

2015 Bucket List

1. 52 different bars with Kara & a different cocktail at every one

1-Treuse (barrel-aged green & yellow chartreuse), Orchard City Kitchen, Campbell
1/11/15



2 - Opolo Zinfandel, Little Wine Counter, Campbell 1/11/15



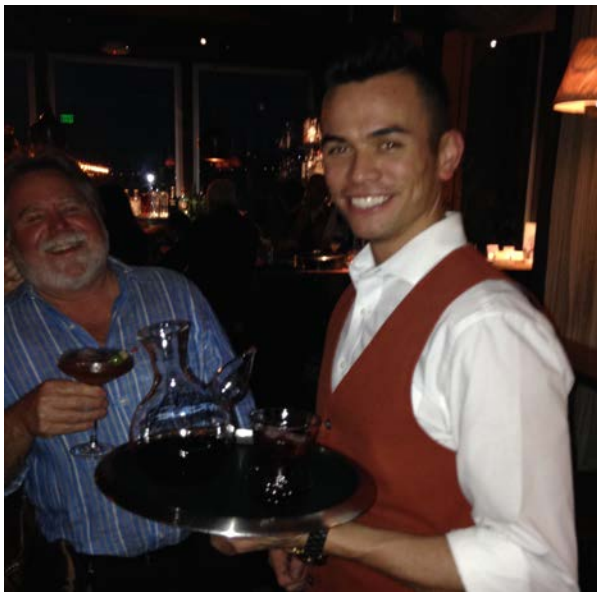
3 - Rusty negroni, rusty blade gin gran Classico Vya sweet vermouth, Epic Roast House, San Francisco. 1/17/15



4 - Pica piña, tequila, house made pineapple and six spices syrup, ginger, jalapeño, lime house made sugar float, La Mar, San Francisco 1/17/15



5 - Sangria, Red wine, manzanilla sherry, citrus, ginger berries, chamomile and local apples, Coqueta, San Francisco 1/17/15



6- January 24, Vino Vino - GSM



7 -February 14, Negroni, Original Joe's, Gin Campari and Vermouth.



8 - February 18 Red Rhone Blend: 2012 Patelin, Tablas Creek, w/
Winemaker Jason Haas @ Tessoro's Barra Di Vino, Campbell, 2/18/15



9 - March 5th, Paper Plane with PK & Nancy, Where there's Smoke, There's
Fire, Tequila, Mescal, Lapsing Tea, Grapefruit, Ancho Chile, Spice and Ginger Beer.



10 - March 25th, Piedra Escondida, Aperol Orange



11 - March 25th, El Pez - Carlos the bartender, Tullum, Hint and Whisper, Gin, elderflower Liquor, passion fruit, grapefruit soda with lavender Petletals,



12 March 25. el Pez, Tulum, Kon-Tiki Plantain infused golden rum, blended fresh pineapple, banana, Horchata, passion fruit, orange



13, March 25th - El Pex, Aperol Sunset, tequila, Grapefruit soda lime, denerara.



14, March 25th Hartwood, Cant remember but it was good.



15, April 19, Chicken Coop, Salty Dog



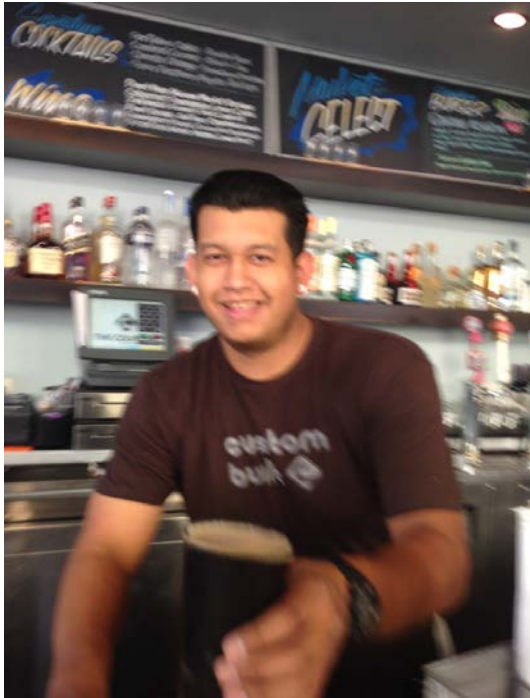
16. May 1, Coconut cooler, Malibu coconut rum, absolut vanilla, melon liqueur, piña colada mix, pineapple juice and soda. Served by David at the Westin - Mission Hills in Palm Desert



17. Lime spiral green mescal Last Word. So. Matt Left Bank, San Jose.



18. Devil's Canyon Full Boar Scotch Ale, The Counter



19. Barrel-aged negroni, Gin, gand poppy, punt e mes vermouth, Kim from North Conway NH, @ The Girl and the Fig.



20. Fuego-Rita - The Grill May 30th, El Jimador Reposado, Cointreau, Lime Juice, Cilantro, Jalapeno, Cucumber, Watermelon, on the rocks with salt.



