

MENU

Starters

CELLAR BOARD

Italian meats, select two cheeses (gouda, cheddar, brie, havarti, blue) olives, spiced nuts, grapes, dried fruit, balsamic honey, & lavash cracker. GF

\$20

CHEESE PLATE

Choice of cheeses (Gouda, cheddar, brie, havarti, blue)
\$4 each or 3 for \$10. GF

\$10

WINE FLIGHTS

Let our staff pair 3 wines with your food!
Add cheese

\$16

\$20



Cocktails

Smoked Manhattan \$11

Makers, vermouth, bitters, Amarena cherry

Aperol Spritz \$10

Aperol, Prosecco, club soda, orange twist

Negroni \$11

Gin, Aperol, vermouth

Horsefeather \$10

Bourbon, ginger beer, bitters, lime

Pomegranate Mule \$10

Vodka, pomegranate juice, ginger beer, lime

Saffron Mule \$12

Vodka, Saffron Liqueur, ginger beer, lime

Pineapple Punch \$10

Tequila, orange liqueur, pineapple juice, lemon, sparkling brut

The Selbach \$11

Makers, Grand Marnier, bitters, sparkling brut

The Pirate \$10

Bumbu rum and lemon/lime soda

Tapas

Spicy Brussels Roasted sprouts with garlic, basil, red pepper, and dijon aioli. GF

\$10

Wine Pairing: *Pinot Noir*

Gouda Dip Smoked gouda, paprika, with bread and pita.

\$12

Wine Pairing: *Sauvignon Blanc*

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

\$14

Wine Pairing: *Chardonnay, Riesling*

Baked Brie en Croute French Brie baked in puff pastry with caramelized spiced pears, balsamic reduction, and candied pecans.

\$17

Wine Pairing: *Chardonnay*

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

\$6

Wine Pairing: Barbera, Merlot, Syrah

Roasted Garlic & Gruyere Fondue Served with garlic croutons, chicken sausage, roasted potatoes, and brussel sprouts.

\$14

Wine Pairing: *Pinot Noir*

PLATES

Fall Salad Spring mix with roasted acorn squash, granny smith apples, goat cheese, spiced pecans, craisins, pumpkin maple vinaigrette. GF
Wine Pairing: *Prosecco, White Malbec* **\$13**

Wedge Salad Romaine lettuce, blue cheese, bacon, tomatoes, red onion, and blue cheese dressing. GF
Wine Pairing: *Cabernet Sauvignon, Prosecco* **\$13**

Italian Meatballs Beef and pork with herbs, marinara, and Parmesan.
Wine Pairing: *Barbera, Merlot* **\$13**

Mussels Fra Diavolo New Zealand mussels, spicy tomato broth, garlic toast points.
Wine Pairing: *Sauvignon Blanc, Carmenere* **\$20**

Butternut Squash Ravioli Maple cream sauce, candied bacon crumbles, baguette.
Wine Pairing: *Chardonnay, Pinot Grigio* **\$17**

Fig & Prosciutto Flat Bread Bacon fig jam, prosciutto chips, blue cheese crumbles, fresh greens, balsamic reduction.
Wine Pairing: *Pinot Noir, Rosé* **\$15**

Steak Medallions Seared steak medallions, parmesan-mushroom risotto, demi-glacé, balsamic reduction. GF
Wine Pairing: *Cabernet Sauvignon, Barbera* **\$23**

Seafood Ravioli Lobster and shrimp stuffed ravioli in a rich pistachio cream sauce.
Wine Pairing: *Savignon Blanc, Pinot Grigio* **\$18**

Shrimp Scampi Bowl Sautéed shrimp, lemon-mustard cream sauce, sourdough bread bowl.
Wine Pairing: *Prosecco, Pinot Grigio* **\$20**

Apple Cider Glazed Salmon Roasted salmon, apple cider glaze, parsnip puree. GF
Wine Pairing: *Prosecco, Goats Do Roam* **\$24**

Desserts

Chocolate Torte \$9

Decadent chocolate bliss to share. GF
Wine Pairing: *Tawny Port*

Peanut Butter & Chocolate Pie \$9

Peanut butter, chocolate crust, peanut butter cup
Wine Pairing: *Cabernet Sauvignon*

Dani's Flourpot Bakery Cake \$11

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

Chef Fiona's Cheesecake \$9

Ask your server for the flavor of the week.

