



## COCKTAIL AND TAPAS PAIRING 19

### **Pisco Rabano**

Fresh Basil, Pineapple, Lime, Passion Fruit,  
Peruvian Pisco Infused with Horseradish and Pineapple

WITH

### **Tapas Sized Roasted Pineapple**

Caramelized Black Pepper



## SIGNATURE COCKTAILS 15

Achieving perfection takes time, and as such, our Signature Cocktails take a bit longer to be crafted. Thank you for your understanding.

### **Sparkling Passion**

Fresh Mexican Mango, Passion Fruit, Lime, Prosecco

### **Mango Caipiroska**

Fresh Mexican Mango, Lime, Sugar, Heavy Water Vodka,  
Black Pepper

### **Watermelon Mojito**

Fresh Watermelon, Strawberry, Mint, Lime,  
Sugar, Rum, Soda

### **Aperol Sonic**

Lime, Pink Grapefruit, Gin, Aperol “Italian” Liquor

### **Master Mind**

Whatever the Headbartender Decides

### **Summer Martini**

Your Choice of Spirit, Vermouth Combined with  
Refreshing Rosemary-Lemongrass Iced-Tea-Infusion

### **VIP Tastes**

Your Choice of Taste-Sized Portions of  
One Signature or Classic Cocktail



## CLASSIC COCKTAILS REVISITED 13

### **Passion Fruit Americano**

Campari Bitter, Vermouth, Passion Fruit & Soda

### **Diverse Gimlet**

Your Favorite Gin or Vodka Combined with,  
Fresh Mexican Mango,  
Fresh Watermelon,  
Fresh Pineapple

### **Hot Margarita**

Lime, Lemon, Tequila, Cointreau, Fresh Mexican Mango,  
Jalapeno Pepper Flavored Salt

For any other classic cocktail, please ask the bartender.  
Also be sure to ask about the bartender's suggestions of the day.

## NON ALCOHOLIC COCKTAILS

All drinks are available without alcohol.

## SPECIAL HOUSE-MADE LIQUORS

**Horseradish and Pineapple Infused Chilean Pisco**  
**Rosemary Lemongrass Iced-Tea Infusion**



**QUILL TAPAS** Served from 5.00pm to 12.00am

<b>Salmon Tartar with Gold Tobiko</b>	13
Avocado Mousse, Crème Fraîche	
<b>Serrano Ham</b>	16
Apple and Raisin Chutney, Arugula, Toasted Country Bread	
<b>Selection of Artisanal Cheeses</b>	15
Seasonal Compotes, Muscat Pearls	
<b>Warm Stuffed Piquillo Peppers</b>	15
Goat Cheese, Golden Raisins, Oregano	

**QUILL COMFORTS** Served from 5.00pm to 12.00am

<b>Potato Wedges</b>	8
Assorted Dipping Sauces	
<b>Mini Burgers</b>	14
Caramelized Onions, House-Made Ketchup	
<b>Elbow Macaroni and Cheese</b>	17
Gruyère Cheese	
<b>Chili con Carne</b>	12
Shredded Aged Cheddar, Garlic Toast	
<b>Buttermilk Fried Chicken</b>	12
House-Made Blue Cheese Dressing	
<b>Bowl of Local Strawberries</b>	11



**QUILL CLASSICS** Served from 2.30pm to 12.00am

**Caesar Salad** 12  
Crisp Romaine, Anchovies, Soft-Boiled Egg, Shaved Parmesan

**Niçoise Salad** 24  
Seared Tuna, Quail Eggs, Traditional Garnishes

**Crab Bisque** 12  
Crab Fritters, Old Bay Seasoning

**Grilled Chicken Sandwich** 17  
Fresh Herb Pesto, Tomato, Bacon  
Choice of French Fries or Salad

**Ground Dry-Aged Sirloin Burger** 21  
House-Made Ketchup, Smoked Bacon,  
Aged Cheddar, French Fries

**Fish and Chips** 18  
Hand-Battered Cod, Sauce Tartare

**Steak Frites** 26

**Grilled Lamb Chops** 24  
Rosemary Potatoes, Wilted Spinach, Hollandaise Sauce

**Strawberry Cheesecake** 8  
Local Strawberries and Chantilly Cream

**Chocolate Crème Brûlée** 8  
Peanut Butter Ice Cream



## WINES BY THE GLASS

We offer a selection of over two hundred half bottles and over 1100 different wine labels. Please enquire with your server.

