

LUNCH

Served Daily From 11am. Until 5pm.

1-907-783-2500

Chair 5 was Conceived on a Rainy Night in 1982 and opened January 23, 1983 on Crow Creek Road. Following a Fire which Burned the Building to the Ground on May 17th, 1987, we moved to our Present home (Formerly Rosy's Ice Cream Parlor) in October of 1987 and have been here Since. All our Food Is Prepared to Order From Scratch using the Freshest Ingredients available. This takes a Little Time, so Sit Back, Relax and Enjoy your Visit to Chair 5

House Rules

We have a few House Policies to keep Everyone Happy

- 1) Absolutely No Gunfights, Fist Fights, Food Fights or Cursing.
- 2) Effective July 1st, 2007 This Establishment is "NON SMOKING"
- 3) The Pool Table is Off Limits to those Under 21 Years Of Age
- 4) Effective June 1st, 2007 We Do Not Accept Personal Checks as Payment
- 5) Groups of 8 or More will have a 15% Gratuity Added to the Bill.
- 6) Although we do Charge for Food and Drink, Advice is Free
- 7) In order to Provide the Best service Possible, we Do Not accept Separate Checks or Reservations on Large Parties. Our Goal is to Provide you with a Pleasant Dining Experience at a Reasonable Price. If we fail in anyway Please bring it to our Attention. If we Succeed please tell your Friends.
- 8) No Laboratory Animals were Harmed during the Testing of these Products
- 9) No Loose Dogs on this Property, Leave them at Home or in Your Car
- 10) The Road goes on Forever, the Party never Ends

"Thanks for your Support"

Spike and Suzanne Farley ~ Proprietors

Peanuts Norwood ~ C.E.O.

Gretchen Bell ~ Restaurant Manager

Will Beck ~ Chef De-Cuisine

And the Entire Staff of **Chair Five Restaurant**

“Appetizers”

- Buffalo Wings Plain, Traditional, Barbeque or Teriyaki W/ Carrots & Celery \$13.75
- Cajun Chicken Quesadilla Blackened Chicken, Red Onions, Tomatoes & Cheddar Cheese
Grilled in a Sun-Dried Tomato Tortilla and Served with Sour Cream & Fresh Salsa \$13.75
Substitute Alaskan Halibut or Silver Salmon (Blackened or Flame Broiled) for \$3.75 Extra
- Spinach and Artichoke Dip Baked and Broiled with Sour Cream and Fresh Onions,
Fresh Garlic and Fresh Parsley Served with Fresh Baked Specialty Bread \$14.25
Add Alaskan Halibut or Silver Salmon, (Blackened or Flame Broiled) for \$3.75 Extra
- Alaskan Halibut Chunks Over 3/4's of a Pound W/ Tarter Sauce & Lemon \$15.75
- Coconut Shrimp Wild White Shrimp with our Homemade Cranberry Chutney \$15.75
- Calamari Strips Thick Strips, Lightly Breaded and Fried W/ Cocktail Sauce and Lemons \$15.75
- Nacho Supreme / With Beef, Chicken or Plain \$14.75
Onions, Jalapenos, Tomato, Cheddar, Black Olives, Refried Black Beans, Sour Cream & Salsa
- Real Alaskan Red King Crab Cakes \$15.75
Made in House and Served with Our Mandarin Orange and Fresh Ginger Hollandaise

“Specialty Salads”

Served with Specialty Bread and Homemade Dressing, Blue Cheese, Honey Mustard,
Cranberry Vinaigrette, Jalapeno House, Ranch and Balsamic Italian

- Greek Salad Fresh Spinach and Romaine Lettuce with Red Onions, Kalamata Olives \$14.75
Fresh Tomato's, Pepperoncini Peppers, Feta Cheese, Croutons and an Imported Greek Dolmas
- Mexican Taco Salad \$14.75
Taco Beef, Avocado, Olives, Tomato, Refried Black Beans, Cheddar, Tostada's, Sour Cream, Salsa
- Spinach Walnut Salad Fresh Spinach with Sun ~ Dried Tomato's, Croutons, Walnuts, \$14.75
Blue Cheese Crumbles and Cranberry Vinaigrette
- Mandarin Chicken Salad Fresh Romaine Lettuce and Diced Teriyaki Glazed Chicken \$14.75
With Red Peppers, Peanuts, Mandarin Oranges and Crispy Noodles
- Cajun Chicken Salad Romaine Lettuce, Blackened Chicken, Avocado, Carrots, Tomato's \$14.75
Cucumber and Red Cabbage add (Alaskan Halibut or Silver Salmon) For \$3.75 Extra
- Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons and Fresh Caesar Dressing \$13.75
Add Alaskan Halibut, Silver Salmon or a Boneless Skinless Chicken Breast
Either Flame Broiled or Blackened For \$3.75 Extra
- Coconut Shrimp Salad Fresh Romaine Lettuce, Sliced Cucumber, Pear Tomato's, Carrots \$15.75
Fresh Red Cabbage With Coconut Shrimp and Cranberry Chutney

