

## DESSERT \$6

### **Kona Coffee Sundae \***

Coffee ice cream, hot fudge, whipped cream, candied almonds, topped with a cherry

### **Vanilla Crème Brulee \***

Vanilla custard with a caramelized sugar top

### **Chocolate Raspberry Bomb**

Chocolate raspberry mousse, chocolate decadence cake, covered with ganache

### **Chocolate Peanut Butter Bavarian**

Chocolate pecan brownie, peanut butter bavarian with pecan turtle topping

### **White Chocolate Cheesecake**

topped with a huckleberry sauce

### **Cherry Flambé over White Chocolate**

Flambéed cherries over a white chocolate parfait

### **Fruit Crisp du jour... ala mode**

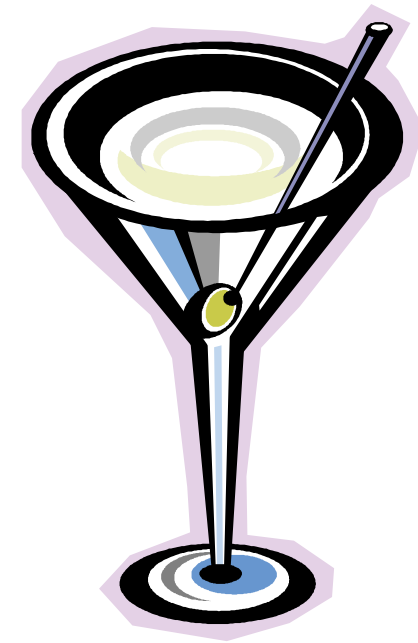
### **Seasonal House Sorbet \***

Refreshing sorbet created in house

\* Gluten– free choices

**vr**

vin rouge



Vin Rouge Desserts are proudly produced in house  
by Pastry Chef Adam Ross

3029 East 29<sup>th</sup> Ave Spokane, WA 99223  
509 535-8800

# Social Hour

## Salads

Signature	Field greens, red onion, tomato, feta, almonds, balsamic vinaigrette dressing .	4
Caesar	Romaine, reggiano Caesar dressing, hand pulled croutons, with a parmesan cheese cracker	4
Fall	Spinach, diakon radish and carrot curls, Mandarin orange supremes, shaved almonds and strawberry slices with a huckleberry poppy seed dressing	5

## Small Plates

VR Frites	Vin Rouge fries with garlic aioli*	3
Sweet Frites	Sweet potato fries with garlic aioli*	4
Bruschetta	Assorted breads with hummus, olive tapenade, marinated tomatoes with feta and basil	4
Chicken	Thai chicken satays, Thai peanut sauce, with asian slaw	5
Focaccia	Fresh baked focaccia bread topped with fresh mozzarella, sundried tomatoes, basil and artichokes.	5
Ribs	Grilled Korean beef short ribs	6
Crab	Wasabi crab and rice cakes with Asian slaw and wasabi vinaigrette	6

**2:00 to 5:30**  
**9:00 to Close**

\* Can be cooked to order. Consumption of undercooked or raw items may increase your risk of foodborne illness\*

## Bottled Beer

Micros	
Full Sail Session Lager	\$3
Grolsch	\$4
Stella Artois	\$3.5
Widmer Hefeweizen	\$3.5
Hoegaarden	\$4.5
Chimay Red	\$4.5
Deschutes Mirror Pond Ale	\$3.5
Alaskan Amber	\$3.5
Moose Drool	\$3.5
Deschutes Black Butte Porter	\$4
Guinness (16oz. Can)	\$4

Pacifico	\$3.5
Corona	\$3.5
Kokanee	\$3
Bud Light	\$3
Coors Light	\$3
Amstel Light	\$3
Michelob Ultra	\$3

Buckler (Non-alcoholic)	\$3
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## Dessert Wines

Ramos Pinto LBV Porto	\$5/ \$32
Hardy Whiskers Blake Port	\$5/ \$24
Yalumba Antique Tawny	\$8/ \$31
Yalumba Museum Muscat	\$8/ \$31
Nivole Muscato de Asti	\$5/ \$19
Bonny Doon Framboise	\$5/ \$22
Castillo Sonnino Vin Santo	\$70
Chateau Haut	
Bergeron Sauternes	\$41

## Coffee & Espresso

Vin Rouge Blend	\$2
Espresso	\$2.5
Cappuccino	\$3.5
Mocha or Latte	\$3.5

## Hot Tea Service

**\$3.50**

Raspberry Green Tea
Peach Ambrosia Black Tea
Lemon Ginger Tea
NW English Breakfast Tea
Green Tea
Earl Grey Tea / Decaf Earl Grey
Huckleberry Crème and Spice
Orange Spice
Ginger Peach
Vanilla Almond
Irish Breakfast
Mint

