

*P*EPERMILL  
RESTAURANT

AND  
FIRESIDE  
LOUNGE

*O*n December 26, 1972, the Peppermill Restaurant and Fireside Lounge made their debut and proudly remain as an iconic reminder of the Vegas Strip the way it used to be.

Founded on hearty dishes and oversized portions, today's menu still reflects the same. In fact, the menu features many original items such as the fresh fruit salad, French toast ambrosia and famous Peppermill burger.

Visit our 24-hour Fireside Lounge and delight in a 64-ounce Scorpion or start your morning off with our award-winning Bloody Mary still made from scratch.

Like the Strip itself, the Peppermill Restaurant and Fireside Lounge have been the backdrop for classic films and TV shows like "Casino," "Showgirls," "The Cotton Club," "The Holly Madison Show," "MTV Spain" and "Giada at Home" and boasts their share of famous visitors – including such timeless stars as Dean Martin and Jerry Lewis, to Guy Fieri, Criss Angel and Floyd Mayweather. In fact, Penn Jillette is such a fan that he had a custom booth, modeled after ours, built and installed in his home – now that's a tribute!

Whether you're here for a great meal or to socialize over cocktails, we think you'll agree, some things are better left unchanged. Here's to *the way it used to be!*

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# BREAKFAST

Served 24 hours

## Traditional Club Breakfasts\*

Served with hash browns and your choice of toast, English muffin, piping hot blueberry, lemon-cranberry or bran muffin, or toasted bagel with cream cheese.

Substitute Egg Beaters or egg whites for \$1.50.

- COUNTRY STYLE HAM AND EGGS ..... \$15.50  
16 oz. flame-broiled bone-in ham steak, served with three farm fresh eggs
- TURKEY SAUSAGE AND EGGS ..... \$12.50  
Served with hash browns and choice of toast or muffin
- BACON or SAUSAGE or CANADIAN BACON AND EGGS ..... \$12.25  
Three farm fresh eggs served with your choice of four slices of bacon, three sausage links or three slices of Canadian bacon
- NEW YORK STEAK AND EGGS ..... \$18.50
- SOUTHERN FRIED STEAK AND EGGS..... \$15.95  
Our delicious breaded country fried steak covered in country sausage gravy, served with 3 farm fresh eggs cooked any style

## Peppermill Breakfast Favorites\*

- WESTERN FRUIT PLATE..... \$14.50  
Accompanied by fresh banana-nut bread and Peppermill's creamy marshmallow sauce
- EGGS BENEDICT ..... \$13.95  
3 poached eggs on grilled Canadian bacon and toasted English muffin, topped with Hollandaise sauce, served with hash browns
- GRANOLA AND YOGURT PARFAIT ..... \$9.95  
Layers of low fat yogurt, seasonal fruit and granola
- CHORIZO AND EGGS ..... \$13.25  
Delicious spicy Mexican sausage scrambled into three farm fresh eggs, served with refried beans and warm flour tortillas
- BISCUITS AND GRAVY ..... \$8.75  
Freshly baked biscuits smothered in country sausage gravy
- JOE'S SAN FRANCISCO SPECIAL..... \$13.75  
Traditional classic of scrambled eggs with spinach, pork sausage, ground beef and onion, seasoned and served on crispy hash browns and smothered in a golden cheese sauce. Served with your choice of toast or English muffin, blueberry, lemon-cranberry or bran muffin, or toasted bagel with cream cheese
- CORNED BEEF HASH WITH THREE BASTED EGGS ..... \$14.25  
Served with your choice of toast or English muffin, blueberry, lemon-cranberry or bran muffin, or toasted bagel with cream cheese

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\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## Peppermill Breakfast Favorites\*

(CONTINUED)

- MUNCH'S BREAKFAST**..... \$13.95  
Sautéed peppers, onions, linguica sausage, mushrooms and tomatoes, stirred into our hash browns, topped with three eggs any style and finished with Cheddar and Jack cheeses, served with toast or muffin
- EXTRAORDINARY OATMEAL**..... \$9.95  
Ample portion, generously sprinkled with raisins, banana and walnuts. Served with milk and brown sugar
- CRAB CAKE BENE** ..... \$17.95  
Poached eggs and grilled crab cakes on toasted English muffin, smothered with Old Bay Hollandaise sauce
- PORK LOIN AND EGGS**..... \$16.95  
Center cut, pan fried pork tenderloin served with hash browns and 3 farm fresh eggs any style

