

The Virgins

VIRGIN MARY

Tomato and Lemon Juice, Worchester Sauce, Tabasco, Salt and Pepper

VIRGIN MOJITO

Fresh Lime, Mint Leaf, Sugar Syrup, Soda Water

VIRGIN COLADA

Coconut Cream, Pineapple Juice

\$11

The Mocktails

COLIBRI

Orange Juice, Pineapple Juice, Lemon Juice, Grenadine, Coke

QUEEN REHENDHI

Fresh Lyche and Passion Fruit, Lemon Sorbet, Lime Juice and Vanilla Syrup

KURANGI

Mango Juice, Fresh Cream, Peach Syrup and Grenadine

KAMANA

Strawberry, Apple, Lime Juice

BERRY LUSH

Fresh Lime, Mint Leaf, Strawberry Puree topped with Ginger Beer

SYNDITHAA

Fresh Mint, Pineapple Juice, Ginger Ale, Dash of Lemon Juice and Cinnamon Syrup

KALHI RAWA

Fresh Banana and Strawberry, Coconut Cream, Pineapple Juice and Banana Syrup

IPANEMA

Fresh Lime, Brown Sugar, Ginger Ale

\$11

Special Maldivian Cocktails \$16



RANGALI DREAM

White Rum, Malibu, Pineapple Juice, Cranberry Juice and Grenadine

SEX ON RANGALI BEACH

Vodka, Midori, Strawberry Liqueur, Pineapple Juice and Cranberry Juice

STRAWBERRY KISS

White Rum, Malibu, Crème de Banana, Fresh Strawberry, Mango Juice, Fresh Cream and a dash of Grenadine

ALWAYS HIDE

Jack Daniel, Absolute Vanilla, Lemon Juice, Honey and Strawberry Jam, topped with Soda Water

RANGALI BEACH ICE TEA

Gin, Vodka, Rum, Triple-Sec, Cranberry Juice, Lime Juice topped with Sprite

MALDIVIA LIBRE

Gin, Midori Liqueur, Peach Liqueur, Orange Juice, Fresh Lime, Fresh Mint

THE BIG EASY

Vodka, Peach Liqueur, Pineapple Juice, Orange Juice, Lime Juice topped with Grenadine

ULTIMATE MUDSLIDE

Baileys, Kahlua and Chocolate Ice Cream

ISLAND BREEZE

Dark Rum, Midori Water Melon Liqueur, Pineapple Juice, Fresh Passion Fruit

MALDIVIAN MOJITO

Dark Rum, Brown Sugar, Lime, Mint Leaf, Angostura Bitter and Soda Water

Short & Dramatic

LOVE POTION

Passion Vodka, Peach Liqueur, Fresh Peach and Passion Fruit Syrup

RANGALI LOVE

White Rum, Malibu, Watermelon Liqueur, Strawberry Liqueur, Fresh Strawberry and Lime Juice

LITTLE PASSION

Passion Vodka, Midori, Fresh Passion Fruit and Lime Juice

ENDLESS LOVE

Gin, Malibu, Midori and Lime Juice

PINK CITY

Gin, Triple Sec, Strawberry Liqueur and Lime Juice

\$16

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Classic Cocktails

COSMOPOLITAN

Vodka, Cointreau, Lime Juice, Cranberry Juice

DRY MARTINI

Gin, Martini Dry, Olives or Lemon Twist

NEGRONI

Gin, Campari, Martini Rosso, dash of Bitters

MANHATTAN

Bourbon Whiskey, Sweet Vermouth, Angostura Bitter and Orange Twist

PINA COLADA

White and Gold Rum, Malibu, Pineapple Juice, Coconut Cream

TEQUILA SUNRISE

Tequila, Orange Juice and Grenadine

LONG ISLAND ICE TEA

Vodka, Rum, Tequila, Gin, Triple Sec, Lemon Juice, Coke

BLOODY MARY

Vodka, Tomato and Lemon Juice, Worcestershire Sauce, Tabasco, Salt and Pepper

MAI TAI

White & Dark Rum, Triple Sec, Amaretto, Pineapple and Lime Juice

SINGAPORE SLING

Gin, Cherry Brandy, Triple Sec, Benedictine, Pineapple and Lime Juice, Angostura and Grenadine

