

SUMMER

52 Wines by the Glass | 100% Fresh, Whole Produce | Oak-Fire & Brick-Oven Cooking (to be naturally <595 calories) | Sourced with Care | 50+ Varieties of Produce

FLATBREADS Gluten-Sensitive Flatbread (add 20 cal) +2

- PESTO CHICKEN AND FRESH MOZZARELLA**
balsamic Cipollini onions, wood-grilled red peppers, arugula (460 cal) 10
- FOUR-MUSHROOM**
goat cheese, truffle oil, scallions (430 cal) 11.5
- ☀️ **ROASTED CORN, AGED CHEDDAR, AND SPICED BACON**
sour cream, lime spritz (580 cal) 10.5
- ROASTED TOMATO**
mozzarella, Parmesan, basil (520 cal)
add pepperoni (add 150 cal) +1 10
- LOBSTER AND FRESH MOZZARELLA**
wood-grilled red peppers, scallions, lobster sour cream (430 cal) 16

STARTERS

- LUMP CRAB CAKE**
Maryland-style, mustard sauce (350 cal) 13.5
- ☀️ **GRILLED SHRIMP AND AVOCADO COCKTAIL**
avocado-lime crema (210 cal) 11
- GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS**
celery hearts, radishes, green olives (490 cal) 12
- WHOLE ROASTED CAULIFLOWER**
Parmesan panko, cave-aged Gruyère cheese sauce (550 cal) 10.5
- AVOCADO TOAST**
wood-grilled sourdough, toybox tomatoes, pickled red onions, cilantro, 15-year aged balsamic (390 cal) 9
- LUMP CRAB AND SHRIMP STUFFED MUSHROOMS**
creamed spinach, panko breadcrumbs (240 cal) 11.5
- SPINACH AND ARTICHOKE DIP**
cave-aged Gruyère, roasted tomatoes, lavosh (450 cal) 10.5
- ☀️ **GRILLED CHICKEN RAVIOLI**
olive-oil whipped ricotta, tomato vinaigrette (360 cal) 10.5
- AHI TUNA TARTARE***
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal) 14.5

SOUPS

- LOBSTER BISQUE**
sherry, chives (430/520 cal) 7.5 | 8.5
- ☀️ **SUMMER CORN**
crispy bacon (240/80 cal) 6.5 | 7.5
- CARROT**
sesame-pistachio crunch, yogurt (260/340 cal) 6.5 | 7.5

SALADS

- ☀️ **GOLDEN BEETS AND GOAT CHEESE**
toasted pistachios, micro basil (200 cal) 7.5
- ROMAINE AND KALE CAESAR**
Parmesan-ciabatta croutons (340 cal) 9.5
- CHOPPED GREEK**
chickpeas, Kalamata olives, red onions, pepperoncini, wood-grilled red peppers, celery, feta, vinaigrette (330 cal) 9.5
- SPINACH AND ROASTED BROCCOLI**
spiced bacon, roasted mushrooms, toasted almonds, Gorgonzola, vinaigrette (370 cal) 9.5
- FIELD GREENS**
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette (200 cal) 7.5
- ☀️ **SPICED BACON AND BURRATA PANZANELLA**
tomatoes, Parmesan ciabatta, basil, vinaigrette (510 cal) 11

ROSÉ ALL DAY, ALL SUMMER

- JANSZ, BRUT ROSÉ**, Tasmania, Australia NV x | xx
- VANDERPUMP, DRY ROSÉ**, Côtes de Provence, France, 'xx x | xx
- ROSÉ LEMONADE** Ketel One Botanical Grapefruit & Rose Vodka, Royal Post Rosé, lemon (160 cal) 10.5
- ROSÉ SANGRIA** Royal Post Rosé, honey lavender, white cranberry, lemon (xxx cal) 10.5

☀️ Our favorites

ENTRÉE SALADS

- ☀️ **STEAK SALAD***
prime sirloin, aged cheddar, smoked almonds, green beans, baby romaine, chargrilled onions, lemon dressing (530 cal) 19.5
- MAUI TUNA CRUNCH***
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal) 20
- SESAME-GRILLED SALMON***
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (470 cal) 19.5
- BBQ CHICKEN**
baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 15.5

