

THE GRILLE

CHAMPAGNE & SPARKLING

1. Veuve Cliquot Yellow Label Brut Champagne, N.V. France	130
2. Dom Perignon, Brut Champagne, France 2009	325
3. J Vineyards Brut, Russian River Valley, CA	95
4. Rose D'Or, Brut Rose, France	55
5. La Marca Prosecco, N.V. Italy	55

INTERESTING WHITES AND ROSE

CHARDONNAY

6. Rose, Fleur de Mer, Cotes de Provence, France 2017	55	13. Storypoint, Sonoma, CA 2015	65
7. Gewurtztraminer, Gunlach Bundschau, Sonoma, CA 2011	70	14. Orin Swift, Mannequin, CA 2016	90
8. Pinot Grigio Maso Canali, Italy 2017	60	15. Laguna, Russian River Valley, CA 2013	75
9. Vermentino, Poggio Toscana Solosole, Tuscany, Italy 2015	75	16. Steele Cuvee, Lake County, CA 2009	70
10. Sauvignon Blanc, Rutherford Ranch, Napa Valley, CA 2017	60	17. J Vineyards, Chardonnay, Multi-Appelated, CA	55
11. Sauvignon Blanc, Whitehaven, Marlborough, NZ 2017	55	18. Stag's Leap, Napa, CA 2015	105
12. Soave Classico, Pieropan, Veneto, Italy 2015	70	19. Sonoma-Cutrer, Russian River Ranches, CA 2014	80

HALF BOTTLE SELECTIONS

21. William Hill, Chardonnay, Napa Valley, CA	40
22. J Vineyards, Pinot Noir, Multi-Appelated, CA	40

PINOT NOIR

27. Migration, Russian River, Sonoma County, CA 2013	100
29. Walt Blue Jay, Anderson Valley, CA 2016	115
30. MacMurray, Russian River Valley, CA 2015	70
31. Etude, Lyric, Santa Barbara, CA 2015	60
32. Siduri, Oregon, United States 2017	55

CABERNET SAUVIGNON

EARTHY REDS & BLENDS

33. Groth, Oakville, Napa Valley, CA 2013	190	44. Bordeaux Blend, Orin Swift Papillion, Napa Valley, CA	240
36. Achaval Ferrer, Mendoza, Argentina 2013	90	45. Chianti, Brancaia Tre Toscana Rosso, Italy 2015	80
37. J. Lohr Estates, Paso Robles, CA 2016	65	46. Chianti, Piegai, Italy 2015	70
38. Louis Martini, Napa Valley, CA 2015	100	47. Claret, Francis Ford Coppola, Sonoma, CA 2015	80
39. Orin Swift, Palermo, Napa Valley, CA 2015	165	48. Merlot, Shooting Star, Lake County, CA 2014	55
40. William Hill Napa Valley, CA 2014	180	49. Malbec, Don Miguel Gascon, Mendoza, Argentina	50
41. Columbia Winery, Yakima Valley, Washington	55	50. Syrah, J. Lohr Estates, Pablo Robles, CA 2011	56
42. Kendall Jackson Estate, Alexander Valley, CA 2014	80	51. Valpolicella, Allegrini, Italy 2017	75
43. Daou Purity & Grace, Paso Robles, CA 2017	60	52. Zinfandel, Sanctuary, Mariah Vineyard, CA 2009	80
		53. Zinfandel, Shooting Star, Mendocino County 2015	50