HARVEY WALLBANGER

Vodka, Galliano, Orange Juice

BRANDY ALEXANDER

Brandy, Crème de Cacao, Fresh Cream

WHITE RUSSIAN

Vodka, Kahlua, Fresh Cream

\$16

Flavoured Cocktails



\$16

MOJITO

White Rum, Lime, Sugar Syrup, Mint Leaf, Soda Water

CAIPIRINHA

Cachaça Rum, Lime and Brown Sugar

MARGARITA – FRESH OR FROZEN

Tequila, Cointreau, Lemon Juice

DAIQUIRI – FRESH OR FROZEN

White Rum, Lemon Juice, Sugar Syrup

ENJOY YOUR SPECIAL COCKTAIL, BY CHOOSING ONE OF THE ADDITIONAL FLAVORS:

STRAWBERRY

RASPBERRY

LIME

LEMON

BANANA

MANGO

PAPAYA

PINEAPPLE

Champagne Cocktails

THE CLASSIC BELLINI

Fresh Peach Purée topped with Champagne

Enjoy a FRUIT BELLINI of your choice topped with Champagne

Additional Flavors:

Strawberry

Raspberry

Lime

Lemon

Banana

Mango

Papaya

Pineapple

\$24

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International Beers

		ABV	
Carlsberg	Denmark	5%	8.50
Tiger	Singapore	5%	8.50
Heineken	Holland	5%	8.50
Lion Lager	Sri Lanka	5%	8.50
San Miguel	Phillippines	5%	8.50
Corona	Mexico	5%	9.50
Beck's	Germany	5%	9.50
Budweiser	Czech Republic	5%	9.50
Asahi Super Dry	Japan	5%	9.50
Crown	Australia	5%	8.50
Warsteiner	Germany	5%	10.00
Franziskaner wheat dark beer (50 cl)	Germany	5%	12.00
Franziskaner wheat beer (50 cl)	Germany	5%	12.00
Franziskaner wheat crystal beer (50 cl)	Germany	5%	12.00



Draught Beers

		ABV	
Carlsberg	Denmark	5%	7.50
Lion Lager	Sri Lanka	5%	7.50
Tiger	Singapore	5%	7.50

Sake (40ml)

		ABV	
Kikushi Hanjoso		15%	12.00
Hananomai Junmai Honjozzo		16%	12.00
Hakkaisan Futsushu		16%	12.00
Kobuta Senju		16%	14.00
Kobuta Haykuju		16%	14.00
Kobuta Koujo		16%	22.00
Okuida Junmai Ginjo		16%	22.00
Tateyama Ginjo		15%	22.00
Hakkaisan Junmai Ginjo		15%	24.00
Dewazakura Dai Ginjo		15%	26.00

Aperitifs (40ml)

		ABV	
Martini Rosso		15%	9.00
Martini Dry		15%	9.00
Martini Bianco		15%	9.00
Cinzano Rosso		15%	9.00
Cinzano Dry		18%	9.00
Cinzano Bianco		15%	9.00
Ricard		45%	9.00
Pernod		45%	9.00
Pimms #1		25%	9.00
Campari		21%	9.00
Averna		32%	12.00

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Port @ Sherry (40ml)

	ABV	
Tio Pepe	15%	9.00
Cockburn Reserve	20%	9.00
Harvey's Bristol Cream	18%	9.00
Dry Sack	20%	9.00

Liqueurs (40ml)

	ABV	
Sambuca	38%	9.00
Drambuie	40%	9.00
Kahlúa	20%	9.00
Malibu	21%	9.00
Southern Comfort	35%	9.00
Baileys	17%	9.00
Amaretto	28%	9.00
Cointreau	40%	9.00
Midori	20%	9.00
Limoncello	30%	9.00
Tia Maria	20%	9.00
Grand Marnier	40%	9.00
Chambord	17%	18.00

Vodka (40ml)

	ABV	
Absolut	40%	9.00
Absolut (Peach, Vanilla, Raspberry, Citron)	40%	9.00
Absolut 100	50%	15.00
Stolichnaya	40%	9.00
Smirnoff	40%	9.00
Skyy	40%	9.00
Rusky Standard Platinum	40%	16.00
Kettle One	40%	16.00
Belvedere	40%	16.00
Rusky Standard Imperial	40%	9.00
Stolichnaya Elite	40%	16.00
Grey Goose	40%	16.00
Zubrowka Bison Grass Vodka	40%	16.00
Kaufmann Vintage 2003	40%	24.00
Ciroc	40%	24.00
Kauffman Soft	40%	32.00
Kauffman Hard	40%	32.00
Kauffman Private Collection 2005	40%	38.00
Long drink surcharge		2.00
Long drink surcharge Red Bull		3.00