SEA

- WOOD-GRILLED HANDLINE TUNA***
mint tabouli, tomato salad, preserved lemon hummus (560 cal) 26
- ☀️ **CARAMELIZED GRILLED SEA SCALLOPS**
roasted garlic broccolini, goat cheese risotto (510 cal) 27.5
- CEDAR PLANK-ROASTED SALMON***
roasted green beans, marble potatoes, dill-mustard sauce (480 cal) 23.5
- WOOD-GRILLED BONELESS RAINBOW TROUT**
roasted garlic broccolini, marble potatoes, dill-mustard sauce (570 cal) 20
- SOUTHERN-STYLE SHRIMP AND GRITS**
chorizo, bacon, stone ground cheddar grits (580 cal) 20
- BRICK OVEN-ROASTED CHILEAN SEA BASS**
roasted mushrooms, wild rice pilaf, ginger-sesame glaze (510 cal) 34

LAND

- KONA-CRUSTED LAMB LOIN***
roasted zucchini-potato mash, roasted pepper chutney, balsamic sauce (570 cal) 30
- ☀️ **HAND-ROLLED LASAGNA**
butternut ricotta, kale, mushrooms, tomato-basil sauce (590 cal) 20
- ☀️ **POT-ROASTED BASIL-RICOTTA CHICKEN**
green beans, roasted tomato pilaf (570 cal) 19
- ☀️ **BISTRO STEAK***
prime sirloin, roasted green beans, marble potatoes, red wine sauce (420 cal) 22
- ROASTED VEGETABLE GNOCCHI**
spiced zucchini, broccoli, almond granola, tomato-basil sauce (550 cal) 17.5
- WOOD-GRILLED PORK TENDERLOIN***
spiced cauliflower, sweet potato mash, shallot-herb jus (470 cal) 20
- WOOD-GRILLED FILET MIGNON***
roasted mushrooms and green beans, Yukon mash, red wine sauce (6 oz 430 cal/8 oz 490cal) 6 oz 29.5 | 8 oz 34.5

ACCOMPANIMENTS

- LEMON-GRILLED SHRIMP SKEWER** (120 cal) 9.5
- WOOD-GRILLED MAINE LOBSTER TAIL** (110 cal) 11.5
- CARAMELIZED GRILLED SEA SCALLOPS** (90 cal) 10.5

SIDES

- MAC N' CHEESE**
Parmesan panko, cave-aged Gruyère cheese sauce (580 cal) 7
- ROASTED ZUCCHINI-POTATO MASH**
spiced zucchini, Yukon Gold potatoes, feta, Parmesan panko (320 cal) 5
- ROASTED CAULIFLOWER FLORETS** (200 cal) 5
- ☀️ **CORN AND CHEDDAR POLENTA** (410 cal) 5

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

DRINK THEM BEFORE THEY'RE FAMOUS

What's next from the renowned Catena family of winemakers? Four spectacular wines from fourth generation sister and brother Laura and Ernesto. By the glass or bottle.

White (150 cal per 6-oz. glass) | Red (160 cal per 6-oz. glass)

Catena, Chardonnay,
Mendoza
14.5 | 58

Catena, Historica Red Blend,
Mendoza
16.5 | 66

Ernesto Catena, Padrillo,
Pinot Noir, Mendoza
9.5 | 38

Ernesto Catena, Tahuán,
Cabernet Sauvignon, Mendoza
11.5 | 46

52 WINES BY THE GLASS

From critically acclaimed icons to small production marvels, our Wine Bar features wines for every taste and occasion—52 of which we're happy to offer you by the glass. Enjoy.

