




BUBBLES & ROSÉ

BUBBLES

De Stefani Prosecco	14
Dry, Crisp, with Soft Bubbles and notes of Apple and Citrus Fruits Veneto, Italy	
ONEHOPE Brut	12
Green Apple, Meyer Lemon, White Florals, Honeysuckle Napa Valley, California	
Haute Couture Blanc Brut	18
Layered notes of Pear and Peach with just a touch of Sweetness France	

Flight of all three for 18

ROSÉ

	 3oz	 6oz	 9oz
Ryan Patrick	6	10	15
Syrah, Grenache & Sangiovese, Light and Floral Aromas with notes of Citrus Zest and Pink Grapefruit Columbia Valley, Washington			
Commanderie de la Bargemon	9	14.5	21.5
Light Character and a Crisp Palate Provence, France			
Paysan	12	19.5	29
Watermelon, Strawberry, hints of Herbaceous Undertones Central Coast, California			

Flight of all three for 21

Sparkling Rose

ask what we have today

WHITES

SWEET & LOVELY



- Lo Duca Lambrusco** 6.5 | 10.5 | 15.5
Blackberry and Strawberries, not too Sweet with Slight Bubbles
Emilia-Romagna, Italy
- Dr. Loosen Riesling** 7 | 11 | 16.5
Clean, Crisp, Juicy, Refreshing
Mosel-Saar-Ruwer, Germany
- Vietti Moscato d'Asti** 8 | 12 | 18
Delicately Sweet and Sparkling with a finish of Fresh Apricots
Piedmont, Italy

Flight of all three for 15

CRISP & REFRESHING



- Seven** 6.5 | 10.5 | 15.5
7 Grape Blend, Crisp, Acidic, Intense Fruit, Citrus and Herbs
Batroun Mountains, Lebanon
- Brigaldara Soave** 7.5 | 12 | 18
Light and Refreshing with hints of Peach & Lemon
Valpolicella, Italy
- Brancott Estate Sauvignon Blanc** 8.5 | 13.5 | 20
Grapefruit, Honeydew Melon & Passion Fruit
Marlborough, New Zealand

Flight of all three for 16.5

LIGHT-BODIED

- Rimat Albríño** 6.5 | 10.5 | 15.5
Fresh, Citrus with a finish dominated by White Flowers and Melon
Catalonia, Spain
- Carpineto Dogajolo Toscano Bianco** 8 | 12 | 18
Beautiful "Super-Tuscan" White Fruity and Elegantly Aromatic, blend of Chardonnay, Sauvignon Blanc and Grechetto
Tuscany, Italy
- Morgan Unoaked Chardonnay** 9 | 14.5 | 21.5
Medium Body with Brightness and a Long Finish. Rich, yet Subtle and Rounded
Santa Lucia, California

Flight of all three for 17.5

FULL WHITES

- Dough Chardonnay** 8 | 12 | 18
Juicy Fresh Pineapple, Nectarine and Crisp Fuji Apple
Sonoma Valley, California
- Louis Latour Grand Ardèche** 9 | 14.5 | 21.5
Lemon Cheesecake, Acacia Flower, Honey, Fresh Butter
Burgundy, France
- Bernardus Chardonnay** 11 | 18 | 27
Intense Rich Palate, Rich Oak Notes, the Long Finish is supported by a Refreshing Acidity
Monterey, California

Flight of all three for 19.5

REDS

FRESH REDS



- | | | | |
|---|-----|------|------|
| Mommessin Beaujolais-Villages | 7 | 11 | 16.5 |
| Elegant and Refined, Offering Flavor of Chocolate, Black Fruits and Spicy notes
Beaujolais, France | | | |
| Battle Creek Unconditional Pinot Noir | 8 | 12 | 18 |
| Cherry and Blackberry Fruit with Subtle Tannins and a Smooth Finish
Oregon | | | |
| Brigaldara Valpolicella | 9.5 | 15.5 | 23 |
| Light Easy-Drinking Red with Blackberry and Raspberry notes
Veneto, Italy | | | |

Flight of all three for 17.5

MEDIUM REDS



- | | | | |
|--|-----|------|------|
| Famiglia Meschini Red Blend | 8 | 12 | 18 |
| Malbec & Syrah Blend with Reflections of Violet and Plum, Mature Fruit, and Smoky Red Pepper
Mendoza, Argentina | | | |
| Mormoraia Chianti | 8.5 | 13.5 | 20 |
| Full and Round, Ripe Plum with a touch of Oak
Tuscany, Italy | | | |
| E. Guigal Côtes du Rhône | 9 | 14.5 | 21.5 |
| Rich and Intensely Aromatic with Black Currant, Plum and Approachable Tannins
Côte du Rhône, France | | | |

Flight of all three for 18.5

TOUCH OF SPICE

- | | | | |
|---|-----|------|------|
| Barossa Valley (blend) | 6.5 | 10.5 | 15.5 |
| Licorice, Dark Chocolate, Blackberries, Campfire Smoke
Barossa Valley, Australia | | | |
| Pertinace Barbera d'Alba | 9 | 14.5 | 21.5 |
| Cherry, Violet, Olives, Black Pepper
Piedmont, Italy | | | |
| La Rioja Alta Viña Alberdi Crianza | 12 | 19.5 | 29 |
| Creamy and Fruity with Chocolatey Character
Rioja, Spain | | | |

