

CHARCUTERIE:

Build your Charcuterie board & choose from a variety of hand selected cured meats & quality artisan cheeses. Comes with various fruits, jams & crackers.

Solo - 12 (3 meats or cheeses)

Duo - 18 (5 meats or cheeses)

Full - 24 (7 meats or cheeses)

Additional Meats or Cheeses - 4

OFF THE BOARD:

Side of Olives & Nuts - 6

Side Crostini, Cracker, or Chutney - 1

Side Potato Chip or Fresh Fruit - 2

Happy Hour Food:

M - F 3pm-6pm Sunday All Day.


Pepperoni Gouda Flatbread - 7

Pretzels & Mustard - 7

Hummus Veggie Crudite - 7

SHAREABLES:

Smoked Salmon & Mascarpone - 14

Lavosh crackers topped with sliced cucumber, mascarpone, mango ginger chutney, smoked salmon, basil oil, chives. 

Chicken Skewers & Tzatziki - 13

Flame kissed skewers, tzatziki yogurt, grilled pita bread, and Greek salad.


Bar-B-Q Farmer's Flatbread - 14

Tangy BBQ sauce, smoked jack, crispy bacon, ham, salami, fried quail egg, green onion.


Feta, Shrimp & Bacon Flatbread - 14

Whipped feta spread, crispy bacon, red onion, diced shrimp, arugula & olive oil.


Veggie Pesto Flatbread - 13

Basil pesto, mushrooms, gold bar squash, bell pepper, tomato, midnight moon cheese. 

Chef's Hummus & Pita Bread - 11

Grilled pita bread and vegetable crudité, served with Chef's choice, house-made hummus, paprika and olive oil. 

Polenta With Shrimp & Mole - 15

Grilled Polenta cake, spinach, goat cheese, topped with sautéed shrimp and cilantro in a rich dark mole sauce. 

Ahi Poke Bowl - 15

Diced Ahi Tuna steak, green onion, cucumber, carrots, avocado and radish, Ponzu sauce, arugula, white rice.
Sriracha aioli.

Baked Pretzels & Mustard - 10

Fresh baked buttery pretzels and sea salt.
Served with variety of house-made mustards and beer cheese.

SALADS:

We offer a variety of fresh salads with house made dressings and locally sourced produce. Accompanied with toasted pita bread.

Add Chicken or Chilled Prawns to any salad - 3

Bacon Apple Walnut Salad - 14

Spring Mix lettuce, chopped walnuts, diced apple, bacon, "Toma" cheese, blood orange vinaigrette dressing.

Fairway Cobb Salad - 15

Mixed greens, grilled chicken, tomato, bacon, Point Reyes Bleu hard boiled egg, Bacon Dijon dressing.

Cranberry Feta Prawn Salad - 15

Spinach, crumbled feta cheese, dried cranberry, chilled prawns, balsamic vinaigrette.

Pear & Goat Cheese Salad - 14

Wild arugula, shallots, bosc pear, chevre goat cheese, roasted almonds, vanilla bean vinaigrette drizzle.

PANINIS/WRAPPS:

Our sandwiches/wraps come with a side of Fresh Fruit or Potato Chips.

Our current bread selections are focaccia, sourdough or ciabatta.

Brie, Bacon Fig Jam Panini - 13

Double crème brie cheese, dalmatia fig jam, crispy bacon, zesty arugula.

Smoked Salmon & Pesto - 15

(available as sandwich or wrap)

Fresh cucumbers, red onion, roasted garlic aioli and pesto spread, spring mix lettuce, smoked salmon.



Roasted Beet & Tomato - 14

(available as sandwich or wrap)

Sliced roasted beets, fresh tomato, basil leaf, spinach, cucumber, pistachios, feta and balsamic.

Monte Cristo Sandwich - 15

Sliced ham, gruyere, smoked jack, house-made red wine & grape chutney, dusted with powdered sugar.

SWEETS:

Classic Crème Brûlée - 10

Chilled vanilla crème brûlée custard with caramelized sugar, raspberry and mint.

Brown Butter Cake - 10












Warm brown butter cake, wine poached pear, vanilla bean ice cream, caramel and almonds.

ALL WINE CAN BE
PURCHASED TO GO
FOR 20% OFF (30%
FOR CLUB MEMBERS)

