

MENU



HAPPY HOUR- T|W|F|S
\$4 OFF APPS | \$7 WINE

STARTERS

CELLAR BOARD| 22

Italian meats, fresh Giardiniera, select two cheeses (Gouda, cheddar, Brie, Havarti, bleu), homemade pimento cheese, spiced nuts, grapes, dried fruit, seasonal jam, & lahvosh cracker.

Add Marinate Olives \$5| GF|

CHEESE PLATE| 13

Choice of cheeses (Gouda, cheddar, Brie, Havarti, bleu)

\$5 each or 3 for \$13.|GF|

WINE FLIGHTS| 18

Sample 3 wines with your food!

Add cheese \$25



TAPAS



ROASTED BRUSSELS| 10

Roasted sprouts with walnuts, goat cheese & maple balsamic.

Wine Pairing| Red Zinfandel



Gouda Dip| 12

Smoked gouda, paprika, with bread and pita.

Wine Pairing| Muriel Temperrillo

BURRATA| 14

Creamy Italian burrata, basil pesto, prosciutto, baby tomatoes with crostini.

Wine Pairing| Chardonnay or Riesling

BAKED BRIE EN CROUTE| 17

French Brie baked in puff pastry stuffed with cranberry, maple caramel, & crushed pistachios.

Wine Pairing| Rose'

CELLAR SLIDER| 6

Seasoned beef with caramelized onions, bacon-fig jam, Boursin cheese, red wine reduction on a brioche bun.

Wine Pairing| Barbera, Merlot or Syrah

GRUYERE FONDUE| 16

Garlic Gruyere served with sausage, Brussels sprouts, garlic croutons, & roasted potatoes.

Wine Pairing| Pinot Noir

PLATES

CHOPPED ROMAINE SALAD| 11

Romaine lettuce, bacon, tomato, onion, carrot, creamy herb dressing.

Add steak \$8 | Add Chicken \$6

Wine Pairing| Pinotage

PICO SALAD| 6

Seasonal greens, tomato, balsamic dressing.

ITALIAN MEATBALLS| 13

Beef and pork with herbs, marinara, and Parmesan.

Wine Pairing| Barbera, Merlot

THAI CURRY MUSSELS| 22

Fresh Mussels, steamed in a green Thai curry sauce. Served with garlic toast points.

Wine Pairing| Prosecco

BUTTERNUT SQUASH RAVIOLI| 15

Maple cream sauce, candied bacon crumbles, baguette

Wine Pairing| White Malbec, Tuscan

AUTUMN FLATBREAD| 15

Flatbread with sweet potato puree, goat cheese, chicken, arugula, and cranberry sauce

Wine Pairing: Pinot Noir, Rose

STEAK MEDALLIONS| 23

Seared steak medallions, Parmesan-mushroom risotto, demi-glace, balsamic reduction. **|Ask for GF|**

Wine Pairing: Cabernet Sauvignon, Barbera

SEAFOOD RAVIOLI| 18

Lobster and shrimp stuffed ravioli in a rich pistachio cream sauce.

Wine Pairing: Sauvignon Blanc, Pinot Grigio

ALFREDO PASTA| 12

Italian pasta in a Garlic Alfredo Sauce. *Add Steak \$8| Chicken \$6| Shrimp \$7*

Wine Pairing: Bordeaux

ASIAN SALMON| 24

Seared salmon with cabbage, bell pepper, onion with pan teryaki sauce. **|GF|**

Wine Pairing: Albarino

DESSERTS

CHOCOLATE TORTE| 9

Decadent chocolate bliss to share|GF|

LEMON BLUEBERRYTRIPLE LAYER CAKE| 9

Four layers of lemon cake with a decadent lemon blueberry icing

DANI'S FLOUR POT BAKERY CAKE| 11

Baker's Choice! Dani creates a wonderful cake each week topped with seasonal flowers, herbs, and fruits. A delicious treat!

CHEF MARTIN'S CHEESECAKE| 9

Ask your server for the flavor of the week.



AFTER DINNER SIPS

Espresso Martini| 12

Bailey's| 9

Kahlua| 9

Grand Marnier| 11

Coffee| 4

Espresso| 4

SWEET WINES

Dow's 10 yr Port| 9

Broadbent 20yr Tawny| 15

Carmes de Rieussec Sauternes|375 mL| 28

DRINKS

BYO SPRITZ | 10

(choose one from each section)

LIQUEURS

Contrato Apertif
Campari
St Germain
Crème de Violette
Bergamotto
Chola Passionfruit
Pamplemousse