### Breakfast Sides

- BACON OR SAUSAGE OR CANADIAN STYLE BACON**..... \$5.50
- THREE EGGS ANY STYLE\*** ..... \$3.95
- TOAST OR ENGLISH MUFFIN (2)**..... \$3.25
- BAGEL WITH CREAM CHEESE AND JAM**..... \$3.95  
Choice of plain or whole wheat bagel
- BLUEBERRY, LEMON-CRANBERRY OR BRAN MUFFINS (2)** ..... \$4.75
- POTATOES** ..... \$3.95  
Hash browns, french fries, baked or mashed with gravy

### Peppermill Omelets\*

**Huge omelets served with hash browns and your choice of toast, English muffin, piping hot blueberry, lemon-cranberry or bran muffin, or toasted bagel with cream cheese. Substitute Egg Beaters or egg whites for \$1.50.**

- GARDEN OMELET** ..... \$12.95  
Loaded with spinach, onions, green peppers and tomatoes - a healthy way to start your day
- MASERATI OMELET**..... \$13.50  
A superb omelet bursting with sausage, Jack and Cheddar cheeses and mushrooms, smothered in a perfect Italian meat sauce, sprinkled with Parmesan cheese
- FETA CHEESE AND VEGETABLE OMELET** ..... \$13.50  
Filled with fresh spinach, artichokes, tomatoes and Provolone cheese, topped with Feta cheese and tomatoes

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## Peppermill Omelets\*

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- MARCO POLLO OMELET ..... \$13.95  
Diced breast of chicken sautéed with spinach, sundried tomatoes, garlic and Provolone cheese, topped with sundried tomato Hollandaise sauce
- MEDITERRANEAN OMELET ..... \$14.50  
Spectacular seafood omelet stuffed with Jack and Cheddar cheeses, crab and shrimp, smothered in Hollandaise sauce
- PEPPERMILL OMELET ..... \$13.25  
Stuffed with turkey breast, Jack and Cheddar cheeses and sliced tomatoes, topped with Hollandaise sauce
- LORRAINE OMELET ..... \$12.95  
Classic combination of eggs, diced bacon, sautéed green onions and melted Swiss cheese
- DENVER OMELET ..... \$12.25  
Fluffy omelet filled with ham, onions and bell peppers  
With cheese ..... add \$1.00
- HAM AND CHEESE OMELET ..... \$12.50
- TOSTADA OMELET ..... \$13.95  
Hearty egg omelet with zesty beef, topped with diced tomatoes, Jack and Cheddar cheeses, shredded lettuce, sour cream and black olives
- Each additional item added to any omelet..... \$1.00 each

## Pancakes and Waffles\*

Served with maple syrup and whipped butter

- FRENCH TOAST..... \$9.25  
Egg, cinnamon and vanilla whipped and dipped on thick Texas toast
- FRENCH TOAST COLLAGE..... \$13.95  
Three eggs, two bacon strips, two sausage links and four wedges of French toast
- FRENCH TOAST AMBROSIA ..... \$13.95  
Warm slices of thick French toast with cinnamon and vanilla, crowned with succulent chunks of seasonal fresh fruit, choice of whipped topping or sour cream, served with blueberry syrup
- FRUIT FANTASIA WAFFLE ..... \$12.95  
A thick, sweet waffle crowned with succulent chunks of seasonal fresh fruit, choice of whipped topping or sour cream, served with blueberry syrup
- PANCAKES ..... \$10.95  
Three mammoth buttermilk pancakes with butter and syrup  
Add banana or walnuts ..... \$1.25
- PEPPERMILL PANCAKE COMBO..... \$13.95  
Three eggs, two bacon strips, two sausages and three pancakes
- OLD-FASHIONED BELGIAN WAFFLE..... \$8.95