WHITES (150 cal per 6-oz. glass)

SPARKLING (120 cal per 5-oz. glass/630 cal per 750-ml bottle)

Riondo 'Spumante', Prosecco, Veneto, Italy NV
Gruet 'Sauvage' Blanc de Blancs, New Mexico NV
Jansz, Brut Rosé, Tasmania, Australia NV
Schramberg 'Mirabelle', Brut, North Coast NV
Veuve Clicquot 'Ponsardin', Brut, Champagne NV

9 | 45
10 | 50
12 | 60
62
86

SAUVIGNON BLANC

Légende by Lafite, Bordeaux, France '17/'18
Yealands, Marlborough, New Zealand '17/'18 (sustainable)
Honig, Napa Valley '18 (sustainable)
Spy Valley, Marlborough, New Zealand '18 (sustainable)
Kim Crawford, Marlborough, New Zealand '17
Cloudy Bay, Marlborough, New Zealand '18

8.5 | 34
10 | 40
11.5 | 46
12.5 | 50
56
70

ROSÉ

Vanderpump, Dry Rosé, Côtes de Provence, France
Royal Post, Sweet Rosé, CA NV
Jean-Luc Colombo, Dry Rosé, Méditerranée, France '17/'18
Whispering Angel, Dry Rosé, Côtes de Provence, France '18

x | xx
7 | 28
9.5 | 38
13.5 | 54

RIESLING AND GRÜNER VELTLINER

Prüm 'Essence', Riesling, Mosel, Germany '17
Laurenz V. 'Singing' Grüner Veltliner, Austria '17
Trimbach, Riesling, Alsace, France '14

10 | 40
42
13 | 52

CHARDONNAY

Harvest Sun, CA '17
Chateau Ste. Michelle 'Mimi', Horse Heaven Hills '17
Sea Sun by Caymus 'Tri-County', CA '16
La Crema, Monterey '16/'17
Cambria 'Katherine's Vineyard', Santa Maria Valley '15/'16
Sonoma-Cutrer, Sonoma Coast '17
Hanzell Vineyards, Sonoma Valley '14
Cakebread Cellars, Napa Valley '17
Shafer, Red Shoulder Ranch, Carneros, Napa Valley '17
Far Niente, Napa Valley '16

7.5 | 30
9.5 | 38
12 | 48
13 | 52
57
15.5 | 62
82
22.5 | 90
92
97

PINOT GRIGIO / GRIS

Open Ranch, CA '17
Santa Julia, Mendoza, Argentina '18
King Estate, Willamette Valley '17
Santa Margherita, Alto Adige, Italy '17

7.5 | 30
10 | 40
12 | 48
14.5 | 58

INTERESTING WHITES

Jam Jar 'Sweet White', Moscato, South Africa '17
Torres 'Verdejo', Verdejo, Rueda, Spain '17
Vincent et Tania Carême 'Spring', Chenin Blanc, Vouvray, France '16
Sting, Il Palagio 'Roxanne', Bianco, Tuscany, Italy '17
Yalumba, Viognier, South Australia '16/'17 (organic)
Tenuta Guado Al Tasso, Vermentino, Bolgheri, Italy '17

8.5 | 34
44
48
10 | 40
42
54

REDS (160 cal per 6-oz. glass)

PINOT NOIR

Votre Santé, CA '16
Joseph Drouhin 'Laforet', Burgundy, France '17
Loveblock, Central Otago, New Zealand '15
Erath, Oregon '16
Alto Limay by Paul Hobbs, Patagonia, Argentina '16
Meiomi, CA '17
Ponzi 'Tavola', Willamette Valley '17
Copain 'Tous Ensemble', Sonoma Coast '16
Flowers, Sonoma Coast, CA '17
Etude, Carneros '16
Penner-Ash, Willamette Valley '16

9 | 36
46
13 | 52
54
58
15.5 | 62
64
70
78
84
21.5 | 86

MALBEC

Tilia, Mendoza, Argentina '16/'17
Gascón, Mendoza, Argentina '17
Catena 'Vista Flores', Mendoza, Argentina '16/'17

8 | 32
10.5 | 42
12.5 | 50

SYRAH AND PETIT SIRAH

Jam Jar 'Sweet Shiraz', South Africa '17
Michael David 'Petite Petit', Petite Sirah, Lodi '16
Yangarra Estate, McLaren Vale, Australia '14/'15
Torbreck 'Woodcutter's', Barossa Valley, Australia '17
Jean-Luc Colombo 'Les Bartavelles', Châteauneuf-du-Pape, France '16

8 | 32
12.5 | 50
56
59
81

MERLOT

Juntos, Alicante, Spain '16/'17
Borderan, Bordeaux, France '17
Matanzas Creek, Sonoma County '13/'14
Decoy by Duckhorn, Sonoma County '16
Chateau Ste. Michelle 'Indian Wells', Columbia Valley '16