21. May 21, **Menara Moroccan Restaurant, Moroccan Magic, Rum, Cherry Brandy, Orange, Pineapple, Sweet & Sour.**



23. Zona Rosa, June 12th, Francisco Libre, Tequila anejo, grape fruit, honey, agave, lime, San Jose



24. The Crown and Rose, Speakeasy Payback Porter June 8th. Palo Alto



25. St George Amber Beer, June 8th, Walia Ethiopian Cousine



26. The Continental, June 1th, Shapeshifter, Denizen Rum, Milk Washed Campari, Cocchi Americano



27. June 26, Blue Line Pizza, cucumber fizz, square one organic cucumber vodka st Germain elderflower lime juice and agave. 🍷👍



28. Bills Cafe, June 2, Brunch with Kara. Bill's Chavela, Modela Especial, Salted Rim with lime



29. Bills Cafe, Other location. Michalada.



30. July 6th, Mizu Japanese Restaurant Sapporo Beer



31. July 23, Greek, Cafe Artemis, White Sangria



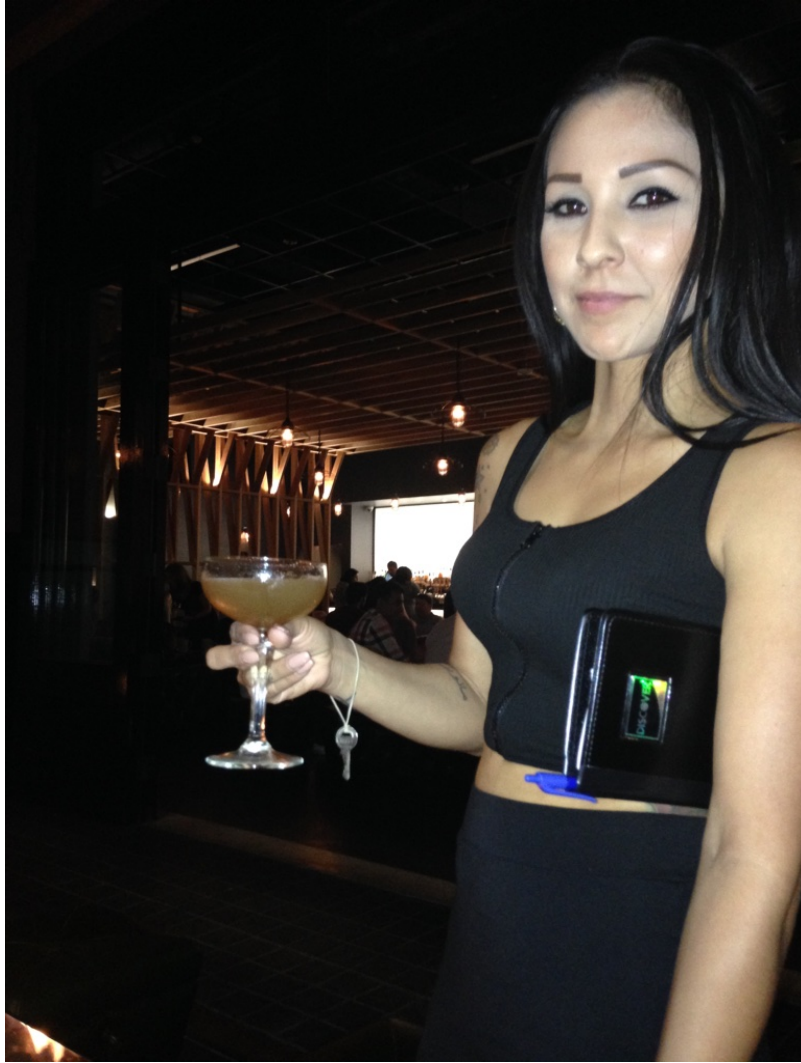
32. Oct 4th, SPSM Garage Bar, San Jose, Damn good bloody mary.