“Gourmet Hamburgers”

All of our Burger is Locally Ground and Delivered Fresh by

“Mr. Prime Beef and Indian Valley Meats”

All Burgers Garnished w/Iceberg Lettuce, Tomato, Onions, Pickles & Cheese

Served with French Fries or Soup. Substitute a Dinner Salad for **\$2.50** Extra

Sub Chicken or a Veggie Burger for **\$2.50** For Alaskan Silver Salmon add **\$3.50**

<u>Chair 5</u> Cheddar	\$12.50	<u>Halibut & Cheddar</u> Blackened or Broiled	\$14.50
<u>Double 5</u> Cheddar	\$13.50	<u>Serrano</u> Fresh Serrano's & Pepper Jack	\$13.50
<u>British</u> Bacon & Cheddar	\$13.50	<u>Teriyaki</u> Swiss & Pineapple	\$13.50
<u>Swiss & Mushroom</u>	\$13.50	<u>California</u> Swiss, Avocado	\$13.50
<u>BBQ & Cheddar</u>	\$12.50	<u>Tex Burger</u> Jalapenos & Cheddar	\$12.50

<u>The Kodiak Burger</u>	Locally Ground Alaskan Elk from Indian Valley Meats	\$14.50
<u>The Tundra Burger</u>	A Blend of Caribou and Bison from Indian Valley Meats	\$14.50

<u>Dano's Crowbar</u>	A Triple-Triple, Three Patties, Three Cheeses, Bacon & Jalapeno	\$16.50
<u>Fiddler's Plunger</u>	Two Beef Patties W/ Provolone, Mozzarella, Swiss and White Cheddar Topped with Chicken Tenders, Buffalo Wing Sauce, Fresh Jalapeno's and Blue Cheese	\$16.50
<u>The Mick Nickel</u>	Two Beef Patties W/ American Cheese, Lettuce, Pickles, Onions and Homemade Nickel Sauce on our Three Tiered Sesame Seed Bun	\$16.50

Sides & Beverages

Homemade Chili and Soup ~ Cup or Bowl **\$3.75 / \$5.75**

French Fries / Cheese Fries **\$5.00 / \$7.50**

Fresh Garden Salad With Homemade Dressing, Ranch **\$5.00**

Blue Cheese, Honey Mustard, Cranberry Vinaigrette, Jalapeno House, Balsamic Italian

Sodas ~ Coke, Diet Coke, Root Beer, Dr. Pepper, Sprite, Ginger Ale, Lemonade, **\$2.75**
Pepsi, Diet Pepsi, Cherry Pepsi, Iced Tea, Sierra Mist, Mountain Dew

Juices ~ Cranberry, Orange, Grapefruit, Pineapple, Tomato, Spicy Tomato **\$3.00**

Coffee & Tea **\$2.50**

Hot Chocolate & Alaskan Bottled Water **\$3.25**

Chair Five Restaurant, Proudly Specializes
 In "Signature" DEEP DISH SQUARE PIZZA'S
 Made from Scratch and Baked in our Special 'Detroit Steel Pans'
 Our 12 x 8 in. Pans hold a Full Pound of Dough and are Cut into 8 Slices
"This Takes Time in the Ovens, Please be Patient"
"Half and Half Pizza Orders Will Be Charged \$2.50 Extra"

Cheese \$20.75

Pepperoni \$21.75

Pepperoni & Mushroom \$22.75

Hawaiian \$22.75

Chair 5 House \$23.75

Canadian Bacon, Pepperoni, Red onion, Olives, Mushrooms & Green Peppers

Meat Lover's \$23.75

Canadian Bacon, Sausage, Pepperoni, Bacon & Taco Meat

BBQ Chicken \$23.75

BBQ Sauce, Chicken, Jalapeno, Onion & Tomatoes

Blackened Chicken \$23.75

Blackened Chicken, Olives, Red Onion, Tomatoes, Garlic, Cilantro, Feta Cheese & Parsley