7.5 | 30
10.5 | 42
50
14 | 56
64

CABERNET AND RED BLENDS

Farm & Fare Cellars, CA '16
Château de Parenchère, Bordeaux, France '16/'17
Jean Leon '3055', Penedes, Spain '14
Penfolds 'Max's', South Australia '16
Marc Brédif, Cabernet Franc, Chinon, France '17
Lake Sonoma, Alexander Valley '16
Franciscan, Napa Valley '16
Paraduxx, Proprietary Blend, Napa Valley '15
Markham 'Cellar 1878', Napa Valley '15
The Prisoner, Proprietary Blend, Napa Valley '17
Stags' Leap 'The Investor', Bordeaux Blend, Napa Valley '14
Chateau Musar, Proprietary Blend, Bekaa Valley, Lebanon '03
Silver Oak, Alexander Valley '14
Caymus, Napa Valley '16

7.5 | 30
11 | 44
48
13 | 52
54
14 | 56
15.5 | 62
62
19.5 | 78
20.5 | 82
21.5 | 86
98
112
120

ZINFANDEL

Cline 'Ancient Vines', Contra Costa '17
Mauritson, Sonoma Valley '16
Ravenswood 'Teldeschi', Dry Creek Valley '14

12 | 48
52
69

ITALY AND SPAIN

Antinori 'Santa Cristina' Sangiovese, Tuscany, Italy '16
Sierra Cantabria, Crianza Tempranillo, Rioja, Spain '15
Mastroberardino 'Mastro' Aglianico, Campania, Italy '17
Juan Gil 'Silver', Monastrell, Jumilla, Spain '17
Cune 'Reserva' Tempranillo, Rioja, Spain '14
Antinori 'Pèppoli', Sangiovese Chianti Classico, Tuscany, Italy '16

8.5 | 34
11.5 | 46
50
52
56
62

DESSERT WINE (140 cal per 3-oz. glass)

Taylor Fladgate 10 year, Tawny Port

9.5

SEASONAL COCKTAILS

HAWAIIAN PINEAPPLE COSMOPOLITAN

New Amsterdam Pineapple Vodka, Patrón
Citrónge (230 cal) 13

STRAWBERRY BASIL INFUSION

strawberry-infused Prairie Organic Vodka,
basil (260 cal) 13

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry,
cucumber, basil, lime (230 cal) 11.5

ROSÉ LEMONADE

Ketel One Botanical Grapefruit & Rose Vodka,
Royal Post Rosé, lemon (160 cal) 10.5

PEACH RIESLING MULE

Prum Riesling, Ketel One Botanical Peach &
Orange Blossom Vodka, ginger beer, lime (xxx cal) 12

COCO JITO

RumHaven Coconut Water Rum, lime,
mint (xxx cal) 11

POMEGRANATE MARGARITA

Chavo Malo Tequila, Patrón Citrónge,
pomegranate (230 cal) 13.5

NEW OLD FASHIONED

Bulleit Kentucky Straight Bourbon Whiskey,
orange peel, amarena cherry (180 cal) 12.5

RASPBERRY HIBISCUS G&T

GunPowder Irish Gin, raspberry hibiscus,
tonic, lime (xxx cal) 12

ROSÉ SANGRIA

Royal Post Rosé, honey lavender, white cranberry,
lemon (xxx cal) 10.5

BEERS (cal per 12-oz.)

STELLA ARTOIS (150 cal) 6.25
CORONA (150 cal) 6.25
NEW BELGIUM FAT TIRE AMBER ALE (150 cal) 6.25
STONE BREWING COMPANY IPA (210 cal) 6.25
BUD LIGHT (100 cal) 5.5

Ask us about our rotating
LOCAL CRAFT BEER selections.

LET'S BE FRIENDS

Be the first to hear about our new
seasonal menus, exclusive offers,
wines and more.

Text **SUMMER** to **346464** to join our eClub.

Standard msg. and data rates may apply.



