



## FEATURED COCKTAILS & WINES

### *Birgitte's Special!* Glogg (hot mulled wine)

Red wine, vodka, port and spices, Served hot garnished with almonds & raisins 10

### *Michael and Birgitte's New Favorite!* San Juan Martini

Made with your choice of Finlandia Vodka or Bombay Gin, shaken with Lillet Blanc apertif, St. Germain liqueur, fresh lemon juice and cardamom bitters. 12.5  
Nice & refreshing drink !

## FEATURED WINE BY THE GLASS (CHECK OUT THE BACK SIDE FOR OUR FEATURED REDS)

### Mercer Canyons Cabernet Sauvignon

This Washington State 2015 Cabernet vintage is sourced from the acclaimed Dead Canyon Vineyard in Horse Heaven Hills. A warm growing season produced an exceptional wine with aromas and flavors of ripe black fruit and warm baking spices (think nutmeg, cinnamon, clove). The Merlot and Syrah in the blend add weight and texture, with elegant, balanced mouth feel and powdery tannins.

76% Cabernet Sauvignon, 17% Merlot, 7% Syrah 11 / 41

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## SEASONAL SPECIALS

### Shishitos and Shiitakes

A sharable appetizer of blistered shishito peppers, roasted shiitake mushrooms, caramelized cauliflower, Tajin lime salt and a side of siracha-cilantro garlic aioli. 10.5 \*

### *Seasonal Favorite!* Acorn Squash "Fondue"

A sharable appetizer of roasted acorn squash stuffed with leeks, jalapenos, mascarpone and tres queso cheeses. Oven-baked and garnished with toasted almonds and cranberries.  
Served with housemade focaccia bread and local tortilla chips 16\*\*

### Roasted Butternut Squash Salad

An entree salad of mxd greens, dates, spicy pecans, bacon, coriander-lime vinaigrette, apple, cambozola cheese 16\*  
(Add chicken breast +5.5; salmon, shrimp or bistro beef tender+7)°

### *Seasonal Favorite!* Chimayo Chili

With house-ground top sirloin, tres peppers, onions, corn, tomatoes, and of course, Chimayo chile powder (no beans!). Topped with crema, tres queso, cilantro and avocado.  
Served with a wedge of our skillet cornbread. Cup 9.5/Bowl 14.5 \*\*

*Recommended Wine Pairing: Kaiken Ultra Malbec*

### *Chef Recommends!* Duck Mushroom Mole Poblano Enchiladas

Braised duck confit, shiitake, cremini and oyster mushrooms, rolled into two corn tortillas, with tres queso, topped with Oaxacan mole poblano sauce, crema and queso fresco.  
Served with house coleslaw, black beans and saffron rice 26.5

*Recommended Wine Pairing: Las Rocas Garnacha or Kaiken Ultra Malbec*

### *Chef Recommends!* Angus New York Striploin

10-ounce Certified Angus Beef (CAB) served with a potato-leek-fennel gratin, balsamic-braised cipolline onions, garlic-herb-pepita compound butter, roasted green beans with crispy shallots 36\*

*Recommended Wine Pairing: Franciscan Magnificat or Mercer Canyons Cabernet Sauvignon*

\*gluten free \*\*gluten free option

## CORAVIN WINE BY THE GLASS

Coravin is a revolutionary device that allows premium wines to be poured by the glass without opening the bottle. A hollow needle is inserted into the cork airtight and the poured wine is replaced with argon gas. The needle is removed, the cork naturally seals up, and the wine is preserved as if it had never been opened.

### **Coravin Special** Franciscan "Magnificat" Napa, CA

73% Cabernet