Thai Chicken \$23.75

Spicy Peanut Sauce, Crispy Noodles, Red Onion, Carrot, Red Pepper, Spinach & Parsley

5 Cheese Pesto \$23.75

Pesto Sauce, Mozzarella, Parmesan, Cheddar, Feta & Provolone

Greek Vegetarian \$23.75

Olive Oil, Feta, Red Onion, Sun Dried Tomatoes, Olives, Artichoke, Garlic & Tomatoes

Margherita Neopolitana \$23.75

Fresh Marinara, Olive Oil, Provolone, Fresh Basil, Tomatoes, Fresh Mozzarella & Parsley

California Vegetarian \$23.75

Pesto & Red Sauce, Sun Dried Tomato, Artichoke, Avocado, Mushrooms & Olives

Roasted Potato \$23.75

Yukon Gold s, Bacon, Sour Cream, Green Onions, Tomatoes, Pepperoni, Garlic & Parsley

Cadillac \$23.75

Pepperoni, Bacon, Onions, Mushrooms, Pineapple, Jalapeno's, Red Peppers & Parsley

Classic Italian W/ Meatballs, Italian Sausage, \$23.75

Red Onions, Kalamata Olives, Pepperoncini's, Green Peppers, Fr. Basil, Oregano & Parsley

Additional Items \$3.75

Tomatoes, Red Onions, Mushrooms, Spinach, Peppers, Garlic, Black Olives, Kalamata Olives, Artichokes: Extra Cheese, Feta, Parmesan, Sun Dried Tomatoes Canadian Bacon, Pepperoni, Taco Meat, Sausage, Anchovies, Avocado & Fresh Tomatoes, Bacon, Cheddar, Pepperoncini's

“SPECIALTY PIZZAS”

“We Do Not Split Small Pizzas “Medium and Large Only \$2.50 Extra

	Small 12"	Medium 14"	Large 16"
<u>Cheese</u>	12.75	15.75	17.75
<u>Pepperoni</u>	13.75	16.75	18.75
<u>Pepperoni & Mushroom</u>	14.75	17.75	19.75
<u>Hawaiian</u>	15.75	18.75	20.75
<u>Chair 5 House</u>	16.75	19.75	22.75
Canadian Bacon, Pepperoni, Red onion, Olives, Mushrooms & Green Peppers			
<u>Meat Lover's</u>	16.75	19.75	22.75
Canadian Bacon, Sausage, Pepperoni, Taco Meat & Bacon			
<u>BBQ Chicken</u>	16.75	19.75	22.75
Broiled Chicken, Red Sauce, BBQ Sauce, Jalapenos, Onions & Tomatoes			
<u>Blackened Chicken</u>	16.75	19.75	22.75
Blk. Chicken, Olives, Red Onion, Tomatoes, Garlic, Cilantro, Feta Cheese & Parsley			
<u>Thai Chicken</u> Red Onion	16.75	19.75	22.75
Spicy Peanut Sauce, Crispy Noodles, Carrot, Red Pepper, Spinach & Parsley			
<u>5 Cheese Pesto</u>	16.75	19.75	22.75
Pesto Sauce, Mozzarella, Parmesan, Cheddar, Feta & Provolone			
<u>Greek Vegetarian</u>	16.75	19.75	22.75
Olive Oil, Feta, Red Onion, Sun Dried Tomatoes, Olives, Artichokes, Garlic & Tomatoes			
<u>Marguerita Neapolitana</u>	16.75	19.75	22.75
Fresh Marinara, Provolone, Fresh Basil, Tomatoes, Fresh Mozzarella & Parsley			
<u>California Vegetarian</u>	16.75	19.75	22.75
Pesto & Red Sauce, Sun Dried Tomato, Artichoke, Avocado, Mushrooms & Olives			
<u>Roasted Yukon Gold Potato</u>	16.75	19.75	22.75
Bacon, Sour Cream, Green Onions, Tomatoes, Pepperoni, Garlic & Parsley			
<u>The Cadillac</u> Pepperoni,	16.75	19.75	22.75
Bacon, Onions, Mushrooms, Pineapple, Jalapeno's, Red Peppers & Parsley			
<u>Classic Italian</u> Italian Sausage,	16.75	19.75	22.75
Meatballs, Red Onions, Kalamata Olives, Peperoncini, Green Peppers, Fresh Basil			

