

LUKA'S TAPROOM & LOUNGE

O C T O B E R . 2 0 0 4

west grand plateau

oysters, mussels, prawns, crayfish & dungeness crab
1-2 people 20.00 2-4 people 30.00 4-6 people 40.00

oysters w/ cava mignonette

kumamoto . hog island . sinku
2.25each 2.25each 2.50each

prince edward island mussels with

marinière . white wine, garlic, butter & shallots
pistou . garlic, thyme, parsley, & extra virgin olive oil
bouillabaisse . white wine, tomato, saffron & aioli
californienne . fennel, oranges, & basil
pimentone . smoked paprika, garlic confit, watercress
10.00

luka's belgian style fries w/

chipotle remoulade, smoked paprika ketchup & herbed aioli
small 3.00 large 5.00

charcuterie & appetizers

pork rillettes tartine w/ pickled shallots
6.00
duck pastrami on rye w/ sauerkraut & cornichons
6.00
chicken liver paté w/ walnuts & balsamic figs
6.00
scallop & prawn cocktail w/ watermelon radish & avocado
9.00
tuna tartare on flat bread w/ fennel, red onion & garlic
9.00

soup & salads

tomato soup w/ chived crème fraîche
5.00
house salad
5.00
salad of mixed greens, pear chutney, pecans & chèvre
7.00
salad of smoked trout, bibb lettuce & ruby red grapefruit w/ avocado dressing
8.00
iceberg lettuce wedge w/ roasted red pepper-buttermilk dressing & aged gouda
6.00

luka's burger & fries

lettuce, tomato & onion
9.00

w/ cheese 9.50 w/ cheese & bacon 10.50

gratinéed mac & cheese w/ chanterelles & leeks
12.00

fatted calf boudin blanc & boudin noir sausages
w/ red cabbage, apples & mashed potatoes
16.00

roasted ling cod w/ summer succotash & lemon-thyme nage
17.00

grilled pork loin w/ herbed spaetzle & a red wine mustard sauce
16.00

grilled rib-eye w/ heirloom tomatoes, pickled onions & watercress
22.00

WINE

sparkling

- nv torre oria cava brut,
requena
7.50/26.00
nv roederer brut,
anderson valley
8.00/32.00
nv pommery brut rosé
67.00 *bottle*

white

- 2003 hanna sauvignon blanc,
russian river
5.75/23.00
2003 navarro dry gewürztraminer,
anderson valley
6.75/27.00
2002 christopher creek viognier,
russian river
8.75/35.00
2003 coppola chardonnay
6.25/25.00

dry rosé

- 2003 terre rouge vin gris d'amador,
sierra foothills
6.00/24.00

red

- 2001 paraiso pinot noir, santa lucia highlands
7.50/30.00
2000 voss merlot, napa valley
8.00/32.00
2002 rosenblum cellars rockpile road zinfandel,
dry creek valley
9.00/36.00
2001 melville estate syrah, santa rita hills
8.00/32.00
corkage
15.00

DESSERT

cheese plate

- chimay bier (*beer washed cow's milk*)
humbolt fog (*vegetable ashed chèvre*)
& abbaye de belloc (*aged sheep milk*)
7.00

chocolate fondant

- molten center chocolate cake,
served w/ vanilla gelato
6.00

huckleberry beignet

- sweetened fried dough
served w/ huckleberry
viognier coulis
6.00

crème brûlée

- classic french custard
w/ caramel topping
6.00

fresh seasonal sorbet

6.00

DESSERT WINE

(2.5 ounce glass)

- 2002 rosenblum cellars late harvest viognier
6.50
graham's six grapes port
6.00
graham's 20 year old tawny port
8.50

BEVERAGES

- coke, diet coke, 7up,
iced tea, ginger ale,
cranberry juice
1.50
aranciata
2.00
pomegranate lemonade
2.50
sparkling water
large 3.50
french press coffee, tea
2.00 *small* 4.00 *large*

SPECIALTY DRINKS

7.00

merritt martini

- grey goose vodka
served dirty

hendrick's g&t

- hendricks gin mixed with a splash
of grapefruit and tonic
served on the rocks

sazerac

- wild turkey rye whiskey,
dash of peychaud bitters & sugar
served up in a ricard anise rinsed glass

bésame mucho

- vanilla vodka, godiva chocolate liqueur,
baileys irish cream
served with a hershey kiss

watermelon man

- (selection 241 on our jukebox)
berry infused vodka, sour apple liqueur,
sweet & sour and cranberry juice
served on the rocks with a lime twist

broadway manhattan

- maker's mark whiskey, sweet vermouth
with a dash of peychaud's bitters
served up with a cherry

pimm's royale

- pimm's no. 1, contreau, champagne
served in a champagne flute
with an orange twist

perro negro

- fernet branca with tonic and a twist of lemon
served on the rocks

west grand sidecar

- hennessy, fresh squeezed lemon juice,
cointreau, and a splash of orange bitters
served up with a lemon twist

pullman punch

- goslings dark rum, fresh squeezed lime juice,
simple syrup and fresh squeezed orange juice
served on the rocks

buddha's hand martini

- (the sound of one hand drinking)
hanger one buddha's hand vodka,
fresh squeezed lemon juice,
simple syrup and pomegranate juice
served up with a lemon slice

stevedore special

- shot of wild turkey w/ pabst back

BEER

on tap 4.00

- lagunitas ipa
pilsner urquell
stella artois
guinness

- boont amber ale
boont oatmeal stout
sierra nevada
sudwek hefeweizen
ommegang witte
hofbrau oktoberfest
erdingen dark hefeweizen
maredsous 8 abbey ale 5.00
duchesse de bourgogne 5.00
pabst 3.00

bottles

- rochefort 8 trappiste ale 5.00
(750ml) fantome saison 11.00
(750ml) st feuellen tripel ale 11.00
(500ml) st peters cream stout 7.50
(500ml) st peters english ale 7.50
(pint) samuel smith's organic lager 6.00