



## SAMPLE DINNER CHOICES

### SOUP OR SALAD

#### **Summer Lettuces**

Fennel, Warm Seeded Sonoma Chevre, Pea Shoots, Chia Vinaigrette

#### **Caramelized Asparagus & Potato Soup**

Nueskie's Bacon, Chives

### APPETIZERS

#### **CA White Sturgeon Caviar Toast**

Hoover Ranch Egg, Fines Herbs, Truffle Salt

#### **Devil's Gulch Ranch Pork Belly**

Iacopi English Pea "Cacio e Pepe", Farro, Spring Flowers and Shoots

#### **Monterey King Salmon Tartare**

Avocado, Celtuce, Sea Pine, Nasturtium Capers

#### **Grilled Zuckerman's Asparagus**

Red Curry Hollandaise, Toasted Shallots

#### **Cavatelli**

Italian Sausage, Sugar Snap Peas, Parmigiano Reggiano, Calabrian Chili

#### **Coal Roasted Octopus Salad**

Frisee, Egg, Potato, Brown Butter Crumble, Sauce Vierge

### ENTREES

#### **Heritage Pork Jagerwurst Sausage**

Our Sauerkraut, Celery Root Puree, Mustard Glaze

#### **Grass Fed Flank Steak "Ropa Vieja"**

Sweet Plantain, Saffron Rice, Piquillo Pepper, Olive

#### **Sonoma Duck Breast**

Leg Confit, Polenta, K&J Cherry Sauce, Wilkinson Acres Lettuce

#### **SF Halibut**

Oyster Mushroom, Radish, Forbidden Black Rice, Burnt Scallion Dashi

#### **Semolina Gnocchi**

Maitake Mushrooms, Artichokes, Marsala, NZ Spinach, Mascarpone

### DESSERTS

#### **Valrhona Chocolate Souffle Cake**

Coffee Anglaise, Chocolate Covered Coffee Beans, Caramel

#### **Nutella Donuts**

Banana-Vanilla Pudding, Cocoa Nibs

#### **Creme Fraiche Pound Cake**

Basil Ice Cream, Early Season Strawberry Compote

#### **Earl Grey Panna Cotta**

Lemon Shortbread Crumble, Seka Hills Honey

### FOR THE TABLE

#### **SUPPLEMENTAL**

#### **Hummus**

Za'atar, Spring Crudites

#### **Potato Chips**

Togarashi, Black Garlic Dip

#### **Mangalitsa Ham and Fontina**

Giardiniera, Grain Mustard

#### **Cauliflower**

Sambal, Lime, Peanuts

#### **Sourdough Levain Bread**

European Butter, Black Salt, Fennel Pollen, Olives

#### **Artisan Cheeses**

Ask Chef for Today's Selection

#### **Oysters**

Cucumber Mignonette

#### **Grassy Bar or Kumamoto**

## COCKTAILS 12

### **New York Sour**

Bourbon, Lemon, Egg White, Cabernet

### **Pink Sapphire**

Gin, Pamplemousse, Dry Vermouth, Grapefruit Bitters

### **Blood Moon**

Tequila, Blood Orange, Lime, Serrano Agave

### **Kentucky Buck**

Bourbon, Strawberry, Lime, Ginger Beer

### **Abbie's Green Dream**

Vodka, Lime, Cucumber

### **Dirty Cougar**

Vodka, Pamplemousse, Elderflower, Citrus

### **Tennessee Tiki**

2018 Taster's Cup Winner

Rye, Tiki Mix, Citrus, Angostura

### **Honey Bee** Tequila, Honey, Lemon

### **Sabio Black**

Rye, Luxardo, Averna, Peychaud's Bitters

### **Old Fashioned**

Rye, Bitters, Mapel

### **Chef's Gin Tonic**

St. George Botanic Gin, Juniper Berries, Citrus,

## PREMIUM COCKTAILS AQ

### **Dukes Martini**

Purity Vodka, Olives, House Pickled Onions, Served Ice Cold Table Side

### **Boss Hog OF**

Whistle Pig 10yr, Bitters, Mapel, Served Table Side

### **King Cadillac**

Don Julio 1942, Grapefruit Bitters, Grand Marnier, Smoked Rosemary

## LOW ABV 9

### **Aperol Spritz**

Sparkling, Orange

### **French 75**

Gin, Lemon, Sparkling

## DRAFT BEER 7

### **Dark Lager**

Old Kan | 4.5 ABV

### **Shy Cacti**

Shadow Puppet | 4.9 ABV

### **Relinquish Pale Ale**

Shadow Puppet | 5.4 ABV

### **Creme Fatale Milkshake IPA**

Shadow Puppet | 7.3 ABV

### **Smoke & Coffee Break**

Shadow Puppet | 8.1 ABV

### **Denogginizer**

Drake's | 9.75 ABV

## BUBBLES

**NV Brut Rose, Simonsig, South Africa** 12 | 46

**NV Prosecco, Bele Casel, Italy** 14 | 55

**NV Cava, Capita Vidal, Penedes, Spain** 12 | 46

## WHITE

**2016 Pouilly-Fuisse, Domaine Beranger, Burgundy** 21 | 82

**2017 Chardonnay, Wood Family Vineyards, Livermore** 13 | 49

**2018 Albariño, Ragbag WineWorks, Lodi** 14 | 54

**2017 Alvarinho, Quinta Do Regueiro, Portugal** 11 | 42

**2017 Dry Riesling, Trefethen, Napa** 11 | 42

**2018 Sauvignon Blanc, Petit Bourgeois, Loire France** 12 | 46

**2018 Sauvignon Blanc/ Semillon, "Lola", SKW, Livermore** 12 | 42

## ROSE

**2018 Luli, Central Coast** 12 | 46

**2017 Hess, Shirtail Ranch, Napa Valley** 11 | 42

## RED

**2016 Pinot Noir/Gamay, Bellenos Cuvee Rouge, Burgundy** 13 | 50

**2017 Pinot Noir, Typicite, Santa Lucia Highlands** 18 | 70

**2016 Cabernet Blend, Aia Vecchia "Lagone", Tuscany** 13 | 50

**2017 Cabernet Sauvignon, SKW "Ghielmetti", Livermore** 21 | 82

**2017 Zinfandel, Turley "Juvenile", Napa Valley** 16 | 62

**2017 Barbera D'Alba, Bel colle, Piedmonte, Italy** 13 | 50

**2016 Garnacha, HMR Black, Penedes, Spain** 12 | 46