**VAMPIRE PINOT NOIR**
This wine has an enticing aroma of strawberry and raspberry. A small amount of oak provides a nice mid-palate and soft finish.

**VAMPIRE MERLOT**
Smooth and medium-bodied. Fresh black cherry aroma, and hints of herbal spices with a long, rich finish.

**VAMPIRE CABERNET SAUVIGNON**
Full-bodied with blackberry and dark cherry aromas, and just the right amount of oak flavors leads to a lingering finish.

**VAMPIRE RED WINEMAKER’S BLEND**
This wine is deep, rich, vampire red in color, and elegant in flavor. Filled with scents of blackberries, plums, black cherries, spice, and pepper to softly delight your palate.

**DRACULA MERLOT**
Black cherry aromas accented by toasty oak and chocolate, inspiring a soft, velvety and elegant finish.

**DRACULA PINOT NOIR**
This cuvee was placed in French Oak barrels for 18 months prior to bottling, leading to a rich and concentrated wine with raspberry, dark cherry and pomegranate flavors.

**TRUEBLOOD PINOT NOIR '12**
Cherry, clove, brown sugar, warm spice, with floral accent aromas with cherry and vanilla flavors lead to a refreshing long finish of mixed berries.

**MON BEAU ROUGE**
Made by blending Syrah (55%) with Grenache (20%), and Counoise (20%), and then adding Mourvedre (5%) to finish it off. The result is a bouquet of dried cherries, dark berries and cocoa powder, giving off flavors of blackberry, dark chocolate, black cherry, spicy fig and plum.

**TRUEBLOOD CABERNET SAUVIGNON ~ MT. VEEDER '11**
This full-bodied artisan cabernet sauvignon is made from 100% cabernet grapes from the peaks of Mt. Veeder. The handpicked fruit was rested in new French oak barrels for 27 months before bottling. The result is an intense, rich and concentrated wine with aromas of black cherry, cocoa, cassis, and hints of lavender. Ripe flavors of black currant, spice, mocha, and sweet tobacco complete this special vintage. This is a well-rounded wine with long, integrated fine tannins and is perfect for aging up to 10 years.

**TRUEBLOOD CABERNET SAUVIGNON ~ ST. HELENA ’11 ’12**
This full-bodied artisan cabernet sauvignon is made from 100% cabernet grapes from St. Helena, in northern Napa Valley. The handpicked grapes were nurtured, and carefully aged in new French oak for 27 months. The result is an intense, concentrated wine with aromas of black cherry, sweet herbs and licorice. On the palate, boysenberry, cedar and chocolate create a balancing act to complete this special vintage.

**TRUEBLOOD CABERNET SAUVIGNON ~ NAPA VALLEY**
This full-bodied artisan cabernet sauvignon is made from 100% cabernet grapes from Napa Valley. The handpicked fruit was rested in new French oak barrels for 36 months before bottling. The result is an intense, rich and concentrated wine with aromas of black cherry, cocoa, cassis, and hints of lavender. Ripe flavors of black currant, spice, mocha, and sweet tobacco complete this special vintage. This is a well-rounded wine with long, integrated fine tannins.

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**Table: Suggested Pairings**

<table>
<thead>
<tr>
<th><strong>RED</strong></th>
<th><strong>WHITE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VAMPIRE</strong></td>
<td>1.5 oz tastes of all five Vampire wines</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td>1.5 oz tastes of five selected Red wines</td>
</tr>
<tr>
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<td>1.5 oz tastes of five selected White wines</td>
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**VAMPIRE CABERNET SAUVIGNON**
Full-bodied with blackberry and dark cherry aromas, and just the right amount of oak flavors leads to a lingering finish.

**VAMPIRE RED WINEMAKER'S BLENDS**
This wine is deep, rich, vampire red in color, and elegant in flavor. Filled with scents of blackberries, plums, black cherries, spice, pepper and earthy notes to delight your palate.

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Black cherry aromas accented by toasty oak and chocolate, inspiring a soft, velvety and elegant finish.

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Cherry, clove, brown sugar, warm spice, with floral accent aromas with cherry and vanilla flavors to lead to a refreshing finish of mixed berries.

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**VAMPIRE CABERNET SAUVIGNON - ST. HELENA '11 '12**
This full-bodied artisan cabernet sauvignon is made from 100% cabernet grapes from St. Helena, in northern Napa Valley. The handpicked grapes were nurtured, and carefully aged in new French oak for 27 months. The result is an intense, concentrated wine rich with aromas of blackberry, sweet herbs and licorice. On the palate, boysenberry, cedar and chocolate create a balancing act to complete this special vintage.

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**TRUEBLOOD PINOT GRIGIO "RAMATO"**
Made Ramato style from the grayish-blue Pinot Grigio grapes. The Ramato method gives the wine its beautiful orange copper color that is reminiscent of ripe pears and roses to create a well balanced, refreshing structure.

