

Wine Flights

A WINE "FLIGHT" IS A GROUPING OF WINES THAT HAVE SOMETHING IN COMMON: THE VARIETAL, THE WINERY, THE REGION, THE VINTAGE, OR THE TYPE OF WINE OR BLEND.
EVERY WINE ON OUR FLIGHT LIST IS ALSO AVAILABLE BY THE GLASS OR THE BOTTLE.

SPARKLINGS \$18

- GRAHAM BECK BRUT (\$10/GLS)
(SOUTH AFRICA)
- 2005 SCHRAMSBERG BLANC DE BLANCS (\$12/GLS)
(CALIFORNIA)
- GLORIA FERRER "VA DE VI" (\$9/GLS)
(SONOMA COUNTY)

CHARDONNAYS \$18

- 2006 BOUCHAINE (\$10/GLS)
(CARNEROS)
- 2006 Y3 (\$10/GLS)
(NAPA VALLEY)
- 2007 MERRYVALE "STARMONT" (\$10/GLS)
(NAPA VALLEY)

REFRESHING SAUVIGNON BLANCS \$16

- 2007 WHITE OAK (\$8/GLS)
(RUSSIAN RIVER)
- 2007 SCHUG (\$9/GLS)
(MONTEREY COUNTY)
- 2008 THE CROSSINGS (\$8/GLS)
(MARLBOROUGH)

SWEETER SIDE RIESLINGS \$18

- 2007 SELBACH-OSTER "FISH" RIESLING (\$9/GLS)
(GERMANY)
- 2007 SCHLOSS VOLLRADS (\$8/GLS)
(GERMANY)
- 2007 COLUMBIA WINERY "CELLARMASTER'S" (\$8/GLS)
(COLUMBIA VALLEY)

PINOT GRIGIOS/PINOT GRIS \$16

- 2007 LAIRD "COLD CREEK RANCH" PINOT GRIGIO (\$10/GLS)
(CARNEROS)
- 2007 ALEXANA "REVANA VYD" PINOT GRIS (\$11/GLS)
(DUNDEE HILLS)
- 2008 CABERT PINOT GRIGIO (\$8/GLS)
(FRIULI)

PINOT NOIRS \$20

- 2008 TERRA ANDINA RESERVA (\$8/GLS)
(CHILE)
- 2007 SCHUG (\$10/GLS)
(SONOMA COAST)
- 2006 SURH LUCHTEL (\$13/GLS)
(SONOMA COAST)

DUCKHORN REDS \$22

- 2006 DUCKHORN MERLOT (\$13/GLS)
(NAPA VALLEY)
- 2007 "DECOY" (\$12/GLS)
(NAPA VALLEY)
- 2005 PARADUXX (\$14/GLS)
(NAPA VALLEY)

ITALIAN REDS \$17

- 2007 RUBIZZO SANGIOVESE (\$8/GLS)
(TOSCANA)
- 2006 PIO CESARE BARBERA D' ALBA (\$10/GLS)
(ALBA)
- 2007 LAYER CAKE PRIMITIVO (\$9/GLS)
(PUGLIA)

CABERNET SAUVIGNONS \$20

- 2007 12 GAUGE (\$8/GLS)
(CALIFORNIA)
- 2005 FREEMARK ABBEY (\$14/GLS)
(NAPA VALLEY)
- 2004 REYNOSO (\$12/GLS)
(ALEXANDER VALLEY)

MALBECS \$18

- 2007 LA LINDA (\$8/GLS)
(MENDOZA)
- 2007 KAIKEN (\$8/GLS)
(MENDOZA)
- 2006 LUIGI BOSCA RESERVA (\$10/GLS)
(MENDOZA)

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE CHEF DOES NOT GUARANTEE MEDIUM-WELL OR WELL-DONE PREPARATIONS ON BEEF ITEMS AS IT WILL COMPROMISE THE INTEGRITY OF THE DISH.

