

# BRUNCH

## TOP OF THE MORNING

### **RUSTIC BENEDICT\*** | 16.50

biscuits with two eggs over easy, smoked Canadian bacon, sausage black pepper cream gravy, served with breakfast potatoes and fresh fruit

### **BREAKFAST TACOS\*** | 14.50

scrambled eggs, roasted salsa and queso fresco, with your choice of chorizo, ham and/or bacon, on flour tortillas, served with breakfast potatoes and fresh fruit

### **B.L.T.A.E.\*** | 16.50

bacon, lettuce, tomato, avocado spread, fried egg, on toasted sourdough bread, served with breakfast potatoes and fresh fruit

### **SHRIMP & GRITS\*** | 20.00

gulf shrimp with bacon, andouille sausage, green bell pepper & onion, served on smoke gouda cream grits

### **NASHVILLE HOT CHICKEN**

#### **& BELGIAN WAFFLE\*** | 20.00

fried breast and thigh, chipotle-bourbon hot sauce, with sausage black pepper cream gravy

### **SAMBUCA OMELET\*** | 15.50

sausage, bacon, green onion, red and green bell peppers & cheddar cheese, served with breakfast potatoes and fresh fruit

## SNACKS

### **SHRIMP & CRAB DIP\*** | 19.00

poblano peppers in baked cheeses, tortilla chips

### **TUNA POKE\*** | 18.00

ahi tuna tossed with ginger, avocado, sesame seeds & ponzu, with crisp wonton strips

### **NASHVILLE CHICKEN**

#### **& WAFFLE MINIS\*** | 20.00

chicken tenders, Belgian waffles, chipotle-bourbon hot sauce, sausage black pepper cream gravy with sweet & spicy pickles

### **AVOCADO TOAST** | 19.00

smashed avocado on grilled toast, topped with tomato salad & goat cheese; served with your choice of egg made-to-order

## BEVERAGES

### **SANGRIA** | 19.00

Brandy Peche, red wine & fresh-squeezed fruits

## SOUPS & SALADS

### **SHRIMP & CRAB BISQUE** c 9.00 b 10.00

### **CHICKEN TORTILLA** c 7.00 b 8.00

### **HOUSE** | 8.00

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

### **CAESAR** | 8.00

with Parmesan & house-made garlic croutons

### **BABY SPINACH** | 10.00

strawberries, baby portobello, bacon & red onions in raspberry poppyseed dressing

### **GORGONZOLA** | 8.00

field greens, caramelized walnuts, Gorgonzola dressing

### **COBB SALAD\*** | 15.50

fried or grilled chicken, bacon, egg, tomato, avocado, English cucumber, cheddar cheese, honey mustard dressing

#### *add-ons:*

*Nashville hot chicken tenders (3) \$9.00*

*grilled or blackened shrimp (3) \$12.00*

*grilled chicken \$8.00*

*grilled blackened flat iron steak \$24.00*

## ENTRÉES

### **BURGER\*** | 20.00

burger with crispy bacon, avocado spread, lettuce, tomato & chipotle-bourbon hot sauce on a sesame challa bun, served with fries

### **TURKEY & BRIE\*** | 18.00

Asian pear, melted crème de brie, fried green tomato, sweet & spicy pickles on a croissant, served with fries

### **NASHVILLE HOT FRIED**

#### **CHICKEN SANDWICH\*** | 19.00

avocado spread, smoked gouda cheese, chipotle-bourbon hot sauce, jalapeño aioli, sweet & spicy pickles on a challa bun, served with fries

### **GRILLED MISO CAULIFLOWER** | 16.50

served with Asian slaw & jasmine rice

### **CARAJILLO** | 19.00

Licor 43 & espresso

# DINNER

## SNACKS

### GRAZING

#### BOARD | 21.00

seasonal meat and cheese with fruit, nuts & crackers

### GOAT CHEESE-STUFFED

#### ARTICHOKES | 18.00

baked, topped with balsamic-marinated tomatoes, served with toast points **V**

### BIANCA

#### FLATBREAD | 20.00

fresh mozzarella & Parmesan cheeses, prosciutto, sun-dried tomatoes, fresh basil, crushed red pepper, white sauce

