

### **Fried Stuffed Olives - 9**

Castelvetrano Olives - Manchego - Honey Drizzle  
*Suggested Pairing: Albet i Noya Sparkling Rose*

### **Corn and Coconut Soup - 11**

Corn - Green Chile - Fried Jalapeño  
Toasted Coconut - Cilantro Oil  
*Suggested Pairing: Jollie Folle Rose*

### **Pan Roasted Verlasso Salmon Fillet\* - 22**

Brussel Sprout Sauté - Fennel Confit -  
Lemon - Citrus Beurre Blanc  
*Suggested Pairing: Touchard Vineyards Rousanne*

### **Buffalo Chicken Caesar Sandwich - 17**

Fried Chicken Breast - Buffalo Sauce - Caesar Brussel Slaw  
Parmesan - Brioche Bun - Fries  
*Suggested Pairing: Pierre Sparr Pinot Blanc*



### **Artisan Cheese and Cured Meat Board ▲**

*Build your Own Cheese and Meats Board*  
*Combination of Cheeses and Meats Encouraged*  
*Each board comes with:*

*Olive Mix ~ Toasted Nuts ~ Pickled Cherries ~ House Made*  
*Ale Mustard ~ Apple Butter ~ Crostini*

2 Cheeses - \$14

4 Cheeses - \$27

2 Meats - \$14

4 Meats - \$27

*Ask your server for suggested wine pairing and today's selection*

### **Patatas Bravas - 10**

Crispy Potatoes - Paprika Tomato Sauce - Garlic Aioli  
Smoked Paprika - Micro Greens  
*Suggested Pairing: Mucho Mas Red Blend*

### **Pork Belly Bites - 12**

Milk Braised Pork Belly - Zaa'tar - Apricot - Pomegranate Glaze  
*Suggested Pairing: Three Brooms Sauv Blanc*

### **Citrus Beet Salad - 13 ▲**

Roasted Baby Beets - Candied Pickled Oranges - Almonds  
Shaved Fennel - Manchego - Sherry Vinaigrette  
*Suggested Pairing: Chéreau Carré, 'Orgueil' Muscadet*

### **House Made Linguini Bolognese - 18**

Beef and Pork Bolognese - House Made Linguini  
Truffle Butter - Parmesan Cheese  
*Suggested Pairing: Prelius Cabernet*

### **Flatbread - 15**

- Whipped Ricotta - Corn Kernel - Bacon Lardon - Scallion  
*Suggested Pairing: Bacchus Pinot Noir*
- Ratatouille Veg - Tomato Sauce - Mascarpone  
Garlic Confit - Basil  
*Suggested Pairing: Prelius Cabernet*

### **Uncorked Butter Board - 15 ▲**

Savory: Sherry Butter - Garlic Confit - Pickled Shallot -  
Aleppo Pepitas - Crostini

or

Sweet: Honey Vanilla Butter - Red Wine Marinated Figs  
Almonds - Apple Butter - Baguette

*Suggested Pairing: Golden Winery Chardonnay*

### **Pumpkin Mousse - 11 ▲**

Apple Butter Gelee - Amaretti Cookie - Caramel

### **French Press CORVUS Coffee - 7**

*Please allow a few "flavor dwelling" minutes.*

*Ask your server about GF, DF and Vegan Accommodations*



▲ *May contain peanuts and/or tree nuts*

*\* These items may be served raw or undercooked, or contain raw or undercooked ingredients.*

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