

Thane's
PRIME STEAKS AND SEAFOOD RESTAURANT



DESSERT TEAS

Duanes's Signature Dessert

*Custard-Filled Crêpe, Bananas flambéed
with Dark Rum, Vanilla Bean Ice Cream 7.50*

Kelly's Apple Pie

*Individually prepared Apple Pie in Puff Pastry,
Homemade Caramel Sauce and Vanilla Bean Ice Cream 7.50*

Espresso Mousse Cake

*Chocolate Sponge Cake topped with Chocolate Mousse
with a Warm Chocolate Sauce and Fresh Raspberry Coulis 7.00*

Ice Creams and Sorbets Selections 6.50

Häagen-Dazs Ice Creams and Sorbets

Crème Brûlée

perfumed with Tahitian Vanilla Beans 6.75

International Cheese Cart

10.00 per person

Ask your Server about the Special Flambé Dessert of the Day.

Premium Tea Selections

Cinnamon Stick

Green Tea



Cozy Chamomile

Lemon Lift



Cranberry Apple



Mint Medley

Earl Grey



Orange Spice

English Tea Time

Raspberry Royale



Decaffeinated Selections



Specialty Martinis

Duane's Chocolate Martini

*Van Gogh Dutch Chocolate Vodka,
Stoli Vanil and White Crème de Cacao 8.50*

Kelly's Apple Martini

*Vox Vodka, Apple Pucker and Seagram's Seven
with a Splash of Grenadine 8.00*

Peach Martini

*Stoli Peach and Peach Schnapps
with a Splash of Orange Juice and Champagne 8.50*

Key Lime Pie Martini

*Ketel One Citroen, Stoli Vanil and Midori,
Lime Juice and Cream 8.00*

Raspberry Crème Brûlée Martini

Stoli Vanil, Chambord, Butterscotch Schnapps and Cream 8.50

James Bond "007" Martini

*Stolichnaya Vodka and Dry Vermouth
with an Olive and Lemon Twist,
"Shaken, not Stirred" 8.00*

Las Campanas Martini

*Sauza Hornitos Tequila and Grand Marnier
with a Hint of Lime Juice 7.50*

Kurant Affair

*Absolut Kurant, Chambord and Triple Sec,
with a Splash of Cranberry and Lime Juice 8.00*

Orange Blossom Martini

Stoli Ohranj and Grand Marnier 8.00

Butter Rum Martini

*Skyy Vodka and Malibu Rum,
Butterscotch Schnapps and Pineapple Juice 7.50*

Ten Grand Martini

*Tanqueray No. 10 and Grand Marnier
with a Splash of Pineapple and Fresh Lime Juice 8.50*



Specialty Drinks

Strawberry Shortcake

*Captain Morgan's Spiced Rum, Coco Lopez and Fresh Strawberries,
blended and topped with Whipped Cream 7.00*

Las Campanas Sunrise

*Sauza Gold Tequila and Fresh Squeezed Orange Juice
and a Splash of Grenadine 6.50*

Azul Mar

*Sauza Conmemorativo Tequila and Blue Curaçao
with Fresh Squeezed Lime Juice, served on the Rocks 8.00*

Las Campanas Cadillac

*Casa Noble Crystal Tequila and Fresh Squeezed Lime Juice
with a Floater of Grand Marnier, served on the Rocks 8.75*

California Dreamin'

*Amaretto di Saronno, Midori and Malibu Rum
with a Splash of Cranberry and Pineapple Juice 7.00*

Mission Inn Bloody Mary

Stolichnaya Vodka, Spicy Tomato Juice and Garden Garnish 5.75

Orange Blossom Screwdriver

Stolichnaya Ohranj Vodka with Fresh Squeezed Orange Juice 5.50

Raspberry Kiss

*Sky Vodka, Apple Pucker Schnapps, Chambord and Malibu Rum,
Sweet and Sour and a Splash of Cranberry Juice 7.00*