Additional Items

1.75 2.75 3.75

Tomatoes, Red Onions, Mushrooms, Spinach, Peppers, Garlic, Black Olives, Kalamata Olives, Artichokes, Avocado, Cheddar Cheese, Feta, Parmesan & Sun Dried Tomatoes Canadian Bacon, Pepperoni, Taco Meat, Sausage, Anchovies, Fresh Tomatoes, Bacon, Peperocini's, Extra Cheese

Today's Lunch Specials

Homemade Taco's De Carnita's W Oven Roasted Pulled Pork \$15.75

Fresh Corn Tortilla's with Cheddar Cheese, Red Onions, Fresh Tomato, Cilantro & Jalapeno's

Turkey Club Croissant with Chair 5 Potato Chips \$14.75

Sliced Turkey Breast with Bacon, Lettuce, Tomato, Fresh Avocado and Mayonnaise

Blackened Halibut Wrap & Refried Black Beans \$15.75

Blackened Halibut, Red Onions, Tomatoes and Cheddar Cheese in a Sun Dried Tomato Tortilla

Halibut & Chips \$15.75

Lightly Breaded Halibut Served with Lemon, Tartar Sauce and French Fries

BBQ'D Pulled Pork Hoagie with Chair 5 Potato Chips \$14.75

Pulled Pork, BBQ Sauce, Red Peppers, Onions, Mozzarella, Provolone, Wht. Cheddar, Onion Rings

Halibut Fish-Witch & French Fries \$15.75

Lightly Breaded Halibut, with Cheddar Cheese, Lettuce, Tomato, Onions, Pickles and Tarter Sauce

Hot Pastrami Grinder with Chair 5 Potato Chips \$14.75

Sliced Pastrami, Swiss, Provolone, White Cheddar Sauerkraut, Russian Dressing, Roasted Red Pepper

Fresh Rib Eye Philly Cheese Steak & French Fries \$15.75

Fresh Sliced Rib Eye, Bell Peppers, Onions, Mushrooms, Mozzarella, Provolone & White Cheddar

Chair 5 "B.L.T.S.A" With Chair 5 Potato Chips \$14.75

Four Strips of Bacon, Grilled Potato Bread, Lettuce, Tomato, Swiss, Fresh Avocado & Mayonnaise

Halibut Tacos Cabo W/ Refried Black Beans \$15.75

Lightly Breaded Halibut, Corn Tortillas, Red, Wht. Cabbage, Onions, Tomatoes, Jalapenos & Cheese

Kobe® Beef Sliders & Onion Rings Three Mini Burgers Of Kobe® Beef

From Snake River Farms Idaho, Flame Broiled and Topped with American Cheese,

Fresh Tomato and Sliced Dill Pickles on Kings Hawaiian Sweet Rolls \$16.75

Substitute A Garden Salad for French Fries, Soup or Refried Black Beans \$2.50

Tonight's Dinner Specials

Entrées are Served with Soup or Salad and Choice of Dressing : Blue Cheese Ranch, Balsamic, Cranberry Vinaigrette, Jalapeno House & Honey Mustard

Blackened Halibut Taco's \$31.75

Flour Tortilla's Stuffed with Halibut, Cheddar Cheese, Cabbage, Tomatoes Onions and Jalapeno's W/ Refried Black Beans, Rice, Salsa and Sour Cream

Seafood Puttanesca W/ Penne Pasta \$31.75

Shrimp, Scallops, Salmon and Halibut W/ Shallots, Garlic, Tomato's, Olives Roasted Red Peppers and Artichokes Tossed with Homemade Marinara

Chicken Puttanesca W/ Penne Pasta \$29.75

Alaskan Halibut and Chips \$31.75

A full Pound of Lightly Breaded Halibut, with French Fries, lemon and Tarter

Seafood and Penne Pasta with Spicy Thai Peanut Sauce \$31.75

Shrimp, Scallops, Salmon and Halibut W/ Sautéed Veggie's & Fresh Jalapenos

Chicken and Penne Pasta with Spicy Thai Peanut Sauce \$29.75

The Dinner Specials Below are Served with Fresh Sautéed Vegetables, Fresh Baked Bread, and Your Choice of Tonight's Potato or Rice Pilaf

