“WHAT CONTEMPTIBLE SCROUNDREL STOLE THE CORK FROM MY LUNCH”
W.C. FIELDS

WINE BY THE GLASS

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Brut, Yellow Label, Reims</td>
<td>Merlot Beringer Founders, 1997, California 6.50</td>
</tr>
<tr>
<td>Chardonnay St. Francis, 1998, Sonoma</td>
<td>Pinot Noir B.V. Coastal, 1998, California 7.00</td>
</tr>
<tr>
<td>Sauvignon Blanc Callaway, 1998, Temecula</td>
<td>Cabernet Sauvignon Jekel Vineyard, 1997, Mont. 7.00</td>
</tr>
<tr>
<td>Chardonnay William Hill, 1998, Napa</td>
<td></td>
</tr>
</tbody>
</table>

WHITE WINES

“FROM WINE WHAT SUDDEN FRIENDSHIP SPRINGS”
JOHN GAY

SPARKLING

“IN VICTORY, YOU DESERVE CHAMPAGNE, IN DEFEAT, YOU NEED IT”
NAPOLEON

Roederer Estate Brut, CA 45 Westport Rivers Brut RJR Cuvee, 1994, MA 55
“Rhode Island’s First Sparkling Wine and it is Magnificent” J.E. Veuve Clicquot, Yellow Label, Reims 1/2 bottle 36
Pommery Brut, 1989, Reims 75 Veuve Clicquot La Grande Dame Brut, 1990, Reims 165

Fall in Love in Little Compton

Worthwhile White
Sauvignon Blanc Callaway
This wine though not as big as a Big Bertha Golf Club is delicious. Citrus, forward fruit crisp and clean all for a mere 32

Hedonistic White
Puligny Montrachet Bouchard
This luxury wine is everything you want... finesse, power, acid, fruit and you need lot’s of what you dream of... money 85

“MY ONLY REGRET IN LIFE IS I DIDN’T DRINK ENOUGH CHAMPAGNE”
JOHN MAYARD KEYNES

CHARDONNAY

Château de Viviers, 1996, Chablis Grand Cru, Fr. 85 Kris, 1996, Alto-Adige 28
St. Francis, 1998, Sonoma 30 Zaca Mesa, 1997, Santa Barbara 30
Acacia, 1997, Carneros 45 Steele, 1998, Lake County 40
Olivier Le Flaithe Muersault, 1997, Bouchard 69 Puligny Montrachet, 1997, Cote de Beaune 85

X.OTERIC WHITE

--
WHITE WINES

“FROM WINE WHAT SUDDEN FRIENDSHIP SPRINGS”
JOHN GAY
SPARKLING

“IN VICTORY, YOU DESERVE CHAMPAGNE, IN DEFEAT, YOU NEED IT”
NAPOLEON

Foederer Estate Brut, CA
Sakonnet Samson Brut, 1995, Little Compton
“Rhode Island’s First Sparkling Wine and it is
Magnificent” J.E.
Pommery Brut, 1989, Reims

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JOHN MAYARD KEYNES
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William Hill, 1998, Napa
St. Francis, 1998, Sonoma
Acacia, 1997, Carneros
Chalone, 1997, Monterey
Olivier Le Flave Muersault, 1997, Bouchard

Kris, 1996, Alto-Adige
Westport Rivers S.L., 1996, Westport
Pouilly Fuisse Bouchard Pere & Fils, 97/98
Zaca Mesa, 1997, Santa Barbara
Steele, 1998, Lake County
Flora Springs Reserve, 1997, Napa
Puligny Montrachet, 1997, Cote de Beaune

X.O.TERIC WHITE

Pinot Grigio Livio Felluga, 1998, Collio
Malvasia Wild Horse, 1997, Monterey
Pinot Blanc Tribach, 1997, Alsace
Ceretto Arneis Blange, 1997, Piedmont
Viogner Beringer, 1997, Napa
Gewurtzraminer Sakonnet, 1998, Little Compton