### APERITIFS

La Cigarella, Manzanilla Pasada Sherry, Sanlucar de Barameda, Spain MV	7
Mantensei, “Star Filled Night,” Junmai Ginjo, Sake, Japan MV	9

### SPARKLING AND CHAMPAGNE

Bisol, Prosecco, “La Crede,” Conegliano Valdobbiadene, Veneto, Italy 2009	13
Gaston Chicquet, “Blanc de Blancs,” Aÿ, Grand Cru, Champagne, France MV	18
Veuve Fourny, Vertus, Premier Cru, Rosé Champagne , FranceMV	16

### WHITE

A.Christmann, Riesling, Pfalz, Germany 2008	13
Hiedler, Grüner Veltliner, “Number One,” Niederösterreich, Austria 2008	11
Lucien Crochet, Sauvignon Blanc, Sancerre, Loire Valley, France 2007	14
Tablas Creek, Viognier-Roussanne Blend, “Côte de Tablas Blanc,” Paso Robles, California, USA 2008	14
Shafer, Chardonnay, “Red Shoulder Ranch,” Carneros, Napa Valley, California 2007	17



## **ROSE**

L'Alycastre, Tibouren, Grenache, Mourvedre, 11  
Côtes, De Provence, France

## **RED**

Fox Farm, Pinot Noir, Willamette Valley, Oregon, USA 2008 15

Jaeger-Defaix, Pinot Noir, "Le Clos Du Chapitre", 16  
Premier Cru, Rully, Burgundy, France 2007

Viña Herminia, Tempranillo, Crianza, Rioja, Spain 2005 11

Paolo Bea, Sangiovese-Montepulciano-Sagrantino, 15  
"San Valentino," Umbria, Italy 2006

Château Larrivet Haut Brion, Cabernet Sauvignon-Merlot 20  
Pessac-Léognan, Bordeaux, France 2005

Candela, Syrah, "Castelero Vineyard," 15  
Lake County, California 2006

## **SWEET WINES BY THE GLASS**

### **SPARKLING**

Elio Perrone, Moscato d'Asti, "Sourgal," Piedmont, Italy 2009 8

### **LATE HARVEST, ICE WINE, BOTRYTIS WHITE**

Champalou, Chenin Blanc, "Fondraux," 8  
Vouvray, Loire Valley, France 2008

Klein Constantia, Muscat-Steen, Constantia, South Africa 2004 16

Château d'Yquem, Premier Cru Classé Supérieur, Sauternes 55  
Bordeaux, France 1991



## VIN DOUX NATUREL AND VIN DOUX LIQUEUR

### France

Domaine Du Mas Blanc, “Doctor Parc ,” Banyuls 1998 15

### Spain

Toro Albala, Pedro Ximenez, Montilla Moriles 1982 12

### Portugal

Dow’s, “Tawny,” Porto 20 Year 20

### Madeira

D’Oliveira, Sercial 1969	25	D’Oliveira, Bual 1922	45
Borges, Sercial 1810	175	Leacock, Bual 1966	30
Barbeito, Sercial 1978	16	D’Oliveira, Bual 1958	41
Blandy’s, Terrantez 1969	30	Barbeito, Bual 1982	20
D’Oliveira, Verdelho 1912	60	D’Oliveira, Malvasia 1900	95
D’Oliveira, Verdelho 1973	17	D’Oliveira, Malvasia 1987	17
Blandy’s, Bual 1948	35	D’Oliveira, Moscatel 1875	81
Blandy’s, Bual 1971	17	Barbeito, Malvasia 1886	75
Borges, Bual 1780	240	Blandy’s, Malmsey 1880	85

