

SMALL PLATES

HUMMUS 9

FARRO KALE TABBOULEH | KALAMATA | FETA | PITA

SMOKED SALT & VINEGAR FINGERLING FRITES 7

ROASTED GARLIC AND CHARRED ONION AIOLI GF

PEI MUSSELS 10

FENNEL | CHARDONNAY | GRILLED BREAD

RISOTTO BALL ARANCINI 9

PROSCIUTTO | FONTINA | ARRABBIATA

DUCK TACOS 10

FLOUR TORTILLAS | DUCK CONFIT | NAPA SLAW | SALSA

SMOKED BONE MARROW 9

RUSTIC HOUSE BREAD | KALE GREMOLATA |
PRESERVED LEMON

BEEF TARTARE* 10

SOFT POACHED EGG | GARLIC AIOLI | WINE MUSTARD |
CAPERS | LAVASH

HOUSE BREAD 8

WINE BUTTER | WINERY PICKLED VEGETABLES

CHEESE BOARD 16

SELECTION OF DOMESTIC CHEESES, SEASONAL JAM,
MARCONA ALMONDS

CHARCUTERIE 16

SELECTION OF 3 MEATS, TRADITIONAL ACCOMPANIMENTS

Salads

KALE CAESAR 7

PECORINO ROMANO | CROUTONS | ANCHOVIES

NAPA BRUSSEL SPROUTS SLAW 9

RED WINE VINAIGRETTE | MARCONA ALMOND | LEMON CONFIT |
FRIED FARRO | FETA

ASK YOUR SERVER ABOUT SUGGESTED
WINE PAIRINGS

Flatbreads

MUSHROOM 14

HOUSE ITALIAN SAUSAGE | FENNEL | CRISPY RAPINI |
PESTO | CHÈVRE

DUCK 14

CARAMELIZED ONION | EVOO |
PECORINO ROMANO | ARUGULA | AGED BALSAMIC

MARGHERITA 14

MACERATED TOMATO | MOZZARELLA | BASIL |
SEA SALT



OUR FLATBREADS ARE MADE
WITH WINE LEES FROM THE
BARRELS IN OUR WINERY

LARGE PLATES

SEARED SALMON* 26

4-HOUR POLENTA | LEMON BEURRE BLANC GF

COQ AU VIN 28

CHICKEN | YUKON GOLD MASHED POTATO | WINE JUS

ORECCHIETTE PASTA 24

SPICY SAUSAGE | RAPINI | PESTO | PECORINO ROMANO

BLACK HAWK FARM BURGER* 15

SWEET WATER VALLEY SMOKED GOUDA | WINE CARAMELIZED |
ONIONS | ARUGULA | TOMATO | HORSERADISH CREAM | WECK BUN

WINERY STEAKS*

ROASTED FINGERLINGS | RED WINE DEMI | MARROW BUTTER GF

BONE-IN RIBEYE 20oz 36

FILET MIGNON 9oz 38

Sides 7

SEASONAL VEGETABLES GF

ASPARAGUS* BROWN BUTTER HOLLANDAISE GF

RAPINI BALSAMIC | MARCONA ALMOND GF FRIED BRUSSELS FETA GF

POTATO AU GRATIN GF

*CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE A RISK OF FOOD BORNE ILLNESS.

WINE ON TAP



By the glass



SAUVIGNON BLANC, NORTH COAST, CALIFORNIA, 2014	9	27
PINOT GRIS, WILLAMETTE VALLEY, OREGON, WINTER'S HILL VINEYARD, 2014	9	27
CHARDONNAY, NORTH COAST, CALIFORNIA, 2014	10	30
CHARDONNAY, SONOMA VALLEY, CALIFORNIA, SCOPUS VINEYARD, 2015	12	36
SAUVIGNON BLANC, LAKE COUNTY, CALIFORNIA, WINDREM VINEYARD, 2015	10	30
ROSÉ OF PINOT NOIR, CALIFORNIA, 2015	10	30
PINOT NOIR, CARNEROS, CALIFORNIA, CRANE CANYON VINEYARD, 2014	11	33
ZINFANDEL, SONOMA VALLEY, CALIFORNIA, 2013	10	30
ROUNDABOUT RED, CALIFORNIA, 2014	12	36
SYRAH, MENDOCINO, CALIFORNIA, ALDER SPRINGS VINEYARD, 2013	13	36
CABERNET FRANC, MENDOCINO, CALIFORNIA, ALDER SPRINGS VINEYARD, 2013	13	39
PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA, BACIGALUPI VINEYARD, 2014	14	42
PETITE SIRAH, CHALK HILL, CALIFORNIA, WINDSOR OAK VINEYARD, 2013	14	42
CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, BETTINELLI VINEYARD, 2013	14	42

