



welcome to our restaurant and wine bar. our goal is to provide you with excellent service, fresh and well prepared dishes and a great selection of wine and local beer. thank you for taking the time to visit and we hope that you enjoy the experience.

FEATURED WINES

PONZI PINOT GRIS

2017 willamette valley, oregon
10 / 34 bottle

TAKEN RED BLEND

2016 napa
15 / 52 bottle

SIDES

FURIKAKE FRIES H

garlic & plain also available
6⁹⁵

ONION RINGS H

served with a side of ranch
7⁹⁵

CRISPY BRUSSELS SPROUTS H

sherry gastrique, parmesan
6⁹⁵

BLISTERED SHISHITO PEPPERS H

ginger soy glaze
6⁹⁵

MAC & CHEESE H

3 cheese blend, parmesan bread crumbs
7⁹⁵
add bacon +1⁵⁰

SOUP OF THE DAY

please ask your server
5⁹⁵

BREAD

served with salted butter
1⁵⁰

DESSERTS

CHOCOLATE POT DE CRÉME

toasted meringue, olive oil, sea salt
5⁹⁵

SEASONAL BREAD PUDDING

vanilla whipped cream,
caramel sauce, sliced almonds
6⁹⁵

PANNA COTTA

vanilla bean, fruit compote, pistachios
6⁹⁵

CHEESE

+

CHARCUTERIE

Aged Cheddar cow / Manchego sheep / Aged Gouda cow / Brie cow
Stilton Blue Cheese cow

Tosceno / Soppressata / Spicy Calabrese / Prosciutto
Spicy Coppa

choose any 2 cheese or charcuterie for 12⁹⁵ +4⁵⁰ each additional item.
Includes fig jam, house made mustard, mixed nuts, dried fruit & bread

SALADS + FLATBREAD

BABY KALE CAESAR SALAD

cherry tomatoes, parmesan bread crumbs add chicken breast +4⁵⁰

9⁵⁰

ROASTED BEET SALAD GF

feta, arugula, candied pecans, honey balsamic vinaigrette add prosciutto +3⁵⁰

9⁵⁰

MUSHROOM FLATBREAD

mozzarella, arugula, thyme, lemon zest

12⁹⁵

MEAT LOVERS FLATBREAD

mozzarella, prosciutto, salami, bacon, side of pomodoro sauce

12⁹⁵

SMALL PLATES get 1 or 2 to share

CRAB CAKES (3) H

lump crab, mustard aioli, chives

16⁹⁵

SEARED SCALLOPS WITH RISOTTO H GF

three scallops, lemon chive risotto

16⁹⁵

MEATBALL CROQUETTES (2) H

panko coated & cheese stuffed kobe beef meatballs, spicy pomodoro, grilled bread

12⁹⁵

BOLOGNESE PASTA *

casarecce pasta, beef & pork bolognese sauce, parmesan

15⁹⁵

SHRIMP PESTO PASTA *

bucatini pasta, jumbo shrimp, pesto sauce, cream, tomatoes, parmesan bread crumbs

16⁹⁵

PORK BELLY BAO BUNS (3) H

lightly fried bao buns, braised pork belly, pickled veg, cilantro, hoisin, mayo

12⁹⁵

LARGE PLATES entrée size portion

PAN SEARED SEA BASS (BARRAMUNDI) GF

butter, lemon, chives, roasted potatoes, sautéed greens, tomatoes

17⁹⁵

1/3 LB KOBE BEEF BURGER

brioche bun, caramelized onions, garlic aioli, arugula, fries, choice of cheese add bacon +1⁵⁰

14⁹⁵

CHICKEN MARSALA

pan seared chicken breast, mushrooms, marsala sauce, buttered mezzis rigatoni

16⁹⁵

BRAISED SHORT RIBS GF

au gratin potatoes, seasonal vegetable, demi-glace

19⁵⁰

GALBI (KALBI) FLAT IRON STEAK

8oz marinated flat iron steak, dirty rice, roasted broccoli

19⁵⁰

12 OZ PRIME RIB-EYE STEAK GF

chimichurri, creamy horseradish, onion rings

24⁹⁵

GF gluten free item * gluten free pasta available +2 H happy hour items 25% off maximum 2 split checks per party 20% gratuity added to parties of 8 or more we prepare our food from scratch daily. if you have any allergies, please alert your server as not all ingredients are listed. consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DINNER: tue-thu 5pm - 9pm, fri & sat 4pm - 10pm, sun 4pm - 9pm HAPPY HOUR: fri & sat 4pm - 6pm

6.07.19