

CHARCUTERIE:

Our Charcuterie boards are crafted with a variety of artisanal meats and cheeses. Select a size that pairs with a preference of red wine, white wine, or mix of both.

Solo - 14 (3 meats or cheeses)

Duo - 20 (5 meats or cheeses)

Full - 26 (7 meats or cheeses)

Please ask your server for details about our cheese and cured meat options.

Bavarian Pretzel Board - 20

A large, crispy Bavarian pretzel stuffed with two cured meats, one artisanal cheese, house made beer cheese and a variety of nuts, dried fruit and chef inspired mustards.

Marinated Olives - 4

Garlic Pepper Crostinis - 5

Smoked Paprika Almonds - 4

STARTERS:

Tomato Feta Bruschetta - 14

Sundried tomato, roasted cherry tomato, lemon, anchovy, roasted garlic, crostini.

PAIRS BEST WITH ASTROLABE SAUV BLANC

Platinum Filet Mignon Nachos - 18

Pickled red onion, guacamole, chipotle crème fraiche, seared filet, black beans, cheese blend, pico de gallo.

PAIRS BEST WITH PENFOLDS BIN 600

Coriander Grape Yellowfin - 16

Sesame and fennel crusted yellowfin tuna over arugula, topped with a coriander, grape and radish slaw. Covered in blood orange vinaigrette and basil oil.

PAIRS BEST WITH CANTELE NEGROAMARO

Charred Eggplant Flatbread - 15

Eggplant, salami, crème fraiche, feta cheese, toasted pine nut, caramelized onion, arugula.

PAIRS BEST WITH IRON HUB GRANACHE

Grilled Chicken Gyro & Tzatziki - 14

Grilled chicken, sauteed pepper, cucumber and feta with tzatziki yogurt, Greek salad.

PAIRS BEST WITH TALTY ZINFANDEL

Honey Garlic or BBQ Wings - 14

Oven roasted wings and drumettes tossed in spicy honey garlic or BBQ sauce. Served with a side of cucumber lime slaw.

PAIRS BEST WITH WISE VILLA PETITE SIRAH

Cauliflower Steak & Peppercorn Cream Sauce - 15

Roasted Cauliflower and potatoes with crimini mushrooms in a rich peppercorn cream sauce, & red wine reduction.

PAIRS BEST WITH J. LOHR CABERNET

Chicken Veggie Pesto Flatbread - 15

Pesto, chicken, spinach, olive, cauliflower, artichoke, bell pepper, fontina cheese.

PAIRS BEST WITH CROSSBARN CHARDONNAY

SALADS:

We offer a variety of fresh salads with house made dressings and locally sourced produce. Accompanied with grilled pita bread.

Pear & Goat Cheese Salad - 15

Wild arugula, shallots, bosc pear, chevre goat cheese, roasted almonds, vanilla bean vinaigrette.

PAIRS BEST WITH HONIG SAUVIGNON BLANC

Asian Chicken Salad - 15

Brussel sprouts, radicchio, carrot, bell pepper, grilled chicken, edamame, almonds, toasted sesame dressing.

PAIRS BEST WITH ACQUIESCE VIOGNIER

Ahi & Salmon Poke Salad - 16

Wild rice, carrots, green onion, avocado, radish, spinach, edamame, cucumber, coconut ponzu, sriracha aioli.

PAIRS BEST WITH LVVR SPARKLING ROSÉ

Filet Walnut & Blue Salad - 16

Baby kale, sliced filet mignon, radish, walnuts, Point Reyes blue cheese, bacon dijon vinaigrette.

PAIRS BEST WITH O'BLIVION'S THE SURVIVOR

PANINIS & WRAPS:

Our sandwiches/wraps come with a side of Fresh Fruit or Potato Chips. Our current bread selections are focaccia roll, sourdough rye or ciabatta.

Brie & Bacon Fig Jam Panini - 15

Double crème brie cheese, fig jam, crispy bacon, zesty arugula.

PAIRS BEST WITH BOKISH TEMPRANILLO

Ham & Apple Grilled Cheese - 15

Smoked ham, apple, caramelized onion, chipotle, agave syrup, fontina cheese.

PAIRS BEST WITH THREE WINE RIESLING

Tri-tip Caesar Wrap - 16

Fresh cucumber, roasted tomato, thinly sliced smoked tri-tip, romaine, spring mix, parmesan, creamy caesar.

PAIRS BEST WITH SKINNER GRANACHE BLANC

Veggie Hummus Wrap - 15

Hummus, avocado, spinach, basil, grilled eggplant, olives, feta, pistachio, blood orange vinaigrette.

PAIRS BEST WITH BOKISH ALBARIÑO

SWEETS:

Carrot Cake - 11

Rich and moist carrot cake with vanilla bean frosting. Topped with chopped walnuts, currants and caramel.

PAIRS BEST WITH HONIG SAUV BLANC

Brown Butter Cake - 11

Warm brown butter cake, wine poached apple, vanilla bean ice cream, caramel and almonds.

PAIRS WITH SMITH WOODHOUSE 10 YR. TAWNY PORT