pithy grapefruit peel edge that's complex* 6.75 19.25 25.00

Green Street, Napa Valley, 2008, *Grapefruit, melon, pear and lemon flavors; off dry, moderately complex* 7.25 21.00 27.00

Full Body

Jocelyn Lonen, Carneros, 2007, *Complex with layers of pear, citrus, honey-suckle; touch of oak, well balanced* 10.00 29.00 38.00

Sauvignon Blanc

Medium Body

Duckhorn, Napa Valley, 2009, *Layers of grapefruit, lemon zest and lime, with subtle elements of banana, coconut & lychee* 9.50 27.50 36.00

Honig, Napa Valley, 2010, *Lemon, melon, peach & nectarine flavors; crisp, refreshing, slightly mineral finish* 7.25 21.00 27.00

Kelly & Young, Alexander Valley, 2009, *Ripe grapefruit, Asian pear, honey, melon and apricot; touch of oak in the finish* 7.00 20.00 26.00

Brander, Santa Ynez Valley, 2009, *Vibrant and dry, with melony fruit and grassy, herbal nuances; 32nd vintage* 7.00 20.00 26.00

Bishop's Peak, Edna Valley, 2010, *Flavors of lemon, lime & grapefruit with a clean, crisp and dry finish* 7.00 20.00 26.00

Other Whites

Light Body

Fratina Pinot Grigio, Italy, 2008, *Pale, straw colored, fruity aroma of citrus & pineapple, lingering finish* 7.25 21.00 27.00

Trefethen Dry Riesling, Napa Valley, 2008, *Lemon-lime, peach flavors, crisp lingering finish, jasmine, fresh citrus aromas* 7.00 20.00 26.00

Medium Body

Granbazan Albarino, Spain, Etiqueta Ambar, 2010, *Peach & citrus, floral nose, bright acidity, easy to drink and refreshing* 8.50 24.50 32.00

Oremus Mandolas, Hungary, 2005, *Very similar to Sauvignon Blanc, the Furmint grape shows flavors of citrus and fig* 7.75 22.25 29.00

Rosé Wines

Coeur Esterelle, Cotes de Provence, 2009, *Clean and crisp, light fruit, low alcohol, a spring/summer wine, GSR's Patio Wine* 6.50 18.50 24.00

Maddalena White Zinfandel, Paso Robles, 2009, *Light to medium body, off-dry, with ripe raspberry & kiwi fruit flavors* 5.00 14.00 17.00

Champagne and Sparkling Wine

Schramsberg Blanc de Blancs, Napa Valley, 2006, *Zesty lemon,, lime and pineapple flavors, crisp, long finish* 9.50 40.00

Montesal Prosecco Superiore, Non-Vintage, Italy, *Peach, apple, pear, hint of citrus; fresh, soft and well-balanced* 8.50 36.00

Dibon Brut Reserve Cava, Non-Vintage, Spain, *Yeast & richness in the nose, complex apple, citrus and grapefruit flavors* 6.00 22.00

San Antonio, California, Non Vintage, *Creamy, slightly sweet, tastes of peaches and summer melons, acid balanced* 5.00 17.00

All of our wines, except Champagne and Sparkling wines, are served by the glass, the 500 ml carafe and the bottle. The 500 ml carafe is the equivalent of three glasses. A bottle is four glasses. Champagne and Sparkling wines are served by the glass and bottle only.

Red Wines

Pinot Noir

Glass 500ml Bottle

Medium Body

Alysian, Russian River Selection, 2007, *Flavors of dark berries, pomegranate & wild plum; refreshing, vibrant finish* 10.75 31.25 41.00

Bohan-Dillon, Sonoma Coast, 2009, *Flavors of plum and tea, restrained fruit followed by clean, long finish; classic pinot* 10.50 30.50 40.00

Loring, Graham Family Vineyard, 2007, *Blackberry, cherry and plum, hint of mocha, firm tannins, finish of pure, dark fruit* 10.25 29.75 39.00

Paul Matthew, Ruxton Vineyard, 2007, *Black cherry, purple plum with cinnamon, pepper, mushroom, soft, well-structured* 10.00 29.00 38.00

Prodigal, Fiddelstix Vineyard, Sta. Rita Hills, 2008, *Nuanced fruitiness of cherries and fresh berries, hints of spice and earth* 10.00 29.00 38.00

Merlot

Medium Body

Green Street, Napa Valley, 2006, *Flavors of raspberry & cherry, nicely balanced with bright acid and oak* 6.75 19.25 25.00

Cabernet Sauvignon

Medium Body

Arns, Napa Valley, 2005, *Violets, anise, red plums, chocolate and cherries; elegant and fruit forward wine* 12.00 35.00 46.00

Green Street, Napa Valley, 2007, *Dark cherry, blueberry, easy tannins, hints of coffee and chocolate* 8.00 23.00 30.00

Full Body

Neal, Napa Valley, 2006, *Ripe fruit, cherry candy and floral characters linger, bitter-sweet cocoa powder taste and feel* 10.25 29.75 39.00

Jocelyn, Napa Valley, 2006, *Flavors of mocha, current, wild berry, plum; lush; highly concentrated* 10.25 29.75 39.00

Zinfandel

Medium Body

Hendry, Block 7 & 22, Napa, 2007, *Sweet, forward fruit with berry jam, cocoa, orange rind, cedar and spice elements* 8.50 24.50 32.00

Seghesio, Sonoma County, 2009, *Raspberry, blackberry, velvety mouth feel, balanced; smooth richness* 7.75 22.25 29.00

Full Body

Paraduxx, from Duckhorn, Napa Valley, 2007, *Dark Cherry & raspberry flavors with layers of blueberry, cedar & molasses* 12.00 35.00 46.00

Brown, Napa Valley, 2008, *Dark berry & black cherry fruit with hints of nutmeg, cloves and caramel* 10.25 29.75 39.00

Trinitas, Mendocino Old Vines, 2007, *Strawberry & blackberry fruit, touch of lavender & dark chocolate, lively acidity, smooth finish* 8.00 23.00 30.00

Other Reds

Medium Body

Godelia Bierzo Mencia, Spain, 2008, *The Mencia grape, a little Pinot like, a little Cab, intense, fruity, balancing acidity, easy tannins* 8.50 24.50 32.00

Full Body

Brown Chaos Theory, Napa Valley, 2009, *Zin (60%) Cab (40%) blend, black cherry, hibiscus, bacon fat, vibrant acidity* 10.75 31.25 41.00

Olabisi Petite Syrah, Napa Valley, 2005, *Juicy black fruits, stone fruit, bittersweet chocolate, fine-grained tannins, long finish* 10.50 30.50 40.00

Accuro Reserve Blend, Argentina, 2007, *A Cab/Malbec blend, intense berry fruit, rich color, great structure and long finish* 9.50 27.50 36.00

Beers

On Draft

Stone Pale Ale, the Bruery's Mischief Belgian Golden Ale, Mama's Little Yella Pils, Paulaner Hefeweizen – 6.50

Micro Brews

Stone India Pale Ale, Stone Oaked Arrogant Bastard, Lost Coast Tangerine, Lost Coast Great White, Avery Brewery Joe's Pilsner, Maui Brewing Bikini Blonde, Newcastle Brown, Samuel Adams – 6.00

Imported

Corona, Heineken
Amstel Light, Bitburger Drive (Non-Alcoholic) – 6.00

Large Bottles

Allagash Curieux (bourbon barrel aged) — 23.00

Domestic

Budweiser, Coors Light – 5.00
Fox Barrel Pear Cider – 6.00