BUBBLY'S

Prosecco
Good Clean Spumante
Sparkling Water
Chemistry Rosé

ADD-ONS

Aromatic Bitters
Orange Bitters
Rosemary syrup
Mint Syrup

COCKTAILS

SMOKED MANHATTAN | 11

Makers, vermouth, bitters, Amarena cherry

ROSEMARY NEGRONI SOUR | 11

Gin, vermouth, Campari, rosemary syrup

HOT HONEY MARGARITA | 10

Tequila, orange liqueur, lime, honey, cholula

FALL 75 | 11

Cognac, apple cider, Prosecco

POMEGRANTE MULE | 10

Vodka, pomegranate juice, ginger beer, lime

ESPRESSO MARTINI | 12

Vodka, coffee liqueur, espresso

APPLE CIDER MARGARITA | 10

Tequila, orange liqueur, apple cider, lime, cinnamon

PRINCESS VIOLETTE | 11

Crème de Violette, lemon, Prosecco

CANNED BEVERAGES

Montucky Cold Snacks | 5
Destihl Strawberry Lemonade Seltzer | 5
Earthbound Beer Gosé | 7
Earthbound Beer Blonde | 7

ZERO-PROOF

Geison Sauv Blanc 0% | 10
Lyre's Italian Spritz | 8
N/A Pomegranate Mule | 8
Clausthaler Original N/A | 5

PINOT NOIR

CARMEL ROAD| CA | 10/38

Black cherry, vanilla, toasted oak

CHASING LIONS| CA | 13/50

Deep flavors of ripe cherry & violets

STRAIGHT SHOOTER| WILLAMETTE VALLEY | 13/50

Flavors of red cherry and raspberry

CABERNET SAUVIGNON & BLENDS

TREE FORT| PASO ROBLES, CA | 10/38

Full-bodied, blackberry, cigar box

OZV BLEND| CA | 10/38

Black cherry, mild oak, hint of cocoa

MATCHBOOK| CA | 12/46

Cherry, tobacco, chocolate, & dried cranberry

GOOD CLEAN CABERNET| TUSCANY | 14/54

Hints of cassis, tobacco, unoaked and bold

ITALIAN REDS

MONTE ANTICO| TUSCANY | 10/38

Blend of Sangiovese, Merlot, Cabernet Sauvignon
aromas of black currant, plum, and Black pepper

GOOD CLEAN RED| TUSCANY | 13/48

Sangiovese, Montepulciano, Alicante, Merlot, with
red cherry, plum, fig, dried roses

