

Baci Drink Menu / Wine List / Bar Menu

Join us for Happy Hour

Half off Bar Menu and \$2 off all Cocktails / Wine

Until 6:pm

Cocktail \$8

Pomegranate Martini

Skyy Vodka, pomegranate liquor, fresh lime juice and splash of Simple syrup to make this drink Sweet & tart!

Raspberry Mojito

A delicious twist on a classic. Bacardi lite, Raspberry liquor, fresh mint and lime juice, Simple syrup and soda

Strawberry Lemon Drop

Absolute citron, strawberry pucker, fresh lemon and sour served in a sugar rimmed martini glass

Caramel Apple Martini

Skyy Vodka, apple pucker, butter scotch schnapps, in a caramel laced glass

Lychee Martini

Exotic Lychee Fruit, Sour in Skyy Vodca

Baci Margarita

Sauza Gold, Fresh pressed Orange Juice, Lime Juice, Sour, Cointreau topped with Grand Marnier

Caramel Frapatini

Starbucks coffee liquor, cream liquor, Stoli Vanilla in a caramel laced glass

Baci Spicy Bloody Mary

Skyy Vodka with our Bold & spicy Tomato Mix

Summertini

Leblon Cachaca Brazilian Light Rum, Fresh Lime Juice, Cucumber and Simple Syrup

Cosmopolitan

Ketel One , Cointreau, fresh lime and cranberry juice

Lake Tahoe Blues

Stoli Raspberry, Chambord, Island Blue Curacao, Sour & Soda

The Manhattan

Maker's Mark , Sweet Vermouth, Bitters with Cherry

Wine List

White Wines by the Glass

		Glass	Bottle
Beringer	White Zinfandel, 08	\$6	\$23
Chateau St. Michelle	Riesling 08	\$8.5	\$33
Estancia Pinot Grigio	California 08	\$8.5	\$33
Simi	Sauvignon Blanc	\$8.5	\$33
Concannon	Righteously Rose, Livermore 08	\$8.5	\$33
Kim Crawford Rose	Gisborne 07	\$9	\$35
Trefethen	Chardonnay 07	\$10	\$39
Wente Riva Ranch	Chardonnay 08	\$10	\$39
Hess Su'skol Vineyard	Chardonnay Napa 07	\$10.5	\$40
Stonestreet	Chardonnay, Alexander Valley 07	\$12	\$45

Red Wines by the Glass

		Glass	Bottle
Coppola Syrah	Rutherford 07	\$8.5	\$33
Concannon	Pinot Noir, Livermore 07	\$8.5	\$33
MacMurray	Pinot Noir, Sonoma Coast 07	\$9	\$35
St Francis "Old Vines"	Zinfandel, Sonoma 06	\$10	\$39
Chateau St. Michelle	Merlot, Washington 08	\$8.5	\$33
Clos Du Bois,	Sonoma Reserve, Merlot 06	\$10	\$39
Justin Cabernet,	Paso Robles 07	\$10	\$39
Wild Horse Cabernet	Cabernet, Paso Robles 06	\$10	\$39

House Selection

		Glass	Bottle
Beringer	Chardonnay, Napa 07	\$5	\$19
Beringer	Cabernet 07	\$5	\$19
Beringer	Merlot, California, 07	\$5	\$19
Placido	Pinot Grigio, Italy 08	\$5	\$19

Chardonnay

		Bottle
Simi Chardonnay	Sonoma 07	\$32
Acacia Cuvee 304	Chardonnay 08	\$32
Gloria Ferrer Carneros	Chardonnay, Sonoma 05	\$32
Ferrari Carano	Alexander Valley, 05	\$35
Cuvaison	Napa, 06	\$35
Jordan	Russian River 06	\$47
Cakebread Cellars	Napa 06	\$58