33. Sept 24, The Lexington House, Los Gatos,
THE ALAMEDA DAIQUIRI 1 ST. GEORGE SPIRITS GREEN CHILE VODKA, 3/4 ST. GEORGE SPIRITS CALIFORNIA AGRICOLE RUM, 1/4 LUXARDO MARASCHINO LIQUEUR, 3/4 FRESH LIME JUICE 1/2 SIMPLE SYRUP



34. September 5, Rock and Rye, Whisky Bar, Santana Row, San Jose Golden Rod, Terroir gin, herbal liquor, lemon chrysanthemum honey, absinthe, rosemary essence.



35. Jist Cafe, August 9th, Mimosa, LA



36. Hukilau, August 13, Lychee Martini, San Jose



37. Table, August 28th, Washington DC, Sparking Rose



38. Rooftop Bar at the W Hotel, Washington DC August 28, Mojito



39. 8/30 The Quill, Shia LaBeouf, Tanqueray, Green Chartreuse, apple, lime La Gitana sherry, simple syrup, celery bitters



40. 8/28 The Capital Grill Washington DC



41. Old Ebbitts, 8/30 Bloody Maryland, Classic bloody mary, absolut peppar, horseradish, with Old Bay and a Jumbo Prawn. Washington DC

42. Le Diplomate, Washington DC. Romarin, Sobieski Vodka, St. Germain, Rosemary, Grapefruit.



43. Peachy Kean, Nolets, White Peach ., Lemonaid August 8, Newport Beach



44.Sazerac, Rye Whiskey, absinthe, bitters, August 7, Los Angles



45. Perch, Spicy cucumber, August 6, Los Angeles



46. Tomato Beer, Oct 17, The Mini Gourmet, San Jose



47. November 3, The Table, Planter's Punch No 1. Flor de cana, angostura bitters, lime, simple syrup, soda.



48. 12/13 VungTau, Saa Jose, Devils Kiss, Sailer Jerry's rum with a bunch of other stuff.



49. 12/8 Faz San Jose, Pomegranate Martini



50. Corner Veltliner White Wine, 12/8 Naschmarkt Restaurant



51.Ninji Cafe, San Jose, Saki 12/19/15



52.Healdsburg 12/31- Valette



2. Winchester Mystery House



3. Go camping with my Wife July 18th



4. Grow mushrooms



5. 24 different cuisines



1-January 6 - Honduras, Maya's Cafe, San Jose

Pho Wagon		Vietnamese Cuisine	
APPETIZERS <i>Khai Vj</i>			
Crispy Fried Egg Rolls (2)	chđ giò	4.25	
1a. vietnamese	shrimp, pork		
1b. vegetarian	tofu, vegetable	v	
Fresh Spring Rolls (2)	gỏi cuốn served w peanut sauce	4.75	
2a. vietnamese	shrimp, pork, noodles, mint, cilantro		
2b. vegetarian	carrots, cilantro, tofu, mint, cilantro	v	
1. fried wonton	shrimp & pork dumplings	5.95	
Golden Fries	potato crusted and deep fried	6.99	
SALADS <i>Gỏi</i>			
Vietnamese Chicken Salad	gỏi gà	8.58	
chicken, cabbage, carrots, onions, mint, cilantro, peanuts			
Letuce Root Salad	gỏi rễ rau	10.95	
lettuce root, prawns, pork, onions, mint, cilantro, peanuts			
RICE NOODLE SOUPS <i>Phở</i> small 7.95 Large 8.95			
soups are garnished with cilantro & onions, and served with a side plate of bean sprouts, Thai Basil, jalapeno & lime.			
extra side of sprouts/basil/lime	1.00	extra noodles	1.50
		extra meat	2.25

2-January 7 - Vietnam, Pho Wagon, San Jose



3-January 18 - French, Cafe de la Presse, San Francisco



4-January 20 - Italian, Il Fornaio, San Jose



5-February 10, Cuban, Habana Club Restaurant, Fricase De Pollo pieces of chicken and potatoes stewed in a light tomato sauce with capers and green olives.



6- March 23, Negeen Restaurant , Persian, Lamb Kabob



7 - April 16, La Catalana, Spanish, Tapo' s & JAMON SERRANO



8 - April 23, Burgers, Brown Chicken, Brown Cow A great mushroom burger.



