

Small Plates

Seafood

Crab Cake ~ \$14

Pan seared, blue crab, country ham, cornbread, tartar sauce
MacRostie Chardonnay \$10

Scallops ~ \$13

Pan seared diver scallops, butternut squash, swiss chard, bacon, hazelnut vinaigrette
Deutz Champagne \$15

Mussels & Frites ~ \$9

White wine steamed Prince Edward Island black mussels, dijon, saffron, crispy frites,
roasted garlic mayonnaise
Mas des Bressades Roussanne/Viognier \$9

Fried Shrimp ~ \$11

Beer battered fried shrimp, remoulade, horseradish sauce
Mason Sauvignon Blanc \$9

Ahi Tuna Flight ~ \$14

Soy, avocado ~ Curry, Carrot salad ~ Mojo, Pineapple
Leth Gruner Veltliner \$8

Vegetable

Flatbread ~ \$12

Boursin spread, cherry tomatoes, caramelized onions, smoked mozzarella and provolone cheese
Kooyong Chardonnay \$9

Artichoke Fondue ~ \$12

Pureed artichoke, hearts of palm, white cheddar, garlic, grilled flatbread triangles
ABC Flight \$14

Mushroom Fricassee ~ \$11

Shiitake, oyster, and cremini mushrooms, herb crostini, creamy bordelaise sauce
Meerlust Merlot \$10

Hummus ~ \$11

House made hummus, salsa verde, fried eggplant, charred tomato, feta cheese, roasted
red bell peppers, and grilled flatbread
Rhone range Flight \$14

Russet Fries ~ \$8

Crispy frites, one year aged manchego cheese, fresh herb blend, trio of aioli
Sparkling Flight \$16

A 20% gratuity will be added to parties of 6 or more.
Notify your server of any food allergies or sensitivities.

Small Plates

Meat

Kobe Burger Flight ~ \$13

Mishima Ranch - Daikon radish slaw, wasabi mayo, miso paste ~ Chimichurri, mayonnaise, lettuce, onion, tomato ~ House made bacon, aged Cabot white cheddar, white truffle aioli
Winter Red Flight \$16

Lamb ~ \$14

Gyro Meatloaf, tomato compote, cucumber sauce, feta, grilled flatbread
Argiolas Cannonau \$10

Duck Mac & Cheese ~ \$10

Penne pasta, Cabot white cheddar and havarti cheese sauce, duck confit, truffle essence
Calvet Thunevin Grenache/Syrah \$9

Duck Fries ~ \$12

Duck confit & demiglace frites, manchego, fresh herb blend, garlic aioli
Bodegas La Guarda Syrah/Malbec \$7

Sausage & Mushroom Flatbread ~ \$13

Sweet Italian sausage, mushrooms, smoked mozzarella, boursin, fig balsamic-arugula salad
Aia Vecchia Sangiovese \$9

Empanadas Flight ~ \$9

Poblano & Cheese ~ Sweet potato & chorizo ~ Lamb & kalamata olives
with chimichurri and romesco sauces
Domaine Carneros "Damask" Sparkling Rose \$12

Cheese Plate ~ \$18

Three artisanal cheeses, charcuterie, cornichons, Asian pears, Fuji apple, panforte,
walnut raisin bread, Carr's water crackers

Soup & Salad

White Bean Soup ~ \$8

White bean puree, Italian sausage, swiss chard

French Onion Soup ~ \$8

Crouton, swiss cheese

Simple Salad ~ \$6

Mesclun, balsamic vinaigrette, tomato, onion

Bistro Salad ~ \$11

Curly endive, mesclun, caramelized onions, bacon, fried egg, herb roasted potatoes,
mustard vinaigrette, manchego
Gustave Lorentz Pinot Gris \$10

Beet Salad ~ \$9

Candy striped and red beets, goat and bleu cheese,
mesclun, spiced walnuts, red onion, cranberry vinaigrette
Joseph Swan Gewurztraminer \$10

Caesar Salad ~ \$9

Grilled half head of romaine lettuce, house made Caesar dressing, croutons, pecorino romano
cheese
Ricardo Santos Semillon \$10

Add Shrimp ~ Chicken ~ Steak ~ \$5 Add Salmon ~\$12

Mains

Ricotta Gnocchi ~ \$12

Butternut squash, sage, brown butter sauce add Italian sausage ~ \$4
Miner Viognier \$9

Tri-tip ~ \$21

Grilled, Santa Maria tomato salsa, salsa verde, oven roasted potatoes, garlic bread
Decero Malbec \$10

Short Rib ~ \$24

Red wine braised, huckleberry compote, garlic mashed potatoes
Chateau Mylord Merlot \$8

