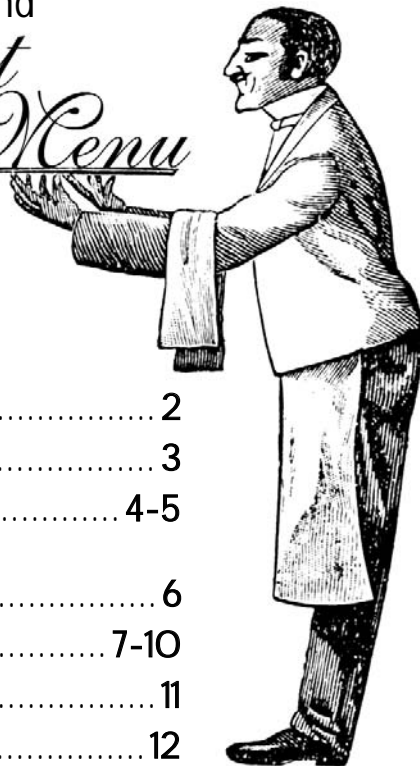




N37° 46.88'
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Wine, Beer, Liquors

and *Dessert* *Menu*



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Special Promotions



Give the Gift of
Food & Spirits
with our new
Gift Card!

Ask us about discounts
for Business/Employee
Gift Programs!



◆◆ Beer Special ◆◆



Weizen Beer

A refreshing, light German speciality ale. Top fermenting with up to 60% malted wheat and barley malt, little or no hops and a special weizen bier yeast. Traditionally served with a slice of lemon or a shot of woodruff (Waldmeister) or raspberry (Himbeer) syrups. We have selected beers that best represent four distinctly different styles of weizen beer.

- LIGHT: BERLINGER WEISSE** – A very dry and refreshing beer, served with your choice of “Waldmeister” (woodruff) or “Himbeer” (raspberry), 12 oz **5.00**
- AMBER: SCHNEIDER WEISSE** – The classic bavarian, 16.5 oz bottle **6.50**
- DARK: ERDINGER DUNKEL** – Pleasing to those who don't usually like a dark beer, 16.5 oz bottle **5.50**
- UNFILTERED DRAFT: PYRAMID** –Reg 3.50 Pint 5.25 Tall 5.75
Local micro brew, 16.5 oz bottle

The Pub



4:00 – 7:00 p.m. • Monday thru Friday

WELL DRINKS **3.50**
ALL AMERICAN DRAFT BEERS Tall glass for the price of a pint!

ALL APPETIZERS 50% OFF!

QUINN'S LIGHTHOUSE



Dinner Beers



Suggested combinations of our premium bottle and draft beers with selected dishes from our menu.

ENTRÉE SALADS

Pilsner Urquell, Czech Republic	4.75
Harp Lager, Ireland	4.75
New Kölsch, Reissdorf, 16.5 oz., Cologne, Germany	6.75

CHICKEN & LIGHT SAUCED PASTAS

Tennents Lager, Scotland	4.75
Steinlager, New Zealand	4.75
DAB-Dortmunder, Northern Germany	4.75

SAUCED FISH – SALMON, SNAPPER, SCALLONE

Bass Ale, England	4.75
Red Stripe, Jamaica	4.75
Fosters, Premium Draft Lager, Australia	5.00

WHITE SAUCE PASTAS – ALFREDO & BALBOA

New Castle Brown Ale, England	4.75
Warsteiner Lager, Germany	4.75
Drakes, Amber Ale, San Leandro	5.00

RED SAUCE PASTA & JAMBALAYAS

Sierra Nevada, Pale Ale, California	5.25
I.P.A. Samuel Smith, England	6.75

CURRIED & PESTO SAUCE DISHES

Amber Wheat Schneider Weisse, 16 oz, Germany	6.75
New Reed's Jamaican Style Gingerale, Jamaica (non-alcoholic)	3.59