Alaskan Curried Halibut W/ Orange Ginger Hollandaise \$31.75

Pan Seared and Topped with our Mandarin Orange and Fresh Ginger Hollandaise

Halibut Provencal De Auror'e W/ Seafood and Tomato Cream Sauce \$31.75

Sautéed Halibut, W/ Shrimp, Scallops, Salmon, Shallot's, Garlic, Tomatoes & Parmesan

Classic Chicken Carbonara \$29.75

Two Sautéed Chicken Breasts W/ Onions, Garlic, Mushrooms, Egg, Bacon, Cream

Sicilian Chicken Marsala \$29.75

Two Sautéed Chicken Breasts W/ Shallots, Mushrooms, Demi~Glase & Marsala

" Chair Five's Flame Broiled, Rib Eye Steaks "

" 16ozs. Of Fresh {Never Frozen} Iowa Beef, Hand Trimmed and Broiled to Order "

Rib Eye Marchand de Vin \$31.75

Topped with our Port Wine Demi~Glase with Onions, Mushrooms and Garlic

Cajun Rib Eye Steak \$31.75

14 Spice Rub, Blackened and Broiled & Topped with Cajun Butter

Chair 5's Signature Rib Eye \$31.75

Hand Trimmed, Marinated in Nickel Sauce and Flame Broiled to Order

Draft Beers

	<u>Pint</u>	<u>Pitcher</u>
Alaskan Amber Ale	4.75	16.75
Alaskan White Ale	4.75	16.75
Kassik's Kenai Porter	4.75	16.75
Broken Tooth IPA	4.75	16.75
Guinness (20 oz.)	5.75	18.75
Kenai Brewers Reserve	4.75	16.75
King St. Hefeweizen	4.75	16.75
Denali Blonde Ale	4.75	16.75
Mid. Sun Sockeye Red	4.75	16.75
Sierra Nevada Pale Ale	4.75	16.75
Stella Artois Cider 12 oz.	4.75	23.00

Micro Brews 4.75

Alaskan Pale Ale	Juneau
Alaskan I.P.A.	Juneau
Anchor Liberty Ale	San Francisco
Anchor Steam	San Francisco
Blue Moon Belgian White	Denver Co.
Deschutes Inversion I.P.A.	Oregon
Deschutes Mirror Pond Pale	Oregon
Deschutes Obsidian Stout	Oregon
Fish Tail <u>Organic</u> Pale Ale	Washington
Fish Tail <u>Organic</u> I.P.A.	Washington
Full Sail Sessions Lager	Oregon
Kona Long Board Lager	Kona
Kona Fire Rock Pale Ale	Kona
Kona Seasonal (Ask Server)	Kona
Pike's Kilt Lifter	Washington
Pike's I.P.A.	Washington
Pike's Naughty Nellie	Washington
Rolling Rock	Latrobe, Penn
Shock Top Raspberry Wheat	St. Louis Mo.

Domestic Beers 4.25

Budweiser Regular or Light
Coors Light, Pabst Blue Ribbon
Miller Light Or Genuine Draft
Michelob Ultra

Lemonade and Hard Cider

Mike's Hard Lemonade	4.75
Mike's Cranberry Lemonade	4.75
Samuel Smith's Organic Cider	4.75

Imported Bottled Beers

Amstel Light	Holland	4.75
Bohemia	Mexico	4.75
Bass Ale	England	4.75
Becks Regular	Germany	4.75
Becks <u>NA</u>	Germany	4.75
Carlsberg Elephant	Denmark	4.75
Clausthaler <u>NA</u>	Germany	4.75
Corona Regular	Mexico	4.75
Corona Light	Mexico	4.75
Fosters Lager	Australia	4.75
Harp Lager	Ireland	4.75
Heineken	Holland	4.75
Labatts Blue	Canada	4.75
Molson Canadian	Canada	4.75
Moosehead	Canada	4.75
Negro Modelo	Mexico	4.75
Newcastle Brown	England	4.75
Pacifico	Mexico	4.75
Pilsner Urquell	Czech	4.75
Red Stripe	Jamaica	4.75
Sam Smith Nut Brown	England	5.25
Sam Smith Oatmeal Stout	England	5.25
Sam Smith Pale Ale	England	5.25
Steinlager	New Zealand	4.75
St. Pauli Girl	Germany	4.75
Tecate	Mexico	4.75
Stella Artois	Belgium	4.75

