



Champagne & Sparkling

2. DOM PERIGNON, Brut Champagne, France 2009	325
3. J VINEYARDS BRUT, Russian River Valley, CA	95
4. AMELIA, BRUT ROSÉ, Crémant de Bordeaux, France	50
5. VAL D’ OCA PROSECCO, N.V. Veneto, Italy	55

Interesting Whites & Rose

6. ROSE, FLEUR DE MER, Cotes de Provence, France 2017	55
7. PINOT GRIGIO CASTELLO BANFI, Italy Wine Makers Edition	50
8. PINOT GRIGIO MASO CANALI, Italy 2017	60
9. VERMENTINO, POGGIO TOSCANA SOLOSOLE, Tuscany, Italy 2015	75
11. SAUVIGNON BLANC, DUCKHORN, Napa Valley, 2020	65
12. SOAVE CLASSICO, PIEROPAN, Veneto, Italy 2015	70

Chardonnay

13. STORYPOINT, Sonoma, CA 2015	65
14. ORIN SWIFT, Mannequin, CA 2016	90
15. LAGUNA, Russian River Valley, CA 2013	75
16. STEELE CUVÉE, Lake County, CA 2009	70
18. STAG’S LEAP, Napa, CA 2015	105
19. SONOMA-CUTRER, Russian River Ranches, CA 2014	80

Pinot Noir

26. SONOMA-CUTRER, Russian River Valley, CA 2008	90
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

33. GROTH, OAKVILLE, Napa Valley, CA 2013	190
34. SCARLET VINE, Maipo Valley, Chile 2019	60
37. J. LOHR ESTATES, Paso Robles, CA 2016	65
39. ORIN SWIFT, Palermo, Napa Valley, CA 2015	165
40. WILLIAM HILL, Napa Valley, CA 2014	180
44. BORDEAUX BLEND, Orin Swift Papillion, Napa Valley, CA	240

Earthy Reds & Blends

36. ACHAVAL FERRER, Mendoza, Argentina 2013	90
45. CHIANTI, Brancaia Tre Toscana Rosso, Italy 2015	80
46. CHIANTI, Piegai, Italy 2015	70
47. CLARET, Francis Ford Coppola, Sonoma, CA 2015	80
51. VALPOLICELLA, Allegrini, Italy 2017	75
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*

POMEGRANITE MARGARITA 13

Blanco Tequila, Pomegranate, Fresh Lime Juice

SUNSET GRILLE 14

*New Amsterdam Pineapple Vodka, Monin Blood Orange,
Pineapple Juice, Lime*

TENNESSEE SMASH 14

Marker's Mark, Lemon Juice, Honey Syrup

WINTER SANGRIA 12

*Red Wine, Brandy, Spiced Syrup
& Seasonal Fruit*

FASHIONED ON BROAD 14

Old Forester Bourbon, Simple Syrup, Bitters

Wine
by the glass



White Wine

PROSECCO 15

La Marca, Italy

ROSÉ 11

Rosehaven, California

PINOT GRIGIO 12

Pio, Italy

SAUVIGNON BLANC 13

William Hill, California

CHARDONNAY 12

Pio, Italy

MOSCATO 11

Bella Serra, Italy

Red Wine

MERLOT 14

Red Rock, California

CABERNET 14

Louis Martini, California

MALBEC 12

Alamos, Argentina

PINOT NOIR 13

Erath Resplendent, California

DOMESTIC BREWS +
Seltzers

BUD LIGHT, MILLER LITE, COORS LIGHT 8.75

YUENGLING, BLUE MOON

HIGH NOON SELTZERS 11

Watermelon or Black Cherry

DECOY WINE SELTZERS 12

*Clementine
Chardonnay or Rose Black Cherry*

IMPORTS AND MICROBREWS

10

CORONA
GOOSE ISLAND IPA
FOUNDERS ALL DAY IPA
BELL'S TWO HEARTED
HEINEKEN
FAT TIRE
LABATT BLUE
STELLA ARTOIS





Soup

- SOUP DU JOUR 9**
Seasonally Inspired Daily
- FRENCH ONION SOUP 12**
Focaccia Crouton, Thyme, Gruyere Crust

Farm to Table Salads

- THREE BEET SALAD 12**
Assorted Beets, Whipped Honey Ricotta, Farro, Honey-Walnut Dressing
- CAESAR SALAD 12**
Romaine Hearts, Grana Padana, Torn Crouton, Lemon Dressing
- CHOPPED SALAD 13**
Crisphead Lettuce, Tomato, Bacon Lardon, Shaved Red Onion, Blue Cheese, Ranch Dressing
- MEZZA PLATE 15**
Classic Hummus, Whipped Ricotta, Crudite, Chard Pita, Marinated Olives

Appetizers

- MUSHROOM BOLOGNESE 14/28**
Fresh Spaghetti, Roasted Garlic Mushrooms, Crispy Shaved Brussels, Aged Parmesan
- GRILLE WINGS MP**
House Made Hot Sauce, Celery, Bleu Cheese Dressing
- BROWN SUGAR GLAZED PORK BELLY 15**
Southern Bean Cassoulet, Pickled Fennel-Onion Slaw
- SHRIMP COCKTAIL 21**
Roasted Horseradish Cocktail Sauce, Meyer Lemon
- CRAB GUACAMOLE 19**
House Tortilla Chips, Tomato, Peekytoe Crab
- SMOKED GOUDA ARANCINI 16**
Sage Fondue, Pomegranate Relish
- AGED MOZZARELLA STUFFED MEATBALLS 17**
Red Pepper Marinara, Shaved Garlic Crostini, Pesto

Signature Sides

- CONFIT EXOTIC MUSHROOMS 12**
- GARLIC MASHED POTATOES 11**
- OLIVE ROASTED TRI-COLOR BABY CARROTS 11**
Feta Cheese and Chopped Olives
- AGED WHITE CHEDDAR MAC AND CHEESE 11**
- BAKED POTATO 9**
- ROASTED ASPARAGUS 12**



From
THE GRILLE

14 oz	STRIPLOIN	48
14 oz	DELMONICO	52
20 oz	PORTERHOUSE	70
10 oz	FILET MIGNON	54
24 oz	PORK CHOP	42

**HOUSE-MADE
BUFFALO CHICKEN SAUSAGE
ON SEEDED ROLL**

*Foot Long House Made Sausage with
Celery Salad, Served with Crispy Potato Wedges
& Hot Bleu Cheese Fondue*

32

Limited Amount

Entreeés

SHAVED BEEF TENDERLOIN SANDWICH <i>“A1” Onions, Aged White Cheddar, Red Wine Jus, Crusty Baguette</i>	28
HERB SEARED SALMON <i>Roasted Artichokes, Garbanzo Bell Pepper Sauté, Lemon Basil Tzatziki</i>	36
MAPLE MUSTARD GLAZED CHICKEN BREAST <i>Brussel Hash, Whipped Potatoes, Honey Cider Gastrique</i>	34
BUTTER FRIED CRAB CAKES <i>Blood Orange Remoulade, Fingerling Hash, Celery Root Mustard Slaw</i>	40
ORANGE CHILI BRAISED LAMB SHANK <i>Quinoa Pilaf, Roasted Broccolini, Pomegranate Demi</i>	39
DRY AGED BURGER <i>Aged Cheddar, Lettuce, Tomato, Pickle, Served with House Made Chips</i> <i>- Applewood Smoked Bacon available for 2.5</i> <i>- Fries available for 5</i>	23
PEPPERCORN CRUSTED SHORT RIB <i>Crispy Potato, Buttered Vegetables, Horseradish Demi</i>	38

