

Join us every Wednesday for weekly wine tastings & 25% off food menu

MENU

Artisanal Cheese Plate – 14

4 cheeses, sliced fruit, mixed nuts, dried fruit compote and French Baguette

Laura Chenel Chevre (Goat, California)

Roaring 40's Blue (Cow, Tasmania)

Pierre Robert (Cow, France)

Gran Queso (Cow, Wisconsin)

Individual selections with accompaniments \$5 each

Strawberry Salad – 8

Fresh spring greens tossed with sliced strawberries, goat cheese and toasted pumpkin seeds with strawberry champagne vinaigrette and reduced balsamic

Blue Cheese & Apple Salad – 8

Granny smith apples, aged blue cheese, mixed greens and candied walnuts with an apple cider vinaigrette

Steak Salad – 11

Mixed greens tossed with watercress, cilantro, shaved red onions and ginger-lime vinaigrette topped with a chipotle rubbed flat iron steak

Add crumbled blue cheese \$2

Housemade Bruchetta – 9

French crostinis rubbed with garlic topped with the following...(includes 2 of each)

~White bean & roasted pepper puree

~Mushroom duxelles with mascarpone

~Basil/walnut pesto with roasted tomatoes and mozzarella

~Fresh herbed Laura Chenel goat cheese

Mini Pizzas – 7

Gourmet miniature pizzas with a garlic and herb dough served with a side salad

3 Choices

➤ Mushroom, mascarpone and caramelized onions

➤ Artichoke hearts, roasted tomato sauce, and herb goat cheese

➤ Dry cured chorizo, roasted pepper sauce and fresh mozzarella

Hawaiian Ahi Poke – 14

Fresh Ahi tuna with chili-soy, sweet onions, crushed macadamias and wakame served with cucumber sunomono and sticky rice

Steak Sandwich – 10

Tender flat iron steak topped with melted brie, caramelized onions and mixed greens served on a soft roll with a roasted pepper rouille

Turkey Panini – 8

Turkey breast, mozzarella, roasted tomatoes and basil walnut pesto served on grilled sourdough with a side salad

Mozzarella & Heirloom Caprese – 9

Fresh Mozzarella, vine ripe local heirloom tomatoes and fresh basil drizzled with reduced balsamic, sea salt and extra virgin olive oil

DESSERT

Chocolate Tasting Plate – 9

Callebaut milk chocolate, El Rey Mijao 61% dark, and El Rey Apamate 73% dark with house-made caramel, vanilla cream, fresh fruit coulis and roasted nuts

Crème Brulée – 7

Chef's choice of flavors with fresh vanilla whipped cream and fruit

Dessert Wines

Brillet, Extra Vieux, Pineau des Charentes, France...7

Heinz Eifel Eiswein, Rheinhessen, Germany 2008...9

Dutschke "The Tokay" Barossa Valley, Australia...10

Jorge Ordonez, Malaga, Spain...12

Quinta de Roriz 2004 Vintage Port...13

Dessert Wine Flight...\$13

Pick any 3 dessert wines from above

Draft Beer(12oz)...\$6.00

Allagash White, Portland, Maine

Grimbergen Double, Belgium

Brother Thelonius Dark Ale, North Coast Brewing, CA

Bottled Beers...\$4.75

Primo Lager, Hawaii

Fisher Amber Ale, France

Paulaner Hefeweizen, Germany

Stone Ruination IPA, San Diego, CA (22oz) 8.75

N.A. Erdinger Weissbier

Belgian Style Beer Flight(18oz)...\$9.50

Other Beverages

Coke/Coke Zero/Sprite...2

Pellegrino Sparkling Water 750ml...3.50

Iced Tea/Coffee...2.50

Happy Hour Thurs, Fri & Sat 3-6pm

\$2 off every glass of wine, \$2 off all beers and \$5 Mini Pizzas