



KITCHEN MENU

FOR THE TABLE...PLENTY OF CHAMPAGNE, WHITE WINE AND TAPS

VINO HOUSE ROASTED BAR NUTS. / 9 (GF)
HOUSE MARINATED OLIVES. / 9 (GF)
DIFFERENT SOUP. AQ / 13
APRICOT GLAZED LAMB MEAT BALLS, (3),
CORIANDER CREAM, PICKLED RED ONION AND
FENNEL SLAW/ 18
OYSTERS ON THE HALFSHELL, VINO CRUZ
MIGNONETTE, FRESH LEMON / 3.00 EA

STEAMED MUSSELS, GARLIC, WINE, CITRUS,
FENNEL, CHILI, HERBS, CRUSTY BREAD. 24
VINO CHARCUUTZ. ASSORTMENT OF CURED
MEATS, CHEESES, FRUITS, NUTS, DIPS, PICKLED,
BAKED / 25
PAN FRIED CHEVRE, FRENCH SALAD,
TOAST POINTS / 13

FORK & KNIFE...PAIRED WITH WAY TOO MANY GOOD WINES

GEM CAESAR, BRIOCHE CROUTONS, GRANA PEDANA. 15

WINTER CHOPPED SALAD, ORGANIC LETTUCES, BRUSSELS, BEETS, ALMONDS, CHEVRE, GARDEN HERBS,
CITRUS POPPYSEED DRESSING / 16

ROASTED BRUSSEL SPROUTS. BING CHERRIES, BALSAMIC REDUCTION, ROASTED PEPITAS / 16

FISH TACOS, BLACKENED SNAPPER, GRILLED FRUIT RELISH, CHIPOTLE-CILANTRO SLAW, CORN TORTILLAS / 17

PORTOBELLO MUSHROOM BURGER, PESTO MAYO, FONTINA, RED PEPPER PESTO, GRIDDLED ONIONS,
CHOPPED GREENS/ 16

BALSAMIC BEEF TENDERLOIN BROCHETTE, GOUDA POTATO GRATIN, RED WINE REDUCTION,
CITRUS ARUGALA SALAD / 28

VINO BURGER, PRATHER RANCH GRASS FED BEEF, WHITE CHEDDAR, BACON, BUTTER LEAF, GRIDDLED WHITE
ONION, DELUX SAUCE, BRIOCHE / 18

SIDES FOR YOU, SIDES FOR ME

ROSEMARY GARLIC PARMESAN POTATO WEDGES WITH STONE GROUND MUSTARD AIOLI / 6,
HOUSE SALAD / 5, MARKET VEG, AQ / 6

HOUSE-MADE SOURDOUGH FLATBREADS / 16

APPLE, BRIE, ONION CONFIT, FIG JAM, PROSCIUTTO, ARUGULA

TRUFFLED POTATO, MUSHROOM, FONTINA, ROSEMARY, RED PEPPER PESTO, MICROS

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*