STEAK, SPICED & BLACKENED DISHES

Chimay Belgian Trappist Triple, Belgium	5.75
Strong Ale, Arrogant Bastard Ale, 22 oz., California	6.75
Red Ale, La Rossa, by Moretti Italy	4.75
E.J. Phair Maerzen, local micro brew	4.75

AFTER DINNER BEERS

EKU 28, Bock, Germany	5.75
CARNEGIE PORTER, A.B. Pribbs, Sweden, 16 oz	8.25

QUINN'S LIGHTHOUSE



Pub Beers



—♦♦ **PILSNER STYLE LAGERS** ♦♦—
Brewed with bottom-fermenting yeast with varying degrees of bitterness from hops.

LIGHT LAGERS

AMSTEL LIGHT, Holland	4.75
BUD LIGHT, USA	3.75
DAB-DORTMUNDER, N. Germany (low carb)	4.75
MILLER LITE, USA	3.75
SAMUEL ADAMS LIGHT, Boston	4.75
MICHELOB ULTRA, USA (low carb)	3.75

REGULAR LAGERS

ASAHI, Super dry, Japan	4.75
BECKS, Northern Germany	4.75
BITBURGER PILSNER, Germany	4.75
BUDWEISER, USA	3.75
COORS, Original, Colorado	3.75
CORONA, Mexico	4.75
DAB-DORTMUNDER, Northern Germany	4.75
EKU 28, Bock, Bavaria, 11% Alc. Vol., sipping beer	5.75
DOS EQUIS, Special Lager, Mexico	4.75
E.J. PHAIR, MAERZEN, Local Micro Brew	4.75
HARP, Ireland	4.75
HEINEKEN, Holland	4.75
LABATTS BLUE, Canada	4.75
MILLER MGD, USA	3.75
PETE'S STRAWBERRY LAGER, North Carolina	4.75
PILSNER URQUELL, Czech Republic	4.75
RED STRIPE, Jamaica	4.75
ROLLING ROCK, Latrobe, PA	4.75
SAMUEL ADAMS, Boston Lager	4.75
SPATEN, Premium, Bavaria	4.75
STEINLAGER, New Zealand	4.75
STELLA ARTOIS, Belgium	4.75
TENNENT'S, Scotland	4.75
WARSTEINER, Pilsner, Northern Germany	4.75

DARK LAGERS

WELTEN BURGER, Doppel Bock, Bavaria, 16 oz	6.50
NEGRA MODELO, Mexico	4.75

QUINN'S LIGHTHOUSE



Pub Beers



Ales

Brewed with top-fermenting yeast and aromatic malt grains, they're more bitter and full-bodied than any other styles of beer.

- WHEAT AMBER, Schneider Weisse, 16.5 oz6.75
- WHEAT DARK, Erdinger Weisse, 16.5 oz5.75
The "Entry Level Dark Beer"
- WHEAT DRY LIGHT - Berliner Weisse, 12 oz5.75
- New KÖLSCH – Reissdorf, *Cologne, Germany*, 16.5 oz6.75
- PALE – Bass, *England*4.75
- BELGIAN TRAPPIST, Chimay Triple, 8.0% Alc.Vol5.75
- I.P.A., Lagunitas, *Northern California*4.75
- I.P.A., Samuel Smith, *England*6.75
- E.S.B., Fuller's, *England*4.75
- E.S.B., Red Hook, *Washington*4.75
- AMBER, Red Tail, *Mendocino Brewing Co.*4.75
- RED ALE, Moretti, "La Rossa", *Italy*4.75
- BROWN, New Castle Brown, *England*4.75
- New SCOTCH ALE, McEwans4.75
- STRONG ALE "Arrogant Bastard Ale"
Stone Brewing Co., 7% Alc. Vol. 22oz6.75
- New SMOKED ALE, Schlenkerla Rauchbier, *Germany*
Think of it as a "Liquid Cigar", 5.1% Alc. Vol. 16 oz6.75

Porters

Forerunners to stout. A good choice for those who like dark beers, but find stout too heavy.