Sancerre Les Bonnes Bouches, 1998, Loire Valley
Fumé Blanc Benzinger, 1997, Sonoma
Sauvignon Blanc Callaway, 1998, Temecula
Greco di Tufo Feudi di San Gregorio, 1998, Campania
Alluvium Blanc Beringer, 1996, Knights Valley
RED WINE

CABERNET SAUVIGNON / MERITAGE BLEND

Seven Oaks J Lohr, 1997, Paso Robles 30
Jekel Vineyard, 1997, Monterey 30
Rodney Strong, 1996, Sonoma 30
Atlas Peak, 1994, Sonoma 30
Conn Creek Anthology, 1996, Napa 30
Heitz Cellar, 94/96, Napa 32
Stags Leap, 1997, Napa 75
Beringer Private Reserve, 1995, Napa 50
Far Niente, 1997, Napa 106

Please do not order this wine I only have 12 bottles. JE

PINOT NOIR

Wild Horse Vineyard, 1997, Central Coast 43
Willamette Valley Vineyards, 1997, Oregon 33
Bouchard Clos de la Mousse, 1996, Cote de Beaune 73
Fess Parker, 1997, Santa Barbara 41
David Bruce, 1997, Sonoma 35
Sanford, 1997, Santa Barbara 42

B.V. Coastal, 1998, California 30
La Crema, 1998, Sonoma 38
St. Innocent Seven Springs, 1996, Willamette 56
King Estate, 1996, Oregon 37
Cambria, Julia’s Vineyard, 1996, Santa Maria 49
Steele Bien Nacido, 1997, Santa Barbara 52

Every one of Jed’s wines are perfect and this is no exception. JE

Real Deal Red
Wildhurst Merlot Clearlake 1997
This well structured wine you have to ask why pay more? Cherry overtone, pleasant nose and everything you would expect in a Merlot. 30

Hedonistic Red
Rubicon Rutherford Valley 1995
How fast can we spend your hard earned money? This highly allocated wine has been praised since its first release. 125

Drink California, Kiss French.

MERLOT

Frogs Leap, 1997, Napa 46
Markham, 1997, Napa 40
Russian Hill, 1997, Napa 41
Wildhurst, 1997, Clear Lake 30
Beringer Founders, 1997, Clear Lake 30

William Hill, 1996, Napa 40
Shafer, 1997, Napa 65
Pine Ridge Crimson, 1996, Napa 38

This is a great Merlot. Can you say Baby Petrus? JE

St. Francis Reserve, 1996, Sonoma 75
Stags Leap, 95/96, Stags Leap District 60

"Compromises are for relationships, not wine"
SIR ROBERT SCOTT CAYWOOD

X. OTERIC RED

Cabernet Franc Alexander, 1997, Alexander Valley 36
Cabernet Franc Sakonnet, 1994, Little Compton 34
Cabernet Franc Pepperwood Grove, 1997, CA 28
LeVolte Dell‘Ornellia, 96/98, Tuscany 35
Shiraz Rosemont Estate, 1998, Australia 28
Chateauneuf Du Pape, 1996, La Nerthe 62
Don’t miss an opportunity to taste this wine. JE

Zinfandel Ridge, 1997, Lytton Springs 55
Zinfandel Vigners Blend Ravenswood, 1997, Sonoma 28
Zinfandel Alderbrook O.V.O.C., 1996, Sonoma 34
Zinfandel Seghesio, 1997, Sonoma 30
Zinfandel St. Armant Old Vines, 1997, Lodi CA 30
Sangiovese Robert Pepi, Two Hearts Canopy, 1996, CA 35
Sangiovese Venezia, 1995, Sonoma 34

Please order this wine. It is a great value and
PINOT NOIR

Wild Horse Vineyard, 1997, Central Coast
Willamette Valley Vineyards, 1997, Oregon
Bouchard Clos de la Mousse, 1996, Cote de Beaume
Fess Parker, 1997, Santa Barbara
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Merlot

Drink California, Kiss French.

