



Happy Hour:

SUNDAY – FRIDAY 3 PM – 6:30 PM
“Happy hour is like play time for adults”
Bar Lounge only

**\$6.95 for Lounge menu items
during Happy Hour**

(add \$1 for Scampi, Sausage Platter or Clams, Mussels)

\$4.95 Well drinks

\$6.50 Well Martinis

\$5 Glass of House Wine

Daily Beer special

Cocktails:

PULLMAN POMEGRANATE MARTINI

Beluga Vodka, Citronge Liqueur and pomegranate juice. Served up

GRAND CENTRAL COSMOPOLITAN

Akvinta Vodka, Citronge Orange Liqueur, fresh lime juice & splash of cranberry juice. Served up

THE BORDER LINE

Partida Tequila Reposado, fresh Agave Nectar and fresh lime juice.

Served up or on the rocks

SLEEPER CAR

Absolut Ruby Red, Soho Lychee Liqueur and Citronge Orange Liqueur

TRAIN ROB-BERRY

Absolut Raspberri, white crème de cacao, lemon/lime soda.

Served tall over ice

SKYY LINE APPLE MARTINI

Skyy Citrus Vodka, simple syrup and Dekuyper sour apple schnapps. Served up

SALTY PEAR MARTINI

Absolut Pear, Chase Elderflower Liqueur, sweet & sour, simple syrup.

Salted rim & served up

CONDUCTOR'S PALOMA

Avion Silver Tequila, Pellegrino Grapefruit soda & a fresh splash of lime

juice. Served on the rocks

OFF THE RAILS MOJITO

Don Q Limon Rum, simple syrup, fresh lime juice & club soda

ESPRESSO MARTINI

Van Gogh Double Espresso Vodka, Absolut Vanilla Vodka & cream.

Served up

MANHATTAN STATION

Makers Mark Bourbon, Cinzano Sweet Vermouth & Angostura Bitters

FRENCH MARTINI

Pinnacle Vodka, Razberry Liqueur, pineapple juice & twist of lemon peel.

Served up

CUCUMBER MARTINI

Effen Cucumber Vodka, Cinzano Dry Vermouth & fresh

cucumber. Served up



Wines By The Glass

Champagne

Brut, Piper Sonoma, Sonoma County.....	9.00
Prosecco, Cavit Lunetia, Italy (187ml).....	8.95
Blanc De Noir, Gloria Ferrer, Sonoma	11.00

White Wines

White Zinfandel, Ck Mondavi, California.....	6.95
Riesling, Hogue, Columbia Valley	7.50
Pinot Grigio, Campagnola, Veneto, Italy.....	8.50
Sauvignon Blanc, Charles Krug, Napa Valley.....	11.95
Fume Blanc, Ferrari Carano, Sonoma	9.95
Chardonnay, Charles Krug, Napa Valley	13.95
Chardonnay, Ck Mondavi, California	6.95
Chardonnay, Edna Valley, Napa Valley	8.95

Red Wines

Pinot Noir, Garnet, Monterey	9.50
Pinot Noir, Charles Krug, Napa Valley.....	15.95
Merlot, Ck Mondavi, California.....	6.95
Merlot, Charles Krug, Napa Valley	13.95
Cabernet Sauvignon, Edna Valley, Napa Valley.....	8.95
Cabernet Sauvignon, Ck Mondavi, California	6.95
Cabernet Sauvignon, Charles Krug, Napa Valley	15.95
Petite Sirah, Villa San Juliette, Paso Robles	11.95
Zinfandel, Cigar Old Vine, California	8.95

Beer

XINGU BLACK BEER Pronounced "Shin-goo," it's named after a river in the Amazon Rain Forest and inspired by old Indian beer recipes. Inky, cola brown in appearance, it's rich and creamy with sweet malt and a bit of chocolate. ABV 4.7%.....**\$5.95**

EINSTOK TOASTED PORTER Smooth, rich, and strong, London Porter is brewed from a blend of Brown, Crystal and Chocolate malts for a creamy delivery balanced by traditional Fuggles hops. ABV 5.4%.....**\$5.95**

CHIMAY PREMIERE RED Topped with a creamy head, it gives off a light, fruity apricot aroma produced by the fermentation. Fruity nuances. Its taste imparts a silky sensation to the tongue, refreshing with a light touch of bitterness. ABV 7%.....**\$8.50**

LOST COAST GREAT WHITE A crisp beer with a hint of citrus, made with two row malted barley, unmalted wheat, and a blend of Humboldt herbs. ABV 4.8%.....**\$5.95**

WEIHENSTEPHANER HEFE WEISSE (Worlds Oldest Brewery) Sweet, sour, spicy, slightly bready. Banana and yeast flavors, malt background. Hops difficult to detect directly, being just slightly bitter and translating in flavor to something like lemon peel. A very easy drinking but complex flavor. ABV 5%.....**\$5.95**

ACME I.P.A. NORTH COAST BREWERY This West Coast-Style India Pale Ale is extravagantly hopped, full flavored, medium-bodied and copper colored. ABV 7%.....**\$5.50**

ANDERSON VALLEY SUMMER SOLSTICE Very smooth, almost creamy tasting with not too much carbonation. Aroma and flavor are mostly malty with a light floral and perhaps citrus hops balance. ABV 5.6%.....**\$5.95**

BELHAVEN SCOTTISH ALE A smooth and astonishingly complex beer with a distinctive malty base complemented by a rich balance of well developed hop flavors from the Target, Challenger and Northdown varieties. ABV 4.7%.....**\$5.95**