SUMMER

52 Wines by the Glass | 100% Fresh, Whole Produce | Oak-Fire & Brick-Oven Cooking (to be naturally <595 calories) | Sourced with Care | 50+ Varieties of Produce

FLATBREADS Gluten-Sensitive Flatbread (add 20 cal) +2

- PESTO CHICKEN AND FRESH MOZZARELLA**
balsamic Cipollini onions, wood-grilled red peppers, arugula (460 cal) 10
- FOUR-MUSHROOM**
goat cheese, truffle oil, scallions (430 cal) 11.5
- ☀️ **ROASTED CORN, AGED CHEDDAR, AND SPICED BACON**
sour cream, lime spritz (580 cal) 10.5
- ROASTED TOMATO**
mozzarella, Parmesan, basil (520 cal)
add pepperoni (add 150 cal) +1 10
- LOBSTER AND FRESH MOZZARELLA**
wood-grilled red peppers, scallions, lobster sour cream (430 cal) 16

STARTERS

- LUMP CRAB CAKE**
Maryland-style, mustard sauce (350 cal) 13.5
- ☀️ **GRILLED SHRIMP AND AVOCADO COCKTAIL**
avocado-lime crema (210 cal) 11
- GRILLED ARTICHOKE WITH PRESERVED LEMON HUMMUS**
celery hearts, radishes, green olives (490 cal) 12
- WHOLE ROASTED CAULIFLOWER**
Parmesan panko, cave-aged Gruyère cheese sauce (550 cal) 10.5
- AVOCADO TOAST**
wood-grilled sourdough, toybox tomatoes, pickled red onions, cilantro, 15-year aged balsamic (390 cal) 9
- LUMP CRAB AND SHRIMP STUFFED MUSHROOMS**
creamed spinach, panko breadcrumbs (240 cal) 11.5
- SPINACH AND ARTICHOKE DIP**
cave-aged Gruyère, roasted tomatoes, lavosh (450 cal) 10.5
- ☀️ **GRILLED CHICKEN RAVIOLI**
olive-oil whipped ricotta, tomato vinaigrette (360 cal) 10.5
- AHI TUNA TARTARE***
handline tuna, wasabi-avocado mousse, tropical salsa (480 cal) 14.5

SOUPS

- LOBSTER BISQUE**
sherry, chives (430/520 cal) 7.5 | 8.5
- ☀️ **SUMMER CORN**
crispy bacon (240/80 cal) 6.5 | 7.5
- CARROT**
sesame-pistachio crunch, yogurt (260/340 cal) 6.5 | 7.5

SALADS

- ☀️ **GOLDEN BEETS AND GOAT CHEESE**
toasted pistachios, micro basil (200 cal) 7.5
- ROMAINE AND KALE CAESAR**
Parmesan-ciabatta croutons (340 cal) 9.5
- CHOPPED GREEK**
chickpeas, Kalamata olives, red onions, pepperoncini, wood-grilled red peppers, celery, feta, vinaigrette (330 cal) 9.5
- SPINACH AND ROASTED BROCCOLI**
spiced bacon, roasted mushrooms, toasted almonds, Gorgonzola, vinaigrette (370 cal) 9.5
- FIELD GREENS**
organic greens, toybox tomatoes, almond granola, white balsamic vinaigrette (200 cal) 7.5
- ☀️ **SPICED BACON AND BURRATA PANZANELLA**
tomatoes, Parmesan ciabatta, basil, vinaigrette (510 cal) 11

ROSÉ ALL DAY, ALL SUMMER

	glass	9 oz	bottle
JANSZ, BRUT ROSÉ , Tasmania, Australia NV (5 oz) x - xx			
VANDERPUMP, DRY ROSÉ , Côtes de Provence, France, 'xx' x xx xx			
ROSÉ LEMONADE Ketel One Botanical Grapefruit & Rose Vodka, Royal Post Rosé, lemon (160 cal) 10.5			
ROSÉ SANGRIA Royal Post Rosé, honey lavender, white cranberry, lemon (xxx cal) 10.5			

☀️ Our favorites

ENTRÉE SALADS

- ☀️ **STEAK SALAD***
prime sirloin, aged cheddar, smoked almonds, green beans, baby romaine, chargrilled onions, lemon dressing (530 cal) 19.5
- MAUI TUNA CRUNCH***
seared handline tuna, organic greens, mango, almonds, toasted sesame dressing (370 cal) 20
- SESAME-GRILLED SALMON***
organic greens, mango, jicama, lemongrass sauce, toasted sesame dressing (470 cal) 19.5
- BBO CHICKEN**
baby spinach, romaine, sweet corn, wood-grilled red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 15.5