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Markham, 1997, Napa
Russian Hill, 1997, Napa
Wildhurst, 1997, Clear Lake
Beringer Founders, 1997, Clear Lake

William Hill, 1996, Napa
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Pine Ridge Crimson, 1996, Napa
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Stags Leap, 95/96, Stags Leap District

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Cabernet Franc Pepperwood Grove, 1997, CA
LeVolte Dell ‘Ornellia, 96/98, Tuscany
Shiraz Rosemont Estate, 1998, Australia
Châteauneuf Du Pape, 1996, La Nerthe
Don’t miss an opportunity to taste this wine. JE

Barbera d’Asti “Camp du Rouss”, 1996, Piedmont
Chianti Classico Rocca della Macie, 1998, Tuscany
Monsanto Chianti Classico Riserva, 1996, Tuscany

Zinfandel Ridge, 1997, Lytton Springs
Zinfandel Vintner Blend Ravenswood, 1997, Sonoma
Zinfandel Alderbrook O. V.O.C., 1996, Sonoma
Zinfandel Seghesio, 1997, Sonoma
Zinfandel St. Armant Old Vines, 1997, Lodi CA
Sangiovese Robert Pepi, Two Hearts Canopy, 1996, CA
Sangiovese Venezia, 1995, Sonoma

"Wine is the most civilized thing in the world"

ERNST HEMINGWAY
Life is uncertain, order dessert first.

**Desserts 8**

Creme Brulée Tray
A Petite Selection of **QUICKLY** Caramelized Rich Custards

A Selection of Tonight’s Assorted Sorbets

Poached Pear
in Lemongrass and Brandy, Honey Cream and Amaretti Cookies

Mango Pineapple Upside Down Cake
Coconut Sorbet

Dark Chocolate Wrapped White Chocolate Cheesecake
Blood Orange Coulis

Hot Molten Chocolate Lava Cake
with Cinnamon Chocolate Truffle Ice Cream
(please order with your entrée)

**Salads**

“Egg Free” Caesar
Hearts of Romaine, Extra Virgin Olive Oil, Garlic,
Anchovies, Lemon, Dijon Mustard, and Crisp
Garlic Crostini 8

House Cured Salmon
Arugula, Pickled Red Onion, Oven Roasted
Tomatoes and Sherry Vinaigrette 9

Great Greens, Native and Almost Locally
Grown, with Random Toppings
Red Miso Vinaigrette, Aged Balsamic Vinaigrette or
Lemon Poppy 6

**Appetizers**

Tuscan Tomato Soup
Grilled Crostini, Shaved Reggiano 6

Szechuan Peppercorn Crusted Tuna
Wakame Salad, Green Tea Sorbet 10

Tempura Jumbo Asparagus Fries
Star Anise Dipping Sauce 7

Crisp Calamari in Rice Flour Batter
Smoked Jalapeño Mayonnaise, Chopped Hot Peppers 8

Maine Crabcake
Mizuna, Red Pepper Rémoulade, Crisp Parsnips 9

Chicken Saté
Coconut Lime Dipping Sauce 8

Lobster Wonton Ravioli
Thai Mango Dipping Sauce 9

Bento Box Appetizer Sampler
Calamari in Rice Flour with Smoked Jalapeño Mayonnaise,
Lobster Wonton Ravioli with Thai Mango Dipping Sauce,
Tempura Asparagus Fries with Star Anise Dipping Sauce,
A Petite Selection of QUICKLY Caramelized Rich Custards

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Chicken Saté with Coconut Lime Dipping Sauce 18

Team XO

Jules Ramos, Chef de Cuisine  Winston Wither, Sous Chef/Bourbon Expert
Alex Meland, Jack Of All Trades  Erik Rollings, The Great Northern Hope
Cheryl Bready, Resident Romantic/Restaurant Designer/Owner
Rick Bready, Rogue Extraordinaire/Owner  John Elkhay, Owner/Conductor
wood oven PIZZA

Grilled Portobello Mushroom
Roasted Sweet Peppers, Wok Seared Spinach 12

Spicy Tasso Ham
Sweet Potato, and Caramelized Onions 13

B.B.Q. Chicken
Red Onion, Roasted Corn, Smoked Mozzarella, Jalapeño (Optional)
and a Cheese to be named later 13

pasta

Truffle Agnolotti
Braised Found Mushrooms, Swimming Thyme, Shaved Reggiano, White Truffle Oil 16