Specialty Ales

Chimay Cinq Cents 750 ml Belgium	17.50
Chimay Gr. Reserve 750 ml Belgium	17.50
Chimay Prem. Red 750 ml Belgium	17.50
Uni Broue Chambly NoireAle 750 ml	16.50
Uni Broue Don De Dieu 750 ml	16.50
Uni Broue La Fin du Monde 750 ml.	16.50

22 Oz. Craft Brews

Stone "Arrogant Bastard Ale"	12.00
Stone "India Pale Ale"	12.00
Midnight Sun "Nut Brown Ale"	12.00

Green's (Gluten Free)

Greens Amber Ale 16.9 oz. Ltr.	9.75
Greens Blonde Ale 16.9 oz. Ltr.	9.75

Wines by the Bottle & Glass

Estrella, Napa~California

Cabernet **7.75**Gl. **16.50** 1/2 Carafe, **28.00** Full Car.
Chard **7.75**Gl. **16.50** 1/2 Carafe, **28.00** Full Car.
Merlot **7.75**Gl. **16.50** 1/2 Carafe, **28.00** Full Car.
Wht Zinf **7.75**Gl. **16.50** 1/2 Carafe, **28.00** Full Car.

Argento ~ Argentina

Mendoza ~ Cabernet **8.25** Gl. **36.00** Bottle
Mendoza ~ Malbec **8.25** Gl. **36.00** Bottle

Tilla ~ Argentina

Mendoza ~ Chardonnay **8.25** Gl. **36.00** Bottle
Mendoza ~ Malbec **8.25** Gl. **36.00** Bottle

Sterling ~ California

Vintner's Cabernet **8.25** Gl. **36.00** Bottle
Vintner's Chardonnay **8.25** Gl. **36.00** Bottle

Kim Crawford ~ New Zealand

Marlborough Pinot Noir **8.25** Gl **36.00** Bottle
Marlborough Pinot Gris **8.25** Gl **36.00** Bottle
Marlborough Sauvignon Blanc **8.25** Gl **36.00** Bottle

Ravenswood-California

Red Zinfandel **8.25** Gl. **36.00** Bottle
Shiraz **8.25** Gl. **36.00** Bottle

Santa Ema Reserve ~ Chili

Maipo Valley Merlot **8.25** Gl. **36.00** Bottle

Kendell~Jackson-California

Vintners Rsv. Chardonnay **8.25** Gl. **36.00** Bottle
Vintners Rsv. Cabernet **8.25** Gl. **36.00** Bottle

Sokol Blosser~Oregon

Evolution #9 White **7.50** Gl. **36.00** Bottle

Champagne's

Moet&Chandon White Star **\$75.00 (Bottle Only)**
Vueve Clicquot Yellow Label **\$75.00 (Bottle Only)**
Codorniu Cava Brut **\$9.00 (1.87ml. Single)**

Cognac's

Hennessy VSOP **\$ 11.00**
Courvoisier VSOP **\$ 10.00**
Martell VSOP **\$12.00**

Single Malt Scotch

Aberlour A'bunadh **14 Yr. 11.75**
Aberlour **10 Yr. 9.75**
Aberlour **15 Yr. 10.75**
Ardberg **10 Yr 9.75**
Ardberg Uigeadail Cask **11.75**
Balvenie Sgl Barrel **15 Yr. 11.75**
Balvenie Doublewood **12 Yr. 10.75**
Balvenie Founders Rsv.**10 Yr. 9.75**
Bowmore **17 Yr. 11.75**
Bowmore Darkest **15 Yr. 10.75**
Bowmore Cask **10 Yr. 10.75**
Cardhu **12 Yr. 9.75**
Clynelish **14 Yr. 9.75**
Craggenmore **12 Yr. 9.75**
Dalmore **12 Yr. 9.75**
Dalwhinnie **15 Yr. 9.75**
Glendronach **12 Yr. 10.75**
Glenfarclas **12 Yr. 9.75**
Glenfiddich **12. Yr. 9.75**
Glenkinchie **10 Yr. 9.75**
Glenlivet **12 Yr. 9.75**
Glenmorangie **10 Yr. 9.75**
Glenmorangie Port **12 Yr. 9.75**
Glenmorangie Sherry **12 Yr. 9.75**
Glenrothes **16 Yr. 10.75**
Highland Park **12 Yr. 9.75**
Highland Park **18 Yr. 11.75**
Lagavulin **16 Yr. 10.75**
Laphroaig **10 Yr. 9.75**
Macallan **10 Yr. 10.75**
Macallan **12 Yr. 11.75**
Macallan Cask Strength **12.75**
Oban **14 Yr. 9.75**
Old Pultney **12 Yr. 9.75**
Royal Lochnager **12 Yr. 9.75**
Scapa **10 Yr. 9.75**
Speyburn **10 Yr. 9.75**
Singleton **10 Yr. 9.75**
Talisker **10 Yr. 9.75**