- TADDY PORTER, Samuel Smith, *England*6.75
- PORTER, Black Butte, *Oregon*4.75
- VINTAGE SIPPING PORTER, 2001
Carnegie Porter, *A.B. Pripps, Sweden*, 16 oz btl8.25

Stouts

Heavy, dark and rather bitter. Served at room temperature to best reveal their rich flavors.

- OATMEAL STOUT, Youngs, *England*5.25
- IMPERIAL STOUT, North Coast Brewing Co.5.25
Alc Vol 8.0%

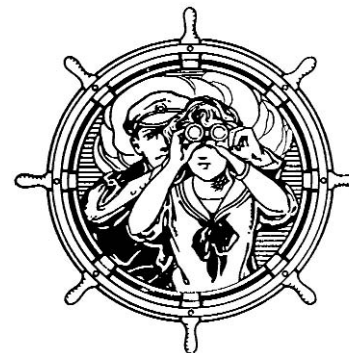
HARD CIDERS

- VERMONT APPLE CIDER, Woodchuck4.75
- RASPBERRY or PEAR CIDER, Wyder4.75

Special Wine Recommendations



- 19. Dry Tavel Rosé, 2002, France 19.00
Domaine Amido, Tavel
Dark and full bodied
- 4. Sauvignon/Semillon, 2001, Graves, A.G.C. 19.75
Baron Philippe de Rothchild, Bordeaux
Blend of 35% Semillon, 65% Sauvignon blanc; Soft citrus
with pear & fig flavors
- 5. Chenin Blanc-Vouvray AC, 2002, Loire, France 17.75
Château De Montfort, Vouvray
Crisp with intense fruit, drinks well with our curried dishes



- 23. Malbec, 2002, Colchagua Valley, Chile 17.00
Montes Winery, Curico, Chile
Full flavored with soft tannins—long used as part of
premium French red wine blends
- 34. Red Zinfandel, 1996, Dry Creek Valley 45.00
Dough Nalle, Winemaker, Healdsburg
- 23. Champagne, Rosé Bottle 29.00
Bouvet, Samur, France, N.V.





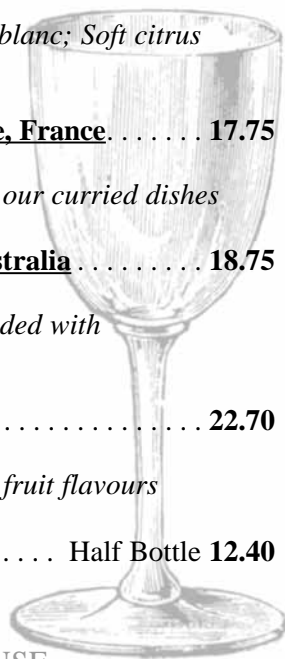
Wine List



Our Wine list represents wines from the major grape varieties in the order of light and fruity to full bodies and complex.

◆◆ White Wine ◆◆

1. **Grüner Veltliner, 1999, Austria** 16.75
Schlossweingut Mailberg, Lenz Moser, Austria
Fresh with light fruit and a touch of spice
2. **Riesling Off Dry, 2002 Mosel-Saar-Ruwer, Germany** 16.75
 "Blue Slate" by Dr. Loosen
Light and fruity with well balanced acidity
3. **Gewürtztraminer, 2002, Anderson Valley, Mendocino.** 19.75
Navarro Vineyards, Philo, California
Aromatic dry alsation style, subtle spice
4. **Sauvignon/Semillon, 2001, Graves, A.G.C.** 19.75
Baron Philippe de Rothchild, Bordeaux
Blend of 35% Semillon, 65% Sauvignon blanc; Soft citrus with pear & fig flavors
5. **Chenin Blanc-Vouvray AC, 2002, Loire, France.** 17.75
Château De Montfort, Vouvray
Crisp with intense fruit, drinks well with our curried dishes
6. **Marsanne, 2000, Goulburn Valley, Australia** 18.75
Château Tahbilk, Central Victoria
A rare and unique rhone varietal—unwooded with intense lemon, honey and peach aromas
7. **Sauvignon Blanc, 2001, Russian River** 22.70
 Adler Fels Winery, Sonoma Valley
Intense varietal character with herb and fruit flavours
8. **Chardonnay, 2001, California** Half Bottle 12.40
Fetzer, Sundial Ranch
Pleasant, well balanced



