GRAPES BY THE GLASS
CAVIT LUNETTA PROSECCO, Italy
GRUET GOLD LABEL BRUT, New Mexico
BERINGER WHITE ZINFANDEL, North Coast
WENTE "RIVERBANK" RIESLING, Monterey
NOBILIO SAUVIGNON BLANC, New Zealand
RUFFINO PINOT GRIGIO, Italy
CK KONDAVI CHARDONNAY, Willow Springs
HESS SHIRTAIL CREEK CHARDONNAY, Monterey
WENTE "RIVA RANCH" CHARDONNAY, Arroyo Seco
MONTES PINOT NOIR, Chile
ROSENBLUM "OLD VINES" ZINFANDEL, Sonoma Valley
CK KONDAVI MERLOT, Wildcreek Canyon
FRANCISCAN "ESTATE" MERLOT, Napa Valley
PASCUAL TOSO "ESTATE" MALBEC, Argentina
"LUNATIC" RED BLEND LUNA VINEYARDS, Napa Valley
CK KONDAVI CABERNET, Wildcreek Canyon
CLOS DU BOIS CABERNET, Alexander Valley

MARTINIS
360° MARTINI
360 vodka, St-Germain & champagne
MANGO PEACH MARTINI
ABSOLUT Mango & ABSOLUT Peach
COOL CUCUMBER MARTINI
Beefeater Gin, lavender syrup, fresh lime juice & muddled cucumber

ON THE ROCKS
CUCUMBER PINEAPPLE CRUSH
SKYY Pineapple & fresh cucumber
PINK LEMONADE
Absolut Citron with cranberry & lemon juices (approx. 105 calories)
MANGO TANGO MAI TAI
Smirnoff Mango, lime & pineapple juices, orgeat & grenadine
TEXAS MALE
Deep Eddy, lemon & lime juices, ginger liqueur & Fever Tree ginger beer

¿HABLA ESPAÑOL?
COCONUT MOJITO
Bacardi Coconut Rum, lime & pineapple juices with lavender & mint
NAKED MARGARITA
Sauza Hornitos Plata, Patrón Citrónge & agave nectar with fresh lime (approx. 115 calories)
SINLESS STRAWBERRY MOJITO
Bacardi Limón Rum, strawberry purée & mint (approx. 113 calories)

COLD AS ICE
DRAGON BERRY
Bacardi Dragon Berry Rum infused with strawberry & dragon fruit
AGAVE NECTAR MARGARITA

HAPPY HOUR
TUES-FRI, 4-7PM
$3 BEERS
$4 WINES, CRAFT BEERS & COCKTAILS
$5 COCKTAILS
$6 CHEF APPS & PREMIUM COCKTAILS

Savin' some calories!
no gluten-containing ingredients
**CHARCUTERIE BOARD**

chef selection of cured meats, cheeses, house-crafted fig jam & pickled vegetables

*speck ham (Italy) • bresaola beef (Italy) • St. Andre Triple Crème (France) • Cabot white cheddar (New England) • Manchego (Spain)*

- **BRUSCHETTA**
  - balsamic-marinated tomatoes, basil, Parmesan cheese, ciabatta bread  

- **SHRIMP CEVICHE**
  - shrimp, lime juice, jalapeño, red onion, cilantro  

- **SMOKED SALMON**
  - in-house smoked salmon, dill crema, tomato relish, with toast points  

- **GOAT CHEESE-STUFFED ARTICHOKE**
  - baked, served with toast points  

- **BUCA BEIGNETS**
  - mozzarella, prosciutto, jalapeño-basil, balsamic glazes  

- **SEARED TUNA**
  - sesame-coated, Asian plum sauce  

- **CHICKEN & BEEF SATAY**
  - with teriyaki & sriracha  

- **BIANCA FLATBREAD**
  - creamy white cheese, mozzarella, prosciutto, sun-dried tomatoes, fresh basil, crushed red pepper, Parmesan cheese  

