



TOPPER'S
AT THE WAUWINET

DESSERT WINES

- Black Muscat - *Elysium*, Quady (Madera, CA), 1996 \$11.00
Coteaux du Layon - Chaume, Chateau Soucherie, 1996 \$14.50
Late Harvest Chenin Blanc - Nantucket Vineyards, 1988 \$12.00
Banyuls - Domaine de Mas Blanc (S. France), 1979 \$12.50
Sauternes - Cru d'Arche-Pugneau, 1991 \$16.00

PORT

- 1994 Calem \$20.00
20 year Tawny, Taylor Fladgate \$20.00
20 year Tawny, Fonseca \$17.00
1983 Niepoort Colheita \$14.00
1984 Smith Woodhouse LBV \$18.00
Croft 1977 \$40.00 Taylor 1963 \$82.00
Ferreira 1945 \$92.00
Graham's 1985 \$24.00 Ramos Pintos Tawny \$11.00
375 ml Fonseca 1983 \$70.00 187 ml Calem Tawny \$25.00

SHERRIES, MADEIRA AND MAURY

- 15 Ans D'Age Maury, Mas Amiel \$8.75
Sandeman Royal Corregidor, Rare Oloroso \$13.00
Pedro Ximenez \$8.00
15 year Malmsy, Madeira, Cossart \$18.00
Lustau Almacenista Fino \$10.00 Lustau Rare Cream \$7.00
Lustau East India Sherry \$8.00
1934 Leacock's Bual Madeira \$92.00

TOPPER'S DESSERT MENU

Summer 1998

- Lemon Mousse Cake with Wild Blueberry Sauce \$12.50
(excellent with Quady Black Muscat "Elysium")
Summer Fruit Napoleon with Honey Wafer Crisps \$14.50
(try this with Muscat de Beaumes de Venise)
Quartet of Crème Brûlée \$12.50
Velvet Chocolate Cake with Fresh Strawberries \$12.50
(great with 15yr. Mas Amiel Maury)
Warm Banana Spring Roll with Bittersweet Chocolate Sauce \$12.00
Homemade Ice Cream of the Day \$11.50
Trio of Fresh Fruit Sorbet \$11.50
TOPPER'S Goody Plate \$12.50
Artisan Cheese Selection \$16.00

Nantucket Coffee Roasters Coffee or Decaf \$2.50
A Selection of Harney & Sons Fine Tea \$2.50
Wauwinet Blend Loose Tea \$3.50
Espresso or Decaf Espresso \$3.50 Double Espresso \$5.00
Cappuccino or Decaf Cappuccino \$4.50
Café au Lait or Café Latte \$4.50
French press coffee service available, please ask your server





TOPPER'S

WINES BY THE GLASS

In addition to the wines listed below, our award-winning wine list is available on request.

Champagne - B. Paillard Premier Brut N/V \$15.00

Nicolas Feuillate, *Palmes d'Or* 1990 \$28.00

Nicolas Feuillate, *Palmes d'Or* (tasting portion) 1990 \$14.50

Gruet Blanc de Noirs N/V \$7.75

White

Chassagne Montrachet - *Chenevottes* M. Morey (Burgundy), 1993 \$16.50

Muscat - "Herrenweg" - Dry, Charles Schleret (Alsace), 1994 \$8.75

Aligoté - Nantucket Vineyards 1995 \$6.75

Viognier - Kunde Vineyards (Sonoma), 1994 \$8.50

Sauvignon Blanc - *Hyde Vineyard* Selene (Carneros) \$11.25

Chardonnay - Waterbrook Vineyards (Washington) 1996 \$9.50

Red

Merlot - *Canoe Ridge* Ch. Ste. Michelle (Washington), 1994 \$17.00

Zinfandel - *Eastern Exposures* Storybook Mountain (Napa), 1992 \$10.50

Barbera - *Fiulot*, Prunotto (Piedmont, Italy), 1993 \$7.75

Pinot Noir - *Morogues*, H. Pellé (Menetou-Salon, Loire), 1990 \$9.50

Rioja - Remelluri (Spain), 1995 \$12.75

Rosé

Rosé - Bandol, Chateau Revelette (Provence), 1995 \$6.50

Dessert

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SPECIALTY DRINKS

TOPPER'S COSMO

Stolichnaya Orange Vodka, Cointreau and Cranberry Juice \$7.50

Nantucket Rum Punch

Lots of Rum and Tropical Fruit Juices \$7.25

Pain Killer

Bacardi Rum, Coco Lopez, Pineapple Juice, Orange Juice and Nutmeg \$7.75

Ultra Apricot Sour

Apricot Liqueur, Cognac and Fresh-Squeezed Citrus Blend \$7.00

Ultra Premium Margarita

Sauza Tequila, Grand Marnier, Cointreau and Fresh Lime Juice \$7.75

Fresh Berry Daiquiris (in season)

Premium Rum, Summer Berries and Fresh Lime Juice \$8.75

Island Nectar

Light and Dark Rum, Creme de Banana, Pineapple Juice and Fresh Coconut \$7.50

Hot Apple Pie

Tuaca and Brandy with Secret Cider \$7.75

The Bloody Mary Cure

All the ingredients blended to perfection \$7.50

SPECIALTY DRINKS

Wauwinet-ini

Ketel One Vodka, extra dry, staright up with a hint of Crème de Pêche \$9.00

Fog Cutter

A blend of Rum, Gin and Brandy, Grand Marnier and Orange Juice \$7.75

Il Niño Mudslide

Kahlua, Bailey's and Vodka frozen or on the rocks \$8.75

Great Point-Grape Crush

Stoli Vodka, Supercassis, Fresh Squeezed Lemon Juice, Pineapple \$7.25

Island Alexander

Dark Rum, Creme de Cacao, Kahlua, Cream, Nutmeg \$7.50

Peppermint Patti

Bailey's, Peppermint Schnaaps and Hot Chocolate \$7.50

Bellini

Brut Champagne and Peach Nectar \$7.25

Crimson Tide

Champagne Cocktail with a splash of Cranberry and Port \$7.25

Prohibition (not)

Up with Lillet Blanc, Apricot Brandy and Fresh Orange Juice \$7.50

INTERNATIONAL BEER

Amstel Light - *Holland* \$5.50
Bass Ale - *England* \$6.25
Blue Heron - *California* \$7.25
Brooklyn Lager - *New York* \$5.75
Chimay Rouge - *Belgium* \$10.00
Coo's Light - *Colorado* \$4.75
Corona - *Mexico* 443 \$5.75
Guinness Stout - *Ireland* \$6.50
Harpoon I.P.A. - *Massachusetts* \$5.50
Heineken - *Holland* \$5.50
Newcastle Brown - *England* \$6.50
Old Scratch - *Colorado* \$5.75
Paulaner Pilsner - *Germany* \$6.25
Pilsner Urquell - *Czech Republic* \$6.25
Red Tail Ale - *California* \$6.25
Rolling Rock - *Pennsylvania* \$4.50
Sam Adams - *Massachusetts* \$5.25
Sierra Nevada - *California* \$5.25
Steenbrugge - *Belgium* \$8.00
Wachusett Shack Porter - *Massachusetts* \$5.50
Young's London Ale - *England* \$7.00
Haacke Becke non-alcoholic - *Germany* \$5.25
Killian's Irish Red - *Colorado* \$5.75
Castelain Blond - *France* \$18.50 25 oz.
Cisco Brewers Pale Whale Tail - *ACK* \$15.00 25 oz.
Duvel - *Belgium* \$24.50 25 oz.
Fraoch - *Scotland* \$15.00 17 oz.



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