

# SCALA'S BISTRO

## SINGLE MALT SCOTCH

### SCALA'S OFFERINGS

GLENFIDDICH 12 Yr., HIGHLAND	12.00
GLENMORANGIE 10 Yr., HIGHLAND	10.00
MACALLAN 12 Yr., HIGHLAND	12.00
OBAN 14 Yr., WEST HIGHLAND	13.00
GLENLIVET 18 Yr., HIGHLAND	18.00
LAGAVULIN 16 Yr., ISLAY	15.00
LAPHROIAG 10 Yr., ISLAY	12.00
BOWMORE 17 Yr., ISLAY	12.00

### BAR DRAKE OFFERINGS

BALVENIE 12 Yr., SPEYSIDE	15.00
DALMORE 12 Yr., HIGHLAND	9.00
DALWHINNIE 15 Yr., HIGHLAND	14.00
GLENFIDDICH 15 Yr., HIGHLAND	15.00
GLENROTHES 16 Yr., HIGHLAND	16.00
GLENMORANGIE 12 Yr., HIGHLAND	12.00
HIGHLAND PARK, HIGHLAND	18.00
MACALLAN 18 Yr., HIGHLAND	18.00
BRUICHLADDICH 15 Yr., ISLAY	17.00
LAGAVULIN 21 Yr., ISLAY	50.00
LAGAVULIN D.E, ISLAY	35.00
PORT ELLEN Yr 28, ISLAY	50.00
TALISKER 10Yr, ISLE OF SKYE	11.00

## TEA AND TISANE

LOOSE LEAF TEA FURNISHED BY MIGHTY LEAF TEA

### TRADITIONAL TEAS 4.00

EARL GREY ORGANIC~ SMOKEY, CITRUS BLACK TEA WITH BERGAMOT FRUIT  
 ORGANIC BREAKFAST ~ RICH, HEARTY BLACK TEA  
 CHOCOLATE ORANGE TRUFFLE  
 GREEN TEA TROPICAL~ SOOTHING TROPICAL GUAVA, PINEAPPLE & STRAWBERRY

### TISANE (HERBAL TEAS), NO CAFFEINE 4.00

CHAMOMILE CITRUS ~ ORANGE BLOSSOMS, LEMONGRASS, HIBISCUS & MINT  
 ORGANIC MINT MÉLANGE ~ PEPPERMINT AND SPEARMINT  
 AFRICAN NECTAR~ VIVID AND SMOOTH WITH HIBISCUS AND EXOTIC FRUIT

## COFFEE

OAKWOOD ROASTED ORGANIC SPECIAL BLEND COFFEE

COFFEE	3.50
ESPRESSO/DOUBLE ESPRESSO	3.00/3.50
CAPPUCCINO/DOUBLE CAPPUCCINO	4.00/4.50
LATTE/DOUBLE LATTE	4.00/5.00
MOCHA/DOUBLE MOCHA	4.50/5.00

EXECUTIVE PASTRY CHEF: TIM NUGENT

## DESSERT

<b>*CHOCOLATE! CHOCOLATE! CHOCOLATE!</b>	9.00
MILK CHOCOLATE MOUSSE ON CHOCOLATE PECAN CRUST CHOCOLATE GELATO, CHOCOLATE SAUCE	
<b>*BOSTINI CREAM PIE</b>	8.50
VANILLA CUSTARD, CHIFFON CAKE CHOCOLATE SAUCE	
<b>BOYSENBERRY TART</b>	8.50
VANILLA GELATO	
<b>PANNA COTTA</b>	8.50
STRAWBERRIES	
<b>WOOD OVEN BAKED APRICOTS &amp; CHERRIES</b>	8.50
DOLCE DE LECHE, FROZEN ZABAÇIONE	
<b>PISTACHIO GELATO</b>	7.50
<b>PEACH BUTTERMILK SHERBET</b>	7.50
<b>LIFE IS A BOWL OF CHERRIES</b>	6.00

\*DESSERTS AVAILABLE AS MINI BITES for \$4.00 EACH

### CHEESE SELECTIONS

EACH 8. /ALL COW'S MILK

<b>BAYLEY HAZEN BLUE</b>
MARSHALL FARMS HONEY
<b>COWGIRL CREAMERY'S INVERNESS</b>
STRAWBERRIES
<b>BELLWEATHER FARMS FROMAGE BLANC</b>
MUSCATO APRICOTS

## DESSERT WINE

BRADIDA DI GIACOMO "VIGNA SENZA NOME" MOSCATO D'ASTI, PIEMONTE, 2006	7.00
FERRARI-CARANO BLACK MUSCAT, 2007	8.00
MICHELE CHIARLO "NIVOLE" MOSCATO D'ASTI, PIEMONTE, 2005	8.00
LA FACE CACHEE DE LA POMME "NEIGE" ICE CIDER, QUEBEC	9.00
LIMONCELLO "FATTO IN CASA"	6.00
DR. LOOSEN "GRAACHER HIMMELREICH" RIESLING, AUSLESE, 1999	15.00
M. CHAPOUTIER BANYULS, 2006	13.00
ST. SUPERY MOSCATO, CALIFORNIA 2008	23.00(BTL)
VEUVE CLICQUOT DEMI SEC, CHAMPAGNE N.V. (375 ML)	38.00(BTL)

## PORT \* SHERRY \* MADEIRA

Dow's LBV 2000	8.00
FONSECA BIN 27	7.00
GRAHAM'S 10 YEAR TAWNY	8.00
LUSTAU EAST INDIA SOLERA SHERRY	7.00
LUSTAU FINO SHERRY, "JARANA"	7.00
COSSART GORDON MADEIRA, BUAL, 5 YR.	8.00

## LIQUEUR

QUINTESSA AMARO NONINO	10.00
FERNET-BRANCA	9.00
FARETTI BISCOTTI	11.00

## GRAPPA \* EAU DE VIE

CLEAR CREEK WILLIAMS'S PEAR, EAU DE VIE	12.00
GERMAIN-ROBIN 2003 ZINFANDEL, GRAPPA	12.00

## COGNAC \* BRANDY

RÉMY MARTIN VSOP	11.00
MARTELL "CORDON BLEU"	21.00
MARTELL VSOP	11.00
HENNESSY "PRIVILEGE" VSOP	13.00
CERBOIS, VSOP, BAS ARMAGNAC	10.00
GERMAIN ROBIN X.O. ALAMBIC BRANDY	25.00
CHATEAU DE RAVIGNON 1979 BAS-ARMAGNAC	30.00