# APPETIZERS

- SHRIMP COCKTAIL**..... \$12.95  
Jumbo deveined shrimp cooked and served with cocktail sauce
- CHICKEN QUESADILLA**..... \$11.95  
Lightly grilled flour tortillas filled with chicken, pico de gallo and mixed cheeses, served with sour cream and salsa
- BRUSCHETTA** ..... \$9.25  
Classic Italian favorite of fresh tomatoes, basil, garlic, onions, olive oil, Balsamic vinegar and Parmesan cheese, served on toasted herb focaccia
- NACHOS NACHOS NACHOS** ..... \$14.25  
Crunchy corn chips, refried beans and mixed cheeses sprinkled with fiery jalapeño peppers, tomatoes, onions and black olives  
With zesty ground beef on the side.....add \$2.00  
With chicken.....add \$3.00
- TOMATO STACK CAPRESE STYLE** ..... \$9.75  
Sliced ripe tomatoes layered with fresh Mozzarella, fresh basil, and drizzled with balsamic reduction and extra virgin olive oil
- CHICKEN FINGERS**..... \$11.25  
Tender and juicy, served with French fries
- PEPPERMILL SAMPLER**..... \$17.25  
Golden fried shrimp, breaded chicken fingers, Mozzarella sticks, bruschetta and breaded onion rings. Bring a friend!
- FLAME BROILED SLIDERS**..... \$11.95  
Fried onion strings, cheese on a brioche bun and served with Yukon Gold deep-fried potato chips
- CRAB CAKES**..... \$13.50  
Breaded and flat grilled, served with roasted red pepper cream sauce
- MOZZARELLA STICKS** ..... \$9.25  
Beer-battered Mozzarella, fried and served with our house marinara
- BUFFALO WINGS**  
Bone-in wings with your choice of hot, mild, Teriyaki or BBQ sauce
- 10 wings ..... \$12.95  
16 wings ..... \$15.95  
20 wings ..... \$18.95

# SOUPS AND SALADS

Our housemade salad dressings include  
Ranch, Thousand Island, Balsamic Vinaigrette and Blue Cheese.  
We also offer Honey Mustard, Caesar and low-cal Italian.

- HEARTY SOUPS OF THE DAY ..... \$5.95  
Prepared fresh daily and served steaming hot
- SOUP WITH SALAD AND BREAD ..... \$11.50  
Choose a hearty bowl of our soup of the day, a mixed green of  
spinach or Caesar salad, and garlic bread or Rosemary Rustique bread
- MIXED GREENS OR FRESH CAESAR SALAD..... \$5.95
- SPINACH SALAD ..... \$5.95  
Served with chopped egg and bacon bits
- WALNUT CREEK SALAD..... \$14.25  
Freshly sliced Bartlett pear, blue cheese, sugared walnuts,  
dried cranberries, grilled breast of chicken, mandarin orange  
segments and mixed greens served with Pear-Cilantro vinaigrette
- BERRY CHICKEN SALAD..... \$14.25  
Delicate baby spinach tossed in raspberry vinaigrette dressing  
with grilled chicken breast, sliced strawberries, blue cheese,  
sweet red onion and toasted almonds. So refreshing!
- CLASSIC COBB..... \$14.95  
Tender turkey, ham, mixed cheeses, crisp bacon, avocado  
and tomato mounded on a crisp bed of mixed greens
- GOURMET CHICKEN SALAD ..... \$14.25  
Flavorful strips of broiled chicken breast served atop mixed greens  
with avocado, cucumber, tomato, hard-boiled egg and fresh fruit  
With large shrimp in place of chicken.....\$16.95
- CHICKEN CAESAR SALAD ..... \$13.95  
Traditional presentation complemented by flame-broiled chicken breasts,  
served with choice of garlic bread or Rosemary Rustique bread  
With salmon in place of chicken ..... \$18.95
- STEAK AND MUSHROOM SALAD ..... \$15.25  
Broiled tenderloin steak, mixed greens, red onions,  
cherry tomatoes, sautéed mushrooms and blue cheese  
tossed in a Balsamic vinaigrette
- SOUTHWEST CHICKEN SALAD ..... \$14.25  
Mixed greens with marinated chicken breast, diced tomatoes,  
corn, crispy tortilla strips, avocado and mixed cheese served  
with our special Cilantro Ranch dressing. Ole'
- FRESH FRUIT ..... \$15.95  
Melon, pineapple, banana, orange slices, grapes and seasonal fruits  
in a fresh pineapple boat, topped with your choice of cottage cheese,  
ice cream or sherbet. Accompanied by fresh banana-nut bread  
and creamy marshmallow sauce

# SANDWICHES

All whole sandwiches served with choice of potato salad,  
french fries, cottage cheese, onion rings or fruit cup.  
Sweet potato fries additional \$1.00.

