

WINES BY THE GLASS

SPARKLING WINES

	GLS	BTL
MOSCATO D' ASTI, VIETTI - PIEDMONT <i>Sweet, Soft Effervescence, Stone Fruit</i>	10	38
PROSECCO, STERLING - VENETO <i>Dry, Crisp, Green Apple</i>	12	42
BRUT ROSÉ, LVVR - LODI <i>Strawberry, Delicate, Raspberry</i>	14	48
BRUT, ALEXANDRIE - HEALDSBURG <i>Dry, Citrus, Minerality</i>	19	72

ROSÉ WINES

VINO, HOUSE OF SMITH, SANGIOVESE WALLA WALLA <i>Bright acidity, Fresh Berries, Light Bodied, Well-Balanced</i>	10	38
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WHITE WINES

RIESLING, THREE WINE - MONTEREY <i>Pear, Apricot, Peach</i>	12	42
VERMENTINO, BELLA GRACE - AMADOR <i>High Acid, Crisp, Bright Citrus</i>	13	45
SANCERRE, HUBERT BROCHARD LOIRE VALLEY, FRANCE <i>Citrus, Green Apple, Crisp, Minerality</i>	15	54
SAUVIGNON BLANC, HONIG - NAPA <i>Stone Fruit, Rich Mid-Palate, Crisp Finish</i>	12	42
CHARDONNAY, CROSSBARN-PAUL HOBBS SONOMA COAST <i>Unoaked, Asian Pear, Crisp Acidity</i>	14	48
CHARDONNAY, GRGICH HILLS - NAPA <i>Crisp, Balanced, Pineapple, Citrus</i>	16	58
CHARDONNAY, HUNGRY BLONDE - NAPA <i>Butter, Oak, Almonds</i>	15	54

CA RED BLENDS

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>	25	92

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RED WINES

	GLS	BTL
PINOT NOIR, NAUMES FAMILY ROGUE VALLEY, OREGON <i>Well Balanced, Pomegranate, Wild Cherry</i>	13	45
PINOT NOIR, PETREE CELLARS RUSSIAN RIVER VALLEY <i>Dark Cherry, Earthy, Tobacco, Great Balance</i>	18	65
PINOT NOIR, MORGAN 12 CLONES SANTA LUCIA HIGHLANDS <i>Raspberry, Fresh Acidity, Cranberry</i>	15	54
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
MALBEC, ARUMA, BODEGAS CARO MENDOZA, ARGENTINA <i>Plum, Cherry, Soft, Long Finish</i>	12	42
CHIANTI, PIAZZANO, TUSCANY, ITALY <i>Sangiovese-Cabernet Blend, Red Plum, Tart Cherry</i>	12	42
BORDEAUX, LACOUR JACQUET HAUT-MÉDOC, FRANCE <i>Black Currant, Blackberry, Minerality, Long Finish</i>	14	48
BARBERA, STEINER - COOPER RANCH AMADOR COUNTY <i>Blackberry, Full-bodied, Big Fruit</i>	14	48
TEMPRANILLO, BOKISCH - LODI <i>Dark Cherry, Blackberry, Spice, Hickory</i>	13	45
MERLOT, POPE VALLEY - NAPA VALLEY <i>Black Olive, Vanilla, Cedar</i>	15	54
PETITE SIRAH, HELWIG - AMADOR <i>Dark Fruits, Mocha, Clove</i>	13	45
CABERNET FRANC, BOEGER - EL DORADO <i>Medium Body, Black Berry, Cedar</i>	11	40
CABERNET SAUVIGNON, J.LOHR HILLTOP PASO ROBLES <i>Currant, Blackberry, Creamy Tannins, Pepper</i>	16	54
CABERNET SAUVIGNON, FRANK FAMILY NAPA VALLEY <i>Smooth Tannins, Mild Oak, Plum Clove</i>	24	90
CABERNET SAUVIGNON, BELLA UNION NAPA VALLEY <i>Plum, Black Cherry, Toasty Oak, Black Pepper</i>	29	105
CABERNET SAUVIGNON, CAYMUS NAPA VALLEY <i>Ripe Berries, Cocoa, Cassis, Dark Fruit</i>	32	135
DESSERT WINES		
VINTAGE PORT 2014, PEDRONCELLI DRY CREEK VALLEY <i>Rich, Sweet, Caramel, Dark Chocolate</i>		10
10 YR TAWNY PORT, SMITH WOODHOUSE PORTUGAL <i>Nutty, Crystallized Dried Fruits, Cedar</i>		14

