

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

Mauritson Sauvignon Blanc, Dry
Creek Valley 2016

...suggested
pairing...

Moules Frites - PEI Mussels, Fries,
Sauvignon Blanc-Garlic Broth

St Francis Old Vine Zinfandel,
Sonoma 2014

...suggested
pairing...

Braised Pork Belly, Mushroom Cheese
Grits, Cherry-White Balsamic Gatriq

Schug Cabernet Sauvignon,
Sonoma Valley 2013

...suggested
pairing...

Grilled Prime Sirloin, Roasted Purple
Potatoes, Cabernet Demi

Pair a glass of wine with any tapas for \$13. or with a flight for \$19.

August 9TH

**WINE & TAPAS
PAIRINGS**

Soup of the Day Mkt.

Chicken Tortilla Soup, tomatoes, corn, avocado, chilies, cheese, cilantro, lime 7.95 gf

Artisan lettuce Salad, tomatoes, blue cheese crumbles, white balsamic vinaigrette 7.95

Braised Cider Beet Salad artisan lettuce, goats' cheese, pecans, citrus vinaigrette 9.95 gf

Chopped Salad romaine, tomato, avocado, carrots, blue cheese, prosciutto, scallions, egg,
cucumber dill dressing 9.95

**SOUP /
SALAD**

Sautéed Prince Edward Island Mussels, white wine, gypsy sauce with Chorizo 13.95

The General's Calamari, tempura batter, ginger - soy glaze, diced peppers, serranos 12.

Salmon Thai rice paper, pesto, spicy citrus ponzu* 11.

Tuna Tartar, charred poblanos, Meyer lemon, crisped rice paper* 11.95 gf

Crab Cake, Mango & Nappa cabbage slaw, Key lime Dijon aioli 13.50 ~ 2 cakes 27.

Thai Chicken Lettuce Wraps marinated chicken, garlic, serrano peppers, green onions,
cabbage, poblano peppers, roasted peanuts, diced cilantro 10.

Painted Hills Short Rib Tacos, Carmelized Onions, Cilantro Sauce, Black Pepper Mustard,
Potato Shell* 9.95

STARTERS

Cypress Grove Bermuda Triangle/ Goat / Soft / Arcata, CA

Bellwether Farms Pepato / Sheep / Semi-Firm / Petaluma, CA

Point Reyes Toma / Cow / Firm / Point Reyes, CA

Fiscalini Farms San Joaquin Gold / Cow / Hard / Modesto, CA

**CHEESE
BOARD**

All four cheeses served with artisan sliced baguette, seasonal fruit compote, honey, fresh fruit 12.50

PASTA

Eggplant Lasagna, eggplant, zucchini, and spinach, ricotta, fire roasted tomato sauce 19.00

Apple & Sausage Ravioli, browned butter, crisped sausage, sage, apple cider drizzle 19.95

Shrimp Linguini, fresh linguini, gulf shrimp, spinach, tomatoes, spicy white wine 22.

Beef Bolognese, fresh tagliatelle 21.00

Scottish Salmon, Grilled Corn & Yellow Lentil Succotash, Grilled White Asparagus,
Vermouth- Lemon Cream * 26. gf

Seared Scallops, Purple Potato Macaire, Sautéed Swiss Chard, Red Pepper Sauce,
Tomato- Bacon Salad * 26.

Ahi Tuna, sushi rice, ginger-cucumber salad, nori, soy wasabi vinaigrette, sesame crust * 26.95

Sea Bass, baby bok choy, purple rice, lemongrass buerre blanc 32.

Crab Cakes, Mango & Nappa cabbage slaw, Key lime Dijon aioli 27.

SEAFOOD

Springer Mountain Chicken Iron skillet seared, panzanella, "confit" potato salad 22.00 gf

Pork Chop fennel & rosemary crust, sautéed spinach, andouille-cheese grits,
orange pork jus * 24.95 gf

Painted Hills Short Rib, roasted fingerling potatoes, sautéed kale, Soho Steak Sauce * 26.50 gf

Steak Frites grilled USDA Prime Sirloin, parmesan pommes frites, herb butter* 24. gf

Triple B Burger Painted Hills Beef, applewood smoked bacon, balsamic onions, sharp cheddar,
lettuce, tomato, toasted bun, fries* 13.50

Elk Tenderloin raspberry mustard marinade, sweet potato gratin, haricot verts* 36.

N.Y. Strip Steak Certified Angus Beef 16 oz. cast iron seared, choice of side 39.
for 2 with 2 sides 42. gf Cognac Peppercorn Sauce \$3.

**MEAT /
POULTRY**

SIDES

\$6. / Each

Sautéed Spinach
Baby Bok Choy
Haricot Verts
Purple Rice
Grilled Corn & Yellow Lentil Succotash

Toma Cheese Grits , Diced Andouille-
Buttermilk Mashed Potatoes
House Made French Fries
Tomato Basil Risotto
Roasted Fingerling Potatoes

Vegetables sautéed with olive oil & garlic / steamed upon request.