WINE

White Wine

Rosé/Sparkling Wines

Moscato d'Asti (*Piedmont, Italy*) **10/38**

Sweet, white peach and apricots

Prosecco (*Veneto, Italy*) **11/42**

Citrus, spring blossom, fresh white peach

Good Clean Spumante (*Modena, Italy*) **11/40**

Unoaked, apple, lush blossom, and white peach

Good Clean Spumante Rosé **11/40**

(*Modena, Italy*) Red cherry, strawberry, spring blossom

Good Clean Rose (*Modena Italy*) **11/40**

Green melon, yellow peach, wild strawberry

Maison L'envoye Rose (*Beaujolais, France*) **11/40**

White peach, citrus, red fruit

Chardonnay

"Pam's" Unoaked (*California*) **11/42**

Asian pear and tangerine blossom flavors

Harken (*California*) **12/46**

Oaky, buttery, bold

Rombauer (*Napa Valley CA*) **60**

Peach, honeydew, lemon rind, vanilla and spice

Sauvignon Blanc

BoYa (*Chili*) **12/46**

Fresh white flowers, green citrus, from 13 year-old vines

Geisen (*Marlborough, New Zealand*) **12/46**

Tropical fruits with notes of black currant

Trione (*California*) **50**

Peaches, nectarine, and mandarin zest

Riesling

Leitz Winery "Dragonstone" (*Rheingau, Germany*) **11/42**

Orange citrus and honey on the palate

Forge Cellars "Dry" Riesling (*Finger Lakes, NY*) **50**

Quince, crisp apple and jasmine

Pinot Grigio | Pinot Gris

Lagaria Pinot Grigio (*Veneto, Italy*) **11/42**

Apricot and pear with distinct Pinot Grigio character

Cembra Pinot Grigio (*Alto Adige*) **12/46**

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

Alternative Whites/Blends

Goats do Roam (*South Africa*) **11/42**

Grass, Meyer lemon, juicy pear

Good Clean White (*Tuscany, Italy*) **11/42**

Melon, yellow apple, and flowers

Foris Dry Gewurztraminer (*Oregon*) **11/42**

Rose petals, citrus, white peach, Asian pear, and pineapple

Vicentin Blanc Malbec (*Argentina*) **12/46**

Mild fruit, spice, light tannins

Only one available in the United States

Bertrand Orange Gold (*France*) **12/46**

Organic, ripe fruits, white pepper, full body

Luigi Baudana "Dragon" (*Piedmonte*) **14/52**

Blend of Chardonnay, Sauvignon Blanc, Riesling

Michel Picard Vouvray (*Loire Valley, France*) **48**

Apricot and stone fruit flavors

Yalumba Viognier (*South Australia*) **48**

Honeysuckle and apricot nose, with ginger and white peach

WINE

Red Wine

Pinot Noir

James Bryant (*California*) **10/38**
Ripe plum, blackberry, cherry, oak, spice

Chasing Lions (*California*) **11/42**
Deep Flavors of Ripe Cherry and Violets

Straight Shooter (*Willamette Valley*) **12/44**
Flavors of red cherry and raspberry

Davis Bynum (*Russian River Valley*) **16/60**
Berry fruit, earthy forest, black tea

Merlot

Greyson Cellars (*CA*) **11/42**
Black cherry reserves, currant and white chocolate

Robert Hall (*CA*) **12/46**
Black currant, cedar, spice, cocoa

Carmenere

Casa Silva Carmenere (*Chile*) **14/54**
Blackberry, white pepper, and oak

Shiraz

Flegenheimer (*Australia*) **12/46**
Black fruits, black pepper, anise, and tobacco

Zinfandel

Zinphomaniac Zin (*Lodi, CA*) **12/46**
Fruit flavors, vanilla and baking spice

Tempranillo

Muriel Reserva (*Rioja, Spain*) **12/46**
Aroma of vanilla, spices, and herbs

Malbec

Catena Malbec (*Mendoza, Argentina*) **11/42**
Red and black fruit, sweet texture and character

Italian Reds

Cetamura Chianti (*Colli Senesi*) **11/42**
Dark fruit, anise, spice, roses and vanilla

Good Clean Red (*Tuscany*) **12/44**
Sangiovese, Montepulciano, Alicante, Merlot, with red cherry, plum, fig, dried roses

Monte Antico (*Tuscany*) **12/44**
Blend of Sangiovese, Merlot, Cabernet Sauvignon aromas of black currant, plum, and black pepper

Vajra Barbara d'Alba (*Piedmonte*) **15/56**
Full and lush on the palate, sweet almond finish

Cabernet Sauvignon & Blends

Hames Creek (*California*) **10/38**
Blueberries, blackberries, mocha, and oak

Lyeth (*CA*) **12/46**
Black cherry, toasted nuts, hints of cocoa

Matchbook (*California*) **12/46**
Cherry, tobacco, chocolate, and dried cranberry

Good Clean Cabernet (*Tuscany, Italy*) **14/54**
Hints of cassis, tobacco, unoaked and bold

Double Canyon (*Columbia Valley, WA*) **50**
Red berries, coffee, and caramel

Penley Estate "Phoenix" (*Coonawarra, Australia*) **60**
Deep and silky with sweet red berry fruits

Trione (*Sonoma Valley, CA*) **120**
Cabernet, Malbec, and Merlot, black currant and dark chocolate