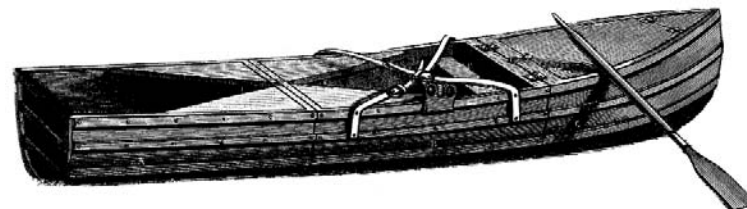
QUINN'S LIGHTHOUSE




Wine List



9. **Chardonnay, 2001, Santa Barbara County** 28.00
Villa Mt. Eden, Grand Reserve, Santa Maria Valley
Subtle, smokey aromas
10. **Chardonnay, 2001, Napa Valley** 55.00
Cakebread Cellars, Rutherford, California
Traditional rich and buttery, produced by two generations of the Oakland Cakebread Family



◆◆ Rose Wine ◆◆

16. **Dry Rosé, 2002, Rioja Spain.** 15.00
 Marques de Caceres
Full fruit with floral aromas; drinks well with our paella and curry dishes
17. **Rosé of Pinot Noir, 2001, Nahe Germany.** 17.00
"Spätburgunder Weissherbst"
Schlossgut Diel, Burg Layen
Light in color, delicate, well balanced fruit
18. **Dry Rosé, 1998, Côtes-du-Rhône AC** 17.00
E. Guigal, Château D'Ampuis, Rhône, France
Drinks well with our "vegetable doodaa's"
19. **Dry Tavel Rosé, 2002, France.** 19.00
Domaine Amido, Tavel
Dark and full bodied

QUINN'S LIGHTHOUSE



Wine List



◆◆ Red Wine ◆◆

- 20. **Gamay-Beaujolais AC, 2002, France** 17.00
Louis Jadot, Beaune, France
Soft lush, with berry flavors-Try it chilled!
- 21. **Pinot Noir, 2002, New Zealand** 22.75
Brancott, Marlborough Vineyards
New *Elegant and smooth with ripe cherry and plum flavors*
- 22. **Grenache-Côtes-Du-Rhône, 2000, France** 18.00
E. Guigal, Château D' Ampuis, Rhône, France
Light tannin, earthy blend of Grenache and Syrah
- 23. **Malbec, 2002, Colchagua Valley, Chile** 17.00
Montes Winery, Curico, Chile
Full flavored with soft tannins-long used as part of premium French red wine blends
- 24. **Sangiovese, 2001, Alexander Valley** 21.00
Foppiano Vineyards, Healdsburg, Sonoma
Richly textured with strawberry and black cherry flavours-ripe tannins and a touch of oak
- 25. **Syrah, 2000, California** 19.00
Cline Cellars, Sonoma
Fragrant aroma, rich, soft fruit with subtle oak
- 26. **Zinfandel, 2001, Paso Robles** 18.00
Peachy Canyon, Paso Robles
Goes by the apt name of "Incredible Red" Bin 113
- 27. **Cabernet Franc, 1999, Santa Barbara County** 35.00
New Foxen, Santa Maria, California
The quiet ingredient of many merlot and cabernet sauvignon blends. Presented on it's own. Eminently drinkable, with subtle fruit and tannin.