Additional Whites by the Glass

N.V. MOËT WHITE STAR (SPLIT)	SPARKLING	\$15.
N.V. MOËT NECTAR IMPERIAL (SPLIT)	SPARKLING	\$15.
N.V. CRISTALINO EXTRA DRY	SPARKLING	\$8.
N.V. POMMERY PINK "POP" (SPLIT)	SPARKLING ROSÉ	\$18.
2008 UMBERTO FIORI MOSCATO D'ASTI	MOSCATO D' ASTI (LIGHT, SWEET & REFRESHING)	\$8.
2008 FIREHOSE	GEWÜRTZTRAMINER (HONEYSUCKLE)	\$8.
2007 TORBRECK "WOODCUTTER'S"	SEMILLON	\$10.
2008 DRY CREEK SAUVIGNON BLANC	SAUVIGNON BLANC (LIGHT FRUIT)	\$9.
2007 CONUNDRUM	WHITE BLEND	\$10.
2008 FOUR VINES "NAKED"	CHARDONNAY (UNOAKED)	\$8.
2008 ROMBAUER	CHARDONNAY (BUTTERY AND HEAVY OAK)	\$16.

Additional Reds by the Glass

2006 MCKENZIE-MUELLER	PINOT NOIR (DARK CHERRY, LIGHT TANNINS)	\$12.
2007 VELVET DEVIL	MERLOT (RED CHERRY & HINT OF COCOA)	\$9.
2007 BEN MARCO	MALBEC (BLACK CHERRY, COCOA POWDER)	\$11.
2007 ORIN SWIFT "THE PRISONER"	ZINFANDEL BLEND (BLACKBERRY & ROUNDED)	\$16.
2006 O'BRIEN "SEDUCTION"	MERLOT BLEND (LIGHT, RED FRUIT)	\$16.
2003 DIAMANT NAPA VALLEY RED BLEND	BORDEAUX BLEND (DARK FRUIT W/ SMOOTH LONG FINISH)	\$16.
2006 BOOM BOOM	SYRAH (SMOKY W/ BLUEBERRY)	\$9.
2006 FOUR VINES "OLD VINE CUVÉE"	ZINFANDEL (VANILLA & JAMMY)	\$8.
2006 SILVER PALM	CABERNET SAUVIGNON (EASY DRINKING, EVERY DAY CAB)	\$9.
2005 BARNETT SPRING MOUNTAIN	CABERNET SAUVIGNON (FULL BODIED)	\$16.
2005 FAUST	CABERNET SAUVIGNON (BIG CALIFORNIA CAB)	\$18.

Not Looking for Wine?

DRAFT BEER \$4/GLS
 ST. ARNOLD LAWNMOWER
 ST. ARNOLD OKTOBERFEST
 KONA "PIPELINE" PORTER

SOFT DRINKS \$1.50/EA
 DIET COKE • COKE • SPRITE
REPUBLIC OF TEA \$4/EA
 DARJEELING • RASPBERRY QUINCE
ESPRESSO \$3.
DOUBLE ESPRESSO \$4.25
CAPPUCCINO \$3.50

BOTTLED WATER
 VOSS (375ML) \$3/BTL
 MOUNTAIN VIEW (1L) \$6/BTL
 PERRIER (375ML) \$3/BTL
 PELLEGRINO (750ML) \$5/BTL

*Ask to see our Dessert Menu
 for our selection of Ports and Dessert Wines by the Glass*

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE CHEF DOES NOT GUARANTEE MEDIUM-WELL OR WELL-DONE PREPARATIONS ON BEEF ITEMS AS IT WILL COMPROMISE THE INTEGRITY OF THE DISH.

IN THE BEGINNING...