9. May 15, Sweet Mango, Burmese, Lots of items.



10. May 25, The Girl and the Fig, California Cuisine, Sonoma, Crispy Pork Belly Sandwich.

Braised MANO FORMATE bacon, grilled green tomato, fried egg, white cheddar, brioche bun, mustard aioli



**Menara
Moroccan
Restaurant**

***Le Dinner Vegetarian
Strictly Vegetarian***

Salade Marocaines
(Moroccan Salad)

B'stilla
(Vegetarian Pastry)

Tajine de Legumes Paprika
(Vegetable with Paprika)

Tajine de Legumes Chermoula
(Vegetable with Chermoula)

Couscous aux Legumes
(Vegetable Couscous)

Dessert

The a la Menthe
(Mint Tea)

21.95 per person

Le Dinner

Salade M
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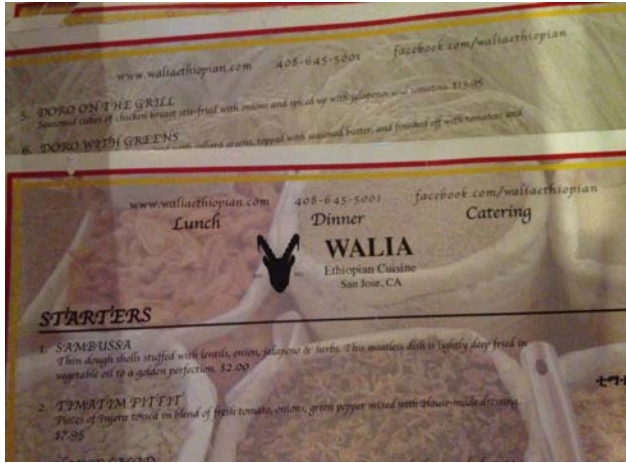
11. May 21, Moroccan, Menara Moroccan Restaurant, San Jose, Le Dinner Vegetarian



12. June 5th, British The Rose and Crown in Palo Alto, Fish and Chips



13. June 9th Jerusalem Grill and Bar, San Jose



14. June 16, Walia Ethiopian Cuisine,



15, July 1, Mizu, Japanese Lots of great sushi



16. July 5th, Pizza, Blue Line Pizza in Campbell



17. July 23, Greek, Cafe Artemis,

BY - TH' - BUCKET BAR AND GRILL

18. 9/7 By the Bucket, Seafood.... Clams Yum.



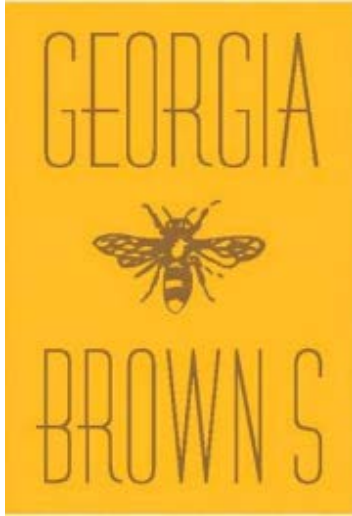
19. July 28th, Basque, Santa Fe Hotel, Reno



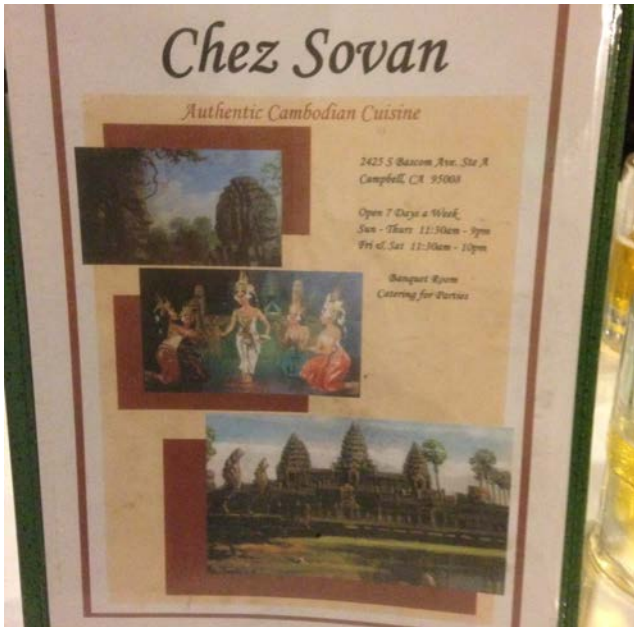
20. Rangoli, San Jose, Oct 1, Indian



21. Taurinus, Brazilian Steakhouse, Oct 3, San Jose



22. Georgia Browns, Southern Sept 22, Washington DC



23. Chez Sovan, 10-24, Cambodian Food, Campbell CA



24. Naschmarkt Restaurant. 12/8, Austrian Food, Campbell