Gin (40ml)

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	ABV	
Gordon's	43%	9.00
Beefeater	47%	9.00
Tanqueray	47%	9.00
Bombay Sapphire	47%	10.00
Tanqueray 10	47%	22.00

Rum (40ml)

	ABV	
Bacardi White	40%	9.00
Bacardi Gold	40%	9.00
Captain Morgan	40%	9.00
Lamb's Navy	40%	9.00
Cachaça 51	40%	9.00
Havana Anejo	45%	9.00
Bacardi Anejo 8 Years	45%	12.00

Tequila (40ml)

	ABV	
Jose Cuervo Classic	40%	9.00
Jose Cuervo Gold	40%	9.00
Porfidio Anejo	39%	28.00

Whisky & Whiskey (40ml)

	ABV	
J and B Rare	43%	9.00
Dewar's White label	40%	9.00
Ballantine's	40%	9.00
Johnnie Walker Red Label	43%	9.00
Canadian Club	40%	9.00
Cutty Sark	43%	12.00
Jack Daniel's	40%	12.00
Jameson	40%	12.00
Johnnie Walker Black Label	43%	14.00
Chivas Regal 12 Years	40%	14.00
Dimple 15 Years	43%	14.00
Johnnie Walker Swing	43%	16.00
Royal Salute 21 Years	40%	28.00
Johnnie Walker Blue Label	43%	36.00

Bourbon (40ml)

	ABV	
Jim Beam	40%	9.00
Long drink surcharge		2.00
Long drink surcharge Red Bull		3.00

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Single Malt Whisky (40ml)

	ABV	
Glenfiddich 12Years	43%	12.00
Glenlivet 12 Years	40%	12.00
Cardhu 12Years	40%	16.00
Laphroaig 10 Years	43%	16.00
Glenmorangie 10 Years	40%	16.00
Talisker 10 Years	46%	20.00
Dalwhinnie 15 Years	43%	20.00
Oban 14 Years	43%	20.00
Macallan 12 Years	40%	20.00
Lagavulin 16 Years	43%	28.00
Glenmorangie 18 Years	43%	42.00

Cognac & Armagnac (40ml)

	ABV	
Courvoisier VS	40%	14.00
Hennessy VSOP	40%	16.00
Courvoisier VSOP	40%	16.00
Remy VSOP	40%	16.00
Camus XO	40%	24.00
Hennessy XO	40%	32.00
Rémy Martin XO	40%	32.00
Chabot Armagnac Napoléon	40%	32.00
Tesseron LOT No: 76	40%	24.00
Tesseron LOT No: 53	40%	36.00
Tesseron LOT No: 29	40%	54.00
Louis XIII Grande	40%	185.00

Calvados (40ml)

	ABV	
Berneroy	40%	12.00

Digestif (40ml)

	ABV	
Grappa Alexander	38%	12.00
Antinori Grappa Tignanello	38%	23.00
Gaja Grappa di "Rossj-Bass" Chardonnay, Castello di Barbaresco	38%	23.00
Gaja Grappa di Barolo Castello di Barbaresco	38%	23.00
Nonino Grape distilled "Il Sauvignon UE", Sauv.Blanc	38%	17.00
LO Chardonnay di Nonino Grappa Monovitigno	38%	15.00
Fernet Branca	40%	12.00
Jägermeister	40%	12.00
Absinthe	55%	24.00
Chartreuse	55%	24.00

Long drink surcharge		2.00
Long drink surcharge Red Bull		3.00

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Mineral Water

Cristal 50cl	4.00
Cristal 150cl	8.00
Perrier 33cl	8.00
Evian 50cl	6.00
Evian 100cl	9.50
San Pellegrino 75cl	9.50
Apollinaris (Sparkling) 100cl	9.50
Apollinaris (Apple Flavor) 100cl	12.00

Soft Drinks

Coca Cola	6.00
Sprite	6.00
Diet Coke	6.00
Fanta Orange	6.00
Bitter Lemon	6.00
Soda Water	6.00
Tonic Water	6.00
Ginger Ale	8.00