J.Walker **Red, Black, Green & Gold**
\$ 9.00 10.00 11.00 12.00

SPECIALTY TEQUILAS

CABO WABO ANEJO	\$9.00	EL TESORO ANEJO	\$8.50
CABO WABO PLATA	\$9.00	EL TESORO PLATA	\$8.50
CABO WABO REPOSADO	\$9.00	EL TESORO REPOSADO	\$8.50
CASA NOBLE ANEJO	\$9.00	EL TESORO PARADISO	\$16.00
CASA NOBLE PLATA	\$9.00	GR. CENTINARIO ANEJO	\$9.50
CASA NOBLE REPOSADO	\$9.00	GR. CENTINARIO PLATA	\$9.50
CAZADORES ANEJO	\$8.00	GR. CENTINARIO REPOSADO	\$9.50
CAZADORES PLATA	\$8.00	HERENCIA ANEJO	\$9.00
CAZADORES REPOSADO	\$8.00	HERENCIA PLATA	\$9.00
CHAYA PLATA	\$9.00	HERENCIA REPOSADO	\$9.00
CHAYA REPOSADO	\$9.00	HURRADURA ANEJO	\$8.50
		HURRADURA PLATA	\$8.50
CORALLEJO ANEJO	\$8.50	HURRADURA REPOSADO	\$8.50
CORALLEJO REPOSADO	\$8.50	PATRON ANEJO	\$7.50
COROZON ANEJO	\$9.00	PATRON PLATA	\$7.50
COROZON PLATA	\$9.00	PATRON REPOSADO	\$7.50
COROZON REPOSADO	\$9.00	SAUZA COMMEMRATIVO	\$7.50
CORZO ANEJO	\$10.00	SAUZA HORNITAS REPOSADO	\$8.00
CORZO PLATA	\$10.00	TRES GEN. ANEJO	\$9.00
CORZO REPOSADO	\$10.00	TRES GEN. PLATA	\$9.00
CUERVO RISERVA ANEJO	\$15.00	TRES GEN. REPOSADO	\$9.00
CUERVO RISERVA PLATA	\$12.50	TENOCH REPOSADO	\$9.00
DON ABRAHAM ANEJO	\$9.00	1800 ANEJO	\$8.00
DON ABRAHAM REPOSADO	\$9.00	1800 PLATA	\$8.00
DON EDUARDO ANEJO	\$9.00	1800 REPOSADO	\$8.00
DON EDUARDO PLATA	\$9.00	CHINACO ANEJO	\$9.00
DON EDUARDO REPOSADO	\$9.00	CHINACO PLATA	\$9.00
DON JULIO ANEJO	\$8.00	CHINACO REPOSADO	\$9.00
DON JULIO PLATA	\$8.00	DON CAMILO REPOSADO	\$9.00
DON JULIO REPOSADO	\$8.00	MILAGRO ANEJO	\$9.00
DON JULIO 1942 RSV.	\$15.00	MILAGRO PLATA	\$8.00
EL CIELO ANEJO	\$9.00	MILAGRO SELECT ANEJO	\$11.00
EL CIELO PLATA	\$9.00	MILAGRO SELECT REPOSADO	\$11.00
EL CIELO REPOSADO	\$9.00	MILGRO SELECT PLATA	\$11.00
EL MAYOR ANEJO	\$8.50	TONOLA RESERVE	\$14.00
ELMAYOR PLATA	\$8.50	MAESTRO DOBEL	\$9.00