

## Champagne and Sparkling Wine

KRUG "GRANDE CUVÉE", REIMS, FRANCE, N/V

*This elegant Cuvée de Prestige displays notes of almond, ripe pear, biscuit, and baked apple with an elegant and long finish.*

60.00 6oz 30.00 3oz

IRON HORSE "BRUT ROSÉ",  
GREEN VALLEY, CALIFORNIA, 2005

*This Rosé is a blend of 81% Pinot Noir and 19% Chardonnay. It displays overtones of red raspberry and cranberry with notes of baking spices on the palate.*

32.00 6oz 16.00 3oz

ALFRED BASELY "BRUT",  
CHAMPILLON, FRANCE, N/V

*This medium bodied wine has aromas of hazelnuts, toasty brioche and apricot followed by an exquisite, crisp finish.*

22.00 6oz 11.00 3oz

## White and Rosé Wine

LA TUNELLA PINOT GRIGIO,  
COLLI ORIENTALI DEL FRIULI, ITALY, 2009

*This medium bodied wine has aromas of green apple and fresh peach with notes of minerality.*

12.00 6oz 6.00 3oz

LONG MEADOW RANCH SAUVIGNON BLANC,  
RUTHERFORD, CALIFORNIA, 2008

*Kiwi and grapefruit overtones make this wine refreshing with a clean, crisp finish*

11.00 6oz 5.50 3oz

ESTATE ARGYROS ASSYRTIKO, SANTORINI, GREECE, 2009

*This wine is medium bodied with notes of apple, melon, and lime with overtones of mineral and salinity on the finish.*

13.00 6oz 6.50 3oz

BOUCHARD PÈRE & FILS BOURGOGNE BLANC "RÉSERVE"  
BURGUNDY, FRANCE, 2008

*This Chardonnay features citrus, Granny Smith apple, and Barlett Pear with notes of minerality on the finish.*

13.00 6oz 6.50 3oz

FIGGE "PELIO VINEYARD", CHARDONNAY,  
MONTEREY, CALIFORNIA, 2009

*This full bodied Chardonnay displays overtones of ripe pineapple, Golden Delicious apple and apricot, with notes of vanilla and nutmeg on the long finish.*

19.00 6oz 9.50 3oz

COPAIN "TOUS ENSEMBLE" ROSÉ,  
ANDERSON VALLEY, CALIFORNIA, 2009

*This medium bodied Rosé has aromas of fresh cranberry and red currant with hints of baking spices on the palate.*

10.00 6oz 5.00 3oz

## Red Wine

VAN DUZER DIJON CLONE BLOCKS PINOT NOIR,  
WILLAMETTE VALLEY, OREGON, 2007

*Aromas of ripe red raspberry, cranberry and plum with notes of cinnamon and cloves on the finish.*

15.00 6oz 7.50 3oz

SEVEN HILLS MERLOT,  
WALLA WALLA, WASHINGTON, 2008

*This wine is medium bodied displaying overtones of black cherry and ripe plum with hints of dark chocolate on the palate.*

14.50 6oz 7.25 3oz

ACHAVAL FERRER MALBEC,  
MENDOZA, ARGENTINA, 2009

*Notes of tobacco, leather and cocoa, complement the nose with vanilla and nutmeg toast on the palate.*

14.00 6oz 7.00 3oz

JEAN-LUC COLOMBO "TERRES BRULÉES", CORNAS,  
NORTHERN RHÔNE, FRANCE, 2007

*This Syrah has aromas of rich blackberry, fresh blueberry, and dark cassis with notes of black pepper and fresh earth on the full bodied, long finish.*

20.00 6oz 10.00 3oz

WATTS "DOS AMORES" MERITAGE, CLEMENT HILL,  
LODI, CALIFORNIA, 2003

*Made from 65 % Cabernet Sauvignon and 35% Cabernet Franc, this full bodied blend features dark berries, black currant and cocoa with a hint of white pepper and eucalyptus.*

