

STARTERS

Charcuterie Boards

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 - \$16 (SELECTION OF 3 MEATS OR CHEESES)

DUO - \$22 (SELECTION OF 5 MEATS OR CHEESES)

FULL - \$28 (SELECTION OF 7 MEATS OR CHEESES)

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

Bavarian Pretzel Board - 24

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.

Small Sides

Roasted Garlic Pepper Crostinis - 5

Smoked Paprika Almonds - 4

Breadsticks with Olive Oil & Vinegar - 4

Sharables

Tomato Feta Bruschetta - 15

Sun dried tomato, roasted cherry tomato, lemon, basil, anchovy, garlic, crostinis.

PAIRS BEST WITH ASTROLABE SAUV BLANC

Grilled Chicken Gyro & Tzatziki - 14

Grilled chicken, sautéed pepper, cucumber & feta, tzatziki yogurt, Greek salad.

PAIRS BEST WITH SCOTT HARVEY ZINFANDEL

Platinum Filet Mignon Nachos - 18

Pickled red onion, guacamole, chipotle crème fraiche, black beans, pico de gallo.

PAIRS BEST WITH PENFOLDS BIN 600

Coriander Grape Yellowfin - 16

Sesame & fennel crusted yellowfin tuna over arugula, with a grape & radish slaw.

PAIRS BEST WITH CANTELE NEGROAMARO

Charred Eggplant Flatbread - 16

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

PAIRS BEST WITH IRON HUB GRANACHE

Chicken Veggie Pesto Flatbread - 16

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

PAIRS BEST WITH WISE VILLA CHARDONNAY

MAINS

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

PAIRS BEST WITH HONIG SAUVIGNON BLANC

Ahi & Salmon Poke Salad - 16

Wild rice, carrots, pickled red 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 MONIZ CUVÉE ALEXANDRA

Paninis & Wraps

Our sandwiches/wraps come with a side of Fresh Fruit or Potato Chips.

Our current bread selections are focaccia, sourdough, or ciabatta.

Brie & Bacon Fig Jam Panini - 15

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

PAIRS BEST WITH BOKISCH 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, carrots, basil, grilled eggplant, olives, feta, pistachio, blood orange vinaigrette.

PAIRS BEST WITH BOKISCH ALBARIÑO

Sweets

Brown Butter Cake - 12