

2023

## Down Under, Food & Spirits menu, Date unknown

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THE  
**Down Under**  
SPIRITS



# ***Wine By The Glass*** ***December***

SIX OUNCE SERVING

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## ***Champagne***

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PERRIER-JOUËT NV  
\$7.20

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## ***White Wines***

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MUSCADET  
DOMAINE DE BATARDIERE 1984  
\$3.20

SAUVIGNON BLANC  
STERLING VINEYARDS 1984  
\$4.80

CHARDONNAY  
ST. CLEMENT 1984  
\$5.00

CHARDONNAY  
SILVERADO CELLARS 1984  
\$5.50

PULIGNY-MONTRACHET "FOLATIERES"  
JEAN PASCAL 1984  
\$12.00

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## ***Red Wines***

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BEAUJOLAIS ST. AMOUR  
GEORGES DUBOEUF 1985  
\$4.40

PINOT NOIR  
ACACIA, LEE VNYDS./CARNEROS 1981  
\$7.20

CABERNET SAUVIGNON  
SPRING MOUNTAIN "TROIS CUVÉES"  
\$3.80

CABERNET SAUVIGNON  
CLOS DU VAL 1981  
\$7.00

BURGUNDY  
CLOS DE LA ROCHE  
ARMAND ROUSSEAU 1979  
\$14.00



**THE WINE SPECTATOR**  
Grand Award Winner Wine List

## *Old Favorites*

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### *Strawberry Daiquiri 3.75*

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Light Puerto Rican rum, fresh strawberries and strawberry liqueur.

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### *Floridita Daiquiri 2.75*

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The classic daiquiri as originated at Old Havana's La Florida bar. Light Puerto Rican rum, maraschino liqueur, grapefruit and Key lime juice.

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### *Banana Daiquiri 3.80*

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A favorite throughout the West Indies. Light Puerto Rican rum, banana liqueur, fresh banana and Key lime juice.

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### *Down Under Bloody Mary 3.25*

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A very special blending of spices, horseradish, tomato juice and two ounces of your choice of vodkas served with a celery stalk stirrer.

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### *Double Rum Old Fashion 4.40*

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Heavily muddled fruit, bitters, soda and your choice of any of our collection of dark Puerto Rican, Jamaican or Barbados rums.

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### *Mai-Tai 4.60*

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The original recipe was created by Trader Vic Bergeron and has been imitated and varied by mixologists the world over. Here's our version.

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### *Pimm's Cup 3.40*

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A great English drink in the traditional mug.



## *After Dinner Suggestions*

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### *Cold Buttered Rum 4.60*

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Our own original. Light Jamaican rum whipped with butter pecan ice cream.

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### *Irish Coffee 4.00*

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The traditional favorite as made popular by San Francisco's Buena Vista Cafe.

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### *Our Irish 4.00*

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Irish coffee with a bit of coffee liqueur.

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### *Caribbean Coffee 4.40*

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Our own variation of the Irish.  
Gold rum, coffee liqueur and coffee.

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### *Cappuccino Chocolate 4.60*

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California-style cappuccino as served in the coffee houses of San Francisco and at outstanding bars throughout California. This particular recipe, from La Scala restaurant in Beverly Hills, features Swiss chocolate, coffee, rum, brandy, Kahlua and milk steamed by our 60-year old espresso machine.



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MOBIL GUIDE ★★★★★ DINING AWARD  
TRAVEL / HOLIDAY MAGAZINE  DINING AWARDS