Artichoke Stuffed Gnocchi
Pancetta, Rock Shrimp, Leeks, Sun Dried Tomatoes, Spinach, Garlic Cream Sauce 17

Spicy Penne Arrabiata
Pomodoro, Garlic, White Wine, Basil, Hot Cherry Peppers, Shaved Reggiano 14

entrees

Wood Oven-Roasted Free Running Chicken Breast
Cooked under a Brick with Garlic, Lemon and Rosemary, Small Roasted
Potatoes and PERFECT Asparagus 18

Pumpkin Seed Crusted Salmon
Pan fried Grit Cake, Charred Tomato Coulis 20

Pan Seared Day Boat Scallops
Potato Fennel Hash, Curried Carrot Jus 19

Sushi Quality Tuna
Lobster, Shiitake, Corn Risotto and Wasabi Aioli 24

Rack of Lamb
Roasted Garlic Hazelnut Crust, Butternut Squash Flan, Jus Lie, Arugula Oil 25

Three Chapters in Duck
Unabridged, served with Baby Bok Choy, Lingonberry Sauce and A Sweet Potato Ending 22

Wood Oven Roasted Rack of Pork
Stuffed with Smoked Shrimp, White Bean Cassoulet 20

New York Sirloin
Smashed Potatoes, Grilled Asparagus, XO Steak Sauce, Garlic Chips 26
B.B.Q. Chicken
Red Onion, Roasted Corn, Smoked Mozzarella, Jalapeño (Optional) and a Cheese to be named later

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18% Gratuity for parties of 6 or more
Off Premise Catering Available Call 273-9090

Artworks: Bar Mural, Cheryl Bready; Acrylic Mini-Portraits, Brent Bachaeldar; Black Screen Nudes, Eric Boyer; Hanging Charred Box with Nails, Peter Dispanbrook; Copper Light Sconces, Vinny Lafazia; Jack-in-the-Box Lamp, David Macaulay and Ruthie Murray; Crystal Bust and Crystal Champagne Light Sconces, Steven Weinberg; Ink Figures, Janice Iacono and the Gray Lady Sculpture, Madeleine Weiner.
Coffee

The “Real” Irish Coffee
Jameson’s Irish Whiskey, Teaspoon Sugar, Whipped Cream

Chocolate Covered Orange
Godiva Chocolate Liquor, Grand Mariner, Coffee, Whipped Cream

Nuts & Berries
Frangelico, Chambord, Whipped Cream

Cappucino
Cappuccino, Godiva Cappuccino Liquor

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GRAPPA

Mastroberadino Novia 8
Terra Bianco La Bomba 8
Da Vinaece de Sassicaia 12
  Sebastiani Barbera 9
  Sebastiani Zinfandel 9
  Inga di Gavi di Gavi 9

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PORT

Fonseca Tawny 10 yrs 9
Taylor Fladgate LBV 1994 7
Dow’s Boardroom 1990 6
Quinta Do Noval Colheita 1964 21
  Ramos Pinto 1994 14
  Cockburn’s Tawny 20 yrs 11
  Sandeman Vintage Port 1994 12
  Fonseca Bin 27 7
  Warre’s 1985 28

DESSERT WINES

Museat Beaume de Venise 5
Quady Essensia 6
Quady Elysium 6

SHERRY

Sandeman Armada Cream 5
Sandeman Don Fino 5
CIGARS

XO Cafe Corona  9
Custom made medium body Nicaraguan with a Sumatra wrapper.

Excalibur #1   9
A medium bodied cigar from Honduras

Punch Rothschilds  7
This Honduran cigar is a quick smoke with a spicy mouth feel

H. Upmann / Corona Major  10
A mild Dominican cigar and an XO Favorite

Monte Cristo #2  18
This premium cigar is blended by hand - it is a medium to full-bodied with a sweet aroma and impeccable construction.

