

LAVELLE'S COCKTAILS

JUDY KAY

Pearl Vodka with a light touch of St. Germaine Elderflower Liqueur and grapefruit juice. Shaken over ice and served up. Topped off with chilled Prosecco and garnished with a twist. Oh Judy! **10.95**

THAI MARTINI *BARTENDER'S CHOICE*

Who knew bliss could describe a martini, but bliss is exactly what this martini is! Premium Vodka, fresh cilantro, lime and simple syrup served in a cayenne-sugar rimmed glass. **12.95**

STRAWBERRY GINGER SWIZZLE

Craft distilled gin with French ginger liqueur and fresh strawberries served over ice with a squeeze of lime. This drink is one for the books! **11.95**

RUM RUNNER

This fruity explosion of tropical Malibu Rum, blackberry brandy, 99 Bananas and Meyer's Rum will make you stop off at Lavelle's before you cast off for the Dry Tortugas. **10.95**

CUCUMBER KAMIKAZE

Pearl Cucumber Vodka with muddled fresh cucumber, Triple Sec and fresh lime juice. Served up in a martini glass and garnished with a cucumber slice. **11.95**

LAVELLE'S AFTER DINNER DELIGHT

For those of you who can't decide between a coffee and an after dinner cocktail! Pearl Caramel Vodka, Kahlua, cream and coffee. A perfect finish to a great meal! **8.95**

LEMON BASIL MARTINI

A perfect blend of Italian Limoncello & Tangueray Rangpur Gin, finished with fresh muddled basil and lemon. **11.95**

LAVELLE'S COCKTAILS

MANDARIN DREAM

This Mixture of Absolut Mandarin Vodka and Chambord Liqueur will go down so smooth the rough edges of the day will disappear. **10.95**

PEARL PEACH COSMOPOLITAN

Mixing the perfect blend of peach infused Pearl Vodka with Triple Sec and a hint of cranberry and orange juices. **10.95**

CUCUMBER BASIL MARTINI

A delightfully refreshing blend of Pearl Cucumber Vodka, muddled fresh basil and cucumber with a touch of simple syrup. **11.95**

LAVELLE'S SEASONAL BERRY COCKTAIL

Seasonal berries, fresh lemons and Pearl Red Berry Vodka. Shaken and strained over ice in a cocktail glass. Topped off with club soda and a touch of lemonade. **8.50**

GODIVA CHOCOLATE MARTINI

A Belgian delight brought right to our front door! Stoli Vanilla Vodka with creamy Godiva Belgian Chocolate Liqueur finished with a splash of cream. **11.95**

X-RATED VACATION

Wanna get away? This mix of tropical fruit flavors and X-Rated Fusion Vodka will send you on the exotic vacation of your wildest dreams...or at least away from your house for a couple of hours! **11.95**

MANGO BREEZE

An amazing concoction of Malibu Mango Rum, pineapple juice and Blue Curacao Liqueur served on the rocks that will take you back to your last trip on the beach! **9.95**

ABSOLUT CITRON LEMON DROP MARTINI

This one drops the lemon bomb in the martini world! **11.95**

LAVELLE'S LATE NIGHT MENU

SHRIMP COCKTAIL

Half a dozen cold-water shrimp served with an Asian wasabi cocktail sauce. **16.95**

BAKED BRIE

Brie Cheese topped with a cranberry brandy sauce baked to perfection in flaky puff pastry dough. **18.95**

BEER BATTERED HALIBUT

From the icy depths, our halibut comes to you hot and crisp. Served on skewers with tartar sauce. **25.95** Add French fries **28.95**

LAVELLE'S LATE NIGHT WINGS

One pound of meaty chicken wings served with your choice of sauce: Ranch, bleu cheese, BBQ or Lavelle's signature hot sauce. **16.95**

LAVELLE'S LOBSTER CAKES

Delicious Maine lobster cakes served over spring greens with a remoulade sauce. **18.95**

DEEP FRIED SHRIMP

Butterflied shrimp fried to crispy perfection. Served with wasabi cocktail sauce. **13.95** Add french fries **15.95**

QUINN'S PIZZA 7"

Some things you can't improve! Tomato sauce topped with shredded mozzarella & cheddar cheese. **8.95** Add pepperoni **9.95**

KING CRAB & ARTICHOKE DIP

Words cannot describe this rich indulgence. Served warm with parmesan cheese, sliced almonds, and fresh pita chips. **16.95**

CALAMARI

This tender Lavelle's appetizer is deep-fried and served with lemon aioli. Superb! **12.95**

CHINESE POTSTICKERS

A Café de Paris favorite! Minced pork and vegetables in a wonton wrapper, fried crisped and served with a sweet chili and a spiced soy sauce. **12.95**

LAVELLE'S SALAD

A bed of field greens, topped with gorgonzola cheese, caramelized walnuts, seasonal fruit and Lavelle's house dressing. **15.95**
Small Lavelle's **7.95**

HOUSE SALAD

Spring greens with tomato, cucumber, artichoke hearts and your choice of ranch, bleu cheese or Dijon vinaigrette. **12.95**

CLASSIC CAESAR

Crisp romaine lettuce tossed with herbed croutons, parmesan cheese, and our fabulous Caesar dressing. **16.95**
Add grilled Chicken **19.95**

