

# History of the Martini

The martini was first known under the nom de guerre, Martinez; so named after the city in California where it was spotted shortly after the Civil War. Whether this elegant libation was born whole or invented may never be known, but like Jazz, it has become, by melding disparate cultures, a unique American art form. H.L. Mencken, the Baltimore Sun columnist, pronounced the martini “the only American invention as perfect as the sonnet.”

By 1888 a cocktail called Martini was served in American bars: The ratio of gin to dry vermouth was about 3 to 1 and often made with bitters.

The Roaring Twenties turned stemmed champagne saucers (wide-mouthed holders of bubbly) into martini up glasses. By the end of Prohibition martinis were 4 to 1 in favor of gin.

In the old “Thin Man” series, Nick Charles (a man ahead of everybody with dry wit and gin) used a medicine dropper for the vermouth and a lot of gin in the glass. “Let’s get out of these wet clothes and into a dry martini.”

After World War II, the famed Harry’s Bar in Venice introduced a version called the Montgomery; named after British Field Marshal Bernard Montgomery who preferred odds of 15 British soldiers to 1 of the enemy before engaging in battle. Very dry.

The Vodka Martini, popularized in the 1960’s James Bond movies, gave rise to one of the most famous lines in cinema history—”Shaken, not stirred.”

Or Thurston Howell the 3rd of Gilligan’s Island—”Lovey, martoonis!”

As far as the garnishes are concerned, the classicist insists on a lemon peel. Others prefer an olive, some like the tang of a white cocktail onion, and the more adventurous will try anything from Kumquats to jalapeno peppers. Whatever your preferences, we invite you to rediscover with us the Classic American Cocktail.

Tonight, savor the sharp, cold sting of an ...

...Icy  
...Dry  
...Martini!



# The Martinis

## The Infusions

- Washington Steak Apple..... 12  
Pendleton Canadian Whisky infused with Washington Apples
- The Hawaiian Cosmo..... 12  
Skyy Pineapple Vodka infused with Ripe Pineapple Wheels  
and Cranberries
- Granny Smith Green Appletini ..... 12  
Plymouth Gin infused with Granny Smith Apples

## Freshly Executed Cocktails

- Mixberry Lemonade ..... 12  
Three Olives Strawberry Vodka, Freshly Squeezed Lemonade, Fresh Blackberries, Mint
- Watermelon Celebration ..... 12  
Cucumber Infused Absolut Citron Vodka, St Germain Liqueur, Freshly Muddled Watermelon,  
Housemade Sour Mix
- Cantaloupe Martini..... 12  
Absolut Mandrin Vodka, Marie Brizard Watermelon Liqueur
- Citrus Grilled Pineapple Sunset ..... 14  
Cuervo Traditional Tequila, Freshly Squeezed Orange & Lemon Juice, Agave Nectar, Grenadine,  
Smoked Pineapple
- “TOTT” Shelf Margarita..... 13  
1800 Silver Tequila, Freshly Squeezed Lime Juice, Agave Nectar, Grand Marnier
- Elyx Bacon Blue Martini..... 17  
Absolut Elyx Vodka, Slightly Dirty, Chilled, Served Up With Applewood Steakhouse Bacon & Blue  
Cheese Stuffed Colossal Olives
- Blueberry Mojito ..... 10  
Bacardi Rum, Freshly Squeezed Lime Juice, Fresh Blueberries, Mint
- Gary’s Cherry Wood Smoked Old Fashioned ..... 15  
Redemption Bourbon, Angostura Bitters, Amarena Cherries, Fresh Orange Peel  
*Smoked Daily at Bar from 6-7pm with Cherry Wood Chips*
- FishBones Manhattan ..... 15  
TOTT Woodford Reserve Single Barrel Bourbon, Sweet Vermouth, Cherry Bark Bitters, Candied  
Steakhouse Bacon, Amarena Cherry, Orange Twist
- Anejo Old Fashioned ..... 15  
Maestro Dobel Anejo Tequila, Chocolate & Orange Bitters, Amarena Cherries, Orange Peel  
*Served Tableside in Smoking Box*

## Mocktails (Non-Alcoholic Creations)

- Blueberry Lemonade..... 5
- Strawberry Basil Lemonade ..... 5

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# Sake Carafe

Hot Sake..... Small - 8 • Large - 12

## Sake

By the glass

Takara Plum Wine.....glass - 8  
Murai Nigori Genshu.....glass - 7

By the bottle

Dassai 39 Junmai Daiginjo 300ml..... 58  
Konteki “Tears of Dawn” Junmai Daiginjo 300ml ..... 44  
Shimizu No Mai “Pure Dusk” Junmai Daiginjo 300ml..... 32  
Kanbara “Bride of the Fox” Junmai Ginjo 300ml..... 39  
Kubota Kouju Junmai Ginjo 720ml ..... 60  
Hiro Junmai 300ml..... 37  
Rihaku “Dreamy Clouds” Tokubetsu Nigori 300ml ..... 33  
Tozai “Snow Maiden” Nigori 300ml..... 24  
Kikusui Honjozo Nama Genshu 200ml..... 18  
Zipang Sparkling Sake 300ml ..... 18