**VAMPIRE CHARDONNAY**
The Smooth and Round texture that coats the palate with Creamy and Rich Apple, Peach, and Lemon fruit flavors allow this varietal to persist into a long and elegant aftertaste.

**TRUEBLOOD CHARDONNAY**
An elegant and luscious wine with Apple, Pear and Tropical Fruits, with hints of Spice, framed by Caramel and Creamy Vanilla notes on the finish.

**CLAUTIERE VIognier 100% ESTATE BOTTLED**
Great aromatics. Fresh cut green aromas and guava with a heart of nectarine and pear. A perfect wine for a hot day.

**CLAUTIERE ESTATE BOTTLED ROUSANNE**
Made from 100% Roussanne grapes at our friends estate in Paso Robles, it exhibits a lush fruity nose with touches of lemon zest and tangerine, and has flavors of peach, apple, lemon, almond and vanilla.

**~SPECIALTY IMPORTS~**

**TOKAJI ASZU 3 PUTTONYOS (Gift Box) 500ml bottle Specialty Desert Wine from Hungary**

**TOKAJI ASZU 3 PUTTONYOS (Gift Box) with Beverly Hills Cheese Plate**

**FANGRIA**
This isn't some cute fruit punch, it's an adult sangria bursting with passion and life and flavor.

**JE T'AIME BRUT ROSÉ**
A stylish bouquet of fresh Strawberry and Raspberry dazzle your senses. The bright, fresh fruit lead to a yeasty flavor that is crisp, balanced and graceful with a lingering finish that will tempt you to take another sip!

**JE T'AIME BRUT**
Yellow-gold in color with green tints and tiny long lasting and lingering bubbles with aromas of fresh and vivid mixed white flowers, peach, green apple and citrus fruits. A well balanced with toasted notes on the finish. It is aged on laths for a minimum of 18 months prior to release.

**~TASTING FLIGHTS~**

**VAMPIRE $30**
1.5 oz tastes of all five Vampire wines

**RED $35**
1.5 oz tastes of five selected Red wines

**WHITE $35**
1.5 oz tastes of five selected White wines

**TRUEBLOOD $40**
1.5 oz tastes of all five Trueblood wines

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9865 S. Santa Monica Boulevard, Beverly Hills, CA 90212 ~ www.vampirebeverlyhills.com ~ Instagram: vampirebeverlyhills
**SPECIALTY BEERS**

**KRONENBOURG 1664 - PALE LAGER**
Well balanced, clean taste that is very refreshing
France
5.5% ABV
$9

**GUINNESS STOUT - DRY STOUT**
Roasted malt and caramel flavor with a dry finish
Ireland
5% ABV
$10

**PAULANER - HEFE-WIEZEN**
Authentic Bavarian wheat beer with refreshing fruity flavor
Germany
5.5% ABV
$10

**CHIMAY - GRANDE RESERVE**
This dark ale has rich flavors of mulling spices and caramel, with a smooth palate and warm finish
Belgium
9% ABV
$15

**NEWCASTLE - BROWN ALE**
Caramel, nutty, dry finish
England
4.7% ABV
$14

**HEINEKEN - PALE LAGER**
Light-bodied, hop aroma, crisp finish
Netherlands
5% ABV
$9

**STELLA ARTOIS - PILSNER**
Medium-bodied, slight hoppy finish
Belgium
5.2% ABV
$9

**PILSNER URQUELL - CZECH LAGER**
The world’s first-ever pilsner type blond lager
Czech Republic
4.4% ABV
$9

**SIERRA NEVADA - PALE ALE**
Floral and spicy, slightly bitter hoppy finish
California
5.6% ABV
$9

**MIKE’S HARD LEMONADE**
$9

**DINNER MENU**
Served Monday-Saturday 5PM-9PM

**BURGERS & SANDWICHES**
All burgers & sandwiches served with a side of fries

**VAMPIRE BURGER**
Angus beef patty, spread, smashed avocado, grilled mushrooms, coleslaw, cheddar cheese, pickled red onions
$23.75

**BLADE BURGER**
Turkey Burger with Romaine lettuce, tomatoes, pickled onions, mustard & mayo
$23.75

**ADAMS FAMILY MEATBALL SANDWICH**
Meatballs, mozzarella cheese, and marinara sauce
$23.50

**BUFFY THE VAMPIRE CHICKEN PARM SANDWICH**
Breaded chicken breast, melted mozzarella cheese, and marinara sauce
$24.25

**SALADS & BOWLS**

**FANG FALAFEL**
Shredded kale, chopped Romaine, Falafel, feta, Israeli salad, Za’atar bread crumbs, hummus, tahini dressing
$23.95