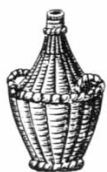
Wine List



- 28. **Merlot, AC, 2000, Bordeaux, France** 19.00
Christan Moueix, Libourne, France
An elegant blend with an earthy fragrance by one of the master vintners of the merlot variety
- 29. **Merlot, 2002, Chile** 22.75
Casa Rivas, Maipo Valley
Rich fruit, creamy oak, supple tannins, silky finish
- 30. **Cabernet Sauvignon, 1995, Carmel Valley** Half Bottle 15.75
Durney Vineyards, Carmel Valley
Dry with distinct Cabernet varietal flavors, pepper finish
- 31. **Claret, 2000, Napa Valley** 35.00
Newton Winery, Napa Valley
Smooth with concentrated fruit flavors, 94% Cabernet Sauvignon-finished with Cabernet Franc, Merlot and Malbec
- 32. **Cabernet Sauvignon, 2002, Napa Valley** 32.00
BV Beaulieu Vineyards, Rutherford
Rich, complex with velvety black currant and chocolate flavor
- 33. **Cabernet Sauvignon, 1998, Margaux, France** 40.00
New Château La Bory de Tayac, A.C., Margaux
Rich blend of 60% Cabernet, 35% Merlot, and 5% Cabernet Franc

◆◆ Sparkling Wine ◆◆

- 40. **Prosecco di Valdobbiadene** Bottle 20.75
Stella, DOC, Italy, N.V.
- 41. **Cava** Split 7.75
Freixenet, Carta Nevada, Spain, N.V.
- 42. **Method Champenoise** Bottle 29.00
Bouvet, Samur, France, N.V. - Brut or Rosé
- 43. **Champagne** Half Bottle 29.00
Moët Chandon, Whitestar, France, N.V. - Extra dry



Speciality Liquors



—♦♦ Brandy & Añejo Sipping Rum ♦♦—

Pisco Capel, <i>White Clear Brandy, Chile</i>	5.00
Calvados V.S.O.P., <i>Pere Magloire</i>	5.25
Armagnac V.S.O.P., <i>Sempe</i>	6.25
Cognac V.S., <i>Hennessey</i>	7.50
Cognac V.S., <i>Courvoisier</i>	7.50
Cognac V.S.O.P., <i>Remy Martin</i>	8.25
Light Barbados Rum R.L., <i>Seales 86 Proof</i>	7.25
Dark Trinidad Rum, <i>Pusser's 95 Proof</i>	6.75
Demerara Guyana Rum, <i>80 Proof, El Dorado</i>	7.00
White OverProof Rum, <i>Wray & Nephew, 126 Proof</i> ...	6.25
<i>Very slow sipping Jamaican, will keep the "duppies" (evil spirits) away</i>	
Amber Jamacian Rum, <i>Appleton Estate, 86 Proof</i>	7.00



—♦♦ Port ♦♦—



Ficklin Port	4.25
Fonseca, "Bin 27" Porto	4.50
Taylor, Fladgate, Porto, Late Bottle Vintage 1994	5.00



Dessert Menu

"Too much of a good thing can be wonderful"
— Mae West

Delicious

Florida Key Lime Pie	4.79
Decadent Chocolate Cake	4.49
Classic New York Cheese Cake	4.49
<i>Served with sour cherries</i>	
Figaro Gelato, Extra Rich	4.49
<i>Vanilla Bean or Chocolate</i>	
Blackberry Cabernet Sorbet – Regular 3 scoops	4.69
<i>OR with sparkling Prosecco 1 scoop</i>	
Black Forest Sour Cherries Sundae	4.99



Tullamore Dew, Irish Coffee	5.00
Tia Maria, Jamaican Coffee Liquer	
<i>on the rocks or in your coffee</i>	
5.00	
Sambuca Extra, By Molinari	
<i>"Con la Mosca"</i>	
<i>(Three Coffee Beans)</i>	
4.75	