Chicken ~ \$16

Pan seared breast, goat cheese polenta, brussels sprouts, cherry-apricot compote,
mustard cream sauce
Renato Ratti Barbera \$9

Pork ~ \$17

Maple-sage brined loin with sweet potato puree, braised cabbage & apple, bacon
Rockblock Syrah \$14

Salmon ~ \$21

Cedar plank roasted, orange-soy glaze, peppered green beans
Talbot Chardonnay \$12 or Van Duzer Pinot Noir \$10

Tilapia ~ \$17

Tomato, red pepper, lemon, chickpea, cilantro
Vina Mein Treixadura Blend \$10

Flight Burger ~ \$14

8oz Angus steak burger, house made bacon, white truffle aioli,
Aged Cabot white cheddar, red onion marmalade, frites
Byrd Cooper Zinfandel \$12

Sides

Mushroom Risotto ~ \$7

Arborio rice, mushrooms, radicchio,
veal demiglace

Garlic Mashed Potatoes ~ \$5

Russet potatoes, roasted garlic

Oven Roasted Potatoes ~ \$5

Yukon Gold, Peruvian Purple, Herbs

Brussels Sprouts ~ \$6

Mustard cream sauce, bacon

Broccoli ~ \$6

Garlic, breadcrumbs, parmesan

Peppered Green Beans ~ \$7

Soy sauce, red pepper, onion, pepper

Pommes Frites ~ \$5

GLASS

	1/4	1/2	Full	Bottle	
Cava – Gramona “Grand Cuvee” Brut 2005	2.5	5	9	45	Sparkling
Champagne – Dampierre “Grand Cuvee”, Brut N.V.	4	8	15	75	
Champagne – Domaine Carneros “Damask” Rose Brut NV	3.25	6.5	12	60	
Prosecco – Adami “Garbel”, Veneto N.V.	2.75	4.5	8	40	
Sparkling Wine – J “Cuvee 20”, Russian River N.V.	2.75	5.5	10	50	
Chardonnay – Talbott “Sleepy Hollow”, SLH, ‘06	3.25	6.5	12	60	White
Chardonnay – Macrostie, Carneros, ‘07	2.75	5.5	10	50	
Chardonnay – Kooyong “Clonale”, Victoria, ‘05	2.25	4.5	8	40	
Gruner Veltliner – Leth “Steinagrund”, Wagram, ‘07	2.25	4.5	8	40	
Pinot Grigio – Colterenzio, Alto Adige, ‘08	2.25	4.5	8	40	
Pinot Gris – Gustave Lorentz, Alsace, ‘07	2.75	5.5	10	50	
Riesling – Anheuser “Kabinett”, Nahe, ‘07	2.25	4.5	8	40	
Gewurztraminer – Joseph Swan, Russian River, ‘08	2.5	5	9	45	
Roussanne/Viognier – Mas des Bressades, Languedoc, ‘07	2.25	4.5	8	40	
Sauvignon Blanc – Mason, Napa Valley, ‘07	2.5	5	9	45	
Semillon – Ricardo Santos “Azaretto”, Mendoza, ‘08	2.25	4.5	8	40	
Sauvignon Blanc – Jackson Estate “Stich”, Marlborough, ‘08	2.5	5	9	45	
Viognier – Miner “Simpson Vineyard”, California, ‘08	2.5	5	9	45	
Marsanne Blend– d’Arenberg “Hermit Crab”, McLaren, ‘08	2.5	5	9	45	
Reserve Selection – please ask your server					
Barbera – Renato Ratti “Torriglione”, Piedmont, ‘08	2.5	5	9	45	Red
Cabernet Franc – Valdivieso, Colchagua, ‘07	3.25	6.5	12	60	
Cabernet Sauvignon – BonAnno, Napa Valley, ‘07	3.5	7	13	65	
Cabernet Sauvignon – Novelty Hill, Columbia Valley ‘06	3.25	6.5	12	60	
Cabernet Sauvignon – Peter Lehmann, Barossa, ‘05	2	4	7	35	
Cannonau – Argiolas “Costera”, Sardegna, ‘07	2.75	5.5	10	50	
Carmenere – Errazuriz “Single Vineyard”, Aconcagua, ‘07	2.5	5	9	45	
Malbec – Decero, Mendoza, ‘06	2.75	5.5	10	50	
Malbec – Clos La Coutale, Cahors, ‘07	2.5	5	9	45	
Mencia – Cuatro Pasos, Bierzo, ‘07	2.5	5	9	45	
Merlot Blend – Chateau MyLord, Bordeaux, ‘05	2.25	4.5	8	40	
Merlot– Folie a Deux, Napa, ‘07	2	4	7	35	
Petite Sirah – Ravenswood “Vintner’s Blend”, California, ‘07	2.25	4.5	8	40	
Pinot Noir – Bouchard Pere et Fils, Burgundy, ‘07	3.25	6.5	12	60	
Pinot Noir – Van Duzer “Cuvee”, Willamette Valley, ‘07	2.75	5.5	10	50	
Pinot Noir – Leyda “Classic”, Leyda, ‘08	2	4	7	35	
Sangiovese – Aia Vecchia, Morellino di Scansano, ‘07	2.5	5	9	45	
Shiraz – R Wines “Boarding Pass”, Barossa, ‘07	2.75	5.5	10	50	
Syrah – Rockblock “Seven Hills”, Walla Walla, ‘05	3.75	7.5	14	70	
Grenach/Syrah – Calvet Thunevin, Languedoc, ‘05	2.25	4.5	8	40	
Tempranillo – El Coto “Crianza”, Rioja, ‘04	2	4	7	35	
Zinfandel – Byrd Cooper, Napa, ‘07	3.25	6.5	12	60	
Zinfandel – Easton, Amador, ‘08	2.5	5	9	45	

