



POPPY HILLS  GOLF COURSE  
JOHNNY DE VIVO, EXECUTIVE CHEF JAMES ARBAUGH, SOUS CHEF

## CRAFT BEERS

### SCRIMSHAW - PILSNER

[North Coast Brewing Company, Fort Bragg, CA]  
Fresh tasting pilsner brewed using Munich Malt,  
Tettnang & Hallertauer. **7**

### DEVOTION BELGIAN PALE ALE

[The Lost Abby, San Marcos, CA]  
Mildly sweet beginning with a slight citrus  
bitter finish. **8**

### Old 38- STOUT

[North Coast Brewing Company, Fort Bragg, CA]  
Chocolate malt & dark roasted flavor with a  
creamy espresso finish. **8**

### ALLAGASH WHITE

[Allagash Brewing Company, Portland, ME]  
Belgium style beer, with light undertones of  
coriander and Anise **9**

### BLUE STAR - WHEAT BEER

[North Coast Brewing Company, Fort Bragg, CA]  
Malted wheat & the choicest of American barley  
to create a light fruity beer. **7**

### LAGUNITAS IPA MAXIMUS

[Lagunitas Brewing Company, Petaluma, CA]  
Big on aroma with a hoppy-sweet finish. **6**

### MAD OTTER - PALE ALE

[Monterey Brewing Company, Monterey, CA]  
Classic American-style pale ale with a smooth hoppy  
front and a refreshing citrus finish. **6**

805

[Firestone Brewing Co, Paso Robles, CA]  
Light approachable beer, finished with a  
touch of hops. **7**

## SPECIALTY COCKTAILS

### MOSQUITO BITE 14

Ketel One Vodka, House-Made Bacon, Pickles,  
Horseradish, Mustard Seeds, Tomato Juice

### POMEGRANATE SUNSET 13

Patron Silver, Lime Citron, Pomegranate Liqueur

### SPICED APPLE BOURBON 13

Bulliet Bourbon, Martinelli's Apple Juice, Spiced Syrup,  
Rosemary

### PEARFECT TINI 13

Ultimat Vodka, Pear Puree, Ginger Beer

### VERBENA ENTICEMENT 14

Nolets Gin, Honey Syrup, Ginger Root, Lemon Verbena,  
Candied Ginger

### BASIL FRUITION 13

Ketel One Citroen, Fresh Basil, Lemon, House Made Basil  
Syrup

### HIBISCUS SPUMANTE 14

Ketel One Oranje, Hibiscus Syrup, Sofia Sparkling, Edible  
Flowers

### HARVEST CRUSH 14

Kappa Pisco, St Germaine, Lime, Red Grapes

## SPARKLING

### 2012 SOFIA SPARKLING

Blanc de Blanc **9/34**

2011 SCHRAMSBERG Brut-Blanc de Blancs **75**

## ROSE

NV CHANDON BRUT Rose **10/35**

SILVESTRI Rose **13.50/52**

## WHITE

POPPY Chardonnay **9/25**

2012 PESSAGNO Chardonnay **13.5/40**

2012 CAKEBREAD Chardonnay **90**

2011 DEHLINGER Chardonnay **75**

2011 FIGGE Chardonnay-Pelio Vineyard **55**

2012 SHAFER Chardonnay-Red Shoulder **125**

2012 BERNARDUS Sauvignon Blanc **10/38**

2013 MINER Sauvignon Blanc **12/40**

2011 JOSEPH PHELPS Sauvignon Blanc **65**

2012 ARGIOLAS Vermentino **11/40**

WENTE Riesling **11/40**

2012 JERMANN Pinot Grigio **50**

2012 MAGGIO Pinot Grigio **10/30**

2013 SILVESTRI Pinot Blanc  
Il Campione **14/54**

## OFF-DRY WHITE

2011 MADELEINE Chenin Blanc **45**

## RED

2012 POPPY Pinot Noir **9/30**

2012 PESSAGNO Pinot Noir **13.5/40**

2011 FIGGE Pinot Noir-Pelio Vineyard **65**

2012 FLOWERS Pinot Noir **85**

2010 MIURA Pinot Noir-Pisoni Vineyard **125**

2012 SMITH & HOOK Cabernet Sauvignon **12/45**

2011 FROG'S LEAP Cabernet Sauvignon **85**

2009 HEITZ Cabernet Sauvignon **95**

2010 JORDAN Cabernet Sauvignon **110**

2011 RIDGE Merlot **90**

2012 RIDGE Zinfandel **60**

2011 CHATEAU MONGRAVEY Margaux **75**

2009 PRODOTTORI DEL BARBARESCO **75**

2007 FIGGE Syrah-Sycamore Flat **14/55**

2009 DE TIERRA Merlot **9/34**

## DESSERT

NV QUINTA DE LA ROSA Tawny Port **11/40**

2010 LA FLEUR D'OR Sauternes **14/45**