

# 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

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## 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, cabbage, onion with pan teryaki sauce. **|GF|**

Wine Pairing: Albarino

# DESSERTS

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## 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.



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## 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

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## 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

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## 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

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## 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