



## COCKTAILS

Our cocktail list recalls times gone by, the elegance of mixed drinks, and the excitement of new flavors.



**NEGRONI**  
Gin, Vermouth, Campari.

**MANHATTAN**  
Rye whiskey, Vermouth, Bitters.

**MARTINI**  
Vodka or Gin, Lemon Twist or Olive.

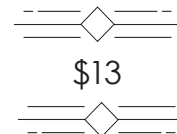
**CLOVER CLUB**  
Gin, Vermouth, Lemon, Home-made Raspberry Syrup, Egg White.

**DARK & STORMY**  
Dark Rum, Lime Juice, Ginger Beer.

**WHISKEY SOUR**  
Bourbon, Lemon, Sugar Syrup, Egg White, Bitters.

**OLD FASHIONED**  
Bourbon, Sugar, Orange Bitters.

**MARY PICKFORD**  
White Rum, Pineapple, Maraschino, Grenadine.



**MARTINEZ**  
Gin, Vermouth, Maraschino, Orange Bitters.

**SIDECAR**  
Cognac, Cointreau, Lemon Juice.

**SILVER BULLET**  
Vodka, Kummel, Lemon Juice.

**BLOOD AND SAND**  
Scotch whisky, Vermouth, Cherry Liqueur, Orange Juice.

**TOMMY'S MARGARITA**  
Tequila, Lime Juice, Agave Syrup.

**NEGRONI BIANCO**  
Gin, Cocchi Americano, Suze.



**FRENCH '75**  
Gin, Champagne, Lemon Juice, Sugar.

**AVIATION**  
Gin, Lemon Juice, Maraschino, Creme de Violette.

**CORPSE REVIVER #2**  
Gin, Cocchi Americano, Cointreau, Lemon Juice, Absinthe.

**PENICILLIN**  
Scotch whisky, Lemon Juice, Home-made Honey-Ginger Syrup, Islay Malt 'float'.

## LES SNACKS

Olives Cuiستot . . . . . \$ 5  
Pommes Frites, Mayonnaise . . . \$ 5  
Merguez Sausage, Mustard . . . \$ 6

Cheese Plate . . . . . \$ 6  
Homemade Paté . . . . . \$ 5  
Caviar . . . . . \$ Market Price

## ◇ CHAMPAGNES & OTHER BUBBLES ◇

	Glass	Bottle
Canard Duchene Brut NV	\$ 15	\$ 65
Louis Roederer Brut Premier NV	\$ 19	\$ 90
Jacquart Brut Rose NV	\$ 21	\$ 95
Prosecco 'Jeio' by Bisol NV	\$ 12	\$ 40
Hubert Meyer Cremant d'Alsace Brut Rose NV	\$ 13	\$ 50
Aperol Spritz	\$ 12	-

## ◇ WHITE AND ROSE WINE ◇

	Glass	Carafe	Bottle
Milou Blanc Chardonnay 2015 Pays d'Oc	\$ 9	\$ 24	\$ 28
Dourthe 'La Grande Cuvee' Sauvignon Blanc 2015 Bordeaux	\$ 9	\$ 24	\$ 30
Foxglove Chardonnay 2013 Central Coast	\$ 9	\$ 24	\$ 30
Jermann Pinot Grigio 2014 Collio	\$ 11	\$ 30	\$ 44
E. Guigal Cotes Du Rhone Blanc 2014 Rhône Valley	\$ 12	\$ 32	\$ 42
Dne Prieur-Brunet Chardonnay 2014 Burgundy	\$ 12	\$ 32	\$ 45
Dancing Crow Vineyards Sauvignon Blanc 2015 Lake County	\$ 16	\$ 43	\$ 50
Etre Vineyards Chardonnay 2015 Sonoma Coast	\$ 18	\$ 49	\$ 60
Kistler 'Les Noisetiers' Chardonnay 2014 Sonoma Coast	\$ 31	-	\$ 105
Mn Joseph Drouhin Puligny Montrachet 2014 Cotes De Beaune	\$ 44	-	\$ 120
Ch. De Campuget Rose 2015 Costieres De Nimes	\$ 10	\$ 27	\$ 35
Dne De Triennes Rose Mediterranee 2015 Var - Provence	\$ 12	\$ 32	\$ 45

## ◇ RED WINE ◇

	Glass	Carafe	Bottle
Cosse Maisonneuve Solis Malbec 2012 Cahors	\$ 10	\$ 27	\$ 35
Louis M. Martini Cabernet Sauvignon 2013 Sonoma County	\$ 10	\$ 27	\$ 40
Dne Feraud-Brunel Cotes Du Rhone Villages Rouge 2013 Rhône Valley	\$ 12	\$ 33	\$ 42
Aliane Pinot Noir Vieille Vignes 2012 Burgundy	\$ 13	\$ 35	\$ 50
Decoy Merlot 2014 Sonoma County	\$ 15	\$ 41	\$ 55
Trefethen Family Vineyards 'Double T' 2013 Napa Valley	\$ 15	\$ 41	\$ 50
Brave & Maiden Cabernet Sauvignon 2014 Santa Ynez Valley	\$ 16	\$ 43	\$ 55
Ch. Larose-Trintaudon 2010 Haut-Medoc	\$ 17	\$ 46	\$ 58
Cristom Mt Jefferson Pinot Noir 2013 Willamette Valley	\$ 16	\$ 43	\$ 55
David Arthur Vineyards Meritaggio 2013 Napa Valley	\$ 17	\$ 46	\$ 65
Testarossa Doctor's Vineyard Pinot Noir 2014 Santa Lucia Highlands	\$ 19	\$ 51	\$ 70
Hill Family Estates Cabernet Sauvignon 2012 Napa Valley Atlas Peak	\$ 30	-	\$ 125
Sea Smoke 'Ten' Pinot Noir 2013 Santa Rita Hills	\$ 50	-	\$ 185
Ch. Leoville Barton Grand Cru Classe 2005 St Julien	\$ 80	-	\$ 300

## ◇ BEERS ◇

KOLSCHELLA . . . . .	\$ 6.75
Styled after the lager beers of Cologne, this is fresh, light but full of flavour.	
DESERT SWARM . . . . .	\$ 6.75
A classic Belgian-style Wit beer flavoured with herbs and a splash of local 'Killer Bee' honey.	
MONUMENTOUS IPA . . . . .	\$ 6.75
Brightly hopped in the West Coast style.	



Please inform your server if you have any allergies of which we need to be aware.  
All wines contain sulfites and some may contain allergens.  
All gratuities are managed by the staff.  
[www.cuistolrestaurant.com](http://www.cuistolrestaurant.com)