Decaf Vanilla
Decaf Lemon Wintergreen

## Other Drinks

Italian Soda	\$2.5
San Pellegrino(187ml)	\$2
San Pellegrino(750ml)	\$5

<u>Scratch Made Lemonade</u>	\$3
Traditional, huckleberry, strawberry, mango, lemon-lime and raspberry	

**Tequila** **Rum**

Cuervo Gold	\$5	Bacardi Light	\$5
Patron Silver	\$9	Captain Morgan	\$5
Don Julio Anejo	\$9	Malibu	\$5
		Meyers	\$5

**Cognac**

Courvoisier VS	\$6
EJ Brandy	\$4

**Vodka**

Skyy	\$5
Ketel One	\$6
Grey Goose	\$7
Absolut Citron	\$6
Stoli Vanilla	\$6
Absolut Peppar	\$6
Ciroc	\$8
Absolut Kurant	\$6
Vox	\$7
Dry Fly	\$8

**Bourbon**

Bulleit	\$7
Knob Creek	\$7
Ridgemont	\$8
Maker's Mark	\$6

**Whisky**

Woodford Reserve	\$9
Canadian Club	\$5
Pendleton	\$5.5
Crown Royal	\$5.5
Jameson	\$5
Jack Daniels	\$5
Jack Daniels Reserve	\$8
Seagram's VO	\$6
Boodles	\$6

**Liqueurs**

Baileys	\$5
Kahlua	\$5
Patron Café XO	\$9
Grand Marnier	\$7
Hypnotiq	\$6
Southern Comfort	\$5
Jagermeister	\$5
Campari	\$6
Amaretto	\$5
Navan	\$7
Godiva	\$6
Frangelico	\$6
B&B	\$7
Sambuca	\$6
Rumpleminze	\$5
Drambouie	\$7
Goldschlager	\$5
Tia Maria	\$6
Pama	\$6
Lemonchello	\$6
Midori Melon	\$5
Buttershots	\$5
Starbucks Coffee	\$5

**Gin**

Beefeater	\$5
Bombay Sapphire	\$5
Tanqueray	\$6
Dry Fly	\$8
Quintessential	\$7

**Scotch**

Johnnie Walker Black	\$9
McCallan 12 yr	\$10
Dewars	\$6
Oban 14 yr	\$10
Talisker 10 yr	\$9
Lagavulin 16 yr	\$11
ChivasRegal	\$7
Glenlivet 15yr	\$9

**Social Hour**

**Sandwiches**

(Sandwiches come with VR fries)

Burger*	Ground chuck burger, applewood bacon, Swiss cheese, crispy onions, garlic aioli* with Vin Rouge fries	6
Lamb	Graham marsala spiced lamb, spinach, feta cheese, kalamata olives, with tzatziki on grilled pita	6
Chicken	Grilled chicken breast panini , Swiss cheese, basil, tomato, with garlic aioli*	6
Pork	Carolina style BBQ pork sandwich with house-made slaw	6
Beef	The Vin Rouge French dip panini, thin sliced roast beef, sourdough bread, Swiss cheese with au jus	6

**Social Hour Wine**

See your server for the featured red and white wine  
4

**Social Hour Beer**

See your server for the featured beer  
2.5

**Social Hour Martini**

See your server for today's martini  
5



**COSMOPOLITANS**

<b>COSMOPOLITAN</b>	6.50
Vodka, cranberry juice, triple sec, with muddled fresh lime	
<b>MANGO COSMOPOLITAN</b>	6.50
Mango puree, vodka, triple sec, with muddled lime	
<b>POMO-POLITAN</b>	6.50
Pomegranate Puree, vodka, triple sec, with muddled lime	
<b>RAZMOPOLITAN</b>	6.50
Raspberry Vodka, cranberry juice, triple sec, with muddled lime	