AYINGER OKTOBERFEST Amber in color, this medium bodied beer has achieved its impeccable taste by balancing the roasted malt flavor with the perfect amount of hops. Having a rich textured palate with an underlying sweetness true to tradition. ABV 5.9%.....**\$5.95**

BITBURGER "DRIVE" NON-ALCOHOLIC The alcohol is carefully removed, but only once the beer has fully matured so it locks in the famous Bitburger taste.....**\$5.95**

Budweiser • Bud Light • Coors • Coors Light \$5.50
Heineken • Amstel Light • Pacifico \$5.95



Lounge Menu

MUSHROOM OF THE DAY The Chef's daily creation of fresh wild mushrooms **\$A.Q.**

POTATO SHELLS Potato shells filled with three cheese blend, apple wood smoked bacon and chives **\$9.95**

PERNOD SCAMPI large Gulf Prawns sauteed with Pernod, basil, garlic, diced tomatoes and Sauvignon Blanc **\$13.95**

VINTAGE BURGER Mesquite grilled lean ground beef topped with your choice of cheese and finished with a fresh baked bun with all the trimming served with house French fries **\$12.95**

MONTECRISTO Triple layer ham, swiss cheese and turkey lightly battered then deep fried and dusted with powdered sugar. A vintage Classic **\$13.95**

HONEY HOT WINGS Wild clover honey glazed hot wings **\$9.95**

HOUSE SMOKED TROUT Our famous slow smoked trout served with a dill aioli, capers and diced red onions **\$12.95**

KOBE SLIDERS Classic sliders with your choice of cheese and served with French fries **\$11.95**

MESQUITE GRILLED HOUSEMADE SAUSAGE PLATTER
The Chef's daily creation of housemade sausage served with French fries and mustards **\$13.95**

MESQUITE CHARBROILED GOAT CHEESE TOMATOES
Fresh Roma Tomatoes mesquite Charbroiled with Goat Cheese on a Garlic Crostini **\$11.95**

HOMEMADE SAUSAGE PIZZA (10 INCHES)
California thin crust pizza topped with marinara, asiago, Parmesan cheese, then finished with roasted sweet peppers & homemade sausage. **\$12.95**

ROASTED GARLIC PIZZA (10 INCHES)
California thin crust pizza topped with extra virgin olive oil, crushed garlic, Guyere cheese, diced smoked ham and finished with caramelized onions **\$12.95**

CAESAR Crisp romaine lettuce tossed in a traditional Caesar dressing with garlic croutons and Parmesan cheese **\$9.95**

MIXED ORGANIC BABY GREENS Fresh baby organic greens with wedges of fresh roma tomatoes tossed in a Cabernet vinaigrette dressing, then topped with walnuts **\$8.95**

HEARTS OF ROMAINE Hearts of romaine with roasted walnuts and crumbled Point Reys Blue cheese paired with quartered tomatoes **\$9.95**

PULLED PORK SLIDERS Marinated slow cooked pork on slider buns with horseradish & cheddar **\$10.95**

PORK POPS 3 melt in your mouth mini pork shanks with house Bourbon BBQ sauce **\$11.95**

POTSTICKERS Chef Daily preparation of Potstickers with a scallion soy dipping sauce **\$10.95**



Dessert \$8.95

HOT CINNAMON CREAM CRUNCH

Warm cinnamon pastry cream between house made pastry rolled in brown sugar and cinnamon then drenched in homemade Caramel sauce

We recommend a glass of Graham's 10 year old Tawny Port Wine

WARM CHOCOLATE CUPCAKE

Warm center dark chocolate fudge cupcake served with peppermint ice cream

We recommend a glass of Cockburn Fine Ruby Port Wine

BLOOD ORANGE MASCAPONE CAKE

A rich Blood Orange Mousse with a layer of honey mascarpone on vanilla sponge cake

PEANUT BUTTER CREME BRULEE

Velvety smooth peanut butter creme brulee with a caramelized crust & served with a chocolate pitcher

We recommend a glass of Frangelico

MYER LEMON TART

Housemade shortbread crust filled with a zippy Myer Lemon filling

We recommend a glass of Caravella Limoncello

PISTACHIO CHEESECAKE

A creamy pistachio cheesecake with pistachio pieces topped with a light pistachio mousse sprinkled with toasted pistachios

APPLE BLOSSOM

Granny Smith apples sauteed with cinnamon, walnuts and brandy wrapped in a puff pastry and finished with caramel and vanilla ice cream

ICE CREAM AND SORBETS

Chocolate, Vanilla, Peppermint, or Pistachio. Mango Sorbet or Raspberry Sorbet

We recommend a glass of Grand Marnier

Complimented with Berries and liquor by request:

A great way to cleanse your palate.

Berries add \$4.50 more

liquor add \$2.50 more

BERRIES AND LIQUOR ADD \$6.50 MORE

Port Wines:

Cockburn Fine Ruby (NV)	\$10.00
Graham's Fine Tawny (NV)	\$10.00
Graham's old fine Tawny 10 year old	\$10.00
Graham's old fine Tawny 20 year old	\$14.00
Graham's old fine Tawny 30 year old	\$20.00
Graham's old fine Tawny 40 year old	\$26.00
1983 Cockburn's	\$25.00
1994 Graham's	\$20.00
1970 Graham's	\$55.00
1995 Warre's	\$20.00
1985 P.X Sherry	\$17.00
Jacopo Poli Grappa	\$20.00