

WINE FLIGHTS

Our goal is not just to get you to taste great wine, it's to get you to **EXPERIENCE** great wine. Begin your experience with a wine flight including 2 oz pours of 3 different wines.

DON'T BURST MY BUBBLE 15

- 1) **Sterling Prosecco** - Veneto, Italy
- 2) **L.V.V.R. Brut Rosé** - Lodi, California
- 3) **Alexandrie Brut** - Healdsburg, California

FILL IN THE BLANC 14

- 1) **Honig Sauvignon Blanc** - Napa Valley, California
- 2) **Hubert Brochard Sancerre** - Loire Valley, France
- 3) **Marlborough Estate Sauvignon Blanc** - New Zealand

SUMMER SIPPERS 14

- 1) **Bokisch Albariño** - Lodi, California
- 2) **Bella Grace Vermentino** - Amador, California
- 3) **Acquiesce Viognier** - Lodi, California

LIGHT SIDE OF RED 14

- 1) **Iron Hub Grenache** - Shenandoah Valley, California
- 2) **Naumes Family Pinot Noir** - Rogue Valley, Oregon
- 3) **Dillian Primitivo** - Shenandoah Valley, California

DARK SIDE OF RED 15

- 1) **J. Lohr Hill Top Cabernet** - Paso Robles, California
- 2) **Pope Valley Merlot** - Sonoma, California
- 3) **Helwig Petite Sirah** - Amador County, California

PLATINUM ELITE FLIGHT 25

- 1) **Penfolds Bin 600** - Napa Valley, California
- 2) **Ehler's Portrait** - Napa Valley, California
- 3) **AXR Cabernet** - Napa Valley, California

MOST POPULAR

BUILD YOUR OWN FLIGHT 15

Select any 3 wines of your choice from the wine by the glass menu. Wines eligible for the build your own flight have our logo next to the name of the wine.



CRAFT BEERS ON TAP

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|----------------------------------|--------------------------------|
| Fort Rock Lights Out IPA - 9 | Alaro La Boheme Pilsner - 8 |
| Fort Rock Foggy Goggles DIPA - 9 | Alaro 3 Crows Black Lager - 9 |
| Crooked Lane 1-2 Punch Hazy - 9 | Solid Ground Rampart Lager - 9 |

Stir Cider Co. Blueberry Lavender Cider - 9

Ask your server about our rotating canned beer selection.

WINES BY THE GLASS

SPARKLING WINES

	GLS	BTL
MOSCATO D' ASTI, VIETTI - PIEDMONT <i>Sweet, Soft Effervescence, Stone Fruit</i>	9	34

PROSECCO, STERLING - VENETO <i>Dry, Crisp, Green Apple</i>	10	36
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BRUT ROSÉ, LVVR - LODI <i>Strawberry, Delicate, Raspberry</i>	14	48
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BRUT, ALEXANDRIE - HEALDSBURG <i>Dry, Citrus, Minerality</i>	19	72
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ROSÉ WINES

MONT GRAVET , SOUTHERN FRANCE <i>Dry, Crisp, Delicate Strawberry</i>	10	36
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CANTELE, NEGROAMARO - PUGLIA, ITALY <i>Dry, Round, Cherries, Ripe Strawberry</i>	9	34
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WHITE WINES

RIESLING, THREE WINE - MONTEREY <i>Pear, Apricot, Peach</i>	10	36
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ALBARIÑO, BOKISCH - LODI <i>Guava, Orange Blossom, Green Apple</i>	11	40
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GRENACHE BLANC, SKINNER - EL DORADO COUNTY <i>Very Crisp, Pineapple, Mango</i>	12	42
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VERMENTINO, BELLA GRACE - AMADOR <i>High Acid, Crisp, Bright Citrus</i>	13	45
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SANCERRE, HUBERT BROCHARD LOIRE VALLEY, FRANCE <i>Citrus, Green Apple, Crisp, Minerality</i>	15	54
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SAUVIGNON BLANC, RESERVE MARLBOROUGH ESTATE - NEW ZEALAND <i>Grassy, Lime, Minerality</i>	10	36
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SAUVIGNON BLANC, HONIG - NAPA <i>Stone Fruit, Rich Mid-Palate, Crisp Finish</i>	11	40
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VIIGNIER, ACQUISCE - LODI <i>Ripe Stone Fruit, Crisp, Tangerine</i>	12	42
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CHARDONNAY, WISE VILLA - LINCOLN <i>Unoaked, Asian Pear, Crisp Acidity</i>	13	45
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CHARDONNAY, GRGICH HILLS - NAPA <i>Crisp, Balanced, Pineapple, Citrus</i>	15	54
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CHARDONNAY, HUNGRY BLONDE - NAPA <i>Butter, Oak, Almonds</i>	14	48
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WINES BY THE GLASS













RESERVE WINES

(Bottle only)

RED BLENDS

	GLS	BTL
 CUVEE ALEXANDRA, MONIZ FAMILY - KNIGHTS VALLEY <i>Cabernet Sauvignon, Merlot - Dark Cherries, Cocoa</i>	13	45
 RESOLUTE, IRON HUB - SHENANDOAH VALLEY <i>Aglianico, Grenache, Zinfandel - Smooth, Cranberry</i>	14	48
BIN 600, PENFOLDS - CALIFORNIA <i>Cabernet Sauvignon, Shiraz</i>	19	72
PORTRAIT, EHLERS - ST. HELENA <i>Cabernet, Merlot, Cabernet Franc - Earthy, Soft, Blackberry</i>	24	90