**TRANSYLVANIA GREEK SALAD**
Mixed greens, cucumbers, tomatoes, onions, Kalamata olives and feta served with lemon vinaigrette dressing
$21.25

**VEGGIE VAMPIRE BOWL**
Farro, sweet potatoes, kale, Brussels sprouts, pepitas, and lemon vinaigrette on the side
$24.50

**THE LAIR SALMON BOWL**
Salmon, brown rice, cucumbers, sweet onions, carrots, toasted almonds, fresh mint, and basil with ginger sesame dressing
$26.95
**BRUNCH MENU**
Served Saturday & Sunday 11AM-3PM

**VAMPIRE BREAKFAST**

**FROM DUSK TIL DAWN**
Spinach, sauteed mushrooms, Swiss cheese
$20.50

**THE ADDICTION**
2 whole eggs and 2 egg whites scrambled with chicken, feta cheese & avocado
$23.25

**THE VAMPIRE LOX**
Smoked Salmon, red onions, capers, cream cheese, sliced tomatoes, cucumbers, on an everything bagel
$23.75

**VAMPIRES KISS BREAKFAST**
Brown rice, egg whites, sliced chicken breast, quinoa, spinach, and pico de gallo
$23.50

**BRAM STOKER FRENCH TOAST**
Made with Egg Bread
$22.00

**VAMPIRE LUNCH**
All Burgers & Sandwiches served with a side of fries

**VAMPIRE BURGER**
Angus beef patty, spread, smashed avocado, grilled mushrooms, coleslaw, cheddar cheese and pickled red onions
$23.75

**BLADE BURGER**
Turkey Burger with Romaine lettuce, tomatoes, pickled onions, mustard & mayo
$23.75

**BUFFY THE VAMPIRE CHICKEN PARM SANDWICH**
Breaded chicken breast, melted mozzarella cheese, and marinara sauce
$23.50

**VAMPIRE PIZZA**
Classic Cheese Pizza
$20.95

**TWILIGHT PIZZA**
Chicken Breast, BBQ Sauce, onions & herbs
$22.25

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**~SPECIALTY SODAS~**

Dracula Red Cream Soda $5.95
Dracula Cola $5.95
Dracula Saraparilla $5.95
Dracula Black Cherry $5.95

**~NON ALCOHOLIC BEVERAGES~**

Red Bull $8
Fiji Water $5
Sparkling Water $5
Orange Juice $5
Cranberry Juice $5

**~DESSERT WINES~**

Tokaji - 500ml bottle $45
Tokaji paired with cheese $60
Port (selection varies) $15

**~DESSERTS~**

Vampire Fine Belgian Dark Chocolate $5
Vampire Fine Belgian Milk Chocolate $5

**~SPECIALTY FOODS~**

BEVERLY HILLS FROMAGE
$22.95
Prepared by the Cheese Store of Beverly Hills
Three types of premium quality hard cheese from the most prestigious cheese store in LA.
Cheese Selection differs every week but quality is always same.. Always the best.

**VAMPIRE DIPS**
$17.95
Three types of daily dips
Hummus, bruschetta & pesto served with crackers

**OLIVES**
$6

**~ASK THE BARTENDER ABOUT OUR WINE AND FOOD SPECIALS~**
BRUNCH MENU
Served Saturday & Sunday 11AM-3PM

VAMPIRE BREAKFAST
FROM DUSK TIL DAWN
Spinach, sauteed mushrooms, Swiss cheese
$20.50

THE ADDICTION
2 whole eggs and 2 egg whites scrambled with chicken, feta cheese & avocado
$23.25

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Brown rice, egg whites, sliced chicken breast, quinoa, spinach, and pico de gallo
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$22.00

VAMPIRE LUNCH
All Burgers & Sandwiches served with a side of fries

VAMPIRE BURGER
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$23.75

BLADE BURGER
Turkey Burger with Romaine lettuce, tomatoes, pickled onions, mustard & mayo
$23.75

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Tokaji paired with cheese $60
Port (selection varies) $15

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Beverly Hills Fromage: $22.95
Prepared by the Cheese Store of Beverly Hills
Three types of high quality hard cheese from the most prestigious cheese store in LA.
Cheese Selection differs every week but the quality is always the same. Always the best.
Vampire Dips: $7.95
Three types of daily dips
Hummus, bruschetta & pesto served with crackers
Olives $6

~DESSERTS~
Vampire Fine Belgian Dark Chocolate $5
Vampire Fine Belgian Milk Chocolate $5

~DRACOLA~
Dracola Red Cream Soda $5.95
Dracola Cola $5.95
Dracola Sarasparilla $5.95
Dracola Black Cherry $5.95

~NON ALCOHOLIC BEVERAGES~
Red Bull $8
Fiji Water $5
Sparkling Water $5
Orange Juice $5
Cranberry Juice $5