FOCACCIA CHICKEN SANDWICH .....	\$13.50	
Herb focaccia stacked high with marinated chicken breast, avocado, Prosciutto and Provolone cheese, served with Balsamic vinaigrette		
PESTO CHICKEN SANDWICH .....	\$13.50	
Marinated chicken breasts broiled and served on a Rosemary Pan Rustique bread with Provolone, lettuce, red onion, tomato and pesto sauce		
BACON, LETTUCE AND TOMATO WITH AVOCADO .....	\$12.25	
GYRO SANDWICH .....	\$12.50	
Featuring two pita-style pocket sandwiches filled with spiced beef and lamb, tomato, onion and a cucumber sour cream sauce		
THE REUBEN .....	\$12.50	
Corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled marble rye		
HOT PASTRAMI DELI-STYLE .....	\$12.75	
Old-fashioned lean pastrami with mustard-mayo sauce and melted Swiss cheese on grilled marble rye, served with a dill pickle spear		
FRENCH DIP WITH AU JUS .....	\$11.95	
Thinly sliced roast beef tucked in a grilled French roll Add cheese or sautéed mushrooms .....		\$1.00 each
PHILLY CHEESE STEAK .....	\$12.95	
Grilled shredded beef with strips of onion, bell peppers, sliced tomato and smothered with Provolone on a grilled steak roll		
Chicken cheese steak .....	\$12.95	
CONQUEST .....	\$12.95	
Combination of roast beef, Cheddar cheese, tomato, sautéed peppers, onions, mushrooms, Thousand Island dressing and bacon, served on grilled Parmesan sourdough		
CLUBHOUSE .....	\$12.95	
A triple decker bursting with turkey, bacon, tomato and lettuce		
HALF SANDWICH WITH SOUP OR SALAD .....	\$10.95	
Your choice of ham, turkey or roast beef with lettuce and tomato, accompanied by mixed greens, spinach salad, Caesar salad or our hearty housemade soup		
TANGY BUFFALO CHICKEN WRAP .....	\$11.95	
Crispy chicken fingers tossed with hot sauce, lettuce, tomatoes and Peppermill's own Ranch dressing, served in a warm tortilla wrap		
CAPRESE STYLE CIABATTA .....	\$11.25	
Toasted Ciabatta, fresh basil, Mozzarella cheese, tomatoes and pesto sauce, served with fresh fruit ambrosia		

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poultry or shellfish reduces the risk of food borne illness. Individuals with certain  
health conditions may be at higher risk if these foods are consumed raw or undercooked.



# BURGERS

Burgers are half-pound USDA Choice beef, flame broiled to order, served on wheat or white bun with lettuce, tomato, onion and dill pickle slice. Served with choice of french fries, onion rings or potato salad. Sweet potato fries additional \$1.00. Add a cup of soup, tossed greens or spinach salad for \$2.95.

- HAMBURGER\* ..... \$11.50  
Add cheese or bacon..... \$1.00 each
- SWISS AND MUSHROOM BURGER\* ..... \$12.50  
Juicy flame-broiled beef with Swiss cheese and sautéed mushrooms
- PEPPERMILL PASTRAMI BURGER\* ..... \$12.95  
Juicy half-pound burger topped with lean pastrami, Swiss cheese and drizzled with mayo mustard sauce. YUM!
- PEPPERMILL BURGER\* ..... \$12.50  
Our flagship burger features a half-pound all-beef patty broiled to order, served on grilled Parmesan sourdough  
Add your choice of cheese or bacon ..... \$1.00 each
- CIABATTA PESTO BURGER\* ..... \$12.95  
Flame-broiled burger, Mozzarella cheese, fresh basil, red onions, tomato, Prosciutto and pesto sauce on a ciabatta bun
- TURKEY BURGER\* ..... \$11.95  
Juicy burger flame broiled and served on a whole wheat bun, topped with Swiss cheese and accompanied by sweet potato fries
- BBQ CHEDDAR BURGER\* ..... \$12.95  
Flame broiled with bacon, BBQ sauce, cheddar cheese and stacked on golden onion strings

# STEAKS

USDA Choice flame-broiled steaks, rubbed with cracked pepper seasoning and topped with onion strings, served with french fries (or baked potato from 11am - 1am), and your choice of soup of the day or crisp green or fresh spinach salad.