RED WINES

 GRENACHE, IRON HUB - SHENANDOAH VALLEY <i>Bing Cherry, Cranberry, Plum</i>	13	45
 PINOT NOIR, NAUMES FAMILY ROGUE VALLEY, OREGON <i>Well Balanced, Pomegranate, Wild Cherry</i>	12	42
 PINOT NOIR, MORGAN 12 CLONES - SANTA LUCIA HIGHLANDS <i>Raspberry, Fresh Acidity, Cranberry</i>	13	45
 ZINFANDEL OLD VINE, M2 - LODI <i>Silky, Currants, Cherries, Clove</i>	13	45
 ZINFANDEL, SCOTT HARVEY - AMADOR <i>Well Balanced, Spice, Cedar, Bing Cherries</i>	12	42
 PRIMITIVO, DILLIAN - SHENANDOAH VALLEY <i>Elegant & Soft, Bright Red Fruits, Medium Body</i>	14	48
 BARBERA, STEINER - COOPER RANCH - AMADOR COUNTY <i>Blackberry, Full-bodied, Big Fruit</i>	13	45
 TEMPRANILLO, BOKISCH - LODI <i>Dark Cherry, Blackberry, Spice, Hickory</i>	13	45
 MERLOT, POPE VALLEY - SONOMA <i>Black Olive, Vanilla, Cedar</i>	15	54
 PETITE SIRAH, HELWIG - AMADOR <i>Dark Fruits, Mocha, Clove</i>	13	54
 CABERNET FRANC, PARK AVENUE - NAPA <i>Medium Body, Black Berry, Cedar</i>	13	45
 CABERNET SAUVIGNON, J. LOHR HILLTOP- PASO ROBLES <i>Currant, Blackberry, Creamy Tannins, Pepper</i>	15	54
CABERNET SAUVIGNON, FRANK FAMILY - NAPA VALLEY <i>Smooth Tannins, Mild Oak, Plum Clove</i>	23	85
CABERNET SAUVIGNON, AXR, 2015 NAPA VALLEY <i>Plum, Pomegranate, Black Cherry, Toasty Oak</i>	32	116

2019 En Route Chardonnay by Far Niente

Russian River Valley. Fragrant Meyer lemon and vanilla, citrus zest notes on entry. Layers of citrus and stone fruit flavors offer texture while lively acidity brightens the palate. Cool mineral finish.

- **\$62.00 - 92pt (WW)**

2018 Hartford Court Four Hearts Chardonnay

Russian River Valley. Brioche, honeysuckle, pineapple, bold pear, and caramelized citrus notes all emerge from this beautifully balanced, medium-bodied Chardonnay with a great finish.

- **\$69.00 - 95pts (JD)**

2018 William Fevre Premiere Cru Chablis

France. The Premier Cru designation is given to 14% of the Chardonnay from Burgundy. Matured for 14 months, but only 6 months in oak to soften the edges while maintaining the crisp fruit.

- **\$110.00 - 92pts (WA)**

2017 Lynmar Estate Pinot Noir

Russian River Valley. This wine displays ripe fruit and acidity that are expected from a Pinot Noir. Due to the great region & over a year in French oak, it also finishes with cedar & forest floor.

- **\$93.00 - 93pt (JD)**

2016 Sullivan Cœur de Vigne

Rutherford, Napa. This wine is a classic Bordeaux-style Napa red blend matured in 60% new oak for 21 months. The result is a rich, chewy, dark-fruited wine with spice, herbs, cedar, & chocolate.

- **\$123.00 - 92pt (JD)**

2017 Bella Union Cabernet Sauvignon

With its blackberry patch aromatics followed by hints of raspberry preserves and accents of leather, there's a ripe, pure fruit quality to this stunning new vintage. Generous layers of red fruit flavors.

- **\$105.00 -**

2018 Penfolds Bin 389 Cabernet Shiraz

South Australia: Bin 389 aka 'Baby Grange', is matured in the same barrels that held the previous vintage of Grange and exemplifies a judicious balance of fruit and oak.

- **\$117.00 - 97pt (JS)**

2015 Chateau St. Jean Cinq Cépages

Napa Valley. This Bordeaux-style blend has spent almost 2 years in oak. Full of dark fruits, accented with cassis, black olive, tobacco leaf with hints of oak, spice, & vanilla with a notably long finish.

- **\$142.00 - 95pt (JS)**

2017 Stretch Drive Cabernet Sauvignon

Napa Valley: Aged for 22 months in 78% new French oak barrels, this wine features plum & blackberry, complemented by earthier notes of cocoa, lavender, & cedar with a supple tannin structure.

- **\$103.00 - 90pt (WA)**

2017 Scarecrow Cabernet Sauvignon

Rutherford, Napa. This rare and sought after wine is more than a treat. Opens with warm cassis, baked plums, & black raspberries. Full-bodied, firm and grainy, finishing long and mineral laced.

- **\$800.00 - 97pt (WA)**

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

Marinated Olive Blend - 5

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, crostini.

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 CUVEE 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