### CHICKEN & BEEF

#### SATAY\* | 17.00

with teriyaki & sriracha

### SHRIMP &

#### CRAB DIP\* | 21.00

poblano peppers in baked cheeses, tortilla chips

### CALAMARI

#### FRITTI | 20.00

amaretto-marinated, cherry peppers, marinara

#### BRUSCHETTA | 14.00

balsamic-marinated tomatoes, basil, Parmesan cheese, garlic ciabatta bread **V**

### BUCA

#### BEIGNETS | 14.00

fresh mozzarella, prosciutto, jalapeño-basil, balsamic glazes

#### TUNA POKE\* | 21.00

ahi tuna tossed with ginger, avocado, sesame seeds & ponzu, with crisp wonton strips

### SMOKED

#### SALMON\* | 15.00

in-house smoked salmon, dill crema, tomato-caper relish, with toast points

### GARLIC CHEESE

#### BREAD | 9.00

## SALADS & SOUPS

CHEF-CRAFTED DRESSINGS MADE IN-HOUSE DAILY

### SHRIMP & CRAB BISQUE

c 10.00 b 13.00

### TORTILLA SOUP

c 9.00 b 12.00

### HOUSE | 11.00

tomato, cucumber, red onion, crumbled feta, aged balsamic vinaigrette

### CAESAR | 11.00

with Parmesan & house-made garlic croutons

### GORGONZOLA | 12.00

field greens, caramelized walnuts, Gorgonzola dressing

### BABY SPINACH | 12.00

strawberries, baby portobello, bacon & red onions in raspberry poppyseed dressing

**V** vegetarian

**G** no gluten-containing ingredients

# ENTRÉES

## BLACKENED RED

### SNAPPER ÉTOUFFÉE\* | 52.00

shrimp, crab, sautéed spinach, dirty rice

## CHILI-RUBBED

### JUMBO SCALLOPS\* | 46.00

asparagus, risotto, smoked tomato cream sauce

### SALMON OSCAR\* | 45.00

flame-grilled, with crab & dill-spiked hollandaise, asparagus **G**

### MISO SEA BASS\* | 51.00

jasmine rice, sautéed apples, bok choy

### SHRIMP LINGUINI | 44.00

white wine & garlic cream sauce, Parmesan, tomatoes, linguini

### FILET\* - 7oz | 54.00

Gorgonzola walnut butter, asparagus, port wine bordelaise **G**

## HICKORY-SMOKED PRIME

### PORK CHOP\* | 41.00

charred tomato sauce, prosciutto mac & cheese

### RIBEYE\* - 16oz | 65.00

Certified Angus Beef®, green beans, dilled Havarti potato tots

### FLAT IRON\* | 43.00

au gratin potatoes, carrots, peppercorn sauce

### CHICKEN PARMESAN\* | 31.00

lightly breaded with a side of linguini tossed with carrots, zucchini & squash

## ROASTED VEGETABLE

### LASAGNA | 29.00

baked with fresh mozzarella & rustic red sauce **V**

Allergies? Our kitchen uses wheat, soy, milk, egg and nut products. Please talk to a manager & chef about your dietary restrictions.

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

# SIDES

EACH | 10.00

CHOOSE ANY 3 | 22.00

## ASPARAGUS

## AU GRATIN POTATOES

## ROASTED GLAZED CARROTS

## SAUTÉED GREEN BEANS

## DILLED HAVARTI POTATO TOTS

## WILTED SPINACH

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## ADD-ONS

3 SHRIMP\* | 12.00

SCALLOPS\* | 11.00 EA

GARLIC CHEESE BREAD | 4.00

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# HAPPY ENDINGS

## STICKY TOFFEE BREAD

### PUDDING | 12.00

bread pudding, toffee sauce, crispy candy cup, vanilla bean ice cream

## DECADENT CHOCOLATE

### TOFFEE TORTE | 12.00

with pieces of Heath® bar candy **G**

### CHEESECAKE SOPAPILLA | 12.00

crispy cinnamon & sugar-coated pastry, cheesecake, caramel, vanilla bean ice cream