## Craft Beers

Cigar City Jai Alai IPA 7.5% ABV | Tampa, FL 7  
Crooked Can Cloud Chaser 5.4% ABV | Winter Garden, FL 7  
Orange Blossom Pilsner 5.5% ABV | Orlando, FL 7  
Coppertail Night Swim Porter 6.2% ABV | Tampa, FL 7  
Orlando Brewery Right on Red Ale 5.7% ABV | Orlando, FL 7  
Sapporo Rice Lager 5% ABV | Japan 8  
Funky Buddha Hop Gun IPA 7% ABV | Oakland Park, FL 7

# Large Format Wine Selections

## Red Wines

All Selections 1.5 Liter unless otherwise noted

Chateau Barde-Haut, St Emilion '12.....	192
Honig Cabernet Sauvignon, Napa '14.....	197
Roth Cabernet Sauvignon, Napa '10 .....	195
Silver Oak Cabernet Sauvignon, Alexander Valley '13.....	330
Silver Oak Cabernet Sauvignon, Napa '09 3L .....	1080
Stag's Leap Wine Cellars "Artemis", Cabernet Sauvignon, Napa '15 .....	298
Saint Cosme, Cotes Du Rhone '16.....	70
The Prisoner, Red Blend, California '16 .....	207

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## ~ ~ ~ Rasa Saldaitis ~ ~ ~

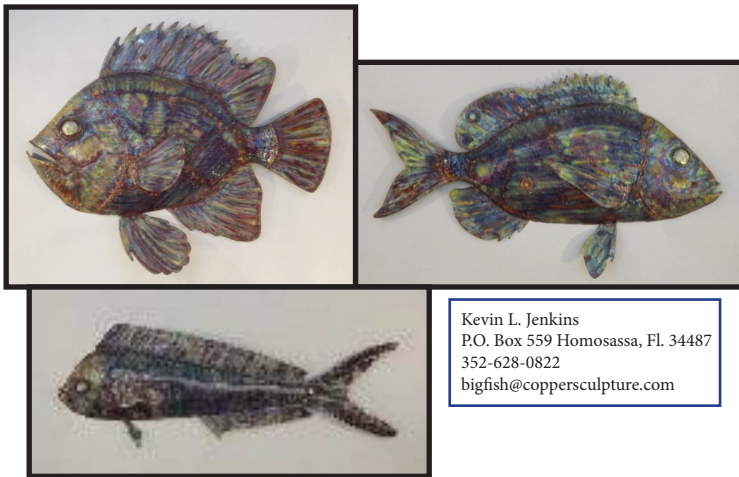
### PAINTINGS



2672 66th St. N.  
St. Petersburg, Fl. 33710  
727-381-4159  
www.saldaitisart.com

Born in Vilnius, Lithuania in 1965, Rasa has had a love for art since the 7th grade. She attended the V. Muchina Academy of Applied Arts University in St. Petersburg, Russia studying realistic drawing and painting. She knew that being an artist was her life's ambition. It was in St. Petersburg that she met her husband and fellow artist Juozas Saldaitis. Rasa trained to become an art instructor and received her Masters of Art Degree from Siualiai Pedagogical University in 1989. After graduation Rasa and her husband opened their own studio "Ugne" (Goddess of Fire) in 1991. They were one of the first private businesses to open after the collapse of the Soviet Union. In 1994 Rasa, her husband and their two children moved to the United States eventually settling in St. Petersburg Florida. Rasa's paintings represent her love for color and the world around her. She feels that, "every artist dips his brush into his soul and paints his own nature into his paintings."

## ~ ~ ~ Kevin Jenkins ~ ~ ~



Kevin L. Jenkins  
P.O. Box 559 Homosassa, Fl. 34487  
352-628-0822  
bigfish@coppersculpture.com

Working primarily in copper and some selected hardwoods, sculptor Kevin Jenkins has become a master of metal. Kevin honed his skills through years of study with Master Silversmiths Antonio Castillo and Gaudalope Canalex out of Taxco, Mexico. Aesthetics are a primary concern of his and he attempts to achieve beauty in a finished art piece by investigating form, light, shadow and content inherent in the metal he works. Although he uses steel in some of his works, Kevin chooses the warm fluidity of copper for his large fish sculptures. He creates the distinctive coloration by heating and cooling the metal to create a heat patina on the surface. Kevin feels strongly that the positive and negative space and color of a piece is a primary concern because, "... it provides an additional emotional response in the viewer, as well as supporting the strength of the finished piece. Kevin has an 1800 sq. foot studio "Riverworks" in Homosassa, Florida open by appointment only. Here you can see the balance of his sculpture on display in his sculpture garden. He has a second studio in Sogne, Norway where he spends 2-3 months a year creating prototypes of new ideas and exhibiting at the invitational art show on Lyngor Island in southern Norway. Although he spends the majority of his 10 hour workdays alone, he is occasionally helped by his two teenage sons whom he calls, "budding artists in their own right."

All artwork on display in the restaurant is available for purchase. Please ask for a manager who can assist you with pricing and shipping.

# ~~~~ Gregory D. Aragon ~~~~

“GYOTAKU”



Captain Greg D. Aragon  
727-698-1848  
Greg@gregsfishrubblings.com

*Gyotaku, Japanese for “fish rubbing” is an art form that originated in the early 1800’s in Japan. An exact impression of a fish is created by using acrylics and rice paper. The fish itself is actually painted, and then covered with a sheet of rice paper which is then rubbed, creating a print or impression of the fish. In adhering to the original tradition of Gyotaku, all colors are applied directly to the fish and no hand detailing is done after the rubbing.*

*Captain Greg D. Aragon was introduced to Gyotaku over 20 years ago while overseas. Greg’s passion for fishing and his love of the oceans naturally led to his fascination with Gyotaku. He has carefully studied the techniques involved with this ancient art, and has developed his own unique style, which is in high demand by fellow fishermen and art collectors alike. Gyotaku is an elegant and traditional method of immortalizing and celebrating the natural beauty and diversity of fish.*

# ~~~~ Duncan McClellan ~~~~



6030 River Trace  
Tampa, Florida 33617  
813-985-6429  
Dmglass.com

*Born in Bayshore, NY in 1955, Duncan’s fascination with glass began at age five when he visited a glass factory in West Virginia. He never forgot the image of the glowing, molten mass being formed by an expert craftsman. After successfully working with leather and clay, Duncan finally had the opportunity to learn to blow glass at a studio in Ybor City, Florida in 1987.*

*The focus is centered around both the internal Graal technique and Overlay technique, incorporating hand cutting and photo resist. To finish these works, an acid etching, fire-polishing method, and a six stage grinding and polishing technique are used. The processes used in each of these works enables imagery to be placed inside the object, on the surface, as well as a combination of both. This allows the artist to juxtapose and combine images to articulate each piece’s message or idea.*

*Experimentation with the medium and his work with these various techniques, has allowed Duncan more freedom of expression, to draw the viewer to what is envisioned and hope-fully touch similar emotions.*

*Currently, Duncan’s work depicts recognizable icons through the use of emotions relating to family, personal growth and spiritual connections between each of us as souls.*

## Vodka

Absolut.....	9
Absolut Elyx.....	11
Belvedere.....	10
Chopin.....	10
Grey Goose.....	9
Grey Goose L'Orange.....	9
Ketel One.....	9
Three Olives Strawberry.....	9
Tito's.....	9
Wheatley.....	8

## Gin

Aviation.....	9
Beefeaters.....	8
Beefeaters 24.....	9
Bombay Sapphire.....	8
Hendricks.....	9
Monkey 47.....	15
Plymouth.....	9
Tanqueray.....	8
Tanqueray 10.....	10

## Tequila

Avion Silver.....	9
Avion Reposado.....	12
Avion Anejo.....	14
Avion 44.....	35
Casamigos Blanco.....	12
Casamigos Reposado.....	13
Casamigos Anejo.....	14
Herradura Blanco.....	9
Olmeca Altos Plata.....	7
Patron Café.....	8
Patron Silver.....	9

## Mezcal

Del Maguey "Vida".....	9
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## Rum

Bacardi.....	8
Brugal 1888.....	8
Gosling's Black Seal.....	8
Malibu.....	7
Mount Gay.....	9
Ron Zacapa.....	16

## Irish Whiskies

Jameson.....	9
Jameson Black Barrel.....	15
Jameson Caskmates IPA.....	11

## Canadian Whiskies

Crown Royal.....	9
Lot 40 Rye.....	11
Pendleton.....	9

## Cachaca

Augusta.....	9
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## Small Batch Whisky

Angels Envy.....	12
Bakers.....	12
Basil Hayden .....	12
Blantons .....	20
Booker Noe .....	12
Bulleit.....	11
Bulleit Rye.....	11
Gentleman Jack.....	10
Hibiki Harmony .....	18
Knob Creek .....	10
Knob Creek Rye.....	10
Little Book Bourbon .....	20
Michter's Bourbon.....	15
Michter's Rye.....	18
Old Forester Rye .....	12
Palm Ridge .....	9
Russels 10 .....	9
Smooth Ambler "Old Scout" .....	9
Smooth Ambler "Contradiction" .....	11
Whistle Pig "Piggyback" .....	9
Whistle Pig "Farmstock" .....	20
Whistle Pig 10.....	20
Whistle Pig 15.....	45
Whistle Pig 18.....	65

## Talk of the Town Restaurant Group

### Private Barrel Selections

Jack Daniel's Single Barrel .....	12
Woodford Reserve Single Barrel .....	12

## Single Malt Scotch

### Highland

Abelour A'Bunadh.....	28
Glenmorangie 12 year old, "Port Wood Finish" .....	12
Oban 14 year old .....	12

### Speyside

Balvenie 12 year old .....	12
Balvenie 14 year old Caribbean Cask .....	15
Balvenie 21 year old, "Port Wood" .....	28
Macallan 12 year old .....	12
Macallan 18 year old.....	45
The Glenlivet "Founders Reserve".....	10
The Glenlivet 15 year old.....	14
The Glenlivet 12 year old.....	9
The Glenlivet 18 year old.....	18
The Glenlivet 21 year old, "Archive" .....	25

### Isle of Skye

Talisker 10 year old.....	12
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### Islay

Lagavulin 16 year old.....	16
Laphroaig.....	16

### Lowland

Glenkinchie 10 year old.....	9
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## Blended Malt Scotch

Chivas Regal 18 year old.....	21
Chivas Regal "Royal Salute" .....	43
Johnnie Walker Blue .....	45
Johnnie Walker Gold .....	16



# Cognac

X.O. (Extra Old)

Courvoisier.....	33
Remy Martin .....	18

V.S.O.P (Very Special Old Pale)

Courvoisier.....	10
Hennessy.....	11
Martell.....	10
Remy Martin .....	12
Remy Martin “1738” .....	12

# Cordials

Grand Marnier Cordon Rouge.....	9
Grand Marnier Centenaire 100th Anniversary.....	25

# Port Wines Bottles

Charles Krug Zinfandel Port.....	75
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# Tawny & Ruby

Port that has been aged in wood casks for six or more years.  
Most of these are labeled with an indication of age: 10, 20 or even 30 years.

Sandemans, 10 year old Tawny.....	9
Sandemans, 20 year old Tawny.....	15
Sandemans, 40 year old Tawny.....	35
Grahams “Six Grapes” .....	8

# Dessert Wines

	<u>Glass</u>	<u>Bottle</u>
Chateau Ste Michelle “Late Harvest” Chenin Blanc, Columbia Valley		45
Far Niente “Dolce”, Napa Valley (375ml).....		145
Inniskillin “Vidal”, Okanagan Valley (375ml) .....	20.....	130
Mer Soleil “Late”, Monterey County (375ml).....		72
Merryvale “Antigua”, Napa (500ml).....	15.....	84
Robert Mondavi “Moscato Di Oro”, Napa Valley (375ml).....		70

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# Grappa

These unique Italian & Italian style Eaux-de-vie are produced from specific grape varietals. They are fresh, fragrant & smooth; a perfect digestive.

Nonino Moscato .....	14
Nonino Chardonnay .....	14

# Coffee Desserts

FishBones Signature Coffee .....	10
Amaretto, Baley's Irish Cream, and Crème de Cocoa.	
1952 Original Irish Coffee.....	10
Jameson's Irish Whisky, Heavy Cream, with a Sugar Rim.	
Tableside Frangelico Affogato.....	10
Espresso, Sweet Cream Ice Cream, Frangelico, Dark Chocolate Shavings.	

# Dessert Martinis

Tee's Espressotini .....	12
For the chocolate or espresso lover. Made with Van Gogh Double Espresso Vodka & Bailey's Irish Cream with a kick of caffeine.	
Brandy Alexander.....	12
House Made Madagascar Vanilla Bean Ice Cream, Dark Crème De Cocoa, VSOP Cognac, Topped with Whipped Cream and a Cherry.	
Grasshopper .....	12
House Made Madagascar Vanilla Bean Ice Cream, White Crème De Cocoa, Crème de Menthe, Topped with Whipped Cream and Mint.	

# Cigars

AVO Box Press.....	24
Corona Anniversary.....	12
Davidoff Rubusto.....	24
Macanudo.....	14
Montecristo White Court.....	16
Romeo and Julieta Verona's Court .....	13

# Coffee

Coffee .....	2.95
Decaf .....	2.95
Espresso .....	4.00
Double Espresso .....	6.50
Cappuccino .....	6.50
Affogato .....	10.00