Mai Tai Madness

*The Original Trader Vic's Mai Tai Recipe
with Myers's Dark Rum 6.25*

Coco Loco Colada

Blended Malibu Rum, Pineapple Juice and Coco Lopez 6.00



Vodka

<i>Absolut</i>	5.50
<i>Absolut Citron</i>	5.50
<i>Absolut Kurant</i>	5.50
<i>Absolut Mandrin</i>	5.50
<i>Absolut Peppar</i>	5.50
<i>Belvedere</i>	7.00
<i>Blue Ice</i>	5.25
<i>Chopin</i>	7.00
<i>Cîroc</i>	6.50
<i>Grey Goose</i>	7.00
<i>Grey Goose L'Orange</i>	7.00
<i>Hangar 1</i>	6.25
<i>Hangar 1, Mandarin Blossom</i>	6.50
<i>Hangar 1, Citron "Buddha's Hand"</i>	6.50
<i>Hangar 1, Kaffir Lime</i>	6.50
<i>Ketel One</i>	7.00
<i>Ketel One, Citroen</i>	7.00
<i>Skyy</i>	5.00
<i>Smirnoff</i>	5.25
<i>Stolichnaya</i>	5.25
<i>Stolichnaya Peach</i>	5.50
<i>Stolichnaya Ohranj</i>	5.50
<i>Stolichnaya Vanil</i>	5.50
<i>Stolichnaya Razberi</i>	5.50
<i>Tanqueray Sterling</i>	5.75
<i>Ultimat</i>	8.00
<i>Ultimat Black Cherry</i>	8.00
<i>Van Gogh Dutch Chocolate</i>	5.75
<i>Vox</i>	6.75



Apéritifs

<i>Campari</i>	5.00
<i>Dubonnet Red</i>	4.75
<i>Lillet, Red</i>	6.00
<i>Lillet, White</i>	6.00
<i>Pernod</i>	5.25
<i>Ricard</i>	5.50

Gin

<i>Beefeater</i>	5.00
<i>Bombay</i>	5.25
<i>Bombay Sapphire</i>	5.50
<i>Tanqueray</i>	5.75
<i>Tanqueray, No. 10 Premium</i>	7.00

Rum

<i>Bacardi 151</i>	7.00
<i>Bacardi Limon</i>	5.25
<i>Bacardi Orange</i>	5.25
<i>Bacardi Silver</i>	5.25
<i>Captain Morgan's Spiced</i>	5.25
<i>Captain Morgan's Parrot Bay</i>	5.25
<i>Kuya, Fusion Rum</i>	5.50
<i>Malibu Coconut</i>	5.25
<i>Myer's Dark</i>	5.75
<i>Myer's Platinum</i>	5.25
<i>Pyrat</i>	5.00
<i>Ron Matusalem, Gran Reserve</i>	6.50



Whiskey, Bourbon, Scotch

Bourbon:

<i>Baker's 7 Year, 107 proof ~ Straight</i>	8.50
<i>Basil Hayden's ~ Straight</i>	8.50
<i>Booker's 7 Year, 124 proof ~ Straight</i>	9.50
<i>Blanton's ~ Straight</i>	8.50
<i>IW Harper ~ Straight</i>	8.00
<i>Jack Daniel's ~ Sour Mash</i>	5.50
<i>Jim Beam ~ Straight</i>	5.00
<i>Knob Creek 9 Year, 100 proof ~ Straight</i>	8.50
<i>Maker's Mark ~ Straight</i>	5.75
<i>Old Charter ~ Straight</i>	5.75
<i>Old Grand-Dad ~ Straight</i>	5.50
<i>Old Whiskey River ~ Straight</i>	6.50
<i>Seagram 7 Year ~ Blended</i>	5.25
<i>Weller, 12 Year ~ Straight</i>	6.50
<i>Wild Turkey, 101 proof ~ Straight</i>	6.50

Canadian:

<i>Black Velvet</i>	5.25
<i>Canadian Club 6 Year</i>	5.25
<i>Crown Royal</i>	6.50
<i>Crown Royal Special Reserve</i>	7.50
<i>Forty Creek "Barrel Select"</i>	5.75
<i>Forty Creek "Three Grain"</i>	5.75
<i>Seagram's VO</i>	5.50

Irish:

<i>Bushmills</i>	5.50
<i>Brennan's</i>	5.75
<i>Jameson</i>	5.75
<i>Tullamore Dew</i>	5.50



Whiskey, Bourbon, Scotch

Scotch:

Blends ~

<i>Chivas Regal</i>	<i>6.25</i>
<i>Cutty Sark</i>	<i>5.00</i>
<i>Dewar's White Label</i>	<i>5.50</i>
<i>Johnny Walker Black Label</i>	<i>6.25</i>
<i>Johnny Walker Blue Label</i>	<i>40.00</i>
<i>Johnny Walker Gold Label</i>	<i>15.00</i>
<i>Johnny Walker Red Label</i>	<i>5.75</i>
<i>J & B Rare</i>	<i>5.50</i>
<i>J & B Ultima</i>	<i>35.00</i>
<i>Pinch, 15 Year Old</i>	<i>6.75</i>

