

cocktail cuisine

buffalo chicken wrap

grilled chicken, bleu cheese and buffalo sauce
wrapped in flour tortilla, served with celery,
carrots and bleu cheese dressing
\$ 11.75

wings of fire

new york style chicken hot wings,
bleu cheese dip and celery
\$10.95

hand battered crispy calamari

fresh calamari served with roasted tomato sauce
\$11.95

risotto croquettes

asiago and sundried tomato risotto croquettes
served with roasted tomato sauce
\$11.95

cheese & bean nachos

tortilla chips topped with refried beans and
cheddar cheese, served with guacamole,
jalapeño and sour cream
\$8.95

taco fiesta

your choice of grilled tenderloin of beef, tilapia, or
grilled chicken with tomatoes, lettuce & cheese,
sour cream, guacamole and fresh salsa
in a flour tortilla
(sorry, no combinations)
\$11.95

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split checks not allowed for groups of 5 or more
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cocktail cuisine

classic cheeseburger

10 oz. freshly ground beef topped with cheddar cheese on a sesame seed bun or 9 grain bread, served with fries

(veggie or turkey burger also available)

\$12.95

chicken focaccia

grilled breast of chicken, lettuce, tomato, roasted peppers and pommery mayonnaise, on focaccia bread with fries

\$11.25

petite butter burgers and fries

four petite burgers grilled to perfection, topped with american cheese on a toasted butter bun

\$ 11.95

baked goat cheese

oven roasted tomato sauce and crispy flour tortilla chips

\$11.95

baked artichoke dip

baby artichokes, mozzarella, parmesan and garlic, served with crispy flour tortilla chips

\$11.95

chile lime chicken brochette

served with a spicy slaw and sweet chile dipping sauce

\$11.95

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encore house salad

organic greens, plum tomatoes, asparagus,
red onions, pine nuts, cranberry,
and fresh mozzarella, with side of
balsamic vinaigrette dressing
\$9.50

(add chicken \$3.00)

coconut shrimp and thai chicken sticks

with plum & peanut dipping sauces
\$12.95

habañero-orange marinated duck quesadilla

with fresh mango salsa, guacamole
and sour cream
\$11.95

louisiana crab cakes

served over basil cream
\$11.95

jumbo prawns

with tomato horseradish sauce
\$14.95

encore pizza margherita

plum tomatoes, basil and garlic with
provolone and asiago cheese
\$11.95

bbq chicken and sweet onion pizza

topped with strips of grilled chicken,
caramelized onions, mozzarella cheese,
house made bbq sauce
\$ 11.95

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wine list

bubbles

glass/bottle

nv gloria ferrer, blanc de noirs, sonoma \$9/\$27

nv sergio mionetto prosecco, veneto \$10/\$42

nv moet chandon imperial, eprenay \$22/\$90

nv veuve clicquot yellow label, reims \$25/\$100

selected bottles

nv moet chandon brut imperial rose, eprenay \$110

nv veuve clicquot rose, reims \$150

1996 perrier jouet le fleur, champagne brut \$250

1998 dom perignon, eprenay \$300

1999 krug grande cuvee \$400

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wine list

white grapes

glass/bottle

2008 cellar #8 chardonnay, napa, CA \$9/\$36

2009 wild horse viognier, central coast, CA \$10/\$40

2010 ruffino pinot grigio, tuscany \$9/\$36

2010 clos du bois sauvignon blanc, north coast, CA \$9/\$36

2010 burgáns albariño, rías baixas \$10/\$40

2009 charles smith wines “kung-fu girl” riesling,
columbia valley, WA \$11/\$44

half bottle

2008 paul dolan chardonnay, mendocino county, CA \$18

selected bottles

2009 curatolo insolia “mulinea”, sicily \$44

2008 franciscan estate sauvignon blanc, napa valley, CA \$50

2009 joel gott riesling, columbia valley, WA \$50

2008 joseph carr chardonnay, carneros, CA \$52

14th edition sokol blosser “evolution” nine varietal blend,
dundee, OR \$56

rose

2007 terra d’oro rose, amador county, CA \$9/\$36

2009 pianissimo malbec rose, mendoza \$40

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wine list
red grapes
glass/bottle