THE GRILLE

FEATURED COCKTAILS

RED BERRY ROSÉ 12

New Amsterdam Red Berry Vodka
Rosehaven Rose, Lemonade

SEASONAL SANGRIA 12

New Amsterdam Peach Vodka
White Wine, Seasonal Fruit

POMAGRANITE MARGARITA 13

Camarena Blanco Tequila, Pomegranate
Fresh Lime Juice

OVER- THYME COLLINS 12

New Amsterdam London Dry Gin, Sours
Rosemary- Thyme Syrup, Splash Soda

FASHIONED ON BROAD 14

Old Forester Bourbon, Simple Syrup,
Bitters

THE DIPLOMAT 13

Diplomatico Mantuana 8 year Rum
Lo-Fi Sweet Vermouth, OJ, Bitters

TENNESSEE SMASH 14

Jack Daniels Tennessee Whiskey, Lemon Juice, Honey Syrup

WINES BY THE GLASS

WHITE WINE

Sparkling, Wycliff, California 12
Prosecco, La Marca, Italy 15
Rosé, Rosehaven, California 11
Pinot Grigio, Pio, Italy 12
Sauvignon Blanc, Starborough, NZ 12
Chardonnay, William Hill, California 13
Moscato, Bella Serra, Italy 11

RED WINE

Red Blend, Apothic, California 12
Pinot Noir, Bridlewood, California 13
Merlot, Red Rock, California 14
Cabernet, Louis Martini, California 14
Malbec, Alamos, Argentina 12

DOMESTIC BREWS 8.75

Bud Light

Miller Lite

Coors Light

Yuengling

Blue Moon

IMPORTS & MICROBREWS 10

Corona

Founders All Day IPA

Heineken

Labatt Blue

Stella Artois

Goose Island IPA

Bell's Two Hearted

Fat Tire

Magic Hat # 9

THE GRILLE

SOUPS

Soup du Jour	\$
<i>Seasonally Inspired Daily</i>	9
French Onion Soup	12
<i>Focaccia Crouton, Thyme, Gruyere Crust</i>	

FARM TO TABLE SALADS

Caesar Salad	12
<i>Romaine Hearts, Grana Padana, Torn Crouton, Lemon Dressing</i>	
Chopped Salad	13
<i>Crisphead Lettuce, Tomato, Bacon Lardon, Shaved Red Onion, Blue Cheese, Ranch Dressing</i>	
Three Apple Salad	12
<i>Candied Walnuts, Cheddar, Vermont Maple Vinaigrette</i>	

APPETIZERS

Spaghetti Porcini	17 / 34
<i>Pasta a la Chitarra, Cream, Reggiano</i>	
Grille Wings	15
<i>House Made Hot Sauce, Celery, Bleu Cheese Dressing</i>	
Thick Cut Confit Bacon	15
<i>Purple Slaw Caponata, Pickle Demi</i>	
Shrimp Cocktail	21
<i>Roasted Horseradish Cocktail Sauce, Meyer Lemon</i>	
Crab Guacamole	19
<i>House Tortilla Chips, Tomato, Peekytoe Crab</i>	

SIGNATURE SIDES

Confit Exotic Mushrooms	12
Garlic Mashed Potatoes	11
Roasted Asparagus	12
<i>Béarnaise</i>	
Aged White Cheddar Mac and Cheese	11
<i>Potato Chip Crust</i>	
Baked Potato	9

THE GRILLE

FROM THE GRILL

\$

14oz Striploin	48
14oz Delmonico	52
20oz Porterhouse	70
10oz Filet Mignon	54
10oz Baseball Steak <i>(Top Sirloin Center Cut)</i>	50

ENTREE

French Dip <i>Shaved Prime Beef, Horseradish Aioli, Torpedo Roll, Shallot Gravy</i>	24
Pan Seared Salmon <i>Dijon Spaetzle, Greens, Apple Cider Jus</i>	36
Roasted Chicken Breast "Cacciatore" <i>Chicken Sausage, Mascarpone Polenta, Lavender Honey-Pepper Relish, Rosemary Jus</i>	34
Stuffed Dover Sole <i>Crab "Imperial", Acorn Squash Ratatouille, Tarragon Sauce</i>	39
Braised Lamb Shank <i>Korean BBQ, Potato Salad, Fennel Kimchee</i>	36
Dry Aged Burger <i>Aged Cheddar, Lettuce, Tomato, Pickle, Served with House Made Chips</i> <i>-Applewood Smoked Bacon available for 2.50</i> <i>-Cadillac Grille Fries available for 5</i>	23

CONSUMING RAW OR UNDERCOOKED FOOD INCREASES THE CHANCE OF FOOD BOURNE ILLNESS