Aromas and flavors will vary ~ Returns will be accepted for out of condition wines only

Bottle

Champagne – Louis Roederer “Cristal”, Brut ‘02	269	Sparkling
Champagne – Bollinger R.D. “”, Brut ‘90	265	
Champagne –Philliponnat “Rosé Reserve”, Brut N.V.	70	
Champagne – Henriot “Pur” Blanc de Blancs, Brut N.V.	62	
Chardonnay – Lewis, Napa Valley, ‘07	68	White
Chardonnay – Sbragia Family “Gamble Ranch”, Napa Valley ‘05	65	
Chardonnay – Forman, Napa Valley ‘07	65	
Chardonnay – Walter Hansel “Cuvee Alyce”, Russian River ‘06	60	
Chardonnay – Rochioli, Russian River ‘07	60	
Marsanne – Guigal “Lieu-Dit”, St. Joseph ‘07	70	
Proprietary Blend – Caymus Conundrum ‘07	45	
Sauvignon Blanc – Robert Mondavi “Tokalon Reserve” ‘07	60	
Sauvignon Blanc – Vogelzang, Santa Rita Hills ‘07	55	
Sauvignon Blanc – Selene “Hyde”, Carneros ‘07	52	
Sauvignon Blanc – Regis Minet “Pouilly Fume” ‘07	47	
Viognier – Whetstone “Catie’s Corner”, Russian River ‘07	55	
Viognier – Melville “Verna’s”, Santa Rita Hills ‘08	50	
Viognier – Paras, Mt. Veeder ‘06	45	
Bordeaux Blend – De Fieuzal, Pessac Leognan, ‘95	95	Red
Bordeaux Blend – Chateau D’Aiguilhe, Cotes de Castillon, ‘00	72	
Cabernet Sauvignon – Lewis, Napa Valley, ‘06	105	
Cabernet Sauvignon – Conn Valley Vineyard “Eloge”, Napa Valley, ‘05	105	
Cabernet Sauvignon – Cain “Concept-Library Edition”, Napa Valley, ‘00	84	
Cabernet Sauvignon – Sbragia “Monte Rosso”, Sonoma, ‘04	75	
Cabernet Sauvignon – Paul Hobbs Cobos “Bramare”, Mendoza, ‘06	70	
Cabernet Sauvignon – Adams Bench “V”, Columbia Valley, ‘06	62	
Cabernet sauvignon – Rubissow Sargent, Napa Valley, ‘01 (375 mL)	38	
Grenache Blend – Rotllan Torra “Tirant”, Priorat, ‘01	85	
Malbec – Catena Zapata “Argentino”, Mendoza, ‘04	145	
Merlot – Leonetti, Walla Walla, ‘05	85	
Merlot – HDV “Belle Cousine”, Napa Valley, ‘04	70	
Nebbiolo – Gaja “Sori San Lorenzo”, Barolo, ‘98	250	
Nebbiolo – Rocche dei Manzoni “Vigna Big”, Barolo, ‘97	85	
Petite Sirah – Switchback Ridge, Napa Valley, ‘06	85	