SEA

- WOOD-GRILLED HANDLINE TUNA***
mint tabouli, tomato salad, preserved lemon hummus (560 cal) 26
- ☀️ **CARAMELIZED GRILLED SEA SCALLOPS**
roasted garlic broccolini, goat cheese risotto (510 cal) 27.5
- CEDAR PLANK-ROASTED SALMON***
roasted green beans, marble potatoes, dill-mustard sauce (480 cal) 23.5
- WOOD-GRILLED BONELESS RAINBOW TROUT**
roasted garlic broccolini, marble potatoes, dill-mustard sauce (570 cal) 20
- SOUTHERN-STYLE SHRIMP AND GRITS**
chorizo, bacon, stone ground cheddar grits (580 cal) 20
- BRICK OVEN-ROASTED CHILEAN SEA BASS**
roasted mushrooms, wild rice pilaf, ginger-sesame glaze (510 cal) 34

LAND

- KONA-CRUSTED LAMB LOIN***
roasted zucchini-potato mash, roasted pepper chutney, balsamic sauce (570 cal) 30
- ☀️ **HAND-ROLLED LASAGNA**
butternut ricotta, kale, mushrooms, tomato-basil sauce (590 cal) 20
- ☀️ **POT-ROASTED BASIL-RICOTTA CHICKEN**
green beans, roasted tomato pilaf (570 cal) 19
- ☀️ **BISTRO STEAK***
prime sirloin, roasted green beans, marble potatoes, red wine sauce (420 cal) 22
- ROASTED VEGETABLE GNOCCHI**
spiced zucchini, broccoli, almond granola, tomato-basil sauce (550 cal) 17.5
- WOOD-GRILLED PORK TENDERLOIN***
spiced cauliflower, sweet potato mash, shallot-herb jus (470 cal) 20
- WOOD-GRILLED FILET MIGNON***
roasted mushrooms and green beans, Yukon mash, red wine sauce (6 oz 430 cal/8 oz 490cal) 6 oz 29.5 | 8 oz 34.5

ACCOMPANIMENTS

- LEMON-GRILLED SHRIMP SKEWER** (120 cal) 9.5
- WOOD-GRILLED MAINE LOBSTER TAIL** (110 cal) 11.5
- CARAMELIZED GRILLED SEA SCALLOPS** (90 cal) 10.5

SIDES

- MAC N' CHEESE**
Parmesan panko, cave-aged Gruyère cheese sauce (580 cal) 7
- ROASTED ZUCCHINI-POTATO MASH**
spiced zucchini, Yukon Gold potatoes, feta, Parmesan panko (320 cal) 5
- ROASTED CAULIFLOWER FLORETS** (200 cal) 5
- ☀️ **CORN AND CHEDDAR POLENTA** (410 cal) 5

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White (150 cal per 6-oz. glass) | Red (160 cal per 6-oz. glass)

Catena, Chardonnay,
Mendoza
14.5 | 22 | 58

Catena, Historica Red Blend,
Mendoza
16.5 | 25 | 66

Ernesto Catena, Padrillo,
Pinot Noir, Mendoza
9.5 | 14 | 38

Ernesto Catena, Tahun,
Cabernet Sauvignon, Mendoza
11.5 | 17 | 46

52 WINES BY THE GLASS From critically acclaimed icons to small production marvels, our Wine Bar features wines for every taste and occasion—52 of which we're happy to offer you by the glass. Enjoy.

