



BAR MENU

DEVILED EGGS & BBQ PORK BELLY 8 *

LOBSTER SKEWERS (2 ea) 12 *

BEEF TENDERLOIN SKEWERS (2 ea) 6 *

MINI BURGER 5 ea *

LEVAN'S FISH TACO 7ea *
flour tortilla, lettuce, salsa

GRILLED BEEF TACO 7 ea *
flour tortilla, lettuce, salsa

GUACAMOLE & CHIPS 6 *

FRITO MISTO 12 *
calamari, scallop, shrimp, sriracha mayo

POPCORN 3
white truffle oil, parmesan cheese, sage, sea salt

HOUSE CUT FRIES 7
béarnaise sauce

ANTIPASTO PLATE 16
prosciutto, two cheeses, pickled vegetables, nduja spread, grilled bread

POTATO PAPALLETE BITES 8

TENDERLOIN BEEF TIPS 18
broccoli, dipping sauce

TENDERLOIN STEAK SALAD 26
whole romaine, avocado, tomatoes, parmesan dressing

GRILLED STEAK SANDWICH 16
caramelized onions, au jus, oprah sauce, fries

STEAK BURGER 18
half-pound, house-ground prime sirloin & limousin beef
house-cut fries, tomato, lettuce, spicy pickle
add: cheddar, american, blue, gruyere, goat cheese + .50 ea
add : avocado, bacon, sautéed mushrooms, sautéed onions
or fried egg + .75 foie gras +15

GIANNIS HOUSE SALAD 12
chopped romaine lettuce, caesar dressing, your choice of:
bay shrimp, red onion, black olives, pickled peppers, tomato, bacon, bleu cheese,
anchovies, hard-boiled egg, croutons, parmesan cheese

HAPPY HOUR SUPPER-\$27
Sorry No Substitutions

Choice of Bavette or Flat Iron Steak with Small Gianni's Salad and a glass of house wine

HAPPY HOUR EVERYDAY 4-6 Selected Food Items * \$2 off *

WINE BY THE GLASS/BOTTLE

Jordan Cabernet 2014 Alexander Valley, CA 25/glass

CABERNET

Robert Mondavi 2016 *Napa Valley*, CA 16/64
Steele 2016 *Red Hills Lake County*, CA 14/56
Powers Vineyards 2015 *Columbia Valley*, WA 12/48

MERLOT

Trefethen 2015 *Oak Knoll, Napa*, CA 15/60

MALBEC

Black's Station 2017 *Yolo County* CA 12/48
Chateau la Coustarelle 2014 *Cahors*, FR 12/48

ZINFANDEL

Neyers 2017 *Vista Luna*, CA 15/60

PINOT NOIR

Raptor Ridge 2015 "*Barrel Select*" *Willamette Valley*, OR 16/64
Hahn Estate SLH 2017, *Sta Lucia Highlands*, CA 15/60

VERMENTINO

Ryme 2017 "*Las Brisa Vineyard*" *Carneros*, CA 15/60

CHARDONNAY

Wente 2017 "*Morning Fog*" *Livermore Valley*, CA 12/48
Apolloni 2017 *Estate-no oak-Willamette Valley*, OR 14/56
La Crema 2016 *Sonoma Coast*, CA 16/64

SAUVIGNON BLANC

Walnut Block 2018 "Collectables" *Marlborough*, NZ 13/52
The Fableist "#05"3 2017 *Central Coast*, CA 12/48

PINOT GRIS

Left Coast Cellars 2017 "*The Orchards*" *Willamette Valley*, OR 13/52

RIESLING

Paetra "K" 2017 *Willamette Valley*, OR 12/48

ROSE

Miraval 2017 *Provence*, FR 15/60
Frog's Leap "*La Grenouille Rougante*" 2017 *Napa*, CA 10/40
Il Poggione "Brancato" 2017 *Montalcino*, IT 10/40

SPARKLING

Roederer Estate Brut *Anderson Valley*, CA 15/60
Schramsberg *Cremant* 2013 *Demi-sec Napa Valley*, CA 2013 19/76
Rose Liebart Regnier nv Brut *Champagne*, FR 16/64
Prosecco Villa Degli Olmi extra dry *D.O.C. Veneto*, IT 10/40
Spumante *Bruno Giacosa 2007 Xtra Brut Piedmont*, IT 20/80
Veuve Clicquot Brut *Champagne*, FR 20/90
Pierre Sparr *Cremant D'Alsace* Brut *Alsace*, FR 12/48
Besserat de Bellefon *cuvée des moines* Brut *Champagne*, FR 20/80

FROM THE CRADLE OF WINE

ARMENIA Yacoubian-Hobbs *Areni Grape* 2015 *Vayots Dzor*, Armenia 13/52
GEORGIA Jimsheladze Winery "*Vellino*" *Saperavi Grape* 2016 *Kakheti*, Georgia 12/48

HAPPY HOUR EVERYDAY 4-6

House Red or White Wine \$7 Wine by the Glass \$3 Off
Call Vodkas, Gins & Cocktails \$2 off
All Whisky \$1 off All Rail \$3 off

Selected Food Menu * \$2 off *