



Wine List

Glass / Bottle

Sparkling Wines

Lucien Albrecht Brut Blanc de Blanc.....13.5 / 50
Louis Roederer, Champagne Brut.....19.5 / 95

Chardonnay

Chalk Hill Estate, Napa Valley, California.....50
B.R. Cohn, Sonoma County, California.....13.5 / 50
Sonoma Cutrer, "Les Pierres", California.....12.5 / 75
Joel Gott Wines, Monterey County, 2007.....10 / 40

Sauvignon Blanc, Fume Blanc & Blends

Dry Creek Vineyard, Fume Blanc; Sonoma
County, 2007.....10 / 40
Villa Maria, Marlborough, New Zealand.....14.5 / 55
Kim Crawford Wines, Marlborough, 2008.....12 / 45

Additional White Wine & Rose

Beringer Vineyards, White Zin, California.....7 / 25
Josef Leitz, Riesling, Rheingau, Germany....12.5 / 45
Tiefenbrunner, Pinot Grigio, Italy.....10.5 / 42
Dr. Loosen, Riesling, Germany, 2007.....10.5 / 42



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Cabernet Sauvignon & Blends

Casa Lapostolle, "Cuvee Alexandre", Chile.....14.5 / 55
Vina Cono Sur, Maipo Valley, Central Valley.10 / 40
Chateau St. Michelle, "Indian Wells", Columbia
Valley, Washington, 2005.....12 / 45

Merlot

Havens, Napa Valley, 2004.....16 / 60

Pinot Noir

DeLoach, Russian River, California.....14.5 / .55
La Crema Winery, Sonoma Coast, 2006.....13.5 / 50

Additional Red Wines

Maison E. Guigal, Cotes-du-Rhone, France.....10 / 40
3 Rings Shiraz, Barossa, South Australia.....55
Dona Paula, Estate Malbec, Argentina10 / 40



*Ask your Bartender about Pesca on the River
and the Rooftop Café, located at our sister
property, The Watermark Hotel, and don't forget
to visit our renowned restaurant, Las Canarias.*



Small Plates \$8 each/3 for \$20

Shrimp Corn Dogs

Lobster Caesar Dressing

Lamb Meatballs

Chickpea Avocado Relish and Griddled Feta

Smoked Ham Benedict

Sunny Side Up, Toasted Muffin and Sauce Bearnaise

Stuffed Dates with Blue Cheese and Bacon

Aged Sherry and Brown Sugar Crust

Tuna on Crispy Jicama

Roasted Tomato Diablo, Avocado and Grapefruit

Salmon Rilette in Clasp Jars

Toasted Baguette

Smoked Brisket Sliders

Pickled Onions, Guajillo, Molassas BBQ and Cotija

Braised Beef Empanada

Salsa Verde and Romesco Dipping Sauce

Artisan Cheese Board

Toasted Bread, Olives and Dried Fruit

European Charcutiere Board

Bresaola, Saucisson, Mortadella and Homemade Mustard

Large Plates \$12

Grilled Chicken Sandwich

Avocado, Pepperjack Cheese, Tomato, Applewood Bacon and Chipotle Dressing

Flatbread Pizza

Pulled Chicken, Goat Cheese and Maple Chipotle Sauce

Green Chili Burger

Sharp White Cheddar and Applewood Smoked Bacon

Signature Margaritas

Las Canarias Margarita

\$12

Jose Cuervo Tradicional Reposado, Grand Marnier, Cointreau, Fresh Lime Juice, and Simple Syrup

Pomegranate Margarita

\$10

Sauza Tres Generaciones Plata Tequila, PAMA Liqueur, Fresh Lemon and Lime Juice

Italian Margarita

\$11

Patron Tequila, Amaretto Liqueur, and Fresh Lemon and Lime Juice

Beer Selections

American

Bud Light	\$4.5
Budweiser	\$4.5
Coors Light	\$4.5
Michelob Ultra	\$4.5
Miller Lite	\$4.5
Lone Star	\$4.5
Sam Adams	\$4.5
Shiner Bock	\$5

Imports

Corona	\$5.5
Bass Ale	\$5.5
Tecate	\$5.5
Dos XX	\$5.5
Pacifico	\$5.5
Guinness	\$5.5
Heineken	\$5.5
Bohemia	\$6

Beers on Tap

Bud Light	\$6.5
Budweiser	\$6.5
Mighty Arrow	\$7.5
Black Butte Porter	\$7.5
Blue Moon	\$7.5
Fat Tire	\$7.5