WHITES (150 cal per 6-oz. glass | 225 cal per 9-oz. glass)

SPARKLING (120 cal per 5-oz. glass/630 cal per 750-ml bottle)

Riondo 'Spumante', Prosecco, Veneto, Italy NV
Gruet 'Sauvage' Blanc de Blancs, New Mexico NV
Jansz, Brut Rosé, Tasmania, Australia NV
Schramberg 'Mirabelle', Brut, North Coast NV
Veuve Clicquot 'Ponsardin', Brut, Champagne NV

glass bottle

9 45
10 50
12 60
62
86

SAUVIGNON BLANC

Légende by Lafite, Bordeaux, France '17/'18
Yealands, Marlborough, New Zealand '17/'18 (sustainable)
Honig, Napa Valley '18 (sustainable)
Spy Valley, Marlborough, New Zealand '18 (sustainable)
Kim Crawford, Marlborough, New Zealand '17
Cloudy Bay, Marlborough, New Zealand '18

6 oz 9 oz bottle

8.5 13 34
10 15 40
11.5 17 46
12.5 19 50
56
70

ROSÉ

Vanderpump, Dry Rosé, Côtes de Provence, France, 'xx
Royal Post, Sweet Rosé, CA NV
Jean-Luc Colombo, Dry Rosé, Méditerranée, France '17/'18
Whispering Angel, Dry Rosé, Côtes de Provence, France '18

x xx xx
7 10 28
38
13.5 20 54

RIESLING AND GRÜNER VELTLINER

Prüm 'Essence', Riesling, Mosel, Germany '17
Laurenz V. 'Singing' Grüner Veltliner, Austria '17
Trimbach, Riesling, Alsace, France '14

10 15 40
42
13 19 52

CHARDONNAY

Harvest Sun, CA '17
Chateau Ste. Michelle 'Mimi', Horse Heaven Hills '17
Sea Sun by Caymus 'Tri-County', CA '16
La Crema, Monterey '16/'17
Cambria 'Katherine's Vineyard', Santa Maria Valley '15/'16
Sonoma-Cutrer, Sonoma Coast '17
Hanzell Vineyards, Sonoma Valley '14
Cakebread Cellars, Napa Valley '17
Shafer, Red Shoulder Ranch, Carneros, Napa Valley '17
Far Niente, Napa Valley '16

6 oz 9 oz bottle

7.5 11 30
9.5 14 38
12 18 48
13 19 52
57
62
82
22.5 34 90
92
97

PINOT GRIGIO / GRIS

Open Ranch, CA '17
Santa Julia, Mendoza, Argentina '18
King Estate, Willamette Valley '17
Santa Margherita, Alto Adige, Italy '17

7.5 11 30
10 15 40
12 18 48
14.5 22 58

INTERESTING WHITES

Jam Jar 'Sweet White', Moscato, South Africa '17
Torres 'Verdejo', Verdejo, Rueda, Spain '17
Vincent et Tania Carême 'Spring', Chenin Blanc, Vouvray, France '16
Sting, Il Palagio 'Roxanne', Bianco, Tuscany, Italy '17
Yalumba, Viognier, South Australia '16/'17 (organic)
Tenuta Guado Al Tasso, Vermentino, Bolgheri, Italy '17

8.5 13 34
44
48
10 5 40
42
54

REDS (160 cal per 6-oz. glass | 225 cal per 9-oz. glass)

PINOT NOIR

Votre Santé, CA '16
Joseph Drouhin 'Laforet', Burgundy, France '17
Loveblock, Central Otago, New Zealand '15
Erath, Oregon '16
Alto Limay by Paul Hobbs, Patagonia, Argentina '16
Meiomi, CA '17
Ponzi 'Tavola', Willamette Valley '17
Copain 'Tous Ensemble', Sonoma Coast '16
Flowers, Sonoma Coast, CA '17
Etude, Carneros '16
Penner-Ash, Willamette Valley '16

6 oz 9 oz bottle

9 13 36
46
13 19 52
54
58
15.5 23 62
64
70
78
84
21.5 32 86

MALBEC

Tilia, Mendoza, Argentina '16/'17
Gascón, Mendoza, Argentina '17
Catena 'Vista Flores', Mendoza, Argentina '16/'17

8 12 32
10.5 16 42
12.5 19 50

SYRAH AND PETIT SIRAH

Jam Jar 'Sweet Shiraz', South Africa '17
Michael David 'Petite Petit', Petite Sirah, Lodi '16
Yangarra Estate, McLaren Vale, Australia '14/'15
Torbreck 'Woodcutter's', Barossa Valley, Australia '17
Jean-Luc Colombo 'Les Bartavelles', Châteauneuf-du-Pape, France '16

