

Small Plates

Hot Lime Grilled Shrimp - \$9

Chef Daniel's Signature recipe for Grilled Shrimp with Watermelon Tomato Coulis

Spicy Chicken Wings - \$8

Herb, Lime, Garlic marinated with Yogurt Dill Sauce

Red Pepper Roasted Garlic Hummus and Baba Ganoush - \$7

Pinenut Garnish, served with Pita Chips

Brie Quesadilla - \$7

Served with California Avocado

Sliders - \$9

Choice of Beef, Chicken or Chorizo

Veggie Platter - \$8

Fresh Seasonal Garden Vegetables with choice of Blue Cheese, Ranch or Lemon Herb Vinaigrette

Bruschetta - \$6

Garlic, Tomatoes, Basil, Olive Oil, Balsamic Vinegar, on a toasted Garlic Bread

Cheese and Fruit Platter - \$9

A selection of Domestic and Imported cheese served with Fresh Seasonal Fruit and Mini Baguette

Chips & Salsa - \$5

Tortilla Chips served with Homemade Fresh Salsa

Seasoned French Fries Trio - \$7

Trio Combination - \$15

Choice of any 3 above

"A bottle of wine contains more philosophy than all the books in the world" – Louis Pasteur

Wines by the Glass

Crown View Estate, Chardonnay - \$8

Private Reserve, Mendocino County, California, 2007

Chateau Roubine, Rose - \$7.75

Cru Classe, Cotes de Provence, France, 2010

Craggy Range, Sauvignon Blanc - \$7.75

Martin Borough, New Zealand, 2009

Masi Masiano, Pinot Grigio & Verduzzo Italy, 2010 - \$8

"Le Cardinale", Sparkling Wine - \$8

Blanc de Blanc Brut, France

Crown View Estate, Merlot - \$8

Private Reserve, Mendocino County, California, 2008

Taft Street, Syrah Dry Creek Valley, California, 2007 - \$9

Crown View Estate, Cabernet Sauvignon - \$8

Private Reserve, Mendocino, California, 2007

La Merika, Pinot Noir Central Coast, California, 2009 - \$10

Nozzole, Chianti Classico Riserva Nozzole, Italy, 2007 - \$9

"Once, during Prohibition, I was forced to live for days on nothing but food and water" – W.C. Fields

Beers

Domestic: Budweiser, Budweiser Light, Samuel Adams, Coors Light, Sierra Nevada - \$5

Imported: Stella Artois, Guinness, Corona, Heineken - \$7

Happy Hour at Decoy Lounge is about: Good Food, Good Friends and Good Time...Every Day of the week...

So Good, we make it twice, 4:30 pm to 6:30 pm with complimentary food and discounts on ALL drinks and 10:00 pm to Midnight, with discounts on ALL drinks

Under 100 CALORIES COCKTAILS - \$10

Lean Lemon Drop, 1 1/2 Oz of citrus Vodka, 1/2 Oz of Soda Water, Squeeze of Lemon - **85 Calories**

Slender Cape Cod, 3 Oz of Soda Water, Splash of Cranberry Juice, 1 Oz of Vodka, Squeeze of Lime - **70 Calories**

Slimmed Screwdriver, 1 Oz of Absolut Orange, 3 Oz of Soda Water, Orange Juice, Orange Slices muddled - **76 Calories**

Skinny Mojito, 1.5 Oz of Rum, 2 Oz of Diet Sprite, Squeeze of Lime, Squeeze of Orange, 2 Mint Leaves - **75 Calories**

Martinis - \$10

Peach Cosmopolitan (a Trip to the Spa in a Glass) Vodka, Triple Sec, Peach Juice, & Fresh Lime Juice

The purple Rose (one beautiful flower) Rose Vodka, Chambord, splash of Citrus

Infused Fig & Peach (Naturally Delicious) Melon Liquor, Malibu Rum, Pineapple Juice & Whip Cream

Spicy Chai (Guiltless, but Powerful), Spiced Vodka and Soy Milk

Desperate Hours Raspberry Vodka, Sweet & Sour, Chambord

Steel Jungle Absolut Mandarin, Peach Schnapps, Orange Juice, Splash of Red Bull

Velvet Cage Vodka, Pomegranate, Triple sec

"The true pioneer of civilization is not the newspaper, not religion, not the railroad – but whiskey!" – Mark Twain

Cocktails - \$9 add any floater to any cocktails - \$2.50

Killer Leopard Southern Comfort, Amaretto, Grenadine

Pretty Poison Champagne with Port, the Color of Blood

Champagne Royale Champagne with Cream de Cassis

Margarita Tequila, Triple Sec, Lime Juice and Lemon Mix

The Mojito Rum, Fresh Lime, Fresh Mint and Simple Syrup

Jack Daniel's Lemonade Refreshing Blend of Jack Daniel's, Triple Sec, Fresh Lime and Sprite

Barbados Punch Captain Morgan Original Spiced, triple sec, lime juice, pineapple juice, lime, pineapple

Rum Runner Rum, Blackberry Brandy, Banana Liqueur, Lime Juice and Grenadine

Porto Wines & Cognacs by the Glass

Porto Wines

Fonseca Tawny Port - \$13

20 years old, matured in wood, Portugal

Croft Fine Ruby Port, Portugal - \$12

Croft Vintage Port 2000, Portugal - \$29

Cognacs

Hennessy - \$12

Martell - \$9

Remy Martin - \$13

Courvoisier VS - \$11

Courvoisier VSOP - \$14

Remy Martin VSOP - \$15

Remy Martin XO - \$45

Desserts - \$7

Cheese Cake, Chocolate Mousse, Tiramisu, Sorbet Trio, Tarte Tatin, Crème Brule, Chocolate Lava Cake

Sunset Dinners at Tula's, 4:30 pm to 6:30 pm is about: Good Food, Good Wines and Good Friends...Every Day of the week...

Choice of Soup or Salad, Chef's Entrée du Jour, Dessert, Coffee and Ice tea for \$20 per person (Tax and Tip not included).