**SPECIALTY MARTINIS**

<b>QUINTANA ROO</b>	6.50
Jose Cuervo, triple sec, soda, and fresh lime juice	
<b>EL CUBANO</b>	6.50
Bacardi Rum, triple sec, lime, with mint	
<b>THE TUTTI FRUITY</b>	6.50
Citrus and raspberry vodka spiked with Chambord, orange juice, cranberry juice	
<b>PEACH MARTINI</b>	6.50
Vodka, peach schnapps, pineapple juice, soda water, with lime juice	
<b>PURPLE HAZE</b>	6.50
Raspberry vodka, sour, Blue Curacao, with a splash of cranberry	
<b>GREENBLUFF APPLE</b>	6.50
Sour Apple Pucker and vodka	
<b>YELLOW CAB</b>	7.50
Navan vanilla cognac, pineapple juice, finished with muddled fresh lime	
<b>SKYY BLUE MARTINI</b>	7.50
Skyy vodka, Hypnotiq, finished with pineapple juice	
<b>THE SEXY</b>	7.50
Patron XO Coffee Liqueur, Baileys, and Frangelico, finished with cream	
<b>VR MUDSLIDE</b>	7.50
Vodka, Baileys, Starbucks espresso liqueur, Dark Cream de Cocoa, cream	
<b>NUTTY "CHEF" MARTINI</b>	7.50
Amaretto, Frangelico, Navan, finished with cream	
<b>ORANGE FOG</b>	6.50
Vodka, triple sec, orange juice, finished with cream	

**LEMON DROPS AND KAMIKAZIS**

<b>LEMON DROP</b>	6.50
Citrus vodka and triple sec muddled with fresh lemons and a lemon infused sugared rim	
<b>HUCKLEBERRY LEMON DROP</b>	8.00
Citrus vodka, and triple sec muddled with fresh lemons, huckleberries, and a lemon infused sugared rim	
<b>BLUEBERRY LEMON DROP</b>	6.50
Blueberry vodka, and triple sec muddled with fresh lemons and a lemon infused sugared rim	
<b>LEMONCELLO MARTINI</b>	7.50
Lemoncello, vanilla vodka, muddled lemon finished	
<b>TRADITIONAL KAMIKAZE</b>	6.50
Vodka, lime, triple sec	
<b>RUBY KAMIKAZE</b>	7.50
Vodka, Chambord, triple sec, and fresh lime juice	

**SCRATCH HARD LEMONADE**

<b>VIN ROUGE LEMONADE</b>	7.50
Citrus vodka, triple sec, muddled lemons, sugar, with candied lemon peel	
<b>RASPBERRY</b>	7.50
Citrus vodka, triple sec, muddled lemons, sugar, raspberry coulis, with candied lemon peel	
<b>HUCKLEBERRY</b>	7.50
Citrus vodka, triple sec, muddled lemons, sugar, huckleberry coulis, with candied lemon peel	
<b>MANGO</b>	7.50
Citrus vodka, muddled lemons and mango, sugar, with a lemon infused sugared rim	
<b>POMEGRANATE</b>	8.00
Citrus vodka, muddled lemons, sugar, pomegranate puree, with a lemon infused sugared rim	
<b>NORTHWEST LEMONADE</b>	8.00
Pendleton whiskey, muddled lemons, sugar, with a lemon infused sugared rim	

**MARGARITAS**

<b>Vin Rouge Scratch Margarita</b>	7.00
Jose Cuervo, triple sec, fresh muddled limes, simple syrup with a salted rim	
<b>Basil Jalapeno Margarita</b>	7.50
Jose Cuervo, triple sec, fresh muddled limes, sliced jalapenos, basil, simple syrup with a salted rim	
<b>Pomegranate Margarita</b>	8.00
Jose Cuervo, triple sec, fresh muddled limes, pomegranate puree, simple syrup with a salted rim	

**MOJITOS**

<b>Vin Rouge Scratch Mojito</b>	7.00
Bacardi Rum, triple sec, fresh muddled limes and mint, simple syrup a splash of soda, with a sugared rim	
<b>Mango Mojito</b>	7.50
Bacardi Rum, triple sec, fresh muddled limes, mint, and mangos, simple syrup a splash of soda, with a sugared rim	
<b>Pomegranate Mojito</b>	7.50
Bacardi Rum, triple sec, fresh muddled limes, mint, pomegranate puree, simple syrup a splash of soda, with a sugared rim	
<b>Razz-Mojito</b>	7.50
Bacardi Rum, triple sec, fresh muddled limes, mint, raspberry puree, simple syrup a splash of soda, with a sugared rim	

**TRADITIONAL FAVORITES**

<b>CHAMPAGNE COCKTAIL</b>	6.50
Champagne, sugar cube with dash of bitters, with a lemon twist	
<b>OLD SCHOOL MANHATTAN</b>	6.50
Jim Beam, sweet vermouth, bitters and a cherry to finish	
<b>VIN ROUGE BILLINI</b>	6.50
Vodka, peach schnapps, spiked with champagne, and a splash of orange juice	
<b>MINT JULEP</b>	6.50
Jim Beam, muddled fresh mint, simple syrup with a splash of soda	
<b>THE PRETTY MARTINI</b>	6.50
Vodka, Grand Marnier, amaretto, and orange juice	
<b>GILROY GARLIC MARTINI</b>	6.50
Vodka, vermouth, garlic and cheese stuffed olives	