Vegetable Plate Any four sides above 16.

We proudly serve Holean & Finch Artisan Bread upon request.



gf Gluten Free Inquire about additional dishes that can be modified for gluten free diets.

All food is freshly prepared and cooked to order. If you have any concerns regarding food allergies, gluten free diets, vegetarian diets or have other special dietary needs please notify your server.

*ADVISORY: These items can be cooked to order. Consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.

AUGUST 9TH WINES \$9.50/gls

Mauritson Sauvignon Blanc,
Dry Creek Valley 2016

St Francis Old Vine Zinfandel, Sonoma 2014

Schug Cabernet Sauvignon, Sonoma Valley 2013

Champagne & Sparkling	Domaine Chandon Brut, Napa Valley, NV (split) 13.50	
	Casalnova Prosecco, Veneto, Italy, NV (split) 12.50	
Riesling	Urbans-Hof QBA, Mosel 2015 9.50 / 38.	
	Dr Loosen Dry Riesling, Mosel 2015 9.75 / 39.	
Sauvignon Blanc	Domaine Chandon Brut, Napa Valley, NV (375 ml) 27.	
	Veuve Clicquot Brut, France, NV (375 ml) 52.	
	Gruet Brut Rose, New Mexico NV 39.	
	Zardetto, Prosecco, Veneto NV 36.	
	Roederer Brut, Anderson Valley NV 45.	
	Möet & Chandon "Imperial", Epernay, France, NV 75.	
	Château Graille-Lacoste, Graves Blanc 2014 36.	
Pinot Gris	Fournier Sancerre, Loire Valley 2015 11.50 / 46.	
	Nobilo "Icon", Marlborough 2016 9.75 / 39.	
	Phiffer Pavitt, Date Night, Napa 2016 12.00 / 48.	
	Allan Scott, Marlborough 2016 39.	
	Groth, Napa Valley 2015 49.	
Pinot Noir	Greywacke, Marlborough 2015 38.	
	Cakebread, Napa Valley 2015 58.	
Rose	Le Cengle, Côtes du Provence 2016 9.50 / 38.	
	Scalabrone, Bolgheri 2015 9.50 / 38.	
White Varietals	Artazuri Grenache Rosado, Navarro 2015 32.	
	Tiger Mountain, Tiger, Georgia 2016 11. / 44.	
Chardonnay	Dopff & Irion Gewurztraminer 2014 10.25 / 41.	
	Conundrum, California 2015 12.75 / 51.	
	Miner Viognier, Simpson Vineyard 2014 34.	
	Suavia Soave Classico, Veneto 2014 34.	
	Allegrini Vermentino, Bolgheri 2014 34.	
Merlot	Hess Select, California 2015 8.00 / 32.	
	Custard, Sonoma Valley 2015 9.75 / 39.	
	Moillard Hautes Côte de Nuits 2014 11.75 / 47.	
	Newton, Napa Valley 2015 11.75 / 47.	
	La Crema, Sonoma Coast 2015 12.25 / 49.	
	Beringer Luminus, Napa Valley 2014 45.	
	Freemark Abbey, Napa Valley 2014 55.	
Shafer, Red Shoulder Ranch, Napa 2014 95.		

Merlot	Chateau St. Michelle, Washington 2014 10.75 / 43.	
	Pride Mountain Vineyards, Napa/Sonoma 2013 92.	
	Les Trois Couronnes, Côtes Du Rhone 2015 9.25 / 37.	
	Klinker Brick "Farrah", Lodi 2014 11.75 / 47.	
Syrah	Spellbound Petite Syrah, Lodi 2014 9.75 / 39.	
	Frias Family Vineyard, Napa Valley 2012 63.	
	Domiane Charvin, Châteauneuf-du-Pape 2013 95.	
	Carmenet, California 2015 8.00 / 32.	
Pinot Noir	La Crema, Sonoma Coast 2015 13.75 / 55.	
	Rodney Strong, Russian River Valley 2014 11.00 / 44.	
	Meiomi, California 2016 11.75 / 47.	
	Montinore Estate, Willamette Valley 2015 12.00 / 48.	
	Patricia Green, Balcombe, Willamette Valley 2015 68.	
	Etude Grace Benoist Ranch, Carneros 2014 62.	
	Cherry Pie, Stanley Ranch, Los Carneros 2013 17.00 / 68.	
	Lucia, Santa Lucia Highlands 2013 76.	
	Domaine Serene Yamhill Cuvee, Willamette 2013 78.	
	Malbec / Reds	Campo Viejo Rioja Reserva, Rioja 2012 10.50 / 42.
Malbec / Reds	Triton Tinta de Toro, Zamora 2011 36.	
	Bodega La Flor Malbec, Mendoza 2015 10.25 / 41.	
	Amancaya (Malbec/Cab), Mendoza 2015 12.75 / 51.	
	Tikal "Amorio" Malbec, Mendoza 2013 59.	
	La Bracessa VINO Nobile di Montipulciano 2014 11.50 / 46.	
Italians	Bruno Giacosa Barbera D'Alba 2014 48.	
	Produttori del Barbaresco, Piedmonte 2012 65.	
	Chance Poggio Verano, Tuscany 2005 17.00 / 68.	
	Recchia "Ca' Bertoldi" Amarone, Valpolicella 2010 78.	
	Casanova de Neri Brunello, Montalcino 2011 110.	
	Vietti Barolo, Piedmonte 2012 85.	
Cabernet Sauvignon & Red Blends	Seven Falls, Wahluke Slope, WA 2014 8.75 / 35.	
	Oberon, Napa Valley 2015 12.50 / 50.	
	Les Cadrans de Lassegue, St. Emillion 2012 44.	
	Turnbull, Napa Valley 2014 15.00 / 60.	
	Ramey Claret, Napa Valley 2014 16.50 / 66.	
	Beringer "Quantum" 2013 62.	
	Pride Mountain Vineyards Napa/Sonoma 2012 95.	
	Mt Veeder, Napa Valley 2014 67.	
	Dominus Napanook, Napa Valley 2014 115.	
	Square, Plum & Level, Sonoma 2014 58.	
Zin	Stags Leap Winery, Napa Valley 2014 88.	
	Shafer 'One Point Five', Stag's Leap 2014 148.	
	Heitz, Napa Valley 2012 95.	
	Caymus, Napa Valley (1 Litre) 2014 145.	
	Phifer Pavitt Date Night, Napa Valley 2012 130.	
H. Mynors Old Vine Cuvee, Sonoma 2014 11.00 / 44.		
Mettler, Lodi 2014 50.		