Energy Drink

Red Bull 25cl	8.00
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Freshly Squeezed Juices

Orange	9.00
Watermelon	9.00
Pineapple	9.00
Papaya	9.00
Apple	9.00
Lime	9.00
Lemon	9.00
Mango	12.00
Cucumber	12.00
Carrot	12.00
Kiwi	12.00

Coffee

Espresso	6.00
Ristretto	6.00
Coffee	5.50
Americano	6.00
Macchiato	6.00
Mocha	6.00
Café Latte	6.00
Cappuccino	6.00

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Flavored Coffee, Cappuccino or Latte

Hazelnut	6.50
Cinnamon	6.50
Vanilla	6.50
Almond	6.50
Pistachio	6.50

Specialty Coffee

Café Royal (Brandy)	12.00
French Coffee (Grand Marnier)	12.00
Irish Coffee	12.00
Baileys Coffee	12.00
Calypso Coffee (Tia Maria)	12.00
Rangali Coffee (Kahlúa)	12.00

Tea Selection

English Breakfast	5.50
English Afternoon	5.50
Earl Grey	5.50
Lemon	5.50
Vanilla	5.50
Peppermint	5.50
Peach	5.50
Asian Spice (Cardamom)	5.50
Asian Spice (Cinnamon)	5.50
Chamomile	5.50
Green Tea	5.50
Jasmine Green Tea	5.50

Iced Tea

Lemon	8.00
Lime	8.00
Peach	8.00
Kiwi Fruit	8.00
Banana	8.00
Passion Fruit	8.00

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Iced Coffee

Rangali	8.00
Hazelnut	8.00
Cinnamon	8.00
Vanilla	8.00
Almond	8.00
Pistachio	8.00

Smoothies

Mango	9.50
Peach	9.50
Banana	9.50
Strawberry	9.50

Milk Shakes

Strawberry	9.50
Chocolate	9.50
Vanilla	9.50
Coconut	9.50
Mango	9.50
Papaya	9.50

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Quick Bites

BUFFALO CHICKEN WINGS Served with carrot, celery, hot Louisiana sauce and blue cheese dip	19.00
STUFFED JALAPEÑOS Fire red roasted and breaded jalapenos filled with cream cheese served with our special hot sauce	15.00
TIGER PRAWNS Marinated and grilled with garlic, spices, white wine and cream	25.00
FRENCH FRIES Golden fries seasoned with rock sea salt	6.00
CHEESE FRIES Seasoned fries smothered in melted cheddar cheese	8.00
POTATO WEDGES Cajun spiced with sour cream dip and sweet chilli sauce	8.00

Soup of the day

TOM YAM GOONG SOUP Spicy soup with lemongrass, coriander, basil, curry paste and prawns	17.00
MINISTRONE SOUP With macaroni, celery, white cabbage, carrots, zucchini, sautéed onion, garlic, basil and ground pepper	16.00

Salads



CHICKEN CAESAR	25.00
Grilled and sliced chicken breast, coz lettuce with garlic croutons and shaved parmesan cheese	
SMOKED DUCK	27.00
Thinly sliced smoked duck served with a salad of mixed greens, fruits, vegetables, white and black balsamic vinegars with toasted sesame seeds	
SCALLOP SALAD	30.00
Seared scallops with spices and fine sea salt, marinated and grilled vegetables, grain mustard and white balsamic dressing	
MEDITERRANEAN	27.00
Salad of chick peas, fresh and sun-dried tomatoes, mixed olives, red onions, feta cheese and iceberg lettuce served with olive oil and fresh basil	
TOMATO & MOZZARELLA	23.00
Served with olive oil, white balsamic and fresh basil	
"YOUR" SALAD	23.00
SELECT YOUR SALAD	
Spring mix, Romaine, Ice lettuce	
ADD YOUR CHOICE OF THREE TOPPINGS	
Grilled marinated artichokes, bell peppers, carrots, bacon, onion, croutons, cucumber, cheddar cheese, feta cheese, mozzarella cheese, parmesan cheese, hard boiled eggs, sun-dried tomatoes	
MAKE IT GREAT WITH	
MEAT & SEAFOOD (\$4 EACH)	
Chicken breast (deli sliced), smoked and cooked ham, shrimp with olive oil and fine sea salt, smoked salmon	
CHOOSE YOUR FAVOURITE DRESSING	
Blue cheese, caesar, basil, vinaigrette, balsamic and olive oil, parmesan and pepper, lemon and olive oil	