14.00 6oz 7.00 3oz

CHÂTEAU LA CLARE, MÉDOC, BORDEAUX, FRANCE, 2003

*This wine is made from approximately 45% Merlot, 35% Cabernet Sauvignon, 15% Cabernet Franc and 5% Petite Verdot. It displays aromas of black currant, cassis and blackberry with notes of tobacco and cinnamon on the palate.*

15.00 6oz 7.50 3oz

FREEMARK ABBEY CABERNET SAUVIGNON,  
NAPA VALLEY, CALIFORNIA, 2002

*This full bodied wine has aromas of luscious black cherry and black raspberry with notes of smoke and vanilla on the long finish.*

18.00 6oz 9.00 3oz

## Dessert Wines

BLANDY'S 10 YEAR "MALMSEY", MADEIRA, PORTUGAL 3oz 11.75

BRAIDA "BRACHETTO D'AQUI" SPARKLING,  
PIEDMONT, ITALY, 2010 3oz 14.00

CHÂTEAU SUDIRAUT, PREMIER CRU CLASSÉ,  
SAUTERNES, FRANCE, 1982 2oz 38.00

DISZNÓKŐ FIRST GROWTH TOKÁJI "ASZÚ 5 PUTTONYOS",  
HUNGARY, 2000 3oz 15.00

EMILIO LUSTAU "SAN EMILIO" PEDRO XIMENEZ  
SHERRY, SPAIN, N/V 3oz 10.75

ESTATE ARGYROS VIN SANTO "MEZZO"  
SANTORINI, GREECE, 2002 3oz 15.00

OLIVARES DULCE MONASTRELL, JUMILLA, SPAIN, 2006 3oz 16.00

QUINTA NOVAL "LATE BOTTLE VINTAGE" PORT,  
PORTUGAL, 2004 3oz 18.00

QUINTA DO NOVAL "COLHEITA" PORT, PORTUGAL, 1937 2oz 75.00

RAMOS PINTO "QUINTA DO BOM RETIRO"  
20 YEAR TAWNY PORT 3oz 19.00

## Cocktails

### Classic

#### PERFECT MARTINI 15.50

Hendricks Gin, Effen Cucumber Vodka,  
Dolin Vermouth, Cucumber Sorbet

#### BLACK KIR ROYAL 13.75

Champagne, Chambord, Belvedere Black Raspberry

#### CARIBBEAN TEA 12.00

Carolina Sweet Tea Vodka, Hibiscus Elixir,  
Lemonade, Cranberry

#### MANHATTAN 13.00

Maker's Mark Whisky, Sweet Vermouth

#### ROOT BEER FLOAT 14.00

Amaretto DiSaronno, Root Liquor, Vanilla Ice Cream, Coke

### Contemporary

#### CUCUMBER MELON BALL MARTINI 14.50

Cantaloupe Infused Effen Cucumber Vodka,  
Midori, Sour

#### ORANGE MOJITO 12.00

Myers's Platinum Rum, Grand Marnier,  
Muddled Orange and Mint, Simple Syrup, Club Soda

#### COINTREURITA 15.50 \*

Patrón Silver Tequila, Cointreau Spheres, Triple Sec,  
Fresh Squeezed Yuzu, Salty Foam

#### LE BLUE WAVE 13.00

Blue Curaçao, Grapefruit Vodka, Ginger Liqueur

#### COSMOPOLITAN 15.00

Ketel One Citroen, Cointreau, Sour Mix,  
Cranberry Juice, Lime Foam

### Non-Alcoholic

#### BREAKERS PUNCH 6.00

Tropical Juices and Ginger Ale

#### CHOCOLATE COCONUT TINI 6.50

Chocolate Syrup and Piña Colada Mix

#### PEACH BELLINI 7.00

Peach Purée and Sparkling Cider

## Cognac

COURVOISIER VSOP	15.00
COURVOISIER "NAPOLÉON"	19.50
COURVOISIER XO	35.00
DELAMAIN "TRÈS VÉNÉRABLE"	65.00
HENNESSY VSOP	16.00
HENNESSY XO	35.00
HENNESSY "PARADIS"	75.00
HENNESSY "RICHARD"	175.00
HINE "ANTIQUE"	32.00
MARTELL "CORDON BLEU"	29.00
MARTELL XO	35.00
RÉMY MARTIN VSOP	17.00
RÉMY MARTIN XO	40.00
RÉMY MARTIN EXTRA PERFECTION	85.00
RÉMY MARTIN "LOUIS XIII"	180.00

