

# CINÉBISTRO

MOVIES WITH TASTE®

## PREVIEWS

### WHITE BEAN HUMMUS DIP

Topped with Kalamata Olives, Oven Dried Tomatoes, Garlic Herb Olive Oil and Warm Pita Bread. \$8

### THE BAY CRAB DIP

Lump Crab and Three Cheeses with Old Bay Dusted Soft Pretzel Bread Sticks for Dipping. \$13.50

### SHRIMP WITH SMOKED GOUDA FRIED GRITS

Atlantic Rock Shrimp with melted Leeks, Red Peppers, Mushrooms, spiced Butter and Smoked Gouda fried Grits. \$12.50

### GARLIC AND CHILI WINGS

Hot Pepper Marinated Chicken Wings fried crisp and tossed in a spicy Chili and Garlic sauce. \$10

### GRILLED FLATBREAD WITH BALSAMIC FIGS AND BRIE

Crisp Grilled Flatbread with Sweet Grain Mustard spread, Balsamic Roasted Figs, Caramelized Onions and bubbling Brie Cheese. \$11

### SOUTHERN STYLE SUMMER CAPRESE

Layers of Fried Green Tomatoes, in-house made Mozzarella Cheese, Basil-Remoulade and Balsamic Glaze. \$10

### "POPCORN" CHICKEN, ROCK SHRIMP OR CALAMARI

Crispy and tender, with fresh Popcorn in the mix! Choose all one type, a combination of two, or all three. Served with Charred Tomato Sauce and Lemon Garlic Aioli. \$10.50

### GUACAMOLE AND TRI COLOR CHIPS

Smashed Avocado with Spicy Serrano, Fresh Lime, Cilantro and Ripe Tomatoes with Crispy stone Ground Tortilla chips. \$8

## FEATURES

### CHICKEN AND BISCUITS

Sweet Potato Biscuits, Grilled Bone-in Chicken Breast and Southern Rock Shrimp Gravy. \$16.50

### PENNE FRA DIAVOLO

Penne Pasta tossed in Spiced Tomato Sauce with Fresh Mozzarella and Basil. \$14 Add Chicken, Shrimp or Salmon\* \$5

### LUMP BLUE CRAB CAKES

Broiled Lump Blue Crab Cakes on Pan Roasted Asparagus, Sundried Tapenade, and Ancho Ranch Tartar Sauce. \$23

### GRILLED MEATLOAF MARSALA

Tender mix of Veal, Pork and Beef served with a Marsala Wine Sauce, Smoky Collard Greens and Garlic Mashed Potatoes. \$15.50

### BBQ PORK RIB STACK

Fall off the bone tender, with our signature Cherry Coke BBQ Sauce served with a choice of shoestring or Sweet Potato Fries. \$17.50

### PAN SEARED ATLANTIC SALMON\*

On Lemon Whipped Potatoes, with Smoky Bacon Collard Greens, Sautéed Rock Shrimp and Ripe Avocado Key Lime Butter sauce. \$19.50

### FETTUCCHINE AL FORNO

Fettuccine Noodles tossed in Roasted Garlic Cream Sauce with Spinach, Prosciutto Ham Crackl'ns and Parmesan Crust. \$15  
Add Chicken, Shrimp or Salmon\* \$5

### SHERRY STEAK\*

Grilled Bistro Tender medallions marinated in Sherry Steak Sauce, with Loaded Mashed Potatoes and Creamed Spinach. \$20

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## SALADS

### CAESAR SALAD

Baby Romaine, Parmesan Crisps and Cracked Black Pepper.  
Anchovies on request. \$10 *Caesar Side Salad* \$5  
Add Grilled or Popcorn Chicken, Shrimp or Salmon\* \$7  
Add Sesame Ginger Crusted Seared Tuna\* \$8

### "COBB" SALAD

Grilled Marinated Chicken with Mixed Greens, Hard Boiled Eggs,  
Bacon, Avocado, Tomatoes, Blue Cheese Crumbles and  
Creamy Lemon-Basil Dressing. \$14

### "MY BIG FAT GREEK" SALAD

Spinach and Greens with generous Feta, Kalamata Olives,  
Diced Tomatoes, Shallots and Artichoke Hearts in an Oregano  
and Lemon Vinaigrette. \$12

### SESAME SEARED TUNA\*

Field Greens, Ripe Avocado, Crisp Cucumber, Crunchy Carrot,  
Tomatoes and Ginger-Lime Dressing. \$15

## SANDWICHES

*All Sandwiches served with choice of Shoestring or Sweet Potato Fries*

### DOUBLE FEATURE BURGER\*

Black Angus Beef, Smithfield Bacon, Cheddar Cheese, Red Onion,  
Lettuce, Tomatoes, Pickles, and our Special Sauce. \$13.50

### GRILLED CHICKEN BLT

Marinated Chicken Breast with melted Swiss Cheese, Smithfield Bacon,  
Ripe Tomatoes, Guacamole spread and Shredded Romaine. \$12.50