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Rangali Pasta

YOUR CHOICE OF PENNE, SPAGHETTI OR TAGLIATELLE

Served with your choice of the following styles:

Bolognese, Carbonara, Arrabbiata	25.00
Garlic chili	20.00
Pesto, plain tomato sauce	22.00
Extra virgin olive oil	18.00
Fresh and grilled vegetables	25.00
Mussels, scampi, tiger prawn, spices, garlic white wine, cream and fines herbs	32.00
Smoked chicken, sun-dried tomatoes, baby capers and parmesan shavings	26.00

Rangali Bar's stone-oven baked pizza

MARGHERITA Tomato sauce, tomatoes, mozzarella cheese and extra virgin olive oil	20.00
PROSCIUTTO Tomato coulis, mozzarella cheese topped with parma ham and extra virgin olive oil	26.00
TANDORI Tomato coulis, mozzarella cheese, tandori chicken and extra virgin olive oil	26.00
MALDIVIANA Tomato coulis, mozzarella cheese, marinated tuna, chili and extra virgin olive oil	26.00

Sandwiches

RANGALI WAGYU BEEF BURGER Served on a toasted bun with lettuce and tomatoes, onion and salad	29.00
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Customize your burger with your selection of
Cheese,** Bacon,** Pineapple,** Beetroot,** Fried egg (**\$ 2 each)

CLUB SANDWICH Grilled chicken breast, mayonnaise, bacon, egg, tomatoes, cheese and lettuce	27.00
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Steak & Cheese

STEAK & CHEESE 27.00
Grilled certified Australian Angus rib-eye (120g) with bacon, cheese and tomatoes served in ciabatta bread

The above snacks are served with coleslaw, french fries and onion rings

From the plancha

CORN-FED CHICKEN BREAST 33.00

FISHERMAN'S CATCH OF THE DAY 28.00

FIRE GRILLED CERTIFIED AUSTRALIAN ANGUS RIB-EYE STEAK 200G 36.00

LAMB CHOPS MARINATED IN OLIVE OIL, HERBS AND ESPELETTE CHILI 180G 38.00

ADD TWO OF THE FOLLOWING SIDE DISHES:

French fries

Potato wedges

Vegetables

Corn on the cob

Mixed salad

CHOOSE ONE OF THE FOLLOWING SAUCES OR DIPS:

Red wine jus, lemon butter, garlic butter, béarnaise or bbq

Asian Corner



SHRIMP	25.00
Wok-fried Singapore noodles with shrimp and curry powder	
YAKITORI CHICKEN	22.00
Fire grilled marinated chicken skewers glazed with a light soy sauce	
VEGETABLE SPRING ROLLS AND SAMOSAS	19.00
Deep fried, served with soy dip, chili sauce with coriander	
NASI GORENG	24.00
Asian fried rice with shrimp, spicy sausage and pineapple bits in a slightly sweetened and spicy sauce	
MANCHURIAN FISH	25.00
Battered fried local reef fish with ginger, coriander, chili and garlic	
SWEET AND SOUR PRAWNS	27.00
Prawns with sweet and sour sauce, vegetables with pineapple served with jasmine rice	
HOT AND SOUR SEAFOOD SOUP	19.00
Seafood hot and sour soup with fresh coriander	
SPICY BEEF	29.00
Wok fried shredded spicy beef filet with chili and hoisin sauce	
THAI GREEN CURRY PRAWNS	27.00
Prawns sautéed with green curry paste, coconut milk and herbs served with wok-fried vegetables and steamed jasmine rice	
CURRY OF THE DAY	26.00
Chef's special today, please ask your waiter	
CHICKEN TIKKA	26.00
Chicken marinated and cooked in Indian spices served with naan bread, salad and mint sauce	
LAMB ROGAN GOSH	32.00
Tender pieces of lamb marinated in spices served with basmati rice and two chutneys	
VEGETARIAN CURRY *	24.00
Spicy curry with potatoes and assorted vegetables, served with jasmine rice	
VEGETARIAN WRAP *	25.00
Avocado, Tofu, green lettuce, diced tomatoes and grain mustard mayonnaise	