CASTELVETRANO & NIÇOISE OLIVES (MAY CONTAIN PITS)	\$5.
HUMMUS, OLIVE TAPENADE, & MUHAMMARA SERVED WITH A FRENCH BAGUETTE	\$8.
SALAD OF CELERY HEARTS, ORGANIC GREENS, ARUGULA, APPLES, SPICED NUTS, POINT REYES BLUE CHEESE 25 YEAR OLD BALSAMIC	\$8.
SPANISH CHORIZO & GULF SHRIMP NACHOS, QUESO COTIJA, FLOUR TORTILLAS, BLACK BEANS & SALSA VERDE	\$14.
HOUSE MADE CHARCUTERIE PLATE WITH COUNTRY PATÈ, BRESAOLA & TOSCANO SALAMI. SERVED WITH A HOUSE MADE APPLE-PEAR CHUTNEY, CRÈME FRAICHE AND BASIL CHIFFONADE, DIJON MUSTARD, & CORNICHONS.	\$14.
CHICKEN FLATBREAD TOMATO SAUCE, SCARMOZA, CHEESY GIRL GOAT CHEESE, CARAMELIZED ONION, RED PEPPER	\$14.
BEEF SLIDERS TWO PETITE BURGERS, ONE TOPPED WITH DANISH BLUE AND CARAMELIZED ONION AND THE OTHER WITH GRAFTON CHEDDAR AND CRISP PROSCIUTTO BACON.	\$10.
CHICKEN SLIDERS WITH BUTTERKÄSE CHEESE, PANCETTA, ARUGULA & BALSAMIC VINAIGRETTE.	\$10.

SOMEWHERE IN THE MIDDLE...

CHOPPED CHICKEN SALAD-FRESH CUT ROMAINE, CUMIN VINAIGRETTE WITH CHICKEN, TOMATOES, RED ONIONS, APPLES, HOMINY, ROASTED POBLANOS, TORTILLA STRIPS & TOASTED PEPITAS	\$13.
SEARED GULF COAST RED GROUPER & SAFFRON RISOTTO	\$25.
RIGATONI WITH "THE BALBINOT" 8 HOUR MEAT SAUCE AND DICED COLBY CHEESE	\$14.
FILET OF BEEF TENDERLOIN, JEANNE POTATOES, ASPARAGUS AND RED WINE SHALLOT REDUCTION	\$28.
16 OZ RIB EYE, HORSEY POTATOES AND ASPARAGUS	\$35.
BRIX BURGER 8 OZ BURGER, SEARED AND TOPPED WITH PANCETTA, CARAMELIZED ONION AND CAMBAZOLA SERVED ON A PRETZEL BUN WITH TRUFFLE SHOESTRING POTATOES	\$16.

ON THE SIDE...

TRUFFLE SHOESTRINGS \$8. • TRUFFLE MAC & CHEESE \$9.

THE END...

WHITE & DARK TRUFFLES	\$8.
HOUSE MADE CRÈME BRÛLÉE	\$8.
DARK CHOCOLATE TART, WHIPPED CREAM & CHOCOLATE SHAVINGS	\$8.
APPLE & RAISIN BREAD PUDDING	\$8.

TODAY'S CHEESES

SERVED WITH AN OLIVE TAPENADE, FRUIT PURÉE, CASTELVETRANO OLIVES (MAY CONTAIN PITS) AND CANDIED PECANS

CHOOSE ANY THREE.....\$14 CHOOSE ANY FIVE.....\$18

BABY BELLETOILLE BRIE • BUTTERKÄSE • POINT REYES FARMSTEAD BLUE • GRAFTON 1 YEAR CHEDDAR • PARAGON VON MÜHLENEN GRUYÈRE • DRUNKEN GOAT • MANCHEGO • CAMBOZOLA • PARMIGIANO-REGGIANO • EDEL DE CLERON

18% GRATUITY ADDED TO GROUPS OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE CHEF DOES NOT GUARANTEE MEDIUM-WELL OR WELL-DONE PREPARATIONS ON BEEF ITEMS AS IT WILL COMPROMISE THE INTEGRITY OF THE DISH.