Flight of all three for 21

BIG BOYS

- | | | | |
|--|------|----|------|
| Browne Heritage Red Blend | 8 | 12 | 18 |
| Black Berry, Black Plum & a significant Oak Influence
Columbia Valley, Washington | | | |
| Foppiano Petite Sirah | 12.5 | 20 | 30 |
| Dark Espresso, Dark Chocolate and Blueberries
Tuscany, Italy | | | |
| Austin Hope Cabernet Sauvignon | 15.5 | 25 | 37.5 |
| Ripe Dark Fruit, Vanilla, Spice, Smokiness
Paso Robles, California | | | |

Flight of all three for 30

MANGIAMO!

Let's Eat!

FROM THE BLOCK

Cheese

Served with Baguette,
Olives and Fruit Compote
Selection of 4 17

Salumi

Served with Baguette,
Cornichon and Mustard
Selection of 4 18

Cheese & Salumi

Chef's Daily Selection of
3 Salumi and 3 Cheeses 21

SMALL PLATES

Hummus

Served with Pita Bread, Fresh Crudités

10

Marinated Olives

Served Warm or Cold

7

Spanish Shrimp

Slightly Hot, Slightly Sweet Large Shrimp

15

Egg Salad Crostini

Crème Fraîche, Dijon and Chive Egg Salad on
Toasted Baguette

11

Classic Bruschetta

Fresh Mozzarella, Heirloom Tomatoes, Basil and
Balsamic Reduction on Toasted Baguette

12

Brussels Sprouts

Roasted with Honey Sriracha Sauce, Crème
Fraîche and Sesame Seeds

10

Edamame

Tossed in Soy, Sesame and Crushed Red
Pepper, served Warm

8

Breads

Toasted Baguette, Everything Crackers,
Toasted Pita

5

SALUD

To Health!

SANDWICHES Served with Tossed Greens or Warm Orzo Pasta Salad. Substitute Soup + 2

Ciabatta

Warm Brie, Turkey, Fresh Pear, Dijon Mustard, Baby Arugula

13

Toasted Sourdough

Cucumber-Lemon Tuna Salad, Provolone

13

Baguette

Manchego Cheese, Pork Loin, Ham, Onion, Dill Pickle, Crème Fraîche, Dijon Sauce, Baguette

14

Toasted French

Roast Beef, Chimichurri, Swiss, Roma Tomatoes, Arugula

14

Toasted Multigrain

Cheddar, Avocado, Hummus, Tomato

13

Open-Faced

House-Made Lemon-ChickPea Hummus, Goat Cheese, Arugula, Cherry Tomato, Chives, Green Onion, Honey, Pepitas, Naan

13

Naan

Prosciutto, Salami, Provolone, Roasted Red Pepper, Olive Tapenade

13

SOUP/SALAD

Sage Chicken Noodle or House-Made Daily Soup 8

Arugula Salad

2 Poached Eggs, Arugula, Gorgonzola, Red Onion, Heirloom Tomato tossed in Warm Bacon Vinaigrette

14

Spinach Salad

Strawberries, Red Onion, Candied Pecans, Gorgonzola with Balsamic Vinaigrette

13

Roasted Peach Salad

Mixed Greens tossed in Peach Vinaigrette & topped with Roasted Corn, Riced Cauliflower, Red Onion and Diced Peaches

13

Add Chicken, Prosciutto or Shrimp 5

SANTÉ

Cheers!

FLATBREADS

Mediterranean

Kalamata Olives, Spinach, Sun-Dried Tomatoes, Feta, Mozzarella and Balsamic-Basil Olive Oil

14

Pear & Gorgonzola

Pear, Gorgonzola, Bacon, Balsamic Drizzle, Arugula

15

Carpathian

Mornay Sauce, Sun-Dried Tomato, Red Onion, Pastrami, Swiss, Arugula, Provolone with Balsamic Glaze

14

Add Prosciutto, Chicken or Shrimp 5

ENTRÉES

Basil Alfredo Ravioli

Ricotta-Stuffed Ravioli with Basil Alfredo, Artichoke Hearts and Sun-Dried Tomatoes

Add Prosciutto, Chicken or Shrimp 5

17

Honey & Orange Sesame Salmon

with Ginger, Soy & Basil, served with Heirloom Tomato, Arugula & Herbed Orzo

19

Mac & Cheese

Cavatappi, Sharp Cheddar, House-Made Mornay Sauce with Gruyère & Parmesan

Add Prosciutto, Chicken or Shrimp 5

Add Broccolini, Heirloom Tomatoes or Slivered Almonds 2

11

Lobster Cavatappi

Red Wine-infused Pasta, Lobster, Scallions and our signature Mornay Cheese Sauce with Baguette Slices

22

Chardonnay Scallops

Large Sea Scallops with Chardonnay Buerre Blanc, Wilted Greens and Warm Orzo

22

LOOKING FOR SOMETHING SWEET?

Ask your server what is available.

A 4.5% hospitality charge is added to all guest checks to cover mandated cost increases in excess of State requirements. This surcharge is not a gratuity payable directly to staff.