Single Malt Scotch Whiskey ~

<i>Balvenie, 12 year</i>	<i>10.50</i>
<i>Bowmore, 17 Year</i>	<i>12.00</i>
<i>Cragganmore, 12 Year</i>	<i>9.00</i>
<i>Dalmore, 12 Year</i>	<i>8.00</i>
<i>Dalmore, 21 Year</i>	<i>15.00</i>
<i>Glenfiddich, 12 Year</i>	<i>8.25</i>
<i>Glenkinchie, 10 Year</i>	<i>8.50</i>
<i>Glenmorangie, 10 Year</i>	<i>9.00</i>
<i>Glenmorangie, 18 Year</i>	<i>15.00</i>
<i>Glenlivet, 12 Year</i>	<i>8.50</i>
<i>Knockando, 21 Year</i>	<i>25.00</i>
<i>Laphroaig, 10 Year</i>	<i>9.50</i>
<i>Laphroaig, 15 Year</i>	<i>12.50</i>
<i>Macallan, 18 Year</i>	<i>16.00</i>
<i>Macallan, 25 Year</i>	<i>40.00</i>
<i>Scapa, 12 Year</i>	<i>8.75</i>
<i>Sheep Dip, 8 Year</i>	<i>7.00</i>
<i>Singleton</i>	<i>7.50</i>
<i>Talisker, 10 Year</i>	<i>9.50</i>



Tequila

Silver/Gold

<i>Casa Noble Crystal</i>	6.75
<i>Corazón</i>	8.00
<i>Don Julio</i>	8.00
<i>El Tesoro</i>	7.00
<i>Herradura</i>	5.50
<i>Jose Cuervo Gold</i>	5.50
<i>Patrón</i>	8.00
<i>Sauza Gold</i>	5.00

Reposado

<i>Casa Noble</i>	8.50
<i>Casta Gusano (Worm Bottle)</i>	12.00
<i>Cazadores</i>	11.00
<i>Corazón</i>	9.00
<i>Don Julio</i>	9.00
<i>El Tesoro</i>	8.00
<i>Herradura</i>	6.50
<i>Jose Cuervo Tradicional</i>	6.75
<i>Patrón</i>	9.00
<i>Penca Azul</i>	12.00
<i>Reserva 1800</i>	6.25
<i>Sauza Hornitos</i>	6.00

Añejo

<i>Casa Noble Special Reserve</i>	15.00
<i>Casta Gusano (Worm Bottle)</i>	14.00
<i>Casta Weber Azul</i>	15.00
<i>Corazón</i>	11.00
<i>Cuervo Reserva de la Familia</i>	14.00
<i>Don Julio</i>	10.00
<i>Don Julio, 1942</i>	18.00
<i>El Tesoro Paradiso</i>	16.00
<i>Herradura</i>	8.00
<i>Herradura Suprema</i>	45.00
<i>Patrón</i>	10.00
<i>Penca Azul</i>	16.00
<i>Sauza Conmemorativo</i>	6.75
<i>Sauza Tres Generaciones</i>	7.25

Mezcal

<i>Chichicapa</i>	9.50
<i>San Luis del Rio</i>	9.50
<i>Tobala Wild Mountain Maguey</i>	18.00



Domestic

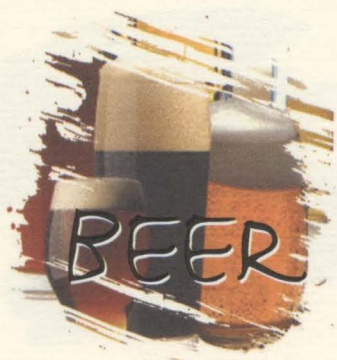
<i>Anchor Steam</i>	4.00
<i>Bud Light</i>	3.50
<i>Budweiser</i>	3.50
<i>Coors Light</i>	3.50
<i>Michelob</i>	3.50
<i>Michelob Ultra</i>	3.50
<i>Miller Genuine Draft</i>	3.50
<i>Miller Lite</i>	3.50
<i>Rolling Rock</i>	3.50
<i>Samuel Adams</i>	4.00
<i>Sam Adams, Light</i>	4.00
<i>Sierra Nevada Pale Ale</i>	4.00

Draught

<i>Bud Light, Domestic</i>	3.50
<i>Bass Ale, England</i>	4.00
<i>Miller Lite, Domestic</i>	3.50
<i>Mission Inn Amber Ale, Domestic</i>	4.50
<i>Samuel Adams, Seasonal, Domestic</i>	4.00
<i>Sierra Nevada Pale Ale, Domestic</i>	3.75

Non-Alcoholic

<i>Buckler, Holland</i>	4.00
<i>St. Pauli Girl, Holland</i>	4.00
<i>O'Doul's, Domestic</i>	3.50
<i>Sharp's, Domestic</i>	3.50



