



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



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
Bon & Viv Spiked Seltzer

IMPORTS & MICROBREWS 10

Corona
Snake Dog IPA
Heineken
Labatt Blue
Stella Artois
Goose Island IPA
Guinness
Fat Tire
Magic Hat # 9
Stella Cidre



SOUPS

\$

Soup du Jour

Seasonally Inspired Daily

9

French Onion Soup

Focaccia Crouton, Thyme, Gruyere Crust

10

FARM TO TABLE SALADS

Caesar Salad

Gem Lettuce Shards, Grana Padana, Torn Crouton, Charred Lemon Dressing

12

Baby Iceberg Wedge

Tomato, Bacon Lardon, Red Onion Pickles, Buttermilk Ranch

13

Panzanella Salad

Roasted Root Vegetables, Baby Kale, Crostini, Walnuts, Shallot Vinaigrette

12

Autumn Harvest

Mixed Greens, Pumpkin Goddess, Fruits of the Fall

12

APPETIZERS

Cheese Tortellini

Smoked Porcini, Spinach Emulsion, Parmesan

16 / 36

Crispy Tuna Roll

Wasabi, Tamari Vinaigrette, Trout Roe

18

Wings

House Made Hot Sauce, Celery, Bleu Cheese Dressing

15

Roasted Bone Marrow

Onion Jam, Potato "Crostini", Mustard Green Chimichurri

14

Shrimp Cocktail

Roasted Horseradish Cocktail Sauce, Meyer Lemon

21

Crab Cake Sliders

Peekytoe Crab, Artisan Bun, Lemon Aioli, Squash Slaw

19

SIGNATURE SIDES

Confit Exotic Mushrooms

10

Garlic Mashed Potatoes

11

Roasted Asparagus

Béarnaise

12

Aged White Cheddar Mac and Cheese

Potato Chip Crust

11

Brussel Sprouts

Butternut Custard, Bacon

12

Candied Sweet Potatos

Vermont Maple Syrup

11

Baked Potato

9



FROM THE GRILL

\$

24oz Prime Tomahawk Rib Steak	105
<i>Subject to Availability</i>	
14oz Striploin	48
10oz Denver	44
14oz Delmonico	52
16oz Porterhouse	62
10oz Filet Mignon	54
8oz Rib Cap Steak	50
<i>Subject to Availability</i>	

ENTREE

Tenderloin Steak Sandwich	27
<i>"A1" Onions, Aged Cheddar, Crusty Roll, Red Wine Demi</i>	
Duck Breast Cassoulet	37
<i>Tarbais Beans, Sausage Crisps, Duck Demi Glace</i>	
Brick Half Chicken	34
<i>Brussel Sprout Hash, Carrots, Horseradish Jus</i>	
Pan Seared Salmon	36
<i>Butternut Caponata, Granola, Vadouvan Yogurt, Pumpkin Seed Oil</i>	
Long Island Monkfish Hot Pot	34
<i>Scallop and Shrimp Steam Buns, Green Curry, Baby Bok Choy</i>	
Pork Volcano Shank	31
<i>Calloway Cheddar Grits, Smoked BBQ, Crispy Shallot Gremolata</i>	
Day Boat Scallops "B.L.T."	38
<i>Pork Belly Jam, Tomato, Sorell Sauce, Potato Cake</i>	
Dry Aged Burger	22
<i>Aged Cheddar, Lettuce, Tomato, Pickle, Served with House Made Chips</i>	
<i>-Applewood Smoked Bacon available for 2</i>	
<i>-Cadillac Grille Fries available for 5</i>	