- PORTERHOUSE STEAK\* ..... \$29.50  
Flame broiled to perfection and served with sautéed mushrooms
- NEW YORK! NEW YORK!\* ..... \$28.25  
12 oz. hand-cut and trimmed, flame broiled to perfection and served with sautéed mushrooms
- NEW YORK STEAK AND SHRIMP SCAMPI\* ..... \$30.95  
Choice New York steak and shrimp scampi served with steamed rice pilaf, scampi sauce and citrus wedge
- SAVORY RIBEYE STEAK\* ..... \$31.25  
16 oz. portion of Ribeye steak, hand-cut and trimmed, broiled to your taste, served with sautéed mushrooms
- NEW YORK STEAK AND FETTUCCINE\* ..... \$31.95  
12 oz. broiled USDA Choice New York steak, with fettuccine sautéed in a buttery Parmesan cream sauce and vegetable of the day
- FLAT IRON STEAK\* ..... \$28.25  
12 oz. USDA Prime cut, broiled to your taste and served with sautéed mushrooms

# ENTRÉES

Served with your choice of soup, tossed greens, spinach salad or Caesar salad and Rosemary Rustique bread or garlic bread.

- SOUTHWESTERN BEEF KABOBS** ..... \$22.50  
Marinated USDA Choice Sirloin skewered with peppers, mushrooms, pineapple and onions served over rice pilaf
- CREAMY CHICKEN DIJON** ..... \$21.95  
Grilled chicken breast sautéed with mushrooms and tossed in Dijon mustard sauce served with mashed red potatoes and vegetable of the day
- ICELANDIC FISH AND CHIPS**..... \$16.95  
Arctic cod fillets, battered and deep fried, served with curly fries
- BBQ PORK RIBS** ..... \$22.50  
Slow cooked, then basted and broiled with our hickory smoked BBQ sauce, served with french fries (or baked potato 11am-11pm)
- SHRIMP SCAMPI ACAPULCO** ..... \$24.95  
Delicate savory shrimp sautéed and served in a light buttery garlic sauce with wedge of citrus over rice pilaf
- FILET OF SALMON\*** ..... \$23.95  
Fresh salmon filet grilled to perfection, topped with pineapple and mango salsa
- SOUTHERN FRIED STEAK** ..... \$19.95  
Delicious USDA Choice steak chopped, deep fried, covered with country sausage gravy and served with mashed red potatoes and vegetable
- FETTUCCINE ALFREDO** ..... \$19.50  
Fettuccine sautéed in butter, cream, Parmesan cheese, fresh parsley and spices  
With chicken..... \$21.50  
With sautéed shrimp..... \$23.50
- CHICKEN PARMESAN**..... \$22.25  
Italian-style boneless breaded chicken breast sautéed and smothered in Provolone cheese and marinara sauce, served on a bed of fettuccine, tossed with sautéed peppers, onions and mushrooms
- CHICKEN AND RED PEPPER PASTA**..... \$22.25  
Breaded chicken breast stuffed with fresh herbs and cream cheese accompanied by penne pasta tossed in red pepper cream sauce
- PORK TENDERLOIN** ..... \$28.95  
Pan-seared pork tenderloin topped with sizzling blue cheese crumbles and applewood-smoked bacon accompanied by fresh vegetables and choice of potato

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## DESSERTS

- CHEESECAKE ..... \$7.95  
Velvet creamy cheesecake served with raspberry sauce
- CREME BRULÉE ..... \$7.95
- MUD PIE ..... \$7.95  
Creamy, rich Dreyer's coffee ice cream molded into a dark chocolate cookie crunch shell and topped with a sinful layer of fudge, whipped topping and sprinkles
- THE ELEGANT BROWNIE ..... \$8.95  
Superb chocolate fudge brownie served steaming hot with a mound of creamy French vanilla ice cream, smothered in warm chocolate fudge sauce and layered with whipped topping and sprinkles
- STRAWBERRY SHORTCAKE ..... \$8.95  
Moist slices of pound cake, a generous helping of strawberries and creamy French vanilla ice cream, all topped with real whipping cream
- CARROT CAKE ..... \$7.95
- ICE CREAM or SHERBET ..... \$5.95  
2 scoops

## Peppermill Gourmet Sundaes

Made with premium ice cream laden with the finest toppings available and covered with a cloud of whipped cream and chopped nuts.