CABURNIO CAB BLEND| TUSCANY | 14/54

Dark fruit, anise, spice, roses and vanilla

VAJRA BARBERA D'ALBA| PIEMONTE | 15/56

Full and lush on the palate, sweet almond finish

FRENCH REDS

DOURTHE BORDEAUX| BORDEAUX | 12/46

Deep berry, cherry, and delicate oak

DOMAINE LAFAGE GRENACHE| 13/50

Black cherry reserves, currant & soft tannins

MALBEC

CATENA MALBEC| MENDOZA, ARGENTINA | 11/42

Red and black fruit, sweet texture and character

TEMPRANILLO

MURIEL RESERVA| RIOJA, SPAIN| 12/46

Aroma of vanilla, spices, and herbs

PINOTAGE

BARISTA| SOUTH AFRICA | 12/46

Ripe mulberry, plum, vanilla, and mocha

ZINFANDEL

PAVETTE| LODI, CA | 10/38

Dark fruit, vanilla, neutral oak

SHIRAZ

FLEGENHEIMER| AUSTRALIA | 12/46

Black fruits, black pepper, anise and tobacco

WINE

WHITE WINE

SPARKLING

MOSCATO D'ASTI| PIEDMONT, ITALY | 11/42

Sweet, white peach and apricots

PROSECCO| VENETO, ITALY| 11/42

Citrus, spring blossom, fresh white peach

GOOD CLEAN SPUMANTE| MODENA, ITALY | 13/50

Unoaked, apple, lush blossom, and white peach

CHEMISTRY PINOT NOIR ROSE'| WILLAMETTE VALLEY | 11/42

Red cherry, strawberry, spring blossom

ROSÉ

MAISON L'ENVOYE ROSÉ| FRANCE | 11/40

White peach, citrus, red fruit

GOOD CLEAN ROSÉ| ITALY | 13/50

Green melon, yellow peach, wild strawberry

GOOD CLEAN SPUMANTE ROSÉ| ITALY | 13/50

Red cherry, strawberry, spring blossom

RIESLING

LEITZ "DRAGONSTONE"| GERMANY| 11/42

Orange citrus and honey on the palate

EINS ZWEI DRY| GERMANY | 12/46

Guava, crisp tropical citrus, rich minerality

PINOT GRIGIO | PINOT GRIS

LAGARIA PINOT GRIGIO| VENETO, ITALY | 11/42 

Apricot and pear with distinct Pinot Grigio character

PIGHIN FRUILI| ALTO ADIGE | 13/50

Bright, creamy, a taste of spring with honey & ripe fruits

CHARDONNAY

FOUR VINES NAKED| CA | 11/42

Guava, peach, citrus, unoaked

HARKEN| CA | 12/46 

Oaky, buttery, bold

SAUVIGNON BLANC

RUSTENBURG| SOUTH AFRICA | 11/42

Tropical fruits, melon, and pineapple

MYSTIC BAY| NEW ZEALAND | 12/46

Peach, white pear, balanced acid

FRENCH WHITES

DUBARD COEUR DU MONT| SOUTH FRANCE| 11/42

White flowers, lemon, subtle ginger, rich minerality

BERTRAND ORANGE GOLD| VIN DE FRANCE| 13/50

Organic- citrus, white peach, Asian pear, & spices

ALTERNATIVE WHITES BLENDS

CORAL DO MAR ALBARINO| SPAIN | 11/42

From Rias Baixas, stone fruit, white flowers, citrus peel

GOOD CLEAN WHITE| TUSCANY ITALY | 13/50

Melon, yellow apple, and flowers

VICENTIN BLANC MALBEC| ARGENTINA | 12/46

Mild fruits, spice, light tannins

[The only white Malbec available in the United States]

LUIGI BAUDANA "DRAGON"| PIEMONTE | 14/52

Blend of Chardonnay, Sauvignon Blanc, Riesling

WINE

BOTTLES

SPARKLING WINES

SERGURA VIUDAS CAVA | SPAIN | 48

Aromas of brioche and lemon, floral with persistent bubbles

BERTRAND CREMANT DE LIIMOUX| ABBY OF ST HILAIRE, FRANCE | 50

Organic-White Flower, hints of honey & toast

BILLECART-SALMON ROSE'(375ML) | CHAMPAGNE, FRANCE | 80

Light notes of ripe berries with a fresh finish

BILLECART-SALMON BRUT SOUS BOIS | CHAMPAGNE, FRANCE | 150

Vinified in oak, rich in citrus aromas, brioche and toffee on the palate

LAURENT-PERRIER CUVÉE' ROSE'| CHAMPAGNE, FRANCE | 110

Smokey strawberry, savory finish

WHITE WINES

ROMBAUR CHARDONNAY | NAPA, CA | 60

Ripe yellow peach, melon, French oak

TRIONE SAUVIGNON BLANC | RUSSIAN RIVER VALLEY, CA | 65

Peaches, nectarine, and mandarin zest

LOUIS JADOT CHARDONNAY | BOURGOGNE, FRANCE | 40

Vanilla, honey, crisp oak

PINE RIDGE CHENIN BLANC | LOIRE VALLEY FRANCE | 38

Apricot and stone fruit flavors

YALUMBA VIOGNIER | SOUTH AUSTRALIA | 48

Honeysuckle and apricot nose, ginger & white peach

RED WINES

DOUBLE CANYON CABERNET | COLUMBIA VALLEY, CA 2019 | 65

Fresh raspberry, sweet coffee, and blackberry

TRIONE CABERNET | SONOMA COUNTY, CA 2018 | 90

Currant, blackberry, silky-fine tannin structure

ROSE ROCK 'ZEPHRINE' PINOT NOIR | DROUHIN OR | 92

Handpicked and fermented in small batches featuring roses, violets, cacao, and strawberry

SILVER OAK CABERNET | ALEXANDER VALLEY, CA 2017 | 120

Aromas of sage, thyme, wild strawberry, plum

CAYMUS CABERNET | NAPA VALLEY, CA | 120

Vanilla, Oak, Chocolate

SOLAR DE BEQUER TEMPERNILLO | RIOJA, SPAIN | 45

Hand harvested, oaky, black fruit, toffee

CATENA CABERNET FRANC | MENDOZA, ARGENTINA '93 points RP' | 50

Ripe red berries, black pepper, lengthy finish

D.V. CATENA MALBEC | MENDOZA, ARGENTINA '94 points JS' | 50

Assemblage from four vineyards- oak, plum

LASSÈGUE GRAND CRU 2012| BORDEAUX |75

Expressive of crunchy ripe red and black fruits, flint, rose petal and violet

PONTE VIRO PRIMITIVO | PUGLIA, ITALY |50

A full bodied wine, rich and textured featuring succulent bramble fruit, a touch of licorice, with gentle rounded tannins and a fresh, lingering finish.

TENUTE RADE NIZZA | PIEDMONT ITALY |60

Aromas of tart cherries, cranberries, anise, vanilla and cinnamon

TOSCOLO CHIANTI CLASSICO | 60

Aromas of blueberry, blackberry, cassis, chocolate, mocha and incense

CORTE ADAMI VALPOLICELLA SUPERIORE | 65

Bright, red cherry fruit with a hint of exotic wood and roasted coffee

LUIGI EINAUDI DOLCETTO (DOGLIANI) | 65

Ripe and fruity red with a slight final almond note

CORTE ADAMI AMARONE' | VENETO, ITALY | 80

Aromas of French oak, coconut, blackcurrant, exotic spice and a whiff of grilled bell pepper