Imported

<i>Amstel Light, Holland</i>	<i>4.00</i>
<i>Asahi Dry, Japan</i>	<i>4.00</i>
<i>Bass Ale, England</i>	<i>4.00</i>
<i>Beck's Dark, Germany</i>	<i>4.00</i>
<i>Beck's Light, Germany</i>	<i>4.00</i>
<i>Bohemia, Mexico</i>	<i>4.00</i>
<i>Carta Blanca, Mexico</i>	<i>3.75</i>
<i>Corona Extra, Mexico</i>	<i>4.00</i>
<i>Corona Light, Mexico</i>	<i>4.00</i>
<i>Dos Equis Amber Ale, Mexico</i>	<i>4.00</i>
<i>Dos Equis Special Lager, Mexico</i>	<i>4.00</i>
<i>Foster's, Australia</i>	<i>4.00</i>
<i>Foster's, 25 oz. Can, Australia</i>	<i>6.50</i>
<i>Grolsch, 16 oz., Holland</i>	<i>6.50</i>
<i>Guinness Stout, Ireland</i>	<i>4.50</i>
<i>Guinness Stout, 14 oz. Can, Ireland</i>	<i>5.50</i>
<i>Heineken, Holland</i>	<i>4.00</i>
<i>Molson Ale, Canada</i>	<i>4.00</i>
<i>Moosehead Ale, Canada</i>	<i>4.00</i>
<i>Negra Modelo, Mexico</i>	<i>4.00</i>
<i>Newcastle, England</i>	<i>4.50</i>
<i>Pacifico, Mexico</i>	<i>4.00</i>
<i>Pilsner Urquell, Czechoslovakia</i>	<i>4.50</i>
<i>Sol, Mexico</i>	<i>3.75</i>
<i>Tecate, Mexico</i>	<i>3.75</i>



Brandies and Cognacs

Brandies

<i>Asbach Uralt, Germany</i>	8.00
<i>Cardenal Mendoza, "Reserva", Spain</i>	10.00
<i>Chandon's 9 Year, California</i>	8.50
<i>Metaxa, Five Star, Greece</i>	5.50
<i>Raynal VSOP, France</i>	5.00

Cognacs

<i>Courvoisier VS</i>	8.50
<i>Courvoisier VSOP</i>	12.00
<i>Courvoisier Napoleon</i>	16.00
<i>Courvoisier XO</i>	24.00
<i>Davidoff Classic</i>	16.00
<i>Delamain Vesper</i>	17.00
<i>Delamain Très Vénérable</i>	50.00
<i>Hennessy VS</i>	8.50
<i>Hennessy VSOP</i>	12.00
<i>Hennessy XO</i>	24.00
<i>Hennessy Paradis</i>	50.00
<i>Hennessy Private Reserve 1873</i>	85.00
<i>Hennessy Richard</i>	130.00
<i>Hennessy Timeless</i>	325.00
<i>Hine, Rare & Delicate</i>	8.00
<i>Hine, Antique</i>	21.00
<i>Kelt VSOP</i>	12.00
<i>Kelt XO</i>	24.00
<i>Martell Cordon Bleu</i>	24.00
<i>Remy Martin, VSOP</i>	12.00
<i>Remy Martin, XO</i>	24.00
<i>Remy Martin, XP</i>	50.00
<i>Remy Martin, Louis XIII</i>	120.00



Armagnacs and Eaux de Vie

Armagnac

<i>Clés Des Ducs VSOP, France</i>	9.00
<i>Marnier Lapostolle XO, France</i>	24.00
<i>Sempé VSOP, France</i>	8.50
<i>Sempé 15 Year, France</i>	17.50

Calvados

<i>Boulard Grand Solage, France</i>	10.00
<i>Busnel, Vieille Réserve V.S.O.P., France</i>	12.00
<i>Château Du Breuil, France</i>	9.50
<i>Coeur De Lion 25 Year, France</i>	24.00
<i>Meslon, France</i>	8.00

Eaux De Vie

<i>F. Meyer, Framboise, France</i>	12.50
<i>F. Meyer, Kirsch, France</i>	12.50
<i>F. Meyer, Mirabelle, France</i>	12.50
<i>F. Meyer, Poire William's, France</i>	12.50

Grappa

<i>Banfi Brunello Di Montalcino, Italy</i>	9.00
<i>Etter Suisse, Switzerland</i>	9.00
<i>Gaja, Darmagi, Italy</i>	17.00
<i>Gaja, Sperss, Italy</i>	17.00
<i>Grappa Reserva del Conte, Italy</i>	38.00
<i>Luce, Italy</i>	20.00



