



COCKTAILS

Citrus Squeeze

Absolut Ruby Red & fresh squeezed blood orange juice served up
9

Ginger Jerry

Sailor Jerry spiced rum, house made ginger syrup, soda splash
8

Original Manhattan

Four Rose's bourbon, Antica sweet vermouth, orange scented bitters
9

Spiced Pear Sangria

Absolut Peach vodka, pear poached red wine, soda and fresh fruit
9

Agave Margarita

Hacienda Vieja Reposado tequila, fresh lime & agave nectar
8.5

Vesper

Distillery 209 gin, Hangar 1 vodka, Lillet Blanc, orange twist
11

Mojo Mojito

Fresh Blueberries, Mint, Bacardi Light rum & lime
10

Cucumber Melon Cooler

Square One Organic Cucumber Vodka, Fresh Watermelon Puree
9

Dinner Menu

STARTERS

Truffled Cauliflower Bisque 8
sweet corn-pancetta relish, chili oil

Crispy Brussels Sprouts 8
chili, capers, cauliflower purée

Manilla Clams 12
white wine, garlic, grilled bread

Fried Calamari 10
paprika tartar sauce

Burrata & Crostini 11
warm roasted garlic tomatoes, arugula

Lobster & Crab Sliders 13
brioche roll

Shrimp & Butter Lettuce Cups 14
julienne apples, avocado, grapefruit, yogurt ginger dressing

SALADS

Spring Greens 8
cherry tomatoes, asparagus, radishes, mustard vinaigrette

Beet & Orange Sunrise Salad 8
goat's cheese, candied nuts, citrus vinaigrette

Delta Jumbo Asparagus Caesar Salad 8
shaved pecorino, caesar dressing

WOOD FIRED PIZZAS

Margherita 12

Wild Mushroom & Garlic Oil 13

Spicy Clam & Tomato Sauce 13

Caramelized Onion, Gorgonzola, Ham 13

Prosciutto, Arugula, Shaved Parmesan 14

PASTA

Braised Pork Bolognese Tagliatelle 15
black truffle pecorino, nutmeg

Oven Baked Vegetable Lasagne 14
today's seasonal vegetables

Orechiette 15
spicy house made sausage, broccolini, peppers, spinach

Veal Scallopini 21
marsala wine, cremini mushrooms, spaghetti aglio olio

ENTRÉES

Grilled Steelhead Salmon 19
fried heirloom potatoes, braised leeks

Grilled Wild Escolar 21
buerre rouge, warm fennel, tomato and pine nut salad

Herb Brined Free Range Half Chicken 17
eggplant caponata

Grilled Berkshire Pork Chop 21
cippolini onions, carrots, roasted garlic demiglace

Black Angus Wagyu Beef 25
roasted baby carrots, marsala demiglace

All Natural Kobe Beef Burger 13
sherry glazed red onion, bourbon spiked ketchup, cheddar, fries

Portabello Turkey Burger 13
avocado, gruyere, crispy bacon, sweet potato fries

SIDES

Choose four to create an entrée 14
Buttermilk Rosemary Polenta 5
Grilled Asparagus 5
Roasted Baby Carrots 4
Eggplant Caponata 4
Spaghettini, olive oil, garlic, herbs 5
Shoestring / Sweet Potato Fries 4

Wine by the Glass

Champagne & Sparkling
Caposaldo Prosecco, Veneto NV.....7
Piper Heidsiek, Champagne, NV.....15
Argyle, Willamette, Oregon 07.....10
Allimant-Laugner Rosé, Crémant d'Alsace.....12

White
Pinot Grigio, Botega Vinaia, Veneto, Italy 09.....7
Lacryma Christi, San Gregorio, Feudi, Italy 09.....11
Feasting Blend, Maximus, Bennet Ln, Napa 07.....9
Sauvignon Blanc, Les Hospices, Sancerre 09.....12
Sauvignon Blanc, Hall, Napa 09.....9
Sauvignon Blanc, Cakebread, Napa 09.....14
Viognier, Pine Ridge, Napa 09.....7
Chardonnay, Dom Bernard Defaix, Chablis 08.....11
Chardonnay, Darcie Kent, Livermore 09.....8
Chardonnay, Trefethen, Napa 07.....13
Chardonnay, Rombauer, Carneros 09.....16

Rosé
Cht. D'Esclans, Whipering Angel, Provence 10.....9

Red
Pinot Noir, Maison Chanson, Bourgogne 08.....9
Pinot Noir, Fort Ross, Sonoma Coast 08.....14
Pinot Noir, Paraiso, Santa Lucia Highlands 08.....12
Côtes du Rhône, Clos Chanteduc 06.....9
Syrah, Il Gioiello, Sierra Foothills 05.....7
Syrah, Copain, Tous Ensemble Mendocino 09.....10
Merlot, Raymond Reserve, Napa 06.....10
Malbec, Salentein, Mendoza Argentina 08.....10
Cabernet Sauvignon, Pascual Toso, Mendoza 09.....8
Cabernet Sauvignon, Joseph Carr, Napa 09.....12
Cabernet Sauvignon, Rombauer, Napa 07.....14
Cabernet Sauvignon Blend, Maximus, Napa 06.....16
Zinfandel, Ridge, East Bench, Dry Creek 09.....14

Featured Flight

three half glasses of sparkling wine

Caposaldo Prosecco, NV

Argyle, Willamette Valley, 2007

Allimant-Laugner, Crémant d'Alsace Rosé, NV

\$14