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 16

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

MIX IT UP 13

- 1) **Rosé, House of Smith Vino** - Walla Walla, WA
- 2) **Chardonnay, Crossbarn** - Sonoma Coast
- 3) **Red Blend, Iron Hub Resolute** - Shenandoah Valley

AROUND THE WORLD 13

- 1) **Malbec, Aruma** - Mendoza, Argentina
- 2) **Bordeaux, Lacour Jacquet** - Bordeaux, France
- 3) **Chianti, Piazzano** - Tuscany, Italy

YOU HAD ME AT PINOT 16

- 1) **Naumes Family Pinot Noir** - Rogue Valley, Oregon
- 2) **Petree Cellars Pinot Noir** - Russian River Valley
- 3) **Morgan 12 Clones Pinot Noir** - Santa Lucia Highlands

PLATINUM ELITE FLIGHT 25

- 1) **Penfolds Bin 600** - Napa Valley, California
- 2) **Ehler's Portrait** - Napa Valley, California
- 3) **Bella Union 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 shown next to the name of the wine.



CRAFT BEERS ON TAP

- | | |
|------------------------------------|---|
| Fort Rock Lights Out IPA - 9 | Alaro La Boheme Pilsner - 8 |
| Crooked Lane 1-2 Punch Hazy - 9 | Fort Rock Hazy Hop Goblin - 9 |
| Monk Cellar Crooked Bridge ESB - 9 | Solid Ground Rampart Lager - 9 |
| (nitro) | Stir Cider Co. Blueberry Lavender Cider - 9 |

One rotating tap selection (ask your server for details) - 8

Ask your server about our rotating canned beer selection.

All of our cans can be purchased for takeout as well at a discounted price!

RESERVE WINES

(Bottle only)

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 Ehlers Merlot

Deep ruby color; plum, cherry, raspberry, redcurrant, smoke on the nose; plum, black cherry, redcurrant, raspberry, vanilla, licorice on the palate.

This Merlot is fantastic and ready to drink now!

- 72.00 - 96pt (JS)

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 "Zephyr" Davis Estates

Boasting 4 of the 5 signature Bordeaux varietals, this 2017 Zephyr is alluring at first sight showing a dark rich red color. Blackberry cobbler and brown sugar notes tantalize the nose along with hints of chocolate and coffee. Layers of dark cherry and black currant on the palette lead into a toasted oak finish.

- 159.00 - 96pt (JS)

2016 Vine Cliff Cabernet Sauvignon

Vine Cliff is located literally across the road from Screaming Eagle in Oakville, Napa Valley. This beautiful, tiny region has produced more 100 Point Perfect Cult Wines than any other place on the planet. This 2016 wine is everything we love about wine from Oakville. 18 months in oak releases flavors of vanilla, baking spice, cherries, and plums with a long finish.

- 160.00 -

2017 Forman Cabernet Sauvignon

This wine has amazing color and an explosive nose that treats you with notes of blackberries and blueberries wrapped in cedar and spice. Ric Forman also blends in small percentages of Cabernet Franc, Malbec, and Petite Verdot. The addition

of these other Bordeaux varietals helps to round out the wine, giving it a tremendously rich and complex mouthfeel that enhances all of that dark fruit, spice and toasted oak.

- 159.00 - 95pt (V)

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)

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 - \$20 (SELECTION OF 3 MEATS OR CHEESES)

DUO - \$26 (SELECTION OF 5 MEATS OR CHEESES)

FULL - \$32 (SELECTION OF 7 MEATS OR CHEESES)

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

Bavarian Pretzel Board - 26

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
Smoked Paprika Almonds - 4

Roasted Garlic Pepper Crostinis - 6
Warm Focaccia, Olive Oil & Vinegar - 6

Sharables

Smoked Salmon & Mango Chutney Bruschetta - 18

Cold smoked Salmon, Russian Farmer's cheese, mango chutney, toasted crostini.

