



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

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

Mojo Mojito

Fresh Blueberries, Mint, Bacardi Light
rum & lime
10

Cucumber Melon Cooler

Square One Organic Cucumber Vodka,
Fresh Watermelon Puree
9

WINE

Champagne & Sparkling

Caposaldo Prosecco, Veneto NV.....7
Piper Heidsieck Reims, Champagne.....15
Argyle, Willamette, Oregon 07.....10
Allimant-Laugner Rosé, Alsace.....12

White

Pinot Grigio, Botega Vinaia, Italy 09.....7
Lacryma Christi, San Gregorio, Italy 09.....11
Maximus, Bennet Lane, Napa 07.....9
Sauvignon Blanc, Hospices, Sancerre 09..12
Sauvignon Blanc, Hall, Napa 09.....9
Sauvignon Blanc, Cakebread, Napa 09.....14
Chenin Blanc, Marc Brédif, Vouvray 07....10
Viognier, Pine Ridge, Napa 09.....7
Chardonnay, Dom Bernard, Chablis 08.....11
Chardonnay, Darcie Kent, Livermore 09....8
Chardonnay, Trefethen, Napa 07.....13
Chardonnay, Rombauer, Carneros 09.....16

Rosé

Cht. D'Esclans, Whiperling Angel 10.....9

Red

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

Featured Flight

three half glasses of sparkling wine

Caposaldo Prosecco, NV

Argyle, Willamette Valley, 2007

Allimant-Laugner Rosé, NV

\$14

STARTERS

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

Crispy Brussels Sprouts 8
chili, capers, cauliflower purée

White Wine & Garlic Poached Clams 12

Fried Calamari 10
paprika tartar sauce

Burrata, Warm Tomatoes & Garlic, Crostini 11

Lobster & Crab Sliders 13

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
Add grilled herb chicken breast / \$5

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

Beef Tenderloin Cobb Salad 14
avocado, asparagus, tomato, egg, bacon blue cheese vinaigrette

WOOD FIRED PIZZAS

Margherita 12

Wild Mushroom & Garlic Oil 13

Spicy Clams & Tomato Sauce 13

Caramelized Onion, Gorgonzola, Ham 13

Prosciutto, Arugula, Shaved Parmesan 14

ENTRÉES

Braised Pork Bolognese Tagliatelle 15
black truffle pecorino, nutmeg

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

Grilled Wild Escolar 19
buerre rouge, warm fennel, tomato and pine nut salad

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

Portabello Turkey Burger 13
avocado, gruyere, crispy bacon

Chicken Panini 12
spinach, red onion, roasted tomato, artichoke relish

SIDES Choose four to create an entrée 14

Buttermilk Rosemary Polenta 4

Roasted Baby Carrots 4

Grilled Asparagus 5

Eggplant Caponata 4

Spaghettini, olive oil, garlic, herbs 5

Shoestring / Sweet Potato Fries 4

\$3 charge for all split plates

Please inform us of any food allergies ~ 18% Gratuity on parties of 6 or more