### DIGESTIFS

Damilano, Barolo Chinato, Piemonte, Italy MV 15

### NON ALCOHOLIC WINE BY THE GLASS

Raumland, Sparkling Grape Juice, Germany MV 7



## HALF BOTTLES

### SPARKLING AND CHAMPAGNE

Billecart-Salmon, Brut, “Nicolas-François,” Mareuil-sur-Aÿ, Champagne, France 1996	210
Krug, “Grande Cuvée,” Reims, Champagne, France MV	142
Pierre Peters, Blanc de Blancs, “Cuvée de Réserve,” Le Mesnil-sur-Oger, Grand Cru, Champagne, France MV	68

### WHITE

Martinelli, Chardonnay, “Martinelli Road,” Sonoma, USA 2006	67
Rendarrio, Chardonnay, Santa Lucia Highlands, California, USA 2008	33
Jermann, Pinot Grigio, Friuli-Venezia-Giulia, Italy 2007	38
Etienne Sauzet, Puligny Montrachet, France 2008	68
Lucien Crochet, Sauvignon Blanc, Sancerre, “Croix de Roy,” France 2007	38



**RED**

Au Bon Climat, Pinot Noir, “La Bauge Au Dessus,” Santa Maria, California, USA 2007	45
Frog’s Leap, Merlot, Rutherford, Napa Valley, California, 2006	44
Plumpjack, Cabernet Sauvignon, Napa Valley 2007	135
Shafer Vineyards, Cabernet Sauvignon, “One Point Five,” Stag’s Leap District, California, USA 2006	70
D’Arenberg, Shiraz, “Dead Arm,” McClaren Vale, Australia 2006	70
Qupe, Syrah, Santa Ynez, California, USA 2007	27
Tenuta San Guido, “Sassicaia,” Bolgheri, Italy 1997	450
Domaine Dujac, Grand Cru, Bonnes Mares, France 1995	492
Mongeard-Mugneret, Vosne Romanée, France 2007	73
Château Haut Brion, Grand Cru Classé, 1st Growth, Bordeaux 2000	965
Château Haut-Segottes, Saint Émilion, France 2006	48



## SWEET

Donhoff, Riesling, Auslese, "Oberhauser Brucke," Nahe, Germany 2007	140
Peller, Riesling, "Ice Wine," Niagara Peninsula, Canada 2006	150
Chateau Pajzos, Tokaji Esszencia, Hungary 1993, (100ML)	162
Château d'Yquem, Grand Cru Classé Supérieur, Sauternes, France 1991	402
Chambers, Muscadelle, Victoria, Australia NV	34
Maculan, Torcolato, Veneto, Italy 2005	78
Marenco, Braquetto d'Aqui, Piedmont, Italy 2007	39

## BEER 7

Magic Hat, Vermont, USA	9
Dogfish - 90 Minutes, Delaware, USA	10
Miller Lite, Colorado, USA	7
Flying Dog Imperial, Maryland, USA	9
Flying Dog Amber Ale, Maryland, USA	9
St. Pauli Non-Alcoholic, Illinois, USA	7
Corona, Mexico	7
Heineken, Holland	7
Amstel Light, Holland	7
Paulaner Hefeweizen, Germany	7



## SPECIALTY SPIRITS

### VODKA

Heavy Water (grain), Sweden	15
Chopin (potato), Poland	12
Ciroc (grape), France	12
Wokka Saki (grain), UK	14
Pau Maui (pineapple), Hawaii	21
Hangar One (grain), USA	12
Karlsson's Gold Vodka (potato), Sweden	12
Bison Grass (grain), Poland	12
Stolichnaya Elit (grain), Russia	20
Camitz Sparkling - Bottle Only (grain), Sweden Served with Seasonal Fruit Caviar	145
Kauffman Vintage 2005 - Bottle Only (wheat), Russia Served with Seasonal Fruit Caviar & Fruit Selection	590

Additional selections available.  
Please enquire with the bartender.

### GIN

Tanqueray n.10	14
Tanqueray	12
Bombay Sapphire	9
Hendricks	14
Saffron Gin	15
Plymouth	11
Plymouth Sloe Gin	11



## RUM

Every Rum is served with a Pairing of Chocolate.