PAIRS BEST WITH IRON HUB RESOLUTE

Grilled Chicken Gyro & Tzatziki - 16

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

PAIRS BEST WITH SCOTT HARVEY ZINFANDEL

Shrimp & Veggie Cranberry Taco - 16

Shrimp, cranberry, roasted veg, arugula, poppyseed cilantro crème, pickled onion.

PAIRS BEST WITH NAUMES FAMILY PINOT NOIR

Burrata & Pesto Crostini - 18

Tangy burrata cheese, creamy pesto, roast cherry tomato, sundried tomato, fresh basil, roasted pine nut, toasted crostini.

PAIRS BEST WITH PIAZZANO CHIANTI

Platinum Chicken or Filet Mignon Nachos - 24 Half Order Nachos - 15

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

PAIRS BEST WITH PENFOLDS BIN 600

Butternut Squash Mac & Cheese - 16

Roasted squash, garlic, brown butter, sage, elbow macaroni, bread crumbs.

PAIRS BEST WITH HUNGRY BLONDE CHARDONNAY

Shrimp & Bacon Feta Flatbread - 18

Whipped feta spread, applewood bacon, red onion, savory shrimp, zesty arugula.

PAIRS BEST WITH EHLERS PORTRAIT RED BLEND

Chicken Veggie Pesto Flatbread - 18

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

PAIRS BEST WITH MORGAN PINOT NOIR

Happy Hour Menu Tues-Fri 3-6

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 - 16

Wild arugula, bosc pear, chevre goat cheese, spiced roasted almonds, with a sweet vanilla bean vinaigrette.

PAIRS BEST WITH HONIG SAUVIGNON BLANC

Ahi & Shrimp Poke Salad - 18

Spinach, rice pilaf, carrots, pickled red onion, avocado, jicama, edamame, cucumber, coconut ponzu, sriracha aioli. Sesame seared Ahi, zesty shrimp.

PAIRS BEST WITH LVVR SPARKLING ROSÉ

Filet Walnut & Blue Cheese Salad - 17

Baby kale, sliced filet mignon, shredded carrots, walnuts, Point Reyes blue cheese, bacon dijon vinaigrette and red wine gastrique.

PAIRS BEST WITH MONIZ CUVÉE ALEXANDRA

Chicken Caesar Salad - 17

Baby kale, shredded chicken thigh, roasted and sundried tomato, julienned cucumber, shaved parmesan, crouton, Tuscan Caesar dressing.

PAIRS BEST WITH HUBERT BROCHARD SANCERRE

Paninis & Wraps

Items accompanied with a choice of House Salad, Fresh Fruit or Potato Salad.

Our current bread selections are focaccia, ciabatta, or French baguette.

Brie & Bacon Fig Jam Panini - 18

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

PAIRS BEST WITH BOKISCH TEMPRANILLO

Prosciutto Caper & Arugula Hoagie - 18

Thinly sliced prosciutto, peppery sopressata, basil pesto, arugula, garlic aioli, roasted tomato, Farmer's cheese spread on french baguette.

PAIRS BEST WITH THREE WINE RIESLING

Bacon Lettuce Tomato Avocado Wrap - 18

Applewood smoked bacon, roasted tomato, baby kale, sliced avocado, roasted garlic aioli spread and smoked gouda cheese.

PAIRS BEST WITH ALARO PILSNER

Cranberry Cauliflower Root Vegetable Wrap - 18

Roasted cauliflower, rutabaga, parsnip & turnip, spinach, whipped feta, toasted pepita seeds, dried cranberry, creamy red wine tahini dressing.

PAIRS BEST WITH STEINER BARBERA

Sweets

Brown Butter Cake - 12

Rich brown butter cake with caramel drizzle, chopped spiced almonds, wine poached apples and vanilla bean ice cream

Carrot Cake - 12

Pineapple, pecan, coconut, cream Cheese, topped with caramel glaze and rum soaked currants