### "SURRYANO" HAM AND CHEESE

Salt-cured, thinly sliced Artisan Ham from Surry County, Virginia.  
With roasted Tomato, Gruyere and Mornay Sauce between pressed  
Pugliese Bread. \$13

### CHEESESTEAK

In-House Shaved Slow Roasted Ribeye sautéed with Peppers  
and Onions and topped with creamy American Cheese. \$15

### CRAB CAKE SANDWICH

Broiled Lump Crab Cake topped with crunchy Cilantro Slaw on a  
soft Kaiser Roll with Lettuce and ripe Tomato. Accompanied by  
Ancho Ranch Tartar Sauce. \$14

## DESSERTS

DECONSTRUCTED PEANUT BUTTER PIE  
Graham Cracker Crust, Malted Chocolate Sauce and  
Roasted Banana Cream. \$8.50

### CINÉFUL CHOCOLATE CAKE

Moist Chocolate Cake with a hint of Almond, layered with  
Silky Rich Mousse and wrapped in Chocolate Lattice.  
With Chocolate and Raspberry Sauces. \$9.50

### CRÈME BRULÉE TRIO

Vanilla, Raspberry, and Rum-Cherry Chocolate. \$9

## CINÉSENTIALS

Popcorn (Complimentary Refills) \$7.50

Milk Duds \$4

Buncha Crunch \$4

Twizzlers \$4

Nestlé Raisinets \$5

M&M's with Peanuts \$4

## SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Mr. Pibb Xtra,  
Sweet Iced Tea, Unsweetened Iced Tea \$3.25

Acqua Panna Bottled Water \$4

S. Pellegrino Bottled Sparkling Water \$4

## COFFEES *All Coffees can be Served Iced*

Coffee \$3

Assorted Herbal Teas \$2.50

Single Espresso \$2.25

Double Espresso \$3.25

Triple Espresso \$4.25

Cappuccino \$4

Café Latte \$4

Café Mocha \$4

Americano \$3

Caramel Macchiato \$4.25

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## MARTINIS

### SEX AND THE CITY COSMOTINI

Skyy Citrus Vodka, Cointreau, splash of Cranberry, garnished with a Lemon twist - \$9

### GREEN LANTERN APPLETINI

Stoli Vodka, Apple Pucker, Midori, Sour Mix, garnished with a Sugar rim and a Cherry - \$9

### GILBERT GRAPE

Three Olives Grape Vodka, Grape Pucker, splash of Sour and Sprite - \$9

### ALICE'S WONDERLAND

Bacardi Strawberry Rum, Sour Mix, Cranberry, splash of Sprite, garnished with a Sugar rim - \$9

### THREE MUSKETEERS

Stoli Vanilla Vodka, Godiva Chocolate Liquor, Kahlua and a splash of Cream garnished with a Chocolate drizzle - \$10

## HOUSE SPECIALTIES

### THE HANGOVER

Patron Silver Margarita, Grand Marnier, Lime Juice and a splash of Sour Mix, garnished with a Lime and Salted rim - \$9.50

### TYLER CHERRY

Skyy Cherry Vodka, Midori, Chambord, Orange Juice, Pineapple Juice, garnished with a Cherry sword - \$9.50

### TRUTH OR DARE

Skyy Raspberry Vodka, Absolut Mandrin, Sour Mix, splash of Strawberry Daiquiri Mix and Sprite, garnished with a Sugar rim - \$9.50

### THE LOVE BUG

Malibu Coconut Rum, Banana Liquor, Midori, Pineapple Juice, Cranberry Juice, garnished with a Pineapple Wedge - \$9.50

### SIN CITY SANGRIA

House signature blend with Fruit and Korbel Brandy - \$9

### MAD HATTER'S ICE TEA

Skyy Vodka, Bacardi Rum, Beefeater Gin, Triple Sec, splash of Sour Mix, splash of Coke, garnished with a Lemon Wedge - \$10

## MOJITOS

### CLASSIC MOJITO

Bacardi Limon Rum, Mint, Lime Juice, Simple Syrup and a splash of Club Soda - \$9.75

### WATERMELON MOJITO

Bacardi Grand Melon Rum, Watermelon Pucker, muddled Mint Leaves and Watermelon, Simple Syrup and garnished with a Watermelon Wedge - \$9.75

### POMEGRANATE MOJITO

Bacardi Rum, Fresh Mint, Simple Syrup and real Pomegranate Juice topped with a splash of Sprite - \$9.75

### STRAWBERRY MOJITO

Bacardi Strawberry Rum, muddled Mint Leaves and Strawberries, Simple Syrup, garnished with a Lime - \$9.75

## BEER

### DRAFT BEER

Legend Brown Ale (Richmond, VA) - \$5.95/14.95

Bud Light - \$4.25/10.75

Hoegaarden - \$5.95/14.95

Stella Artois - \$5.95/14.95

Yuengling - \$4.25/10.75

### BOTTLED BEER

DOMESTIC - \$3.75

Budweiser

Bud Light

Coors Light

Corona Light - \$5.75

Miller Lite

Michelob Ultra - \$4.75

Sierra Nevada - \$4.75

Woodchuck Hard Cider - \$4.75

IMPORT - \$4.75

Corona Extra

Guinness Draught - \$5.75

Heineken

Red Stripe

Pilsner Urquell

NON-ALCOHOLIC - \$4.75

O'Douls

# CINÉBISTRO

## MOVIES WITH TASTE®

### WINE LIST

For your convenience and ease of use, our entire wine menu is listed in progressive style from light-bodied to full-bodied.