PLATINUM

WINE LOUNGE

All wines by the
glass are 6 ounce

BUBBLES		GLS	BTL	REDS		GLS	BTL
<u>MOSCATO D' ASTI, CASCINETTA</u> PIEDMONT <i>Sweet, Soft Effervescence, Stone Fruit</i>		8	30	<u>ZINFANDEL OLD VINE, M2- LODI</u> <i>Silky, Currants, Cherries, Clove</i>		13	45
<u>PROSECCO, STERLING - VENETO</u> <i>Dry, Crisp, Green Apple</i>		9	34	<u>ZINFANDEL RESERVE, BOEGER EL DORADO</u> <i>Balanced Fruit and Tannins, Spice, Berries</i>		11	40
<u>BRUT, ALEXANDRIE - HEALDSBURG</u> <i>Dry, Citrus, Minerality</i>		17	62	<u>PRIMITIVO, OAKSTONE - FAIR PLAY</u> <i>Raspberry, Spice, Luscious</i>		12	42
<u>BRUT ROSÉ, LVVR - LODI</u> <i>Strawberry, Delicate, Raspberry</i>		14	48	<u>PINOT NOIR, FAILLA WILLAMETTE VALLEY</u> <i>Light, Delicate, Smooth, Cherry</i>		15	54
ROSÉS				<u>PINOT NOIR, SCHUG SONOMA COAST</u> <i>Strawberry, Bright Cherry, Spice, Crisp</i>		11	40
<u>MONT GRAVET - SOUTHERN FRANCE</u> <i>Dry, Crisp, Delicate, Strawberry</i>		10	34	<u>PINOT NOIR, MORGAN, 12 CLONES SANTA LUCIA HIGHLANDS</u> <i>Raspberry, Fresh Acidity, Cranberry</i>		13	45
<u>BARON DE LEY - RIOJA, SPAIN</u> <i>Dry, Fresh Raspberries, Full Bodied, Cranberry</i>		9	34	<u>SANGIOVESE, IRON HUB - AMADOR</u> <i>Ripe Cherry, Smoke, Long finish</i>		12	42
<u>CANTELE, NEGROAMARO SALENTO, PUGLIA</u> <i>Dry, Round, Cherries, Ripe Strawberry</i>		9	34	<u>MERLOT, GRGICH HILLS - NAPA VALLEY</u> <i>Soft, Fruit -Forward, Fresh Berries</i>		15	54
WHITES				<u>MERLOT, SULLIVAN - NAPA VALLEY</u> <i>Dark Cherry, Vanilla, Cocoa</i>		19	75
<u>RIESLING, THREE WINE MONTEREY COUNTY</u> <i>Pear, Apricot, Peach,</i>		10	36	<u>CARIGNANE, 3 WINE CONTRA COSTA COUNTY</u> <i>Dried Cranberries, Baking Spice, Supple Tannins</i>		14	48
<u>ALBARIÑO, BOKISCH - LODI</u> <i>Guava, Orange Blossom, Green Apple</i>		10	36	<u>BARBERA, STEINER- COOPER RANCH AMADOR COUNTY</u> <i>Blackberry, Full-bodied, Big Fruit</i>		12	42
<u>GRÜNER VELTLINER, DANCING COYOTE - CLARKSBURG</u> <i>Citrus, White Peach, Minerality</i>		9	34	<u>TEMPRANILLO, BOKISCH - LODI</u> <i>Dark Cherry, Blackberry, Hickory</i>		12	42
<u>VERMINTINO, BELLA GRACE AMADOR COUNTY</u> <i>Very Crisp, Pineapple, Mango</i>		12	42	<u>SYRAH, BECKMEN - SANTA YNEZ VALLEY</u> <i>Big tannins, Dark Chocolate, Spicy</i>		14	48
<u>SANCERRE, HENRI BOURGEOIS LES BARONNES - LOIRE VALLEY</u> <i>Citrus, Green Apple, Crisp, Minerality</i>		14	48	<u>CABERNET FRANC, BUTTONWOOD SANTA YNEZ VALLEY</u> <i>Plum, Herbaceous, Peppercorn</i>		13	45
<u>SAUVIGNON BLANC, HONIG NAPA VALLEY</u> <i>Stone Fruit, Rich Mid-Palate, Crisp Finish</i>		10	36	<u>CABERNET, BELLO MEGAHERTZ CALIFORNIA</u> <i>Big Rich Dark Fruit, Espresso Beans, Mild Tannins</i>		12	42
<u>FUMÉ BLANC, GRGICH HILLS NAPA VALLEY</u> <i>Tropical, Melon, Kiwi, Gala Apple</i>		13	45	<u>CABERNET, FRANK FAMILY NAPA VALLEY</u> <i>Smooth Tannins, Mild Oak, Plum, Clove</i>		20	72
<u>CHARDONNAY, CROSSBARN BY PAUL HOBBS, SONOMA COAST</u> <i>Unoaked, Asian Pear, Crisp Acidity</i>		13	45	<u>CABERNET RESERVE, GRAVEL BAR COLUMBIA VALLEY</u> <i>Black Olive, Vanilla, Cedar</i>		16	58
<u>CHARDONNAY, SLH BY HAHN SANTA LUCIA HIGHLANDS</u> <i>Stone fruit, Delicate, Pear</i>		12	42	<u>CABERNET, BELLA UNION NAPA VALLEY</u> <i>Plum, Black Cherry, Toasty Oak, Black Pepper</i>		28	105
<u>CHARDONNAY, HUNGRY BLONDE NAPA</u> <i>Butter, Oak, Almonds</i>		14	48	<u>PETITE SIRAH, HARNEY LANE LODI</u> <i>Blueberry Pie, Thick Tannins, Lush, Coffee Notes</i>		15	54
<u>CHARDONNAY, EN ROUTE-FAR NIENTE RUSSIAN RIVER VALLEY</u> <i>Crisp, Citrus, Apricot, Minerality</i>		17	62	DESSERT WINES			
RED BLENDS				<u>VINTAGE PORT 2013, PEDRONCELLI DRY CREEK VALLEY</u> <i>Rich, Sweet, Caramel, Dark Chocolate</i>			9
<u>BECKMEN CUVÉE LE BEC SANTA YNEZ VALLEY</u> <i>Syrah, Grenache, Mourvedre, Counoise</i>		11	40	<u>10 YR TAWNY PORT, SMITH WOODHOUSE PORTUGAL</u> <i>Nutty, Crystallized Dried Fruits, Cedar</i>			14
<u>IRON HUB RESOLUTE, SHENANDOAH VALLEY</u> <i>Aglianico, Grenache, Zinfandel - Smooth, Cranberry</i>		14	48				
<u>CHAPPELLET, MOUNTAIN CUVÉE NAPA COUNTY</u> <i>Bordeaux Blend - Cedar, Clove, Vanilla, Ripe berries</i>		17	62				
<u>EHLERS PORTRAIT - ST. HELENA</u> <i>Cabernet, Merlot, Cabernet Franc - Earthy, Soft, Blackberry</i>		24	90				