WINE FLIGHTS



YOUR CHOICE OF ANY OF THE CURRENT CITY WINERY TAP WINE SELECTIONS

PICK THREE 14

PICK FOUR 18

COCKTAILS

PECAN'T EVEN

CATHEAD PECAN VODKA | LUXARDO APRICOT LIQUEUR |
SIMPLE | LEMON | GINGERALE

9

YELLOW EYES

ST. GEORGE GIN | ROSEMARY | YELLOW CHARTREUSE | LEMON |
HONEY | BOSTON BITTERS | CAVA

10

CLEAN SHAVEN

CORSAIR GIN | MINT | GRAPEFRUIT | LIME | HELLFIRE BITTERS |
SIMPLE | SMALL-BATCH TONIC & GRENADINE

10

BOLD FASHIONED

CORSAIR OATRAGE | ANCHO REYES | HONEY SYRUP | LEMON PEEL

10

GOLDEN GINGER

DICKEL RYE | KING'S GINGER LIQUEUR | MINT | ORANGE |
CELERY BITTERS

10

LAST WORD

ST. GEORGE GIN | GREEN CHARTREUSE |
MARASCHINO LIQUOR | LIME

12

SPARKLING

LAMBERTI PROSECCO, VENETO, NV	9	36
FRANCOIS MONTAND BRUT ROSE, JURA, NV	10	40
POL ROGER CHAMPAGNE, REIMS, NV	22	87

WHITES

TURKISH WHITE BLEND, KAVAKLIDERE ÇAANKAYA, CENTRAL-ANATOLIA, 2013	9	36
GEWURTZTRAMINER, MONTINORE, WILLAMETTE VALLEY, OREGON, 2013	10	40
PINOT GRIGIO, ZINGARA, VENETO, 2014	10	40
CHENIN BLANC, KEN FORRESTER PETITE CHENIN BLANC, SOUTH AFRICA, 2014	10	40
RIESLING, THOMAS SCHMITT, KABINETT, MOSEL, 2014	10	40
REDS		
MALBEC, CATENA VISTA FLORES, MENDOZA, 2013	10	40
NERO D'AVOLA, LA MURA ROSSO DI SICILIA, SICILY, 2014	9	36
CABERNET FRANC, DOMAINE LAROQUE, LANGUEDOC, 2013	10	40
MONASTRELL, OLIVARES "ALTOS DE LA HOYA", JUMILLA, 2014	11	44
PINOT NOIR, HAHN S.L.H., SANTA LUCIA HIGHLANDS, 2014	15	60

Beer

HAP & HARRY'S LAGER, TENNESSEE, 120Z	5
JACKALOPE ROMPO RED RYE ALE, NASHVILLE, 120Z	5
RADEBERGER PILSNER, GERMANY, 120Z	5
GOOD PEOPLE BROWN ALE, BIRMINGHAM, 120Z	5
SIERRA NEVADA KELLERWEIS HEFEWEIZEN, CALIFORNIA, 120Z	6
WISEACRE ANANDA IPA, MEMPHIS, 120Z	5
YAZOO PALE ALE, NASHVILLE, 120Z	6
BELL'S PORTER, MICHIGAN, 120Z	6
STIEGL RADLER GRAPEFRUIT, AUSTRIA, 160Z	7
PACIFIC COAST HARD APPLE CIDER WITH PINOT GRIGIO, CALIFORNIA, 120Z	8
DOGFISH HEAD MIDAS TOUCH, DELAWARE, 120Z	8
BEVERAGE DIRECTOR TODD JOHNSTON	