### MIXED BERRY COBBLER | 12.00

with vanilla bean ice cream & crisp streusel topping

# CRAFTED LIBATIONS

## **FREEZER MARTINI | 18.00**

Ford's Gin, Dolin Blanc, Salers, Crazy Water 4, champagne vinegar & orange bitters

## **SPICY BLUEBERRY**

### **MARGARITA | 16.00**

Cimarron Blanco tequila, agave nectar, fresh-squeezed pineapple juice, with blueberries & chipotle-cayenne

### **BITTERED SLING | 18.00**

Bulleit Rye & angostura bitters

### **WHITE TEA SPRITZ | 16.00**

vodka, peach liqueur, soda & prosecco

### **SAMBUCA 75 | 16.50**

fresh blackberries & raspberries, Tito's vodka & champagne

### **ESPRESSO MARTINI | 17.00**

vodka, Borghetti Caffè Espresso, cold brew & cold brew syrup

## **WATERMELON RANCH**

### **WATER | 17.00**

Sauza Hornito's Plata Tequila, watermelon liqueur, fresh lime & mineral water

### **LAMBORGHINI MARGARITA | 20.00**

Patrón Tequila, Patrón Citronage, fresh lime, agave nectar & raspberry Chambord

### **PAINKILLER | 16.00**

white rum, banana liqueur, pineapple & orange juices, coconut & grated nutmeg

## **CLARIFIED ROSEMARY**

### **LEMON COLLINS | 18.00**

Western Son's gin, clarified rosemary & lemon cordial, soda water & lemon wheel

# FREE SPIRITS (MOCKTAILS)

### **SHIRLEY GINGER | 9.00**

grenadine, ginger beer, lemon & lime juice

### **PALOMA | 9.00**

grapefruit juice, agave nectar & club soda

### **PINEAPPLE GINGER BEER | 9.00**

pineapple juice, muddled jalapeño & ginger beer

### **CUCUMBER GIMLET | 9.00**

fresh cucumber purée, lime juice & club soda

### **BERRY BURLESQUE | 9.00**

fresh blackberries & ginger beer

### **PINEAPPLE MINT SMASH | 9.00**

pineapple juice, cucumber, lime juice & mint leaves

# GRAPES BY THE GLASS

## WYCLIFF SPARKLING

Modesto, California | 13.00

## LAMBERTI PROSECCO

Trentino-Alto Adige, Italy | 18.00

## LE GRAND COURTÂGE BRUT

Burgundy, France | 18.00

## AIX ROSÉ

Provence, France | 21.00

## PIGHIN PINOT GRIGIO

Friuli, Italy | 21.00

## CHASING VENUS SAUVIGNON BLANC

Marlborough, New Zealand | 18.00

## CK MONDAVI CHARDONNAY

Willow Springs, California | 13.00

## MATCHBOOK CHARDONNAY

Dunnigan Hills, California | 15.50

## CORVIDAE "MIRTH" UNOAKED CHARDONNAY

Columbia Valley, Washington | 20.00

## CALERA PINOT NOIR

Central Coast, California | 21.00

## BANSHEE PINOT NOIR

Sonoma County, California | 19.00

## CK MONDAVI MERLOT

Wildcreek Canyon | 14.00

## KLINKER BRICK ZINFANDEL

Lodi, California | 20.00

## TRAPICHE "BROQUEL" MALBEC

Mendoza, Argentina | 16.50

## CK MONDAVI CABERNET

Willow Springs, California | 13.00

## MATCHBOOK CABERNET

Dunnigan Hills, California | 16.50

## JUSTIN CABERNET

Paso Robles, California | 22.00

## AUSTIN HOPE CABERNET

Paso Robles, California | 24.00

# CHAMPAGNE & SPARKLING

## WYCLIFF SPARKLING

Modesto, California | g 13.00 b 50.00

## LAMBERTI PROSECCO

Trentino-Alto Adige, Italy | g 18.00 b 61.00

## LE GRAND COURTÂGE BRUT

Sparkling, Burgundy, France | g 18.00 b 62.00