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* Vegetarian



Ice Cream

THE HONEYMOON 7 SCOOPS Tell us your desire, wait and see. Designed for two people...	25.00
BERRIES LOVERS 4 SCOOPS Strawberry ice cream and blackcurrant sorbet served with a fresh and spicy strawberry salad, quenelle of cream cheese and berry sauce	18.00
THE BOUNTY 4 SCOOPS Vanilla ice cream and toasted fresh coconut served with pineapple and coconut mousse, coconut cream, strawberry jam and chocolate sauce	17.00
SNICKERS BAR 4 SCOOPS Chocolate ice cream served with a cracked snickers bar, Belgium waffle, toffee sauce	17.00
MÖVENPICK ICE CREAM	(\$3 PER SCOOP)

Sweet Temptations

WARM CHOCOLATE BROWNIE Served with a scoop of vanilla ice cream	16.00
STRAWBERRY CHEESE CAKE Served with berry sauce and a touch of balsamic	17.00
PASSION FRUIT CRÈME BRÛLÉE Served with fresh fruits and biscotti	16.00
ASSORTED FRESH FRUITS Served with a fruit sauce and sorbets	18.00

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White Wines

Riesling	George Breuer "Rüdesheim", 2006	Rheingau, Germany	\$80
Riesling	Fromm "Spatlese Riesling", 2008	Marlborough, New Zealand	\$90
Riesling	Grosset "Polish Hill", 2008	Clare Valley, Australia	\$90
Sauvignon Blanc	Dm.Champeau, Pouilly Fume , 2006	Loire Valley, France	\$130
Sauvignon Blanc	Undurruga "Aliwen", 2008	Maipo Valley, Chile	\$75
Garganega & Blends	Villa Girardi, Soave Classico, 2009	Veneto, Italy	\$70
Gewurztraminer	Leon Beyer, 2008	Alsace, France	\$120
Pinot Gris	Bercher "Jechtinger Eichert" Kabinett, 2005	Baden, Germany	\$65
Pinot Grigio	Santa Margherita, 2009	Alto-Adige, Italy	\$75
Fiano	Mastroberardino, 2008	Campania, Italy	\$70
Albariño	Castro Martin, 2008	Rías Baixas, Spain	\$90
Grüner Veltliner	Weingut Hiedler-Loss, 2008	Kamptal, Austria	\$75
Chardonnay	Chablis, William Fevre, 2008	Burgundy, France	\$120
Chardonnay	Jermann "Were Dreams", 2006	Friuli-Venezia Giulia, Italy	\$220
Chardonnay	Green Point, 2006	Victoria, Australia	\$70
Chardonnay	Terrazas, 2007	Mendoza, Argentina	\$90
Sauvignon Semmillon	Cape Mantelle, 2008	Margaret River, Australia	\$75
Sauvignon Blanc	Wild Rock "Infamous Goose", 2009	Marlborough, New Zealand	\$65

Rose Wine

Castillo del Baron 2006	Yecla, Spain	\$52
Sauvion Rose d'Anjou	Loire Valley, France	\$55
Saint Clair, Pinot-Rose, 2008	Marlborough, New Zealand	\$80
Weingut Franz Keller "Rose Oberbergener", 2007	Nahe, Germany	\$80
Guado al Tasso "Scalabrone", 2009	Toscana, Italy	\$75

Champagne & Sparkling Wine

Pol Roger, NV, Epernay	Champagne, France	\$155
Perrier Jouët "Belle Epoque", 1999, Epernay	Champagne, France	\$700
Moët & Chandon, Brut Imperial, NV, Epernay	Champagne, France	\$180
Veuve Clicqout "Rose", NV, Reims	Champagne, France	\$200
Prosecco, Santa Margherita, NV	Veneto, Italy	\$80

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Champagne & Sparkling Wines by the glass

Pol Roger, NV,	Epernay, Champagne, France	\$24
Veuve Clicquot "Rose", NV	Reims, Champagne, France	\$32
Prosecco, Santa Margherita, NV,	Veneto, Italy	\$16

White Wines by the glass

Fromm "Spatlese Riesling", 2008	Marlborough, New Zealand	\$18
Sauvignon-Semillon, Cape Mentelle, 2008	Margaret River, Australia	\$16
Pinot Grigio, Santa Margherita, 2009	Alto-Adige, Italy	\$17
Chardonnay, Green Point, 2006	Victoria, Australia	\$17

