

WINES 9.50 /gls 14.25 /flight

TAPAS 6.50 /each

Anne Amie Pinot Gris, Willamette Valley 2016

...suggested pairing...

Moule Frites- PEI Mussels, Pinot Gris- Garlic Broth, House Fries

Patricia Green Reserve Pinot Noir, Willamette Valley 2015

...suggested pairing...

Korean BBQ Pork Skewers

Canvasback Cabernet Sauvignon, Red Mountain 2014

...suggested pairing...

Beef Short Rib & Tagliatelle, Roasted Mushrooms, Onion, Cabernet Demi

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

Sept 27TH
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

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

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, Soft Polenta, Smoked Brussel Sprouts, Apple-Pancetta Cream * 26. gf

Seared Scallops, Roasted Cauliflower, Sautéed Turnip Greens, Butternut Squash Bechamel* 26.

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.

SEAFOOD

Springer Mountain Chicken cast Iron seared chicken breast, aligot potatoes, roasted carrots, sautéed swiss chard, lemon-pepper chicken demi 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
Roasted Cauliflower

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

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 27TH WINES \$9.50/gls

Anne Amie Pinot Gris, Willamette Valley 2016

Patricia Green Reserve Pinot Noir,
Willamette Valley 2015

Canvasback Cabernet Sauvignon,
Red Mountain 2014

Champagne & Sparkling

Domaine Chandon Brut, Napa Valley, NV (split)	13.50
Casalnova Prosecco, Veneto, Italy, NV (split)	12.50
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.

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, Navarra 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.
Allegrini Vermentino, Bolgheri 2014	34.

Chardonnay

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.

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, Piedmonte 2012	65.
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.
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

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
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
Sam Adams Octoberfest	Boston 5.3% abv	\$6.50

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