## MOET CHANDON BLANC DE BLANCS

Carneros Vineyard, California | b 97.00

## VEUVE CLICQUOT "YELLOW LABEL" BRUT

Champagne, Reims, France | b 157.00

## MOET AND CHANDON, DOM PERIGNON

Champagne, Epernay, France | b 484.00

# ROSÉ

## AIX

Provence, France | g 21.00 b 76.00

## MIRAVAL PROVENCE

Provence, France | b 80.00

# SAUVIGNON BLANC

## CHASING VENUS

Marlborough, New Zealand | g 18.00 b 63.00

## PASCAL JOLIVET SANCERRE

Loire Valley, France | b 104.00

## DUCKHORN

Napa Valley, California | b 107.00

# PINOT GRIS & GRIGIO

## RAINSTORM PINOT GRIGIO

Willamette Valley, Oregon | b 63.00

## PIGHIN PINOT GRIGIO

Friuli, Italy | g 19.00 b 69.00

# CHARDONNAY

## CK MONDAVI

Willow Spring, California | g 13.00 b 53.00

## MATCHBOOK

Dunnigan Hills, California | g 15.50 b 57.00

## CORVIDAE "MIRTH" UNOAKED

Columbia Valley, Washington | g 20.00 b 66.00

## SONOMA CUTRER

Russian River Valley, California | b 80.00

## ROMBAUER

Napa Valley, California | b 110.00

## CAKEBREAD

Napa Valley, California | b 121.00

# PINOT NOIR

## BANSHEE

Sonoma County, California | g 19.00 b 73.00

## CALERA

Central Coast, California | g 21.00 b 77.00

## ELK COVE

Willamette Valley, Oregon | b 98.00

## SIDURI

Santa Barbara County, California | b 101.00

## FAIVELEY BOURGOGNE

Burgundy, France | b 101.00

We take pride in providing quality entertainment nightly.  
Entertainment fees apply per person.

# ECLECTIC REDS

## TRAPICHE "BROQUEL" MALBEC

Mendoza, Argentina | g 17.00 b 61.00

## KLINKER BRICK ZINFANDEL

Lodi, California | g 18.00 b 66.00

## QUPÉ SYRAH

Central Coast, California | b 88.00

## RED SCHOONER BY CAYMUS MALBEC

Mendoza, Argentina | b 92.00

## ANTINORI CHIANTI CLASSICO "PEPPOLI"

Tuscany, Italy | b 97.00

## STAGS' LEAP PETITE SIRAH

Napa Valley, California | b 101.00

## PRISONER WINE COMPANY "SALDO" ZINFANDEL

North Coast, California | b 113.00

# BLENDS & MERITAGES

## KLINKER BRICK BRICKMASON RED BLEND

Lodi, California | b 68.00

## DONATI CLARET

Central Coast, California | b 76.00

## NINER RED

Paso Robles, California | b 82.00

## BECKMEN CUVÉE LE BEC RED BLEND

Santa Ynez Valley, California | b 83.00

# MERLOT

## CK MONDAVI

Willow Spring, California | g 13.00 b 53.00

## SEVEN FALLS

Wahluke Slope, Washington | b 68.00

## ALEXANDER VALLEY VINEYARDS

Alexander Valley, California | b 82.00

# CABERNET SAUVIGNON

## CK MONDAVI

Willow Spring, California | g 13.00 b 53.00

## MATCHBOOK

Dunnigan Hills, California | g 16.50 b 60.00

## DONATI

Central Coast, California | b 76.00

## JUSTIN

Paso Robles, California | g 22.00 b 82.00

## AUSTIN HOPE

Paso Robles, California | g 24.00 b 94.00

## BUEHLER

St. Helena, Napa Valley, California | b 101.00

## MOUNT VEEDER

Napa Valley, California | b 110.00

## JORDAN

Alexander Valley, California | b 143.000

## CAYMUS VINEYARDS

Rutherford, Napa Valley, California | b 167.00

## SILVER OAK CELLARS

Alexander Valley, California | b 182.00