

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

Stoller Pinot Noir Rosé Dundee Hills, Willamette Valley 2016

...suggested pairing... Ahi Tuna Crudo, Grapefruit Marmalade

Point North Pinot Noir, Oregon 2014

...suggested pairing... Grilled Prime Sirloin, Roasted Fingerling Potato, Pinot Butter

Ch. St Michelle Indian Wells Red Blend 2013

...suggested pairing... Lamb Meatballs, Molé Rojo

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

Sept 6TH
WINE & TAPAS PAIRINGS

SOUP / SALAD

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

STARTERS

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

CHEESE BOARD

Cowgirl Creamery Red Hawk / Cow / Soft / Point Reyes, CA

Marin Petite Camembert / Cow / Soft / Novato, CA

Rogue Creamery Chocolate Stout Cheddar / Cow / Firm / Rogue River Valley, OR

Cypress Grove Midnight Moon / Goat / Hard / Arcata, CA

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.

SEAFOOD

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

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

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

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 Holeman & 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.

SEPT 6TH WINES \$9.⁵⁰/gls

Stoller Pinot Noir Rosé Dundee Hills,
Willamette Valley 2016

Point North Pinot Noir, Oregon 2014

Ch. St Michelle Indian Wells
Columbia Valley Red Blend 2013

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| 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 | 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. |
| | Greywacke, Marlborough 2015 38. |
| | Cakebread, Napa Valley 2015 58. |
| Château Gravelle-Lacoste, Graves Blanc 2014 36. | |
| Pinot Grigio | Bollini, Trentino 2014 9.25 / 37. |
| | King Estate Pinot Gris, Oregon 2015 9.75 / 39. |
| Rose | Le Cengle, Côtes du Provence 2016 9.50 / 38. |
| | Scalabrone, Bolgheri 2015 9.50 / 38. |
| | Artazuri Grenache Rosado, Navarro 2015 32. |
| | Tiger Mountain, Tiger, Georgia 2016 11. / 44. |
| White Varietals | 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. |
| Chardonnay | Allegrini Vermentino, Bolgheri 2014 34. |
| | Hess Select, California 2015 8.00 / 32. |
| Chardonnay | 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. |

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| Merlot | Chateau St. Michelle, Washington 2014 10.75 / 43. |
| | Pride Mountain Vineyards, Napa/Sonoma 2013 92. |
| Syrah | Les Trois Couronnes, Côtes Du Rhone 2015 9.25 / 37. |
| | Klinker Brick "Farrah", Lodi 2014 11.75 / 47. |
| | Spellbound Petite Syrah, Lodi 2014 9.75 / 39. |
| | Frias Family Vineyard, Napa Valley 2012 63. |
| | Domiane Charvin, Châteauneuf-du-Pape 2013 95. |
| Pinot Noir | Carmenet, California 2015 8.00 / 32. |
| | 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. |
| | 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. |
| Italians | La Bracessa VINO Nobile di Montipulciano 2014 11.50 / 46. |
| | Bruno Giacosa Barbera D'Alba 2014 48. |
| | Produttori del Barbaresco, Piemonte 2012 65. |
| | Chance Poggio Verano, Tuscany 2005 17.00 / 68. |
| | Recchia "Ca' Bertoldi" Amarone, Valpolicella 2010 78. |
| | Casanova de Neri Brunello, Montalcino 2011 110. |
| Cabernet Sauvignon & Red Blends | Vietti Barolo, Piemonte 2012 85. |
| | 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. |
| Zin | H. Mynors Old Vine Cuvee, Sonoma 2014 11.00 / 44. |
| | Mettler, Lodi 2014 50. |



SPECIALTY COCKTAILS

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| 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

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| 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

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| 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

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| 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 |