SPECIALTY COCKTAILS

Aperol Spritz	Aperol, Prosecco, Club Soda 8.95
White Peach Bellini	Prosecco, White Peach Puree 8.95
Honeysuckle Margarita	Casa Pacifico Blanco, Pur Elderflower Liqueur, Lemon Juice, Petit Canne 10.95
Dark & Funky	Hamilton Pot Stilled Jamaican Dark Rum, Orange Curacao, Barritt's Ginger Beer 10.95
"Improved" G&T	Haymans Old Tom Gin, Jack Rudy Elderflower Tonic 10.95
Southern Drawl	High West Double Rye, Leopold Peach Whiskey, Lemon Juice, Petit Canne 10.95
St George Breeze	St. George Citrus Vodka, St George Spiced Pear, Lemon Juice, Simple Syrup 10.95
Bramblin' Man	Haymans Old Tom Gin, Fresh Lemon Juice, Simple Syrup 10.95
Ode to Ivette	Pisco, Jack Rudy Elderflower, Giffard Crème de Mure, Lemon peel garnish 8.95
SOHO Manhattan	High West Double Rye, Cocchi di Torino, Cardamaro, Scrappy's Cardamom Bitters 10.95
The Hardy Pace	Bulleit Bourbon, Grand Marnier, Muddled Mint, Orange & Bitters 11.95
Wandering Southerner	Maker's Mark, Cardamaro, Fresh Lime Juice, Ginger Beer 10.95
Cucumber & Ginger Collins	Hendricks Gin, Ginger Ale, Sweet & Sour 10.95
Strawberry Fields	Square 1 Cucumber Vodka, Giffard Fraises des Bois, Fresh Lemon Juice, Simple Syrup 10.95
Garden & Gun	Woodford Bourbon, Petal & Thorn Vermouth, Jack Rudy Grenadine, Bittermens Bitters 13.95
Victoria's Sangria	(Borrowed from Toro Salao in Old San Juan, PR) 8.95

ON TAP

Guinness Stout	Dublin 4.1% abv \$6.50
Scofflaw Double Jeopardy Imperial IPA	Atlanta 10% abv \$7.50
Sweetwater 420 Pale Ale	Atlanta, GA 5.7% abv \$6.50
Terrapin Hopsecutioner	Athens, GA 7.3% abv \$6.50
Stella Artois Lager	Belgium 5.2% abv \$6.50
Burnt Hickory Ezekiel Wheel Pale Ale	Kennesaw 6.5% abv \$7.50
Weihenstephaner Hefeweizen	Germany 5.4% abv \$6.50
Scofflaw "Sucker Punch" IPA	Atlanta 7.2% abv \$7.50

LAGERS

Brooklyn Lager	5.50
Stiegl Lager	5.50
Sessions Lager	4.95
Yeungling Lager	4.25
Amstel Light	4.95
Bud/Bud Light	4.25
Miller Lite	4.25
Peroni	5.25
Michelob Ultra	4.25
Corona	4.95

ALES

Dogfish 60 Minute IPA	5.25
New Holland Hoptronix Double IPA	7.25
New Belgium Fat Tire Amber Ale	4.95
Sierra Nevada Pale Ale	5.25
Rogue Nut Brown Ale	5.75
Strongbow Cider	5.25
Estrella Damm, 5.50	gluten free
St Pauli Non Alcoholic.	4.95