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Bottle

Pinot Noir – Kosta Browne “Kanzler”, Sonoma Coast, ‘07	160
Pinot Noir – Domaine Ponsot “Les Charmes”, Chambolle Musigny, ‘05	145
Pinot Noir – Bergstrom “DeLancellotti”, Wilamette Valley, ‘06	88
Pinot Noir – Freeman “Akiko’s”, Sonoma Coast, ‘05	85
Pinot Noir – L’Angevin, Russian River, ‘05	78
Pinot Noir – Jean Grivot “Beaux Monts”, Nuits St.Georges, ‘00	72
Pinot Noir – Elk Cove “La Boheme”, Wilamette Valley, ‘06	72
Pinot Noir – Emeritus, Russian River, ‘07	60
Pinot Noir – Freeman, Sonoma Coast, ‘06	60
Syrah – Behrens & Hitchcock “Hommmage, Napa Valley, ‘04”	85
Syrah – Ojai “Melville”, Santa Rita Hills, ‘01	85
Syrah – Guigal “Brune et Blonde”, Côte-Rotie, ‘03	75
Syrah – Paras Vineyard, Napa Valley, ‘05	57
Shiraz – Greenock Creek “ Seven Acre”, Barossa, ‘02	115
Shiraz – Greenock Creek “ Alice’s”, Barossa, ‘04	99
Shiraz – Shirvington, McLaren Vale, ‘04	75
Shiraz – R Wines “First Class”, McLaren Vale, ‘07	65
Shiraz – D’Arenberg “Dead Arm”, McLaren Vale, ‘02 (375 mL)	42
Tempranillo – Bodegas Pintia, Toro, ‘03	70
Tempranillo – La Rioja Alta “Gran Reserva 904” , Rioja, ‘95	70
Tempranillo – Hacienda Monasterio “Reserva Especial”, Ribera del Duero, ‘95	70
Zinfandel – Turley “Hayne”, Napa, ‘06	105
Zinfandel – Turley “Dusi”, Pasa Robles, ‘07	86
Zinfandel – Turley “Rattlesnake”, Napa, ‘06	82
Zinfandel – Turley “Cedarman”, Napa, ‘07	70
Zinfandel – Robert Biale “Black Chicken”, Napa Valley, ‘06	70
Zinfandel – Brochelle, Pasa Robles, ‘07	50

Flight

<p>\$?~ Color Blind Mason - ?</p> <p>Cuatro Pasos - Mencia</p> <p>Rockblock - Syrah</p>	<p>\$16~ Sparkling Flight Adami - Prosecco</p> <p>Gramona - Cava</p> <p>Dampierre - Champagne</p>
<p>\$?~ Red Blends Ch. Mylord - Bordeaux</p> <p>Vika - Syrah/Malbec</p> <p>Quinta de Cabriz- Touriga Blend</p>	<p>\$16~ Winter White Flight Leth- Gruner Veltliner</p> <p>Gustave Lorentz - Pinot Gris</p> <p>Kooyong- Chardonnay</p>
<p>\$?~ The Rhone Range Argiolas - Cannonau</p> <p>Calvet Thunevin - Grenache/Syrah</p> <p>Boarding Pass - Shiraz</p>	<p>\$13 ~ Latin America Flight Leyda- Pinot Noir</p> <p>Casa Silva- Carmenere</p> <p>Decero - Malbec</p>
<p>\$15~ Winter Red Flight Renato Ratti- Barbera</p> <p>Ravenswood - Petite Sirah</p> <p>Clos La Coutale - Malbec</p>	<p>\$14~ <u>A</u>n<u>o</u> <u>B</u>t <u>C</u>h<u>a</u>r<u>d</u>o<u>n</u>n<u>a</u>y Flight D'Arenberg - Marsanne/Roussanne</p> <p>Joseph Swan- Gewurztraminer</p> <p>Miner - Viognier</p>
<p>\$?~ West Coast Flight Van Duzer - Pinot Noir</p> <p>Joel Gott - Zinfandel</p> <p>Novelty Hill - Cabernet Sauvignon</p>	<p>\$?~ Seppeltsfield Flight No. 9 - Muscat</p> <p>No. 7 - Tawny</p> <p>Grand Para- Tawny</p>
<p>\$14 ~ The Noble Grape Bouchard - Pinot Noir</p> <p>Aia Vecchia - Sangiovese</p> <p>Beronia- Tempranillo</p>	<p>\$?~ Dessert Sampler Mondavi - Moscato</p> <p>Jaboulet - Muscat Beaume de Venise</p> <p>Niepoort - LBV Port</p>

1/2 Full

Madeira – Rare Wine Company “New York Malmsey”, Portugal	6	11
Muscat Beaume de Venise – Domaine de Durban	6	11
Muscat – Chambers Rosewood, Australia	5	9
Moscato – Robert Mondavi “D’Oro”, United States	5	9
Port – Niepoort “LBV”, Portugal, 2004	6	11
Semillon – Chateau Bel-Air, France, '07	5	9
Tawny Port – Graham’s “20 year”, Portugal	7.5	14
Tawny Port – DeKrans “Western Cape”, South Africa	4.5	8

Dessert Wine