

## ***Wine by the Glass***

### **White:**

Veuve Clicquot, Brut Champagne	\$17/\$66
The Pale, Rose	\$12/\$46
Rapido, Pinot Grigio	\$12/\$46
Hindsight, Sauvignon Blanc	\$15/\$46
Heitz Cellar, Chardonnay	\$16/\$62
Frank Family, Chardonnay	\$17/\$66

### **Red:**

Educated Guess, Pinot Noir	\$16/\$62
Frank Family, Zin	\$17/\$62
Markham, Merlot	\$15/\$58
Dona Del Ceilo, Petite Sirah	\$15/\$58
Conundrum, Red Blend	\$16/\$62
Acumen, Cabernet Sauvignon	\$19/\$74

### **Bottle Selections:**

Rochioli, Chardonnay	\$65
Southern Right, Pinotage, South Africa	\$45
Patz and Hall, "Hyde Vineyard" Pinot	\$70
Chateau Montelena, Zinfandel	\$69
Paradigm, Cabernet Sauvignon	\$80
Heitz, Cabernet Sauvignon	\$85
La Jota, Cabernet Franc	\$110
Rober Mondavi, "To Kalon," Cabernet	\$175
Schrader "Las Piedras" Cabernet Sauv.	\$325

### **Signature Cocktails**

-Whistle Pig 10yr Old Fashion, Luxardo Cherries, Orange Peel Angustura Bitters	\$20
-Blood Orange Mule, Titos Vodka, Blood Puree, Ginger Beer, Lime, Agave	\$14
-Frankstini, Uncle Vals Botanical Gin, Lemon Cucumber, Elderflower Liqueur, Simple Syrup	\$15
-Jalapeno Blackberry Margarita Deleon Blanco Tequila, Blackberry Puree, Agave, Lime Salt	\$16
-Cucumber Basil Gimlet, Tahoe Blue Vodka Basil, Lime, Simple Syrup	\$14
-Four Roses Small Batch Manhattan Angustura Bitters, Carpano Antica Sweet Verouth Luxardo Cherries	\$17
-Pomgranite Martini Darjeeling Gin, Agave, Pomgranite Juice, Veuve Clicquot Float	\$16
-Hawaiian Mule, Captain Morgan, Malibu Agave Syrup, Ginger Beer, Pineapple Juice	\$14



\*\*Corkage - \$15 per 750ML

\*\*OUR CAESAR DRESSING, AIOLI,  
EMULSIONS, AND MAYONNAISE CONTAIN  
RAW EGG YOLK

## **ALA CARTE MENU**

**PESTO FRIES, HOUSE MADE PESTO, SWISS CHEESE \$8**

**OYSTER SHOOTER, SAKE, CITRUS PONZU, SRIRACHA, PACIFIC OYSTER \$4  
CILANTRO**

**ARTISAN CHEESE BOARD, MANCHEGO CHEDDAR \$23**

**TRUFFEL PEPECCORINO, TRIPLE CREAM CAMBOZOLA, SPICY COPPA**

**TOSCANO SALAMI, FIG JAM, BAGUETTE, MARCONA ALMONDS, OLIVES**

**STUFFED AVOCADO (HALF), BOILED ALMOND HUMMUS, RED RADISH \$9**

**CUMIN TOASTED SESAME SEEDS, SRIRACHA, LIME, CILANTRO, NAAN BREAD**

**FRIED BRUSSEL SPROUTS, PANCETTA, PECORINO \$13**

**BALSAMIC REDUCTION**

**PASTRAMI REUBEN EGG ROLLS, SHAVED PASTRAMI, SWISS CHEESE \$13**

**CARAWAY SAUERKRAUT, MUSTARD AIOLI, RUSSIAN DRESSING**

**GRILLED CHICKEN CHOP SALAD, ROMAINE LETTUCE, GRILLED CHICKEN**

**GORGONZOLA, MANDARINS**

**, EGG, WATERMELON RADISH, PECANS**

**FUJI APPLES, CABERNET VINAIGRETTE \$15**

**ASIAN PEAR SALAD \$13**

**ROASTED RED BEETS, BURRATA, BALSAMIC REDUCTION, EVOO, BASIL**

**CAST IRON PAN SEARED DIVER SCALLOPS (3) CELERY ROOT PUREE \$22**

**BABY CARROTS, BUERRE ROUGE, GREEN ONION OIL**

**AL PASTOR STYLE PORK TACOS, POBLANO-LIME SLAW \$15**

**CHIPOTLE SOUR CREAM HOUSE MADE SALSA**

**FRENCH ONION TART \$14**

**PUFF PASTRY, GRYURE, PERSIMMON TZATZIKI, PISTACHIO, FENNEL**

**SMOKED PRIME RIB FRENCH DIP SANDWICH \$21**

**HOUSE SMOKED PRIME RIB OF BEEF, BALSAMIC GLAZED ONIONS**

**CAMBOZOLA TRIPLE CRÈME BLEU CHEESE, HORSERADISH CREAM**

**CHIPOTLE AU JUS**

**FALL RISOTTO \$25**

**PUMPKIN PUREE, MAPLE GLAZED RED KURI SQUASH, PEPITA,**

**GOAT FETA, DRIED CRANBERRIES, ARAGULA**

**ADD CHICKEN \$5 PRAWNS(3) \$7 SCALLOPS(2) \$16**

**PAN SEARED CHILEAN SEABASS \$39**

**PARSNIP BISQUE, ROMANESCO, FOGGYDEW MUSHROOMS, PEASHOOTS,**

**HAZELNUTS, SHERRY CRÈME FRIECHE**

**THAI SHRIMP CURRY \$25**

**PANANG CURRY, COCONUT RICE FRITTER, CILANTRO, GREEN BEANS**

**SOUTHERN FRIED MARY'S CHICKEN \$25**

**BACON GRAVY, BABY CARROTS, GARLIC MASHED POTATO**

**GRILLED "CENTER CUT" APPLE BRINED PORK CHOP \$29**

**RICE PILAF, APPLE & FENNEL "FRIES," HONEY-HARRISA BUTTER**

**BRAISED SHORT RIBS \$30**

**BUTTERNUT SQUASH POLENTA, BRAISING GREENS, SORREL GREMOLATA**

**OIL, RED WINE DEMI, PECORINO**

**GRILLED 5OZ PRIME FILET MIGNON \$41**

**FINGERLING POTATOES, FARRO, DELICATA SQUASH, MOZZARELLA,**

**CHIOGGIA BEETS, LOCAL PLUM-BACON FAT GASTRIQUE**

**TCT GRILLED BACON FIG-JAM BURGER, CERTIFIED ANGUS \$19**

**GROUND BEEF, WHOLE GRAIN MUSTARD, ARUGALA,**

**BACON-FIG JAM, DOUBLE CREAM BRIE**