Red Wines by the glass

Pinot Noir, Saint Clair, "Vicar's Choice", 2009	Marlborough, New Zealand	\$16
Sangiovese, Serrata di Belgardo, Mazzei, 2006	Toscana, Italy	\$19
Shiraz, Green Point, 2005,	Victoria, Australia	\$16
Cabernet Merlot, Cape Mentelle, 2007	Margaret River, Australia	\$16

Rose Wines by the glass

Sauvignon Rose d'Anjou, 2009	Loire Valley, France	\$11
Saint Clair, Pinot-Rose, 2008	Marlborough, New Zealand	\$17

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Red Wines



Gamay	Lamdlin et Fils Beaujolais Cru, Moulin A Vent, 2009	Burgundy, France	\$60
Pinot Noir	Meyer-Nakel, 2005	Ahr, Germany	\$120
Pinot Noir	Moorooduc Estate "Wild Yeast", 2006	Mornington Peninsula, Australia	\$75
Pinot Noir	Saint Clair "Vicar's Choice", 2008	Marlborough, New Zealand	\$75
St. Laurent	Ernts Triebaumer, 2003	Neusiedlersee, Austria	\$50
Monastrell	Castillo del Baron "Crianza", 2005	Yecla, Spain	\$70
Sangiovese	Serrata di Belguardo, Mazzei, 2006	Toscana, Italy	\$90
Sangiovese	Terrabianca, "Campaccio Riserva" IGT, 2001	Toscana, Italy	\$140
Grenache & Blends	Domaine Santa Duc, Gigondas, 2003	Rhône Valley, France	\$85
Merlot & Blends	Château Richelieu, 2005	Fronsac, Bordeaux, France	\$150
Merlot & Blends	Napa Station, 2005	Napa Valley, California, USA	\$80
Blaufrankisch	Feiler Artinger "Urmiss", 2003	Neusiedlersee, Austria	\$60
Cab. Sauv.	Hastwell and Lightfoot, 2004	McLaren Vale, Australia	\$70
Cab Merlot	Cape Mentelle, 2007	Margaret River, Australia	\$75
Primitivo	Tormaresca, "Torcicoda", 2003	Puglia, Italy	\$59
Shiraz	Cape Mentelle, 2006	Margaret River, Australia	\$75
Shiraz	Green Point, 2005	Victoria, Australia	\$70
Shiraz & Blends	Cederberg, 2005	Olifants River, South Africa	\$105
Red Blends	Ata Rangi, "Celebre", 2007	Martinborough, New Zealand	\$90

Half Bottles White Wines

Chardonnay	Waterford, 2009	Stellenbosch, South Africa	\$45
Sauvignon Blanc	Spy Valley, 2008	Marlborough, New Zealand	\$35

Half Bottles Red Wines

Pinot Noir	Ata Rangi, "Crimson", 2009	Martinborough, New Zealand	\$37
Cabernet Sauv.	Waterford, 2005	Stellenbosch, South Africa	\$52

Sweet Temptations

Dom des Bernardins Muscat Beaumes de Venise, 2005	375ml	Rhône Valley, France	\$110
Riesling, "The Noble", D' Arenberg, 2006	375ml	McLaren Vale, Australia	\$50

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Wines of the Week Promotion

White Wine

2005 White blends, Pierre Sparr "Alsace One", Alsace, France \$45.00
Aromas of melon, bell pepper and Bosc pear; medium-full with a beautiful texture on the palate. Very good acidity and excellent fruit persistence. Quite delicious with wonderful complexity.

Rose Wine

2009 La Vieille Ferme, Cotes Du Ventoux Rose, Rhone Valley, France \$38.00
This wine has a beautiful red/pink color that has great eye appeal. On the nose you can smell red fruit, mango, tangerine. You can taste strawberry, mango, and caramel.

Red Wine

2009 Carmenere, Errazuriz, Colchagua Valley, Chile \$42.00
An aggressive infusion of black pepper on the back of the palate is very pleasing, but even before that it's an extremely approachable wine. Although it's dry overall, there are sweet accents throughout. Fruit notes include black cherries and plums.

Happy hour at the Rangali Bar daily from 6:00 PM- 7:00 PM

50% off on all beverage except wines and champagnes.

Enjoy the sunset with your favorite cocktails: Mojito, Caipiriñha, Martinis, Piña Colada and much more for half price.

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