## Armagnac

CHÂTEAU DU TARIQUET VSOP	14.00
LARRESSINGLE VSOP	21.00
LARRESSINGLE XO	31.00

## Calvados

BOULARD PAYS D'AUGE	16.00
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## Eaux-de-vie

PURKHART PEAR WILLIAMS	12.00
PURKHART BLUME MARILLEN	12.00

## Grappa

CAPOVILLA LAMPONI "RASPBERRY"	18.00
CASTELLO BANFI	13.00
JACOPO POLI MOSCATO	35.00

## Gin

HENDRICKS	14.50
TANQUERAY 10	14.50
NOLET'S SILVER	14.50
NOLET'S RESERVE	1.5 oz. 90.00

## Blended Scotch

CHIVAS REGAL, 12 YR	13.50
CHIVAS REGAL, 18 YR	24.00
DEWAR'S "SPECIAL BLEND", 12 YR	13.50
JOHNNIE WALKER BLACK	12.50
JOHNNIE WALKER BLUE	45.00
JOHNNIE WALKER GOLD	22.00
JOHNNIE WALKER RED	11.00
THE DIMPLE PINCH 15 YR	14.00

## Single Malt Scotch

BALVENIE "DOUBLEWOOD", 12 YR, SPEY	14.00
BALVENIE "MADEIRA CASK", 17 YR, SPEY	33.00
BALVENIE, 21 YR, SPEY	32.00
CRAGGANMORE, 12 YR, SPEY	16.00
GLENFIDDICH, 12 YR, SPEY	13.00
GLENKINCHIE, 12 YR, LOWLANDS	18.00
GLENLIVET, 18 YR, SPEY	22.00
GLENMORANGIE "LASANTA" SHERRY CASK, 12 YR, SPEY	16.00
GLENMORANGIE "QUINTA RUBAN", PORT CASK, 12 YR, SPEY	16.00
GLENMORANGIE "EXTREMELY RARE", 18 YR, SPEY	34.00
GLENMORANGIE, 25 YR, SPEY	110.00
LAGAVULIN, 16 YR, ISLAY	22.00
LAPHROAIG, QUARTER CASK	18.00
LAPHROAIG, 18 YR, ISLAY	32.00
MACALLAN, 12 YR, HIGHLANDS	17.00
MACALLAN, 18 YR, HIGHLANDS	34.00
MACALLAN, 25 YR, HIGHLANDS	105.00
OBAN, 14 YR, HIGHLANDS	20.00
STRATHISLA, 25 YR, ISLAY	32.00
TALISKER, 10 YR, SKYE	18.00

## Cordials

ALBORG AKVAVIT	11.75
AMARETTO DISARONNO	11.50
DRAMBUIE	11.50
FRANGELICO	13.00
GALIANO	11.50
GRAND MARNIER	13.00
GRAND MARNIER CENTENAIRE	30.00
GRAND MARNIER CENT CINQUANTENAIRE	45.00
IRISH MIST	11.50
JÄGERMEISTER	11.50
KAHLUA	11.50
MIDORI	11.50
ROMANA SAMBUCA BLACK	11.50
ROMANA SAMBUCA WHITE	12.50
ST. GERMAIN	13.00
TIA MARIA	11.50
ZWACK	9.75