Ports and Sherries

<i>Cockburn's Special Reserve Porto</i>	5.00
<i>Cockburn's, 10 Year Tawny</i>	9.50
<i>Cockburn's, 20 Year Tawny</i>	12.50
<i>Cockburn's, Quinta Dos Canais</i>	24.00
<i>Dow's, 1996</i>	7.50
<i>Dow's, 10 Year Tawny</i>	9.50
<i>Dow's, 20 Year Tawny</i>	12.50
<i>Dow's, 1970</i>	40.00
<i>Fonseca, 20 Year Tawny</i>	12.50
<i>Fonseca, 1970</i>	40.00
<i>Geyser Peak, Tawny Cucamonga Port</i>	7.50
<i>Graham's, 1955</i>	75.00
<i>Guenoc, 1996</i>	10.50
<i>Presidential, 1994</i>	8.00
<i>Romos Pinto, 1983</i>	25.00
<i>Sandeman, Founders Reserve</i>	5.00
<i>Sandeman, 20 Year Tawny</i>	12.50
<i>Taylor, 10 Year Tawny</i>	9.50
<i>Taylor, 30 Year Tawny</i>	20.00
<i>Taylor, 1970</i>	40.00

<i>Dry Sack</i>	5.00
<i>Harvey's Bristol Cream</i>	5.00
<i>Pedro Domecq, Very Rare Amontillado</i>	13.00
<i>Pedro Domecq, Venerable, 30 Years</i>	14.00
<i>Pedro Domecq, Amontillado Medium Dry</i>	5.50
<i>Pedro Domecq, La Ina</i>	5.50
<i>Pedro Domecq, Manzanilla</i>	5.50



SPECIALTY COFFEE

Specialty Coffee

The Mission Inn Coffee

*Brandy, Frangelico, Brewed Coffee,
Whipped Cream and Toasted Nuts 6.50*

Las Campanas Café Mexicano

*Kahlua, Tequila, Dark Crème de Cacao,
Brewed Coffee and Whipped Cream 6.50*

International Coffee

*Amaretto DiSaronno, Drambuie, Kahlua,
Brewed Coffee and Whipped Cream 7.50*

Almond Joy

*Amaretto DiSaronno, Crème de Cacao, Cream of Coconut,
Brewed Coffee, Whipped Cream and Toasted Nuts 6.50*

Caribbean Coffee

*Myers's Dark Rum, Crème de Banana,
White Crème de Cacao, Brewed Coffee,
Whipped Cream and Toasted Nuts 6.75*

Café Royale

*Chambord, Tia Maria, Dark Crème de Cacao,
Brewed Coffee and Whipped Cream 7.00*

Godiva Chocolate Cherry

*Cherry Brandy, Godiva Chocolate Liqueur,
Hot Chocolate and Whipped Cream 7.00*



WINES BY THE GLASS

Champagne & Sparkling Wine

Domaine Chandon, Blanc De Noirs, NV, Napa Valley 7.75

Laurent-Perrier, Brut, NV, Reims, France 12.00

White Wine Varieties

Johannisberg Riesling, Robert Mondavi, "Private Selection", Central Coast 7.00

Fumé Blanc, Ferrari-Carano, Sonoma County 7.50

Pinot Grigio, La Famiglia di Robert Mondavi, Oakville, California 8.00

White Burgundy, Pouilly-Fuissé, Vincent, France 8.75

Chardonnay, Sterling Vineyard, "Vintner's Collection", Central Coast 7.50

Chardonnay, Bernardus, Monterey County 8.75

Chardonnay, Guenoc Reserve, Genevieve Magoon Vineyard, Guenoc Valley 10.50

Chardonnay, Jordan Vineyard, Alexander Valley 10.50

White Zinfandel, Beringer Vineyards, Napa Valley 5.50

Red Wine Varieties

Cabernet Sauvignon, Sterling Vineyard, "Vintner's Collection", Central Coast 8.00

Cabernet Sauvignon, Wynns Coonawarra Estate, Coonawarra, Australia 9.00

Cabernet Sauvignon, Franciscan Winery, Napa Valley 10.00

Cabernet Sauvignon, Solaris Winery, "Reserve", Napa Valley 12.00

Bordeaux, Château Meyney, Saint Estèphe, France 11.00

Merlot, Casa Lapostolle Winery, Rapel Valley, Chile 7.50

Merlot, Niebaum Coppola, "Diamond Series Blue Label", Oakville 8.50

Pinot Noir, Benton-Lane Winery, "Reserve", Monroe, Oregon 9.00

Zinfandel, Ravenswood, "Vintner's Blend", California 7.50