- **SHRIMP & CRAB DIP**
  - poblano peppers in baked cheeses, tortilla chips  

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**CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY**

- **HOUSE**
  - tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette  

- **CAESAR**
  - with homemade garlic-basil croutons  

- **GORGONZOLA**
  - field greens, caramelized walnuts, Gorgonzola dressing  

- **ROASTED BEETS**
  - red & gold beets, arugula, goat cheese, candied walnuts, green goddess dressing  

- **SHRIMP & CRAB BISQUE**

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**ARTISAN PIZZAS**

- **MARGHERITA**
  - sauceless pie with mozzarella, tomatoes, basil & aged Parmesan cheese  

- **AMERICAN PIE**
  - Canadian bacon, pepperoni, Italian sausage, ground beef, house-made Italian pizza sauce, fresh mozzarella  

- **THE COSMO**
  - Canadian bacon, portobello, Italian sausage, house-made spicy vodka sauce, gouda, goat cheese  

- **BUILD YOUR OWN**
  - marinara & mozzarella included: additional toppings .50 each

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**SALADS & SOUP**

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**HAPPY HOUR SPECIALS:**

**TUESDAY-FRIDAY, 4-7PM**

$6 CHEF APPS & PREMIUM COCKTAILS
MUNCH

RIBEYE - 16oz
bacon-sautéed green beans, dilled Havarti potato tots

FILET - 7oz
Gorgonzola walnut butter, asparagus, port wine bordelaise

HICKORY-SMOKED PRIME PORK CHOP
charred tomato sauce, prosciutto mac & cheese

SPRING CHICKEN
Springer Mountain Farms® chicken, cauliflower purée, crisp brussel sprouts, bacon, herb caper relish

CHICKEN FRIED RIBEYE
Certified Angus Beef® ribeye, house-made sausage cream gravy, Texas toast, smashed potatoes, broccoli

GULF RED SNAPPER Bouillabaisse
lump crab, avocado, salsa verde

MISO SEA BASS
bok choy & napa cabbage stir fry, caramelized apples, snow peas, sesame ginger plum sauce

SALMON OSCAR
flame-grilled, with crab & dill-spiked hollandaise, asparagus

CHARGRILLED BURGER
lettuce, tomato, onion, fries

CHILI-RUBBED SCALLOPS
asparagus, risotto, smoked tomato cream sauce

SHRIMP & CRAB SCAMPI
lemon butter, linguini

FISH TACOS
North Atlantic cod (beer-battered, grilled or blackened), cabbage, carrots, jicama, mozzarella, chipotle sour cream, southwestern black beans, cilantro lime rice

EDGY VEGGIES

GRILLED POLENTA
slow-roasted tomatoes, shishito peppers, shaved zucchini, chimichurri sauce

GRILLED PORTOBELLO
quinoa, asparagus, roasted red pepper coulis

ADD HOUSE OR CAESAR SALAD TO ENTRÉE

BLING À LA OSCAR
SHRIMP SCALLOPS LOBSTER TAIL

EACH | CHOOSE ANY 3

ASPARAGUS WITH LEMON OIL
BRUSSELS SPROUTS WITH SMOKED BACON
PROSCIUTTO MAC & CHEESE
HAVARTI DILL POTATO TOTS

HAPPY ENDINGS

STICKY TOFFEE PUDDING
bread pudding, toffee sauce, crispy candy cup, vanilla bean ice cream

CRÈME BRÛLÉE
classic vanilla bean custard, caramelized sugar crust, seasonal berries

DEcadent chocolate toffee torte
with pieces of Heath® bar candy

BERRY COBBLER STREUSEL
with vanilla bean ice cream

TIRAMISU
espresso ladyfingers, sweet mascarpone

WHITE CHOCOLATE CHEESECAKE
housemade with ginger crust & blueberry reduction topping
CHAMPAGNE AND SPARKLING