- COLOSSAL SUNDAES ..... \$8.95  
Creamy French vanilla ice cream with your choice of sweet hot fudge, strawberry, marshmallow or chocolate syrup
- BANANA SPLIT ..... \$10.95  
Simply sensational - two whole bananas, French vanilla, strawberry and chocolate ice cream with strawberry, marshmallow and chocolate toppings, served with whipped topping, nuts and a cherry

## BEVERAGES, FRUITS & CEREALS

- 100% COLOMBIAN COFFEE, Regular or Decaf ..... \$3.25
- HOT TEA, Regular or Decaf ..... \$3.25
- HOT CHOCOLATE WITH WHIPPED CREAM ..... \$3.50
- MILK, Regular, Nonfat or Chocolate ..... \$3.25
- MILK SHAKE, 22 oz. .... \$6.95
- LEMONADE ..... \$3.25
- ICED TEA, Regular or Raspberry ..... \$3.25
- FRUIT JUICE Small..... \$3.25 Large..... \$4.50  
Freshly squeezed orange, tomato, grapefruit, apple, cranberry, pineapple
- SOFT DRINK ..... \$3.25  
Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Sierra Mist, Ginger Ale, Mountain Dew
- FRESH FRUIT CUP ..... \$7.50  
Succulent chunks of seasonal fresh fruit
- SMALL OATMEAL ..... \$6.50  
With raisins, banana and nuts
- COLD CEREAL ..... \$5.25

# WINE

## Sparkling Wine

	GLASS	BOTTLE
LA GIOIOSA MOSCATO	\$8.00	\$27.00
CHANDON	\$10.00	\$35.00
CHANDON ROSE	\$10.00	\$35.00
WYCLIFF	\$7.00	\$15.00
KORBEL	SPLIT	\$8.50
LA MARCA PROSECCO, ITALY	\$9.50	\$34.00

## White Wine

	GLASS	BOTTLE
CHATEAU STE. MICHELLE RIESLING Dry, crisp, refreshing with beautiful forward fruit flavors, crisp acidity and an elegant finish. Character of white peach and mandarin oranges	\$8.50	\$29.00
BUTTERFLY KISS MOSCATO Aromas of honeydew and apricot, gently kissed by orange blossom, candied pineapple and a hint of lime zest	\$8.50	\$29.00
KENDALL JACKSON VR CHARDONNAY Beautifully integrated tropical flavors such as pineapple, mango and papaya with citrus notes	\$9.00	\$32.00
BOLLA PINOT GRIGIO Fresh, crisp and beautiful fruit aromas. Delicate flavors with hints of peach, melon, pear and lime	\$8.50	\$29.00
SANTA CAROLINA CHARDONNAY, CHILE Light toasty notes of peach and apple with hints of tropical flavor blends	\$8.50	\$29.00
OYSTER BAY SAUVIGNON BLANC A vibrant, zesty flavor with enticing notes of passion fruit and lime. Works both as an aperitif and an accompaniment with food	\$9.50	\$34.00

## White Zinfandel

	GLASS	BOTTLE
BERINGER WHITE ZINFANDEL	\$7.50	\$27.00

## Red Wine

	GLASS	BOTTLE
COLUMBIA CREST H3 MERLOT, CALIFORNIA Aromas of strawberry and blackberry with huge blackberry and chocolate flavors. Try it with a burger or salad	\$10.00	\$35.00
GNARLY HEAD PINOT NOIR Aromas of strawberry and blackberry with huge blackberry and chocolate flavors	\$9.50	\$34.00
STERLING VINTNER'S COLLECTION CABERNET SAUVIGNON, CALIFORNIA Full and rich with distinctive aromas of ripe blackberry, pepper and toast, followed by a hint of chocolate, mint and vanilla. Great match with beef dishes, cheese and chocolates	\$9.50	\$34.00
J. LOHR FALCON'S PERCH PINOT NOIR Varietal aromas of cherry preserves, dried herbs and violets lifted by vanilla spice	\$9.75	\$34.00
LOUIS M. MARTINI SONOMA CABERNET SAUVIGNON, CALIFORNIA Ripe flavors of black plum jam and black currant. Hints of oak and a touch of baking spice support the fruit	\$9.50	\$34.00
ALAMOS MALBEC, ARGENTINA Highly structured with firm tannins and a distinct minerality	\$8.50	\$29.00

## House Wine

NATHANSON CREEK MERLOT	\$7.50
NATHANSON CREEK CABERNET SAUVIGNON	\$7.50
NATHANSON CREEK CHARDONNAY	\$7.50

COCKTAILS AVAILABLE  
24 HOURS FROM OUR FIRESIDE LOUNGE

VISIT THE  
**FIRESIDE**  
LOUNGE

VISIT US IN RENO/SPARKS

PEPPERMILL  
RENO

WESTERN VILLAGE

VISIT US IN WENDOVER

**Peppermill**  
HOTEL ♦ CASINO

**RAINBOW**  
HOTEL ♦ CASINO

**MONTEGO Bay**  
CASINO — RESORT