IPA BATTERED SMOKED GOUDA BITES

Served with house marinara. **12.95**

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LAVELLE'S WINES

By the Glass Selection

Bin	White Wines	Glass	Carafe	Bottle
1122	Mer Soleil Chardonnay	11.75	17.75	46.00
8605	Stag's Leap Hand of Time Chardonnay	9.75	14.95	38.00
2102	Rodney Strong Chalk Hill Chardonnay	8.95	12.95	34.00
1627	Silverado Carneros Chardonnay	9.95	14.95	39.00
8733	Sonoma Cutrer Russian River Chardonnay	9.75	14.95	38.00
8898	Jam Cellars Butter Chardonnay	7.50	11.25	29.00
1581	Duckhorn Vineyards "Decoy" Sonoma Sauvignon Blanc	8.95	12.95	34.00
8938	Pine Ridge Chenin Blanc + Viognier	7.50	11.25	29.00
8693	Kim Crawford Marlborough Sauvignon Blanc	8.95	12.95	34.00
3115	Chateau St. Michelle Riesling	6.95	10.50	26.00
8743	Saracco Moscato D'Asti	8.95	12.95	34.00
1681	Willamette Valley Vineyards Pinot Gris	9.50	14.25	36.00
1919	Zaccagnini Pinot Grigio Tuscany	8.95	12.95	34.00
3102	Roederer Estate Brut Sparkling Wine	9.95	14.95	39.00
3140	Kenwood Yulupa Brut Sparkling Wine	7.50	11.25	29.00
8988	Mumm Blanc de Noir Brut Rosé	9.95	14.95	39.00
Bin	Red Wines			
1611	Chateau St. Michelle Cold Creek Cabernet Sauvignon	9.95	14.95	39.00
1562	J. Lohr Cabernet Sauvignon	8.25	12.50	32.00
1557	Dry Creek Cabernet Sauvignon	10.95	16.25	42.00
8869	Joel Gott Cabernet Sauvignon	9.95	14.95	36.00
4111	Justin Cabernet Sauvignon	11.25	16.50	45.00
5094	Napa Cellars Merlot	11.75	17.75	46.00
1596	Emmolo Napa Valley Merlot	12.25	18.25	49.00
8627	Barons de Rothschild Bordeaux Special Reserve	9.50	14.25	36.00
1083	Michael-David Vineyards "Earthquake" Zinfandel	9.95	14.95	39.00
1545	Turley Cellars Juvenile Zinfandel	10.95	16.25	42.00
1220	L'Ecole Syrah Columbia Valley	10.95	16.25	42.00
7090	Girard Petite Sirah	11.25	16.50	45.00
8780	Artesa Pinot Noir	11.25	16.50	45.00
8759	Hahn Pinot Noir SLH	10.95	16.25	42.00
6002	Montinore Pinot Noir	9.50	14.25	36.00
1119	Marietta Cellars Old Vine Red	7.95	11.95	30.00
1544	Michael David Inkblot Cabernet Franc	12.25	18.25	49.00
9010	Ridge Three Valleys Red	13.00	19.50	52.00
1173	Betz Family Possibility	12.25	18.25	49.00
8658	Garzon Tannat Reserva Uruguay	8.95	12.95	34.00
1583	Kaiken Malbec	8.25	12.50	32.00
3123	Red Schooner Voyage Malbec	12.25	18.25	49.00
1435	Campo Viejo Rioja Reserva Tempranillo	8.25	12.50	32.00
3123	Don Miguel Gascon Malbec	7.50	11.25	29.00
1435	Campo Viejo Rioja Reserva Tempranillo	8.25	12.50	32.00
The Bistro House Selections: Value wines from the Sommelier				
Glass - 7.25 Carafe - 10.25 Bottle - 28.00				
Chardonnay Cabernet Sauvignon Merlot White Zinfandel				

LAVELLE'S BEERS AND MORE

Domestic Beer

Bud, Bud Light, Coors Lite-\$5.95
Alaskan Amber, Alaskan White, Anchor Lager \$6.95

Ciders

Ace Pineapple Cider- \$6.95,
Samuel Smith Apple Cider-\$8.95,

Imported Beer

Corona,Guinness, Heineken,
Heineken 0.0% N.A,
Hoffbrau Hefeweizen, Stella Artois \$6.95
Fin du Monde-\$8.95
Lindeman's Framboise-\$10.95
Delirium Tremens Belgian Ale-\$11.95
Duchesse de Bourgone -\$11.95

Micros

Deschutes Black Butte Porter,
Deschutes Fresh Squeezed IPA,
North Coast Red Seal Ale,
Pilsner Urquell, Sierra Nevada Pale Ale-\$6.95
Samuel Smith Oatmeal Stout, Elysian Space Dust IPA-\$7.95
New Belgium VooDoo Ranger, Founder's Scotch Ale-\$10.95
Midnight Sun Seasonal-\$12.95

Non Alcoholic Beverages

Sparkling Bottled Water 2.95
IBC Root Beer or IBC Cream Soda 3.95
Coke, Diet Coke & Sprite 2.95
Ice Tea, Lemonade, Hot Tea & Coffee 2.95
Hot Cocoa & Spiced Apple Cider 2.95
Red Bull or Sugar Free Red Bull 3.95
Chocolate Milk \$4.95

Espresso

Single 2.50
Double 5.00
Latte 4.50
Cappuccino 4.50