Macanudo Portofino  7.5
This great entry level cigar is handmade in the Dominican Republic and is very mild and an easy smoke

Don Diego “Babies”  3
A masterfully blended Dominican cigar known for its mild to medium-bodied flavor.

Fonseca 7-9-9  8
A mild cigar with a hint of dry wood on the palate, with a hint of coffee and spice. (C.A. 88)

COGNAC/ARMAGNAC/BRANDY

Louis XIII de Remy Martin  150
Courvoisier Imperial XO  18
Germain-Robin XO  12
Remy Martin XO Special  24
Hennessy XO  19
Courvoisier VSOP  13
Busnel Calvados VSOP  7
Courvoisier VS  6
Delamain Pale & Dry  11
Pear William  12
Clês des Ducs Armagnac  12

SINGLE MALT SCOTCH

Balvenie 21 Yr, Portwood  11
Cragganmore 14 Yr, W. Highland  9
Dalwhinnie 15 Yr, Highland  8
Oban 14 Yr, W. Highland  9
Talisker 10 Yr, Lowland  10
Glenkinchie 10 Yr, Lowland  9
Glenlivet 18 Yr, Highland  10
Glenlivet 12 Yr, Highland  8
Glenfiddich, Highland  8
Lagavulin 16 Yr, Islay  9
Macallan 12 Yr, Highland  9

Century of Malts, Blend of 100 Single Malts  10

SMALL BATCH BOURBON

Bakers 7 Yr  7
Basil Hayden 8 Yr  8
Bookers  8
Makers Mark  6
Knob Creek 9 Yr  6
Prickly Pear Margarita
Cuervo Gold Tequila, Cointreau, Prickly Pear Juice and a Splash of Lime Juice

Ruby Slipper
Finlandia Cranberry, Sloe Gin, Orange Curaco, Lime Juice and a Splash of Cranberry

Blue Gold
Stoli Gold, Coconut Vodka, Blue Curaco, Lime Juice, Splash of Sour and Cherry Garnish

XOXO
Bombay Sapphire Gin, Martini & Rossi Italian Vermouth, Garnished with Gorgonzola Stuffed Olives

Champagne Cosmopolitan
Absolut Citron, Triple Sec, Splash of Lime and Cranberry Juices, Touch of Chambord and Champagne

Eric Vaughn Foss Monsaratt
Absolut Citron, Orange Alize, Mango Puree and a splash of Pineapple Juice

Espresso Martini
Stoli Vanilla, Kahlua, Tia Maria, Espresso

Ohranj Orgasm
Absolut Mandarin, Orange Alize, Grand Mariner, Splash of Fresh Orange Juice

Vong Champagne Cocktail
Mango Puree, Splash of Coconut Rum, Topped with Sparkling Wine

Metro Martini
Luksusowa Potato Vodka, Fresh Lime Juice, Triple Sec, and Cherry Cider an XO favorite

Ambrosia Martini
Keglevich Coconut Vodka, Absolut Mandarin, Pineapple Juice, Orange garnish

Romanza Operetta
Absolut Vodka, Chambord, Splash of Cranberry and an undisclosed ingredient garnished with White Chocolate dipped Green Grapes

Y2 Kaos
Chambord, Peach Schnapps, Pineapple and Orange Juice, topped with Champagne

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**DRAUGHT BEER**

- New Castle Brown Ale 4.00
- Beamish Irish Stout 4.00

**BOTTLED BEER**

- Bass 4.00
- Corona 3.50
- Miller Lite 2.75
- Harpoon IPA 3.75
- Amstel Light 3.75
- Rolling Rock 3.50
- Heineken 3.75
- Sam Adams 3.75
- Sierra Nevada 3.75
- Old Peculiar 4.00
- St. Pauli Girl NA 3.50

**OTHER GOOD STUFF**

- Zima 3.50
- Mike’s Hard Lemonade 3.50
- Cider Jack 3.50

**MINERAL WATER**

- Evian Still Water
- Large 5.75 · Medium 3.50

- Lurisia Sparkling Water
- Large 5.75 · Medium 3.50

*don’t forget...*  

- Virgil’s Root Beer 2.50