2008 estancia cabernet sauvignon, paso robles, CA \$11/\$44

2009 tercos malbec, mendoza \$10/\$40

2008 banfi chianti classico, tuscanly \$10/\$40

2009 robert mondavi private selection merlot,
monterey, CA \$9/\$36

2008 ravenswood zinfandel, sonoma county, CA \$11/\$44

2009 aresti estate carménère, curicó valley \$8/\$32

2010 heron pinot noir, sonoma county, CA \$13/\$52

2009 charles smith wines "boom boom" syrah,
columbia valley, WA \$13/\$52

selected bottles

2009 layer cake shiraz, south australia \$50

2009 foxglove cabernet sauvignon, paso robles, CA \$50

2008 river aerie malbec, columbia valley, WA \$60

2009 brassfield estate "eruption" proprietary red wine,
high valley volcano ridge vineyard, CA \$50

2007 cuvasion pinot noir, carneros, CA \$70

2007 ravenswood "teldeschi" zinfandel, woodbridge, CA \$75

2010 decoy pinot noir, sonoma county, CA \$62

2007 mount veeder cabernet sauvignon, napa, CA \$75

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liquid therapies
martinis and cocktails

cinna-manhattan

old overholt rye whiskey infused with apples, cinnamon, clove,
and orange peel, sweet vermouth and blood orange bitters
\$10

long winter

square one basil organic vodka, muddled
basil leaves and strawberries, agave nectar
\$10

juan collins

milagro reposado tequila, blood orange bitters, simple syrup,
fresh lemon on the rocks, splashed with club soda
\$10

russian fruit salad

smirnoff melon, passion fruit, and white grape
vodkas, grapefruit juice and agave nectar,
served up or on the rocks with an orange twist
\$10

englishman

bombay sapphire, pimm's no. 1, fresh lime juice,
served up with fresh mint leaf garnish
\$10

kentucky sweetheart

makers mark bourbon, cointreau, and our house made cola
simple syrup served up with a maraschino cherry
\$10

rum emanuel

appleton estates vx rum, canton ginger liqueur, pineapple
and orange juice, on the rocks with a pineapple wedge
\$10

race horse

woodford reserve bourbon, house made apricot brandy, and
fresh lemon juice, served on the rocks
\$10

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liquid therapies
martinis and cocktails

millennium pear

absolut pears, st. germain elderflower liqueur,
a splash of sour, served with a lemon twist
\$10

grand avenue

hibiscus infused plymouth gin, grand marnier, orange juice
and fresh lemon juice, served up with a lemon twist
\$10

mac-turne

hangar one vodka, splash of macallan 12, fresh lime juice and
blood orange bitters, served up with a lime twist
\$10

hound in heat

jalapeño infused ketel one vodka, grapefruit juice,
agave nectar & lemon, up or on the rocks with a salted rim
\$10

pojito!

lemon and mint infused flor de caña rum,
pama pomegranate liqueur, muddled mint, agave nectar,
on the rocks & splashed with club soda
\$10

falcor

stoli vodka, godiva white chocolate liqueur and
kahlua, sprinkled with cinnamon
\$10

botanical fizz

lavender infused hendrick's gin, simple syrup,
club soda, muddled cucumbers and limes
\$10

citrus & elderflowers

partida reposado tequila, st. germain elderflower liqueur,
fresh lemon & lime juices, agave nectar,
and a splash of cranberry juice, served on the rocks
\$10

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dessert

double fudge chocolate cake

double layer of chocolate cake with chocolate fudge icing
\$3.75

chocolate chip cheesecake

encore's signature cheesecake, served with raspberry sauce
\$3.75

crème brûlée

with tahitian vanilla bean
\$4.95

dessert wine

2009 icardi brachetto, piedmont \$15/\$60

port

graham's 10 year old tawny port, portugal \$11

graham's fine ruby port, portugal \$12

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Single Malt Scotches

Glenmorangie 10 yr	12
Glenmorangie LaSanta	14
Glenmorangie 18 yr	22
Glenkinchie 10 yr	13
Talisker	15
Macallan 12 yr	12
Macallan 18 yr	28
Oban	15
Glenlivet 12 yr	12
Glenlivet 18 yr	17
Glenfiddich 12 y	12
Glenfiddich 15 yr	14
Craggenmore Distiller's Edition	14
Dalmore	10
Lagavulin	18
Laphroaig	13

Blended Scotches

Chivas Regal	9
Dewars White Label	7.5
Dewars 12 yr	10
Highland Park	12
JW Black/Gold/Green	10/20/22
Johnnie Walker Blue	36

