

World Value Reds		Big Red World	
GSM Blend Barossa Valley Australia, Barossa Valley, 2018	13	Red Blend J. Lohr California, Paso Robles, Pure Paso, 2018	18
Tempranillo Cuné Spain, Rioja, Cosecha, 2019	16	Merlot Freemark Abbey California, Napa Valley, 2018	19
Carmenere Viña del Pedregal Chile, Maule Valley, Kidia Estate, 2018	12	Malbec Siete Fincas Argentina, Mendoza, 2020	17
Taste all three	13	Taste all three	18
California Kings		Nevada Vibes	
Meritage Blend Trinitas Cellars California, Napa Valley, Meritage Blend, 2014	18	Barbera Boeger California, Placerville, BarBEARa, 2018	15
Pinot Noir Au Bon Climat California, Santa Barbara County, 2019	17	Cabernet Sauvignon Lava Cap Winery California, El Dorado County, 2018	17
Cabernet Sauvignon Buehler Vineyards California, Napa Valley, 2018	19	Primitivo Nevada Sunset Nevada, Amador County, NV	16
Taste all three	17	Taste all three	16
Shades of White		Rosé all Day	
Sauvignon Blanc Los Morros Chile, Central Valley, Lafken Wines, 2020	16	Pinot Noir Rosé Starmont California, Carneros, 2020	16
Chardonnay Clay Shannon California, Lake County, El Coyote, 2020	17	Grenache Blend Rosé Maison No. 9 France, Provence, French Riviera, 2019	18
Malvasia Cantina di Venosa Italy, Basilicata, Verbo, 2020	15	Grenache Blend Caves D'ESCLANS France, Cotes De Provence, Whispering Angel, 2020	17
Taste all three	16	Taste all three	15
Sommelier Series		Celebration Sparklers	
Cabernet Sauvignon Cade Estate California, Napa Valley, Howell Mountain, 2017	33	Sparkling Brut Rosé Domaine Carneros California, Carneros, NV	18
Syrah Stolpman Vineyards California, Ballard Canyon, Ruben's Block 2012	29	Champagne Taittger France, Champagne, Brut la Francaise, NV	22
Taste both	22	Sparkling Blend Gruet Family New Mexico, Sauvage Rosé, NV	17
		Taste all three	20
Table Red , California, NV	10	Table White , Italy, 2019	10

Bites

AVOCADO BAGEL	8
Avocado mashed with lemon juice, salt, pepper, and crushed red pepper served on a toasted bagel. <i>Sub GF Bagel 2.25 Add Bacon 4 Add Salmon 7</i>	
MEDITERRANEAN PLATE	13
olives, herbed goat cheese, garlic and lemon hummus drizzled with olive oil, served with warm pita bread	
PORK POTSTICKERS	12
steamed potstickers topped with sesame seeds and a side of sweet chili dipping sauce	
MIXED GREENS & FETA CHEESE	7
Tossed with champagne vinaigrette	
PORK TACOS	12
South American spiced pork, fresh cabbage slaw, red pepper aioli, in a corn tortilla	

Cheese & Salami

FRESH BURRATA	14
Creamy mozzarella served on a bed of mixed greens, balsamic reduction, roasted tomato, and crostini	
CHEESE PLATE	13
3 artisanal cheeses with crostini, fig jam and Marcona almonds	
CURED MEATS	16
Select artisan meats with crostini, mustard, and cornichons	
CHARCUTERIE BOARD	23
Assortment of artisan meats & cheeses with crostini, dried fruit and nuts	

Sweets

FLOURLESS CHOCOLATE TORTE	9
CRÈME BRULÉE CHEESECAKE	9

Plates

TOMATO SOUP	10
Ripened tomatoes, peppers, cream, onions and basil with crostini <i>*Vegetarian*</i>	
LENTIL SOUP	11
Lentils, celery, carrots, tomatoes, peppers, spices and crostini <i>*Vegan*</i>	
AVOCADO & BEET SALAD	13
Beets and avocado on a bed of mixed greens, tossed in a champagne vinaigrette, topped with pepitas <i>add chicken 4.5</i>	
SMOKED SALMON ROLLS	17
Our signature dish! Smoked salmon served with house made crab mix on a toasted crostini	
WILD MUSHROOM RAVIOLI	12
Tossed in a house made sage butter and topped with parmesan <i>add chicken 4.5</i>	
WINE COUNTRY COBB SALAD	18
Mixed greens, chicken, bacon, hard-boiled egg, avocado, bleu cheese crumbles and ranch dressing	
GRILLED CHICKEN BREAST SALAD	14
Fresh greens with herb-roasted chicken, feta cheese, dried cranberries, pepitas, and champagne vinaigrette <i>add avocado 4.5 add bacon 4</i>	
BRIE & PROSCIUTTO SANDWICH	14
Prosciutto, melted brie, fig jam and fresh greens	
TUSCAN CHICKEN SANDWICH	13
Herb-roasted chicken with fresh greens and red pepper aioli <i>add avocado 4.5 add bacon 4</i>	
TRI-TIP SANDWICH	17
Santa Maria style Tri-Tip with caramelized onions, melted brie and whole grain mustard	

PIZZA!

BASIL PESTO 17

Mozzarella, feta, basil pesto, roasted tomatoes, topped with fresh greens and parmesan.
Add chicken \$4

PROSCIUTTO AND MUSHROOMS 18

Tomato basil sauce, mozzarella, mushrooms, prosciutto crudo, topped with fresh basil

RUSTICA (vegetarian) 16

Tomato basil sauce, mozzarella, bell peppers, onion, mushroom, roasted tomato, fresh basil

MEAT LOVERS 21

Tomato basil sauce, mozzarella, crispy bacon, pepperoni, capicola, topped with fresh basil

PEPPERONI 17

Tomato basil sauce, mozzarella, Pepperoni, topped with fresh basil

MARGHERITA, The Original 15

Tomato basil sauce, mozzarella, topped with fresh basil

Cauliflower Crust (Gluten Free) 6

Breakfast

Make it a breakfast of champions and add a Mimosa or Prosecco for \$8.00! (Before 12:00PM)

Breakfast Sandwich **9.25**

Choice of bacon, sausage, or ham with egg and cheese served on a ciabatta.

Egg and cheese 8.75

Add Avocado 4.50

Avocado Bagel **8**

Avocado mashed with lemon juice, salt, pepper, and crushed red pepper served on a toasted bagel.

Sub GF Bagel 2.25 Add Bacon 4 Add Salmon 7

Quiche **8**

Choice of Bacon, Ham, or Vegetarian.

Egg Bites **6.50**

Choice of Ham & Spinach or 3 Cheese.

Smoked Salmon Bagel **14**

Smoked salmon, cream cheese, red onions, and caper berries atop a toasted bagel.

Overnight Oats **8.50**

Steel-cut oats and almond milk. Sweetened with agave nectar and topped with fresh berries.

Breakfast Burrito **13**

Choice of Pork with green chiles or Brisket; eggs, hash brown, pepper jack, and cheddar cheese. Served with salsa and sour cream.

Vegan Burrito: Tater tots, sweet potato, veggie patty, vegan cheese, vegan bacon bits.

Add Avocado 4.50

Fresh Fruit **4.50**