Sparkling Wines

		Bottle
Rotari Split	Italy	\$10
Prosecco	Italy	\$25

<i>Gloria Ferrer</i>	<i>Carneros Cuvee, Brut</i>	<i>\$45</i>
<i>Pommery Brut Royal</i>	<i>France</i>	<i>\$75</i>
<i>Dom Perignon</i>		<i>\$180</i>
Pinot Noir		Bottle
<i>Carmel Road Pinot Noir</i>	<i>Arroyo Seco 06</i>	<i>\$40</i>
<i>Clos Du Val Pinot Noir</i>	<i>Napa Valley 06</i>	<i>\$68</i>
Other Fine Wines		Bottle
<i>Placido Chianti</i>	<i>Italy 06</i>	<i>\$27</i>
<i>Concannon Petite Sirah</i>	<i>Livermore 06</i>	<i>\$32</i>
<i>Gabbiano Chianti Classico,</i>	<i>Riserva Italy 05</i>	<i>\$36</i>
Zinfandel		Bottle
<i>Rodney Strong</i>	<i>Zinfandel Sonoma 07</i>	<i>\$32</i>
<i>Dry Creek Zinfandel</i>	<i>Sonoma 06</i>	<i>\$34</i>
Merlot		Bottle
<i>Gloria Ferrer Carneros</i>	<i>Sonoma 06</i>	<i>\$36</i>
<i>Markham</i>	<i>Napa 05</i>	<i>\$36</i>
<i>Wente Crane Ridge</i>	<i>Livermore 06</i>	<i>\$41</i>
<i>Beringer Bancroft Ranch,</i>	<i>Napa 02</i>	<i>\$55</i>
Cabernet Sauvignon		Bottle
<i>Franciscan</i>	<i>Napa 05</i>	<i>\$38</i>
<i>Cuvaison, Mount Veeder</i>	<i>Napa 05</i>	<i>\$53</i>
<i>Freemark Abbey</i>	<i>Napa 05</i>	<i>\$50</i>
<i>Mt Veeder</i>	<i>Napa 05</i>	<i>\$65</i>
<i>Stag's Leap</i>	<i>Napa 05</i>	<i>\$68</i>
<i>Joseph Phelps</i>	<i>Napa 05</i>	<i>\$75</i>
Cabernet Blends		Bottle
<i>Beringer "Knights Valley"</i>	<i>Alluvium 06</i>	<i>\$38</i>
<i>Spring Valley Uriah</i>	<i>Washington 05</i>	<i>\$59</i>
<i>Ferrari Carano Tresor</i>	<i>Reserve 05</i>	<i>\$75</i>
<i>Quintessa</i>	<i>Rutherford Napa Valley 06</i>	<i>\$150</i>

~~~~~  
*Vintage Date Subject to Change | Corkage Fee \$15 Per Bottle*

## ***Bar Food Menu***

### ***Caprice Salad \$5/\$9***

*Fresh Mozzarella, Vine Ripened Tomatoes, Roasted Peppers, Fresh Basil, Balsamic Glaze*

### ***Tomato and Eggplant Bruchetta \$5/\$9***

*Oven Roasted Eggplant, Tomato, Garlic*

### ***Fried Calamari \$6/\$11***

*Crispy Calamari, Onions, Citrus Aioli*

### ***Baci Crab Cake \$6/\$11***

*Crab, Peppers, Onion, Garlic, Cilantro, Lemon Aioli*

### ***Thai Fillet Steak Skewers \$6/\$11***

*Spicy Thai Peanut Sauce and Fresh Cilantro*

### ***Thai Fillet Steak Skewers \$6/\$11***

*Spicy Thai Peanut Sauce and Fresh Cilantro*

### ***Steamed Mussels \$6/\$11***

*Shallots, Garlic, White Wine Herb Sauce, and a Bruchetta*

### ***Classic Jumbo Prawn Cocktail \$11***

*4 Jumbos Cooked to Order, Instant Chilled, House Made Cocktail Sauce*

### ***Spaghetti with Meat Sauce \$12***

*Specialty House Made Meat and Tomato Sauce*

~~~~~  
Our bar menu is for dinner hours only