SPARKLING/CHAMPAGNE	6oz	10oz	Bottle
Segura Viudas Brut Reserva (Penedes, Spain) . . . . .	\$8		
Maschio Prosecco (Veneto, Italy) . . . . .	\$10	15	34
Perrier Jouet Fleur Brut 2000 (Champagne, France) . . . . .	\$210		
Moet Imperial (Champagne, France) . . . . .	\$78		

PINOT GRIGIO	6oz	10oz	Bottle
Danzante (Veneto, Italy) . . . . .	\$7	10	24
Ingleside (Northern Neck, Virginia) . . . . .	\$9	14	34
Seghesio (Russian River Valley, California) . . . . .	\$10	15	42
Graffigna Centenario (San Juan, Argentina) . . . . .	\$8	13	28

SAUVIGNON BLANC	6oz	10oz	Bottle
Haras Estate (Maipo Valley, Chile) . . . . .	\$7	10	25
Infamous Goose (Marlborough, New Zealand) . . . . .	\$8	13	28
Fire Road (Marlborough, New Zealand) . . . . .	\$8	13	28

CHARDONNAY	6oz	10oz	Bottle
Valley of the Moon, (Russian River Valley, California) . . . . .	\$9	14	31
Penfolds Rawson (Australia) . . . . .	\$7	10	24
J Lohr Cuvee (Paso Robles, California) . . . . .	\$8	13	28
Ferrari Carano (Alexander Valley, California) . . . . .	\$11	16	38
Coppola Director's Cut (Russian River Valley, California) . . . . .	\$11	16	38
Stag's Leap Wine Cellars "Karia" (Napa Valley, California) . . . . .	\$52		

INTERESTING WHITES	6oz	10oz	Bottle
SA Prum "Essence" Riesling (Mosel, Germany) . . . . .	\$8	13	27
Cono Sur Viognier (Colchagua Valley, Chile) . . . . .	\$7	12	24
Acrobat Pinot Gris (Oregon) . . . . .	\$9	14	31

PINOT NOIR	6oz	10oz	Bottle
Erath (Willamette Valley, Oregon) . . . . .	\$12	18	42
Coppola's Directors Cut (Sonoma County, California) . . . . .	\$12	18	42
Tortoise Creek (Languedoc-Rousillon, France) . . . . .	\$9	14	32
Talbott Kali Hart (Santa Lucia Highlands, California) . . . . .	\$44		
La Crema (Monterey, California) . . . . .	\$13	19	43

MERLOT	6oz	10oz	Bottle
14 Hands (Columbia Valley, Washington State) . . . . .	\$7	11	26
Estancia Merlot (Alexander Valley, California) . . . . .	\$8	13	28
Hugh Hamilton "Ratbag" (Glenelg, Australia) . . . . .	\$11	16	39

CABERNET SAUVIGNON	6oz	10oz	Bottle
The Show (St. Helena, California) . . . . .	\$8	13	28
Francis Coppola Director's Cut (Alexander Valley, California) . . . . .	\$12	17	40
Gougenheim (Mendoza, Argentina) . . . . .	\$7	11	26
Cooper Norton (Louisa, Virginia) . . . . .	\$15	24	54
Clos Du Bois (Sonoma, California) . . . . .	\$9	15	33
Stag's Leap Wine Cellars "Artemis" (Napa Valley, California) . . . . .	\$70		

INTERESTING REDS	6oz	10oz	Bottle
Paso a Paso, Tempranillo (La Mancha, Spain) . . . . .	\$7	11	26
Four Vines Cuvee Zinfandel (Paso Robles, California) . . . . .	\$9	14	30
Parducci "True Grit" Petite Syrah . . . . .	\$12	17	40
(Mendocino, California)			
Terrazas Malbec (Mendoza, Argentina) . . . . .	\$10	15	32
Coppola Diamond Claret (Alexander Valley, California) . . . . .	\$9	15	54

DESSERT WINES	6oz	10oz	Bottle
Grahams "Six Grapes" Reserve Ruby Port (Douro, Portugal) . . . . .	\$7	11	49
Noche "Chocolate" (Louisa, Virginia) . . . . .	\$12	17	40
Terra doro Moscato . . . . .	\$9	14	33