



Grey Goose Martini and Variations
All Served Straight Up
12.5

Blood Orangetini

Grey Goose L'Orange, Cointreau, and
blood orange flavor

Fire and Ice

Grey Goose L'Poire, Blue Curacao and lemon juice,
with a splash of Grenadine

French Kiss

Grey Goose L'Poire, Chambord,
and pineapple juice

Bluetini

Grey Goose, Cointreau, Blue Curacao,
pineapple and sprite

Bananatini

Grey Goose, Liquor 43, Banana Liquor,
and cream

Tropicaltini

Grey Goose, Peach Liquor, pineapple,
and a splash of orange juice

Peartini

Grey Goose L'Poire, Disaronno Amaretto,
and lemon juice

Marilyn Monroe

Grey Goose, Chambord, with a touch of champagne



Ponte's Specialty Cocktails

Raspberry Jack

Jack Daniels, lemon juice, simple syrup,
a touch of Chambord and muddled raspberries

8

Pomegranate Mojito

Seltzer, fresh lime, and mint with a touch
of pomegranate

Your choice of Bacardi:

Limon, Dragon Berry, Grand Melon or Superior

8.5

Dragon Bite

Bacardi Dragon Berry Rum, Lychee flavor,
pineapple, cranberry and lime juice

8.5

The Dreaming Dragon

Bacardi Dragon Berry Rum, pomegranate
and lime juice

8.5

Floradora

Hendrix Gin, Raspberry Liqueur,
lime juice, and ginger-ale

8.5

Huckleberry Lemonade

44 North Huckleberry Vodka and lemonade

7.5

The Bellini

Brut Champagne and a splash of peach liqueur

8

Straight up add 2.00



Single Malt Scotch

Glenfiddich, 12 yr	11
Glendronach, 12 yr	15
Glenlivet, 12 yr old, Speyside	11
Glenlivet, 18 yr old	17
Glenmorangie, 10 yr old	13.75
Macallan, 12 yr old, Speyside	14
Luguvulin, 16 yr old, Islay	18



Blended Scotch

Johnnie Walker Red	8
Johnnie Walker Black	10.5
Johnnie Walker Gold, Rocks Pour	20
Chivas Regal, 12 yr old	10.25
Chivas Regal, 18 yr old	17.75
Chivas Regal, Royal Salute, 21 yr old	67.5
Dewar's, 12 yr old	8.75



Bourbon

Wild Turkey 101	7.5
Jim Beam Black	7.25
Jim Beam Rye	8
Crown Royal	8.5
Makers Mark	8.75
Woodford Reserve	9
Knob Creek	9.75
Single Barrel Jack Daniels	9



Tequila

Jose Cuervo	7
1800	8.5
Patron Silver	9.5
Patron Añejo	10



Rum

Appleton Estate Extra 12 years	8
Mount Gay Extra Old	8.5
Zaya Grand Reserve 12 years	9.5



Desserts

Warm Chocolate Soufflé

Upside down Chocolate Soufflé and
Tahitian Vanilla Bean ice cream

9

Flourless Chocolate Cake

Chocolate tuile, Crème Anglaise,
and Burnt Caramel Ice Cream

8

Raspberry Crème Brulee

Velvety custard, infused with Verveine Tea,
and fresh raspberries

8

Chefs Crisp of the Day

Seasonal fruit with crispy topping and
Tahitian Vanilla Bean ice cream

8

Ice Cream Plate

Burnt Carmel, Tahitian Vanilla Bean, and
Peanut Butter Chip, served with cookies

8

Sorbet Plate

Mango, Lemon Cello, and Raspberry,
served with cookies

8

Artisanal Cheese Plate

Chef selection of cheese and accoutrements

12



Coffee and Tea

"Lavatsa " Coffee

Cappuccino 4.00 Espresso 2.75 Coffee 2.50

Irish Coffee

Irish whiskey, coffee,
whipped cream, and
Crème de menthe

Café Bonaparte

Cappuccino and Brandy

Kioki Coffee

Brandy, Kahlua, coffee,
and whipped cream

Café Foster

Bacardi, crème de
banana, coffee,
and whipped cream

Italian Coffee

Amaretto, coffee,
and whipped cream

Jamaican Coffee

Tia Maria, Rum, coffee,
and whipped cream

Harney and Sons Loose Tea **5**

Green Tea

Bangkok Sweet Thai flavors, with a hint of coconut

Chinese Flower Infused with citrus, marigold, cornflower,
and rosebuds

Jasmine Made from Pouchang tea that is slightly browner
than green tea with jasmine flowers

Black Tea

Black Currant Big berry flavor with dried currants

Earl Grey Supreme 3 teas blended with Ceylon silver tips
and infused with natural oil of Bergamont

Paris Fruity black tea with a hint of lemony Bergamont

Chocolate covered petals Extremely aromatic, smells of
decadent chocolate steeped in rose petals

Decaffeinated Tea

Orange Pekoe Everything you love from black tea without
the caffeine

African Autumn South African Rooibos, also known as red
tea, paired with cranberry and orange rind



Dessert Wine

Bonny Doon, Muscat, California, 2000	10
Bonny Doon, Framboise, California, 2000	8
Essencia Quady Orange Muscat, Cal, 2000	9
Chateau Doisy Vedrines, Sauternes, 2003	10.5



Port

"Six Grape" Ruby Port, Reserve	8
Taylor-Fladgate 20 yr Tawny	13
Quinta Roriz, Vintage Porto, 2000	18
Warres Late Bottle Vintage	8
Grahams 10 yr Tawny	7.5
Grahams 20 yr Tawny	10
Grahams 30 yr Tawny	19
Grahams 40 yr Tawny	25
Choc o Bloc	9.5



Cognac

Courvoisier VS	8
Courvoisier VSOP	11.75
Courvoisier XO	27.25
Remy Martin VS	9.75
Remy Martin VSOP	14.25
Remy Martin XO	39.5
B&B	8
Hennessey	7.5



Brandy

Busnel Calvados VSOP	8.5
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Sherry

Lustau Muscatel Superior	10
Amontillado	8



Madeira

Blandy's 10 yr, Malmsey	7
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Grappa and Digestifs

Averna	7
Banfi, Grappa	9
G.E. Massenez, Framboise, Eau-de-vie	7
G.E. Massenez, Poire Williams, Eau-de-vie	7

All grappa and digestifs are served as a 1 oz pour



Liqueur

Ameretto di Saronno	8
Baileys	7
Benedictine	8.25
Chambord	8
Cointreau	9.5
Drambuie	9.5
Frangelico	8
Galliano	8
Grand Marnier	10
Grand Marnier 100 yr	28.75
Grand Marnier 150 yr	42.25
Kahlua	7.5
Licor 43	7.5
Marie Brizzard Anisette	6.5
Romana Sambuca	7.5
Romana Sambuca Black	6.5
Sogno di Sorrento Lemoncello	6.5
Tia Maria	6.75
Tuaca	7

All liqueur, brandy, and cognac are a 1.5 oz pour

After Dinner Martini's

Orange Creamsicle

Stoli Vanilla, Liquor 43, and fresh orange juice, with a touch of cream

8

Chocolate Mint

Alchemy Chocolate Vodka, Kahlua, cream, Green De Menthe and a shot of espresso

9

White Truffle

Godiva White Chocolate, Stoli Vanilla, White Crème de Cocoa and cream topped off with white chocolate

9

Irish Coffee Martini

Jameson's Irish whiskey, Baileys Irish Cream, with a shot of espresso

8.5

Goose after Dinner

Grey Goose, Nutty Liqueur, Chambord, and cream with a splash of vanilla

10