## Rums

BACARDI 151, PUERTO RICO	11.25
CAPTAIN MORGAN, PUERTO RICO	10.75
MYERS'S DARK, JAMAICA	11.25
ORONOCO "RESERVA", BRAZIL	18.00
PYRAT XO "RESERVA", ANGUILLA	15.00
RON ZACAPA "23 YR", GUATEMALA	16.00

## Tequila

CABO WABO REPOSADO	13.50
CUERVO 1800 REPOSADO	12.50
CUERVO LA FAMILIA AÑEJO	29.00
DELEÓN AÑEJO	35.00
HERRADURA AÑEJO	13.50
PARTIDA AÑEJO	16.00
PATRON AÑEJO	16.00
PATRÓN GRAN PLATINUM	38.00
SAUZA TRES GENERACIONES AÑEJO	18.00

## Cigars

ARTURO FUENTE, CHÂTEAU FUENTE, ROBUSTO	11.00
ASHTON CABINET, CHURCHILL	22.00
ASHTON "ESG" ESTATE SUN GROWN, CHURCHILL	60.00
ASHTON "VSG" VIRGIN SUN GROWN ENCHANTMENT, ROBUSTO	32.00
AURORA 100 AÑOS, TORPEDO	25.00
AVO No. 2, TORO	14.00
COHIBA "RED DOT", ROBUSTO	24.00
DAVIDOFF "DOUBLE R", CHURCHILL	50.00
DUNHILL AGED CONDADO, LONSDALE	20.00
FONSECA "SUN GROWN CEDAR WRAP", TORPEDO	12.00
GOD OF FIRE, CHURCHILL, LIMITED EDITION WITH LIGHTER BOX	300.00
GURKHA "GRAND RESERVE", CHURCHILL	26.00
MACANUDO MINIATURES	14.00
MAKERS MARK TUBE, CHURCHILL	22.00
"OPUS X" ANNIVERSARY 2005, TORPEDO	55.00
PADRON 1964 "40TH ANNIVERSARY", TORPEDO	35.00
PADRON SERIES 1926, ROBUSTO	30.00
PARTAGAS #6, PANATELA	10.00
ROMEO Y JULIETA "BELICOSO", TORPEDO	13.00

## Beer

PLEASE INQUIRE WITH YOUR SERVER ABOUT FEATURED SEASONAL BREWS

### DOMESTIC

BUDWEISER	6.75
BUDWEISER LIGHT	6.75
COORS LIGHT	6.75
MICHELOB ULTRA	6.75
MILLER LITE	6.75
LANDSHARK	6.75
SAMUEL ADAMS	7.25
ANCHOR STEAM	7.25
CIGAR CITY BREWING JAI ALAI IPA	7.25
ROGUE KELLS IRISH ALE	12.00
VICTORY V-12 (RECOMMENDED TO SHARE)	21.00

### IMPORTED

AMSTEL LIGHT	7.25
BASS	7.25
BECK	7.25
CHIMAY ALE BLEUE "GRANDE RÉSERVE"	11.00
GUINNESS	7.25
HEINEKEN	7.25
HEINEKEN LIGHT	7.25
STELLA ARTOIS	7.25
MAGNERS IRISH CIDER	7.25
HACKER PSCHORR WEISSE	7.25
SAMUEL SMITH'S NUT BROWN ALE	9.00
LINDEMANS LAMBIC PÊCHE	15.00

# Tapestry Bar Menu

## “SALT AND PEPPER” ROCK SHRIMP 18

Cascabel Pepper Fondue  
*Cosmopolitan*

*Ketel One Citroen, Cointreau, Sour Mix, Cranberry Juice, Lime Foam 15*

## BUFFALO CALAMARI 17

Shaved Celery and Valdeón Salad  
*Hacker Pschorr Weisse, Germany 7.25*

## AKVAVIT CURED SALMON FLATBREAD 22

Spring Onion Mascarpone, Blistered Grape Tomatoes  
*Cucumber Melonball Martini*

*Cantaloupe Infused Effen Cucumber Vodka, Midori, Sour Mix 14.50*

## CHICKEN TIKKA KATHI ROLL 16

Tamarind, Mango Mint Chutney  
*Apricot Mangotini*

*Smirnoff Vodka, Apricot Brandy, Mango Purée 12*

## SHRIMP “LOLLIPOPS” 24

Potato Crusted, Local Saw Palmetto Honey and Siracha  
*Figge "Pelio Vineyard" Chardonnay, Monterey, California 19*