8 12 32
12.5 19 50
56
59
81

MERLOT

Juntos, Alicante, Spain '16/'17
Borderan, Bordeaux, France '17
Matanzas Creek, Sonoma County '13/'14
Decoy by Duckhorn, Sonoma County '16
Chateau Ste. Michelle 'Indian Wells', Columbia Valley '16

7.5 11 30
10.5 16 42
50
14 21 56
64

CABERNET AND RED BLENDS

Farm & Fare Cellars, CA '16
Château de Parenchère, Bordeaux, France '16/'17
Jean Leon '3055', Penedes, Spain '14
Penfolds 'Max's', South Australia '16
Marc Brédif, Cabernet Franc, Chinon, France '17
Lake Sonoma, Alexander Valley '16
Franciscan, Napa Valley '16
Paraduxx, Proprietary Blend, Napa Valley '15
Markham 'Cellar 1878', Napa Valley '15
The Prisoner, Proprietary Blend, Napa Valley '17
Stags' Leap 'The Investor', Bordeaux Blend, Napa Valley '14
Chateau Musar, Proprietary Blend, Bekaa Valley, Lebanon '03
Silver Oak, Alexander Valley '14
Caymus, Napa Valley '16

6 oz 9 oz bottle

7.5 11 30
11 16 44
48
13 19 52
54
14 21 56
15.5 23 62
62
19.5 29 78
20.5 31 82
21.5 32 86
98
112
120

ZINFANDEL

Cline 'Ancient Vines', Contra Costa '17
Mauritson, Sonoma Valley '16
Ravenswood 'Teldeschi', Dry Creek Valley '14

12 18 48
52
69

ITALY AND SPAIN

Antinori 'Santa Cristina' Sangiovese, Tuscany, Italy '16
Sierra Cantabria, Crianza Tempranillo, Rioja, Spain '15
Mastroberardino 'Mastro' Aglianico, Campania, Italy '17
Juan Gil 'Silver', Monastrell, Jumilla, Spain '17
Cune 'Reserva' Tempranillo, Rioja, Spain '14
Antinori 'Pèppoli', Sangiovese Chianti Classico, Tuscany, Italy '16

8.5 13 34
11.5 17 46
50
52
56
62

DESSERT WINE (140 cal per 3-oz. glass)

Taylor Fladgate 10 year, Tawny Port

3 oz
9.5

SEASONAL COCKTAILS

HAWAIIAN PINEAPPLE COSMOPOLITAN

New Amsterdam Pineapple Vodka, Patrón
Citrónge (230 cal) 13

STRAWBERRY BASIL INFUSION

strawberry-infused Prairie Organic Vodka,
basil (260 cal) 13

CUCUMBER BASIL SMASH

Prairie Organic Cucumber Vodka, white cranberry,
cucumber, basil, lime (230 cal) 11.5

ROSÉ LEMONADE

Ketel One Botanical Grapefruit & Rose Vodka,
Royal Post Rosé, lemon (160 cal) 10.5

PEACH RIESLING MULE

Prum Riesling, Ketel One Botanical Peach &
Orange Blossom Vodka, ginger beer, lime (xxx cal) 12

COCOJITO

RumHaven Coconut Water Rum, lime,
mint (xxx cal) 11

POMEGRANATE MARGARITA

Chavo Malo Tequila, Patrón Citrónge,
pomegranate (230 cal) 13.5

NEW OLD FASHIONED

Bulleit Kentucky Straight Bourbon Whiskey,
orange peel, amarena cherry (180 cal) 12.5

RASPBERRY HIBISCUS G&T

GunPowder Irish Gin, raspberry hibiscus,
tonic, lime (xxx cal) 12

ROSÉ SANGRIA

Royal Post Rosé, honey lavender, white cranberry,
lemon (xxx cal) 10.5

BEERS (cal per 12-oz.)

STELLA ARTOIS (150 cal) 6.25
CORONA (150 cal) 6.25
NEW BELGIUM FAT TIRE AMBER ALE (150 cal) 6.25
STONE BREWING COMPANY IPA (210 cal) 6.25
BUD LIGHT (100 cal) 5.5

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LOCAL CRAFT BEER selections.

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