- CAVIT LUNETTA PROSECCO, Trentino-Alto Adige
- GRUET GOLD LABEL BRUT, sparkling, Albuquerque, New Mexico
- SANTA MARGHERITA, prosecco, Valdobbiadene DOCG, Italy
- MUMM BRUT PRESTIGE, Napa Valley, California
- VEUVE CLICQUOT "YELLOW LABEL" BRUT, champagne, Reims, France
- MOET AND CHANDON, DOM PERIGNON, champagne, Epernay, France

SAUVIGNON BLANC

- NOBILIO, Marlborough, New Zealand
- PASCAL JOLIVET, sancerre, Loire Valley, France
- CLOUDY BAY, Marlborough, New Zealand

CHARDONNAY

- CK MONDAVI, Willow Spring, California
- HESS SHIRTAIL CREEK, Monterey, California
- WENTE "RIVA RANCH", Arroyo Seco, California
- SONOMA CUTRER, Russian River Valley, California
- JORDAN, Russian River Valley, California
- CAKEBREAD, Napa Valley, California

ECLECTIC WHITES

- BERINGER WHITE ZINFANDEL, North Coast, California
- WENTE "RIVERBANK" RIESLING, Arroyo Seco, Monterey, California
- WENTE MURRIETA'S WELL "THE WHIP", Livermore Valley, California
- BLACKBIRD VINEYARDS ARRIVISTE ROSE', Napa Valley, California

PINOT NOIR

- MONTES, Casablanca Valley, Chile
- LYRIC BY ETUDE, Central Coast, California
- CASHBURN, Otago, New Zealand
- EMERITUS "HALLBERG RANCH", Russian River Valley, California
- DOMAINE GIRARDIN "VIEILLE VIGNES" VOLKAY, Burgundy, France

PINOT GRIS AND GRIGIO

- RUFFINO, pinot grigio, Venezie, Italy
- KING ESTATE, pinot gris, Willamette Valley, Oregon
- SANTA MARGHERITA, pinot grigio, Alto Adige, Italy
ECLECTIC REDS

- **PASCUAL TOSO "ESTATE"**, malbec, Mendoza, Argentina
- **ROSENBLUM "OLD VINES"**, zinfandel, Sonoma Valley, California
- **LA TARASQUE CÔTE DU RHÔNE**, Rhone Valley, France
- **ÇUPÉ**, syrah, Central Coast, California
- **RUFFINO RESERVA DUCALE "TAN LABEL"**, chianti classico, Tuscany, Italy
- **GIRARD**, petite syrah, Napa Valley, California
- **LUCA**, malbec, Mendoza, Argentina
- **THE PIONEER WINE COMPANY "SALDO"**, zinfandel, North Coast, California

MERLOT

- **CK MONDAVI**, Wild Creek Canyon, California
- **FRANCISCAN "ESTATE"**, Napa Valley, California
- **SBRAGIA HOME RANCH**, Dry Creek, Sonoma Valley, California

CABERNET SAUVIGNON

- **CK MONDAVI**, Wild Creek Canyon, California
- **CLOS DU BOIS RESERVE**, Alexander Valley, California
- **SANCTUARY**, Rutherford, Napa Valley, California
- **MOUNT VEEDEER**, St. Helena, Napa Valley, California
- **JORDAN**, Alexander Valley, California
- **CAYMUS VINEYARDS**, Rutherford, Napa Valley, California
- **SILVER OAK CELLARS**, Napa Valley, California

BLEND S AND MERITAGES

- **LUNA VINEYARDS "LUNATIC"**, red blend, Napa Valley, California
- **CAIN "CUVÉE"**, Napa Valley, California
- **MARGAUX CHATEAU DE LA COSTE**, Bordeaux, France
- **BV "TAPESTRY"**, Napa Valley, California
- "CARO" CATENA AND ROTHSCHILD, Mendoza, Argentina

* by the glass  ** by the bottle