Bourbon/American Whiskey

Bakers	10
Bookers	14
Basil Hayden	11
Bulleit	10
Buffalo Trace	10
J.D. Single Barrel	12
Knob Creek	10
Maker's Mark	9
Maker's 46	10
Templeton Rye	10
ri (1)	13
Russells Reserve	9
Jim Beam Devil's Cut	10
Woodford Reserve	12

Irish Whiskey

Bushmills	9
Jameson	7.5
Michael Collins	10
Powers	7
Tullamore Dew	9

Cognac

Courvosier VSOP	12
Hennessey VS/Black/XO	10/15/32
Grand Marnier Navan	11
Martell VS	10
Remy Martin VSOP	12.5
Remy Martin XO	30

**Neat or on the rocks add \$1
(prices do not include tax)*

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Tequila

Cazadores Blanco	11.5
Jose Cuervo Tradicional	
Reposado	10
Cuervo 1800	10
Hornitos Reposado	10
Herradura Reposado	14
Milagro Silver	10
El Jimador Reposado	11
Partida Blanco / Reposado	11
Patron Silver / Reposado	11/14
Riazul Silver / Reposado	10/11
Riazul Añejo	14
Fortaleza Blanco	10
Fortaleza Reposado	12
Fortaleza Añejo	16

Mezcal

Fidencio Mezcal Pechuga 16

Cordials/Digestif

Bailey's Irish Cream	9
Kahlua	7.5
Ouzo 12	7
Grand Marinier	9
B & B	9
Benedictine	10
Sambucca	6.5
Fernet Branca	7
Frangelico	7
Drambuie	9
Dubonnet Red	9

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beer

Draught

Bell's Best Brown Ale 5.8% ABV \$6.00

Medium bodied, but doesn't come across as heavy. Hints of cocoa and caramel are present, and complimented by a generous helping of hops. From Kalamazoo, MI

Two Brothers Resistance IPA 6.9% ABV \$6.00

Hoppiness dominates, with grapefruit and citrus notes at the forefront and a solid malt backbone balancing it out. This IPA is aged for a minimum of 4 weeks in a French Oak Foudres, which adds a complexity to both the aroma and flavor, as well as a certain dryness to the finish. From Warrenville, IL

Great Lakes Elliot Ness Amber Lager 6.2% ABV \$6.00

Rich, fragrant malt flavors that linger after each sip, balance by traditional German noble hops. From Cleveland, OH

Stella Artois Lager 5.0% ABV \$6.00

This solid European pale lager offers a clean nose, a light malt body, and a slight hint of grassiness from the hops. From Belgium

Guinness Stout 4.2% ABV \$6.50

Instantly recognizable by its nearly opaque deep mahogany hue and cascading flow of creamy, tan nitrogen bubbles. Surprisingly lighter bodied. From Ireland

Seasonal Craft Beer

We're proud to offer a rotating handle of the finest seasonal beers, available for a limited time.

Please ask your server what we've got on tap

Bottles

Import / Domestic

Heineken 5.0%	6
<i>Heineken International, the Netherlands</i>	
Amstel Light 3.5%	6
<i>Heineken International, the Netherlands</i>	
Corona 4.6%	6
<i>Grupo Modelo, Mexico</i>	
Miller Lite 4.2%	4.25
<i>MillerCoors, United States</i>	
Budweiser 5.0%	4.25
<i>Anheuser-Busch/InBev, United States</i>	
Bud Light 4.2%	4.25
<i>Anheuser-Busch/InBev, United States</i>	
Michelob Ultra 4.2%	4.25
<i>Anheuser-Busch/InBev, United States</i>	

Craft

(from lightest to darkest)

Krankshaft Kolsch 5.0%	6
<i>Metropolitan Brewing, Chicago, IL</i>	
Sofie Belgian-Style Saison 6.5%	8
<i>Goose Island Brewing Co. Chicago, IL</i>	
Kellerweis Hefeweizen 4.8%	6
<i>Sierra Nevada Brewing Co, Chico, CA</i>	
Headwaters Pale Ale 5.2%	6
<i>Victory Brewing, Downingtown, PA</i>	
Alpha King APA 6.0%	6
<i>Three Floyds Brewing, Munster, IN</i>	
Oaked Arrogant Bastard Strong Ale 7.5%	8
<i>Stone Brewing Co, Escondido, CA</i>	

Smuttynose Robust Porter 5.7%
Smuttynose Brewing Co, Portsmouth, NH

beer

6 **Left Hand Milk Stout** 6.0% 6
Left Hand Brewing Co, Longmont, CO