## HEARTS OF ROMAINE "CAESAR SALAD" 12

Spiced Tomato  
*Spiced Bloody Mary*

*Smirnoff Vodka and Homemade Bloody Mary Mix 10.75*

## THE TAPESTRY BURGER 19

Seeded Brioche, Madeira Marinated Mushroom,  
Crispy Onion, Taleggio

*Chimay Ale Blue "Grande Réserve", Belgium 11*

## CRAB CAKE SLIDERS 24

Toasted Old Bay Buns, Bread and Butter Pickle Remoulade  
*Caribbean Tea*

*Carolina Sweet Tea Vodka, Hibiscus Elixir, Lemonade, Cranberry Juice 12*

## ARTISANAL CURED MEATS AND CHEESES 25

Florida Honeycomb, Brandy Macerated Berries,  
Mini French Baguettes

*Ramos Pinto "Quinta do Bom Retiro" 20 Year Tawny Port 19*

## CRAB CAKE BITES 21

Soft Local Greens, Chiogga Beets, Tarragon Aioli  
*Lindemans Péche Lambic 19*

## BRAISED WILD BOAR EMPANADAS 20

Ancho BBQ, Sugar Cane Roasted Local Corn  
*Cointreaurita \**

*Patrón Silver Tequila, Cointreau Spheres, Triple Sec,  
Fresh Squeezed Yuzu, Salty Foam 15.50*

## CECI DUSTED EXOTIC MUSHROOM FRITO MISTO 16

Green Goddess Horseradish Aioli  
*Orange Mojito*

*Myers's Platinum Rum, Grand Marnier, Muddled Orange and Mint,  
Simple Syrup, Club Soda 12*

## DIPS 12

Pineapple and Mint Raita, French Onion and Port Wine Pommery  
*Samuel Smith's Nut Brown Ale, England 9*

## SOMMELIER WINE PAIRINGS

ALSO AVAILABLE

# Desserts

## CRÈME BRÛLÉE 11.75

Marinated Berries

*Blandy's "10 year" Malmsey, Madeira, Portugal  
11.75 (3oz)*

## BAKED APPLE PIE À LA MODE 12.00

Chocolate And Caramel Sauce

*Disznóko First Growth Tokáji "Aszú 5 Puttonyos"  
Hungary, 2003  
15 (3oz)*

## FRESH BERRIES 12.75

Zabaglione Sauce

*Braida "Brachetto d'Acqui" Sparkling, Piemonte, Italy, 2010  
14 (3oz)*

## FLOURLESS CHOCOLATE CAKE 12.50

Chocolate Sauce, Toffee Crunch,

Fresh Chocolate-Infused Whipped Cream

*Les Clos de Paulilles, Banyuls, Roussillon, France, 2006  
13 (3oz)*

## KEY LIME PIE 11.25

100-Year-Old Tradition

*Braida "Vigna Senza Nome" Asti-Spumante,  
Piemonte, Italy, 2009  
12 (3oz)*

# Specialty Coffees

11.75

ALMOND - AMARETTO DISARONNO, KAHLUA

IRISH - JAMESON IRISH WHISKEY

ITALIAN - FRANGELICO

JAMAICAN - TIA MARIA, DARK RUM

MEXICAN - MARGARITAVILLE GOLD TEQUILA, KAHLUA

NUTTY IRISHMAN - BAILEY'S, FRANGELICO

It is unlawful for anyone (including parents) to sell,  
give or serve alcoholic beverages to a person  
under 21 years of age.