Bacardi 8 Years, Costa Rica	10
Brugal, Dominican Republic	10
Zacapa 25 Year Reserve, Guatemala	20
Plantation Rum, Trinidad	20

Additional selections available.  
Please enquire with the bartender.

## BRANDY

Cardenal Mendoza, Jerez Andalucia	15
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## COGNAC & CALVADOS

Rémy Martin XO	40
Rémy Martin Louis XIII	250
Delemain Pale & Dry	30
Hennessy Richard	350
Hennessy Paradise	100
Daron Calvados XO	25
Alchemist Calvados Drouin	20



## ARMAGNAC

Armagnac Castarède 1931	200	Labiette Castille,	22
Armagnac Castarède 1934	195	Grand Reserve XO, Bas Armagnac	
Armagnac Castarède 1940	190	Armagnac Castarède 1969	30
Armagnac Castarède 1941	185	Armagnac Castarède 1948	95
Armagnac Castarède 1942	150	Ténarèze 1946	55
Armagnac Castarède 1943	145	Armagnac Castarède 1924	240
Armagnac Castarède 1944	140	Armagnac Castarède 1939	190

## SINGLE MALT WHISKEY

Alchemist Highland Park Scotch 15 Year	22
Glenmorangie Signet	46
Alchemist Caol Ila 12 Year	22
Alchemist Bruichladdich	22
Macallan 30 Year	125
Glenrothes Selected Reserve	12
Yamazaki 12 Year (Japan)	15

## BOURBON WHISKEY

Basil Hayden	15
Blantons Single Barrel	15
Knob Creek	12
Woodford Reserve	14
Bookers	15

## SCOTCH WHISKEY

Johnny Walker Blue Label	50
Johnny Walker King George	100

Additional selections available.  
Please enquire with the bartender.



## TEQUILA

1800 Anejo	10
Milagro Silver	10
Milagro Silver Single Barrel	18
Milagro Anejo	12
Milagro Anejo Single Barrel	18
Patron Reposado	16
Grand Platinum	45
Patron Gran Burdeos	85
Chamucos Reposado	16

## ABSINTHE

Maison Alandia, Germany	18
Served “à la bohémienne”.	

## GRAPPA

Bric del Gaian 1995, Italy	25
Roccanivo 1995, Italy	25

## LATE NIGHT DRINKS

Ask for after dinner cocktails/specialties.



## COFFEES

All coffees are available with or without caffeine.  
We proudly serve Bristot, an Italian Style Roasted Coffee.

Coffee	6
Espresso	6
Double Espresso	6
Cappucino	6
Latte Macchiato	6
Macchiato	6
French Press	6

Specialty coffees and custom flavor coffee sugars are available.  
Please enquire with the bartender.

## ORGANIC FRESH HERB ICED TEAS 6

Our fresh herb infusions feature herbs clipped from  
live plants, cleaned and brewed.

**Rosemary-Lemongrass Iced Tea Infusion**



## CUSTOM BLEND TEAS 8

### Green “Gun Powder” Tea with Dried Orange Zest

Revitalizing, mild tannins of green tea blend with hints of orange.

### Black Tea with Dried Blackberries, Strawberries and Licorice

Full bodied, velvety and fruity.

### “Moroccan” - Green Tea with Fresh Mint

Refreshing, regulates the body temperature, a real tonic.

## TRADITIONAL TEAS 6

Darjeeling Cylon

Jasmine

Chamomile

Hojacha Green

Flora

Black Earl Grey

Selves Needles White

English Breakfast

Jasmine Pearls

## FRESH JUICES 6

Please ask your bartender for suggestions and seasonal selections.

## SODAS 5

Coca-Cola / Diet Coca-Cola

Sprite

Ginger Ale

Lemon Soda



## CIGARS

### DAVIDOFF SELECTIONS

Doulbe R	55
Special T	35
Ambassadrice	15

### OTHER SELECTIONS

Trinidad Churchill	20
Partagas 1998 Ltd. Reserve	45

Additional selections available.  
Please inquire with the bartender.

