

TO SHARE

Charcuterie Board | 36

Cured meats, Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard and Seasonal Compote, Focaccia, Crackers
pairs best with our 2022 Riesling

Cheese Board | 33

Local and Imported Cheese's, Pickled Vegetables, Olives, Roasted Nuts, House Mustard and Seasonal Compote, Focaccia, Crackers
pairs best with our 2022 Viognier

Burrata | 31

Locally produced Burrata, Heirloom Tomatoes, Marinated Olives, Fresh Basil, Olive Oil, Balsamic Glaze, Focaccia and Crackers
pairs best with our 2020 Big Red

Hummus Board | 25

Olives, Pickled Vegetables, Focaccia, Crackers
pairs best with our 2022 Big White

Truffle Fries | 15

Shaved Parmesan, Parsley, Garlic Aioli
pairs best with our 2021 Rose

SALAD

Steak Salad | 35

Grilled 6oz Striploin, Roasted Pear, Local Beets, Candied Pecan, Blue Cheese, Roasted Shallot Vinaigrette
pairs best with our 2021 The Premier

Caesar Salad | 16

Crisp Romaine, House Dressing, Shaved Parmesan, Croutons, Lemon
pairs best with our 2020 Chardonnay

Mixed Greens | 16

Tomato, Cucumber, Dried Cranberry, Roasted Shallot Vinaigrette
pairs best with our 2020 Big Red

Tomato Bocconcini | 22

Heirloom Tomato, Locally Produced Bocconcini, Cipollini Onions, Pine Nuts, Fresh Basil, Olive Oil, Balsamic Glaze
pairs best with our 2021 Midnight

Add Chicken Breast | 11 Add Prawns (6) | 14

PIZZA

Margarita | 23

San Marzano Tomato Sauce, Local Bocconcini, Fresh Basil, Balsamic Glaze
pairs best with our 2022 Big White

Prosciutto | 27

San Marzano Tomato Sauce, Prosciutto, Pineapple, Fresno Pepper, Mozzarella, Honey Drizzle
pairs best with our 2020 Chardonnay

Roasted Chicken | 27

Basil Pesto Sauce, Roasted Chicken, Mushrooms, Sweetie Drop Peppers, Balsamic Glaze
pairs best with our 2021 Rose

Three Meat | 28

San Marzano Tomato Sauce, Mozzarella, Local Pepperoni, Salami, Chorizo, Pickled Jalapeno, Red Onion
pairs best with our 2021 The Premier

Vegetable | 26

San Marzano Tomato Sauce, Mozzarella, Artichoke Hearts, Roasted Garlic, Olives, Oven Roasted Tomato, Fresh Arugula
pairs best with our 2022 Viognier

Gluten Free Crust | 4 Vegan Cheese | 4



JOIN THE CLUB!
Ask your server for more information about our Wine Club.

BUNS & BOWLS

Chuck Burger | 25

Ground Chuck, Bacon, Champagne Cheddar, Lettuce, Tomato, Pickle, Onion, Garlic Aioli, Brioche Bun. With Fries or Salad

pairs best with our 2020 The Premier

Chicken Club | 23

Grilled Chicken Breast, Bacon, Cheddar, Pesto Aioli, Oven Roasted Tomato, Lettuce. With Fries or Salad

pairs best with our 2021 Rose

Chicken Adobo Bowl | 25

Marinated Braised Chicken, Fried Rice, Bell Pepper, Onion, Carrot, Scallion, Black Sesame

pairs best with our 2020 Chardonnay

Fettuccine Alfredo | 21

Roasted Garlic, Heavy Cream, Shaved Parmesan, Parsley

pairs best with our 2022 Viognier

Add Prawns (6) | 14 Add Chicken Breast | 11

MAINS

Steak & Frites | 45

Grilled 8oz Striploin, Peppercorn Demi Glaze, House Cut Fries, Seasonal Vegetables

pairs best with our 2021 Premier Merlot

Add Prawns | 14

Surf & Turf | 60

Grilled 6oz Top Sirloin, Forno Baked 4oz Canadian Lobster Tail, Twice Baked Potato, Seasonal Vegetables, Clarified Butter

pairs best with our 2021 The Premier

Maple Brown Butter Salmon | 38

Seared Sockeye Salmon Filet, Maple Brown Butter Glaze, Smoked Sea Salt, Rice Pilaf, Seasonal Vegetables

pairs best with our 2022 Viognier

Chicken Saltimbocca | 36

Prosciutto Wrapped Bone-In Chicken Breast, Stuffed with Artichokes, Sundried Tomato, Spinach, Cream Cheese; Roasted Baby Potato, Seasonal Vegetables, Red Wine Demi Glaze

pairs best with our 2020 Chardonnay

BUNS & BOWLS

Chuck Burger | 25

Ground Chuck, Bacon, Champagne Cheddar, Lettuce, Tomato, Pickle, Onion, Garlic Aioli, Brioche Bun. With Fries or Salad

pairs best with our 2020 The Premier

Chicken Club | 23

Grilled Chicken Breast, Bacon, Cheddar, Pesto Aioli, Oven Roasted Tomato, Lettuce. With Fries or Salad

pairs best with our 2021 Rose

Chicken Adobo Bowl | 25

Marinated Braised Chicken, Fried Rice, Bell Pepper, Onion, Carrot, Scallion, Black Sesame

pairs best with our 2020 Chardonnay

Fettuccine Alfredo | 21

Roasted Garlic, Heavy Cream, Shaved Parmesan, Parsley

pairs best with our 2022 Viognier

Add Prawns (6) | 14 Add Chicken Breast | 11

MAINS

Steak & Frites | 45

Grilled 8oz Striploin, Peppercorn Demi Glaze, House Cut Fries, Seasonal Vegetables

pairs best with our 2021 Premier Merlot

Add Prawns | 14

Surf & Turf | 60

Grilled 6oz Top Sirloin, Forno Baked 4oz Canadian Lobster Tail, Twice Baked Potato, Seasonal Vegetables, Clarified Butter

pairs best with our 2021 The Premier

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Seared Sockeye Salmon Filet, Maple Brown Butter Glaze, Smoked Sea Salt, Rice Pilaf, Seasonal Vegetables

pairs best with our 2022 Viognier

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Prosciutto Wrapped Bone-In Chicken Breast, Stuffed with Artichokes, Sundried Tomato, Spinach, Cream Cheese; Roasted Baby Potato, Seasonal Vegetables, Red Wine Demi Glaze

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