~ASK THE BARTENDER ABOUT OUR WINE AND FOOD SPECIALS~
DINNER MENU
Served Monday-Saturday 5PM-9PM

PIZZA

VAMPIRE PIZZA
Classic Cheese Pizza
$20.95

TWILIGHT PIZZA
Chicken Breast, BBQ Sauce, onions & herbs
$22.25

DRACULA PIZZA
Pepperoni, mushrooms, sausage, and herbs
$22.25

GHOST PIZZA
Broccoli, bell peppers, onions, sun-dried tomatoes
$22.50

PASTA

DEMON BOLOGNESE
Penne Pasta with Angus beef meat sauce and a touch of cream
$24.25

IMMORTAL LINGUINE
Chicken Breast sauteed with sun-dried tomatoes, garlic, a splash of white wine, and parmesan cheese, makes for a delicious light cream sauce
$23.95

DEVIL'S ARRABIATA
Penne Pasta, breaded chicken breast, served with spicy tomato sauce
$23.95

SALMON SHADOW
Smoked salmon asparagus, vodka sauce
$24.75

SPIRIT SAUSAGE & PEPPERS
Italian sausage served with onions, mushrooms, peppers, marinara sauce over a bed of linguine, topped with mozzarella cheese
$24.75

BURGERS & SANDWICHES
All burgers & sandwiches served with a side of fries

VAMPIRE BURGER
Angus beef patty, spread, smashed avocado, grilled mushrooms, coleslaw, cheddar cheese, pickled red onions
$23.75

BLADE BURGER
Turkey Burger with Romaine lettuce, tomatoes, pickled onions, mustard & mayo
$23.75

ADAMS FAMILY MEATBALL SANDWICH
Meatballs, mozzarella cheese, and marinara sauce
$23.50

BUFFY THE VAMPIRE CHICKEN PARM SANDWICH
Breaded chicken breast, melted mozzarella cheese, and marinara sauce
$24.25

SALADS & BOWLS

FANG FALAFEL
Shredded Kale, chopped Romaine, Falafel, feta, Israeli salad, Za'atar bread crumbs, hummus, tahini dressing
$23.95

TRANSYLVANIA GREEK SALAD
Mixed greens, cucumbers, tomatoes, onions, Kalamata olives and feta served with lemon vinaigrette dressing
$21.25

VEGGIE VAMPIRE BOWL
Farro, sweet potatoes, kale, Brussels sprouts, peppers, and lemon vinaigrette on the side
$24.50

THE LAIR SALMON BOWL
Salmon, brown rice, cucumbers, sweet onions, carrots, toasted almonds, fresh mint, and basil with ginger sesame dressing
$26.95
**DINNER MENU**
Served Monday-Saturday 5PM-9PM

**PIZZA**

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Salmon, brown rice, cucumbers, sweet onions, carrots, toasted almonds, fresh mint, and basil with ginger sesame dressing  
$26.95
VAMPIRE HAPPY HOUR SPECIALS
Monday-Saturday 5PM-8PM

**Bottle of Vampire Merlot & Vampire Pizza**
2 people, $49.95

**Bottle of Vampire Merlot + Bottle of Vampire Red Winemakers Blend & 2 Vampire Pizzas**
4 people, $95.95

**2 Glasses of any $12 wine & 2 Vampire Chocolate Bars**
2 people, $26

**Any Beer & Any Burger**
1 person, $28.95

**Any Beer & Vampire Pizza**
1 person, $26.95

**Vampire Royalty Special**
**4 Bottles of Wine + 2 Pizzas + 2 Vampire Dips**
Great special for groups of 6-8 people, $189
Your choice of any 4 bottles of $35 wine + 2 Vampire Pizzas & 2 Vampire Dips

LOOKING TO BOOK YOUR NEXT BIG PARTY?
**BIRTHDAY- BABY SHOWER-BRIDAL PARTY- BACHELOR/BACHELORETTE- GRADUATION- OFFICE PARTY**
**CORPORATE EVENT OR ANY SPECIAL EVENT**
For parties of 8 or more with Reservations

**3 Hour Open Bar**
$45 per person
The open bar includes all Beers, Soda, Bottled Water & Vampire Wines (except Trueblood)
In addition we will have Pizzas & Dips for your party to munch on.

**3 Hour Premium Open Bar**
$65 per person
The open bar includes all Beers, Soda, Bottled Water & any type of wine by the glass.
In addition we will have Premium Cheese Plates, Pizzas & Dips.

**VIP Room Rental**
$500 Weekend Evenings
$350 Weeknights or Weekend Brunch
VIP Room Rental fees waived with parties of 8 or more with Deposit

We also offer party rentals and complete venue buyouts
Contact Brian@VampireBeverlyHills.com 310-483-4685

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