

PIZZA MENU

BAKED IN OUR SPECIALTY PIZZA
OVENS

Toppings:

Pepperoni, Sausage, Canadian Bacon,
Portobello Mushrooms, Grilled
Eggplant, Red Onion, Artichoke Hearts,
Black Olives, Bell Peppers, Tomato, Feta
Cheese, Salami, Basil, Fresh Mozzarella,
Pineapple, Jalapenos, Pancetta & Extra
Cheese

	8"	12"
<u>Cheese Pizza</u>	\$7.75	\$11.25
Additional Toppings	\$1.50	\$2.00

Meat Special \$13.25
\$18.75

Pepperoni, Sausage, Canadian Bacon &
Pancetta

Vegetarian Special \$11.25
\$17.95

Mushrooms, Eggplant, Onion,
Artichoke Hearts, Black Olives, Peppers
& Tomatoes

Deluxe Special \$16.95 \$23.50
Tomatoes, Pepperoni, Sausage, Canadian
Bacon, Mushrooms, Onions & Artichoke
Hearts

Mediterranean \$11.75 \$18.50
Feta Cheese, Olives, Tomatoes,
Artichoke Hearts & Salami

Margherita \$9.75 \$13.75
Fresh Basil, Tomatoes & Fresh
Mozzarella

WINES

BY THE GLASS OR 1/2 BOTTLE

Cabernet Sauvignon

Avalon, Napa	\$8.00
Liberty School, Paso Robles	\$9.00
Oberon, Napa	\$16.00
Justin, Paso Robles (1/2 btl)	\$40.00
Kenwood, Jack London, Sonoma (1/2 btl)	\$52.00
B Cellars Blend 24, Napa (1/2 btl)	\$60.00

Merlot

J Lohr, Paso Robles	\$9.50
Alexander Valley, Sonoma	\$13.00

Pinot Noir

Napa Cellars, Napa	\$9.50
King Estate, Oregon (1/2 btl)	\$40.00

Zinfandel

Dry Creek Vineyards, Dry Creek Sextant, Central Coast	\$9.00 \$12.00
--	-------------------

Other Reds

Septima, Malbec, Argentina	\$7.75
----------------------------	--------

Bubbles

Fantinel Prosecco, Italy	\$10.00
--------------------------	---------

Chardonnay

Hess, Monterey	\$7.00
Toad Hollow, Sonoma	\$9.50
Matchbook, Dunnigan Hills	\$10.00
Goodnight, Central Coast	\$11.00
William Hill, Central Coast	\$13.00
EOS, Paso Robles (1/2 btl)	\$24.00
Clos Du Val, Napa (1/2 btl)	\$40.00

Sauvignon Blanc

Andelina, Russian River	\$7.50
Terranoble Reserve, Chile	\$10.00
St. Supery, Napa	\$14.00
Silverado, Napa	\$40.00

Other Whites

Kris, Pinot Grigio, Italy	\$9.00
Buehler, White Zinfandel, Napa	\$6.50

BEER & SPECIALTY

Draft

\$5.50

Guinness, Phibition Ale, Sierra Nevada, Fat Tire, Spaten, Widmere Hefeweisen, Bass, Stella Artois

Bottled Domestic

\$4.50

Budweiser, Michelob Ultra, Bud Light

Bottled Imports

\$5.00

Heineken, Heineken Light, Becks Non-Alcoholic, Amstel Light, Tecate

Specialty Drinks

\$8.50

Bacardi Mojito

Your choice of Limon, Torched Cherry or Dragon Berry served with a touch of lime, sugar & mint. By the Glass or Pitcher

Hendrix Cucumber Gimlet

Fresh cucumber muddled with fresh lime, a touch of sugar & topped with soda

Classic Manhattan

Woodford Reserve, dash of Peysheud bitters & a splash of sweet vermouth shaken or on the rocks

Pear Cosmo

Grey Goose, St. Germain Elderflower liqueur, fresh lime, Cointreau and cranberry served to perfection

Classic Martini

Your choice of Absolut or Bombay Sapphire

Pomegranate Martini

Grey Goose Citron, Pama liqueur, fresh lemon juice & cranberry

Raspberry Basil Collins

Bombay Sapphire, fresh raspberries muddled with lime, basil & sugar served on the rocks with a touch of soda

Mango Tango

Casa Noble Crystal, fresh mango puree, muddled with jalapeno and fresh lime juice topped with soda

Sparkling Cocktail

Fantinel Prosecco with a touch of St. Germain Elderflower liqueur

Imagination

Xebec's own combination of Skyy Vodka, Malibu Rum & Chambord served with fresh pineapple & a splash of 7-Up

DESSERTS

ALL DESSERTS \$7.00

Chocolate Decadent Cake

Rich and creamy chocolate cake

Suggested Port:

Graham's Six Grapes \$8

Italian Lemon Cake

Light and fluffy lemon cake

Suggested Port:

Brandy's Alvada \$9

Crème Brulee

Traditional vanilla bean custard topped with caramelized sugar

Suggested Port:

Graham's 20yr Old Aged

Tawny \$12

Tiramisu

Layers of mascarpone cheese and lady finger cookies moistened with espresso coffee and Tia Maria

Suggested Port:

Blandy's Alvada \$9

New York Style Cheesecake

Creamy, smooth, rich, dense, and absolutely delicious

Suggested Port:

Graham's 20yr Old Aged

Tawny \$12

Chocolate Cheesecake

Delicious flavors of an authentic New York Cheesecake with a chocolate touch

Suggested Port:

Blandy's Alvada \$9

Also Available:

Ice Cream

Vanilla, Chocolate or Strawberry

Sorbet

Lemon or Raspberry

APPETIZERS

Greek Bruschetta

\$5.00

Market Tomatoes, Greek Feta and Kalamata Olives Tapenade
Jumbo Prawns a la Plancha \$9.95
 Sauteed with Garlic, Chili Flakes and Lemon
Calamari Frito \$11.95
 Buttermilk Marinated Calamari Frito with Harissa Aioli
Xebec Artisan Salumi Plate \$12.95
 Parma Proscuitto, Sopressata, Hot Coppa, Medley Olives, Fresh Basil, Caper, Tomato and Olive Oil Bruschetta
Hardwood Grilled Flatbread \$10.50
 Tzatziki, Baba Ghanoush, House Made Hummus and Pita Bread coated with Olive Oil and Zaatar
Chicken + Beef Kebabs \$8.95-\$10.95
 Mesquite Grilled Baby Chicken or Beef Kebabs served with Hummus and Pita
Calamari Salad \$11.95
 Calamari, Tuscan Beans, Mint, Celery, Red Onions and Extra Virgin Olive Oil over a bed of Gourmet Greens
AAA Ahi Tuna Tartare \$11.00
 Sesame, Mango Soy Ginger Sauce and Roasted Garlic Crostini
Fried Brie Wedge
 \$8.50
 Deep Fried Brie Wedge with Tomato-Cumin Compote and Mixed Greens
Cajun Chicken Wings \$9.95
 Cajun Chicken Wings smothered in your choice of Spicy or Ranch Sauces

Restaurant
Breakfast & Room Service
 6:30am – 10:30am
Lunch, Dinner & Room Service
 11:30am – 10:00pm

Bar
 11:30am – 11:00pm

Looking for Meeting Space?
 What about Planning a Reception?
 The Radisson Hotel has just what you need!
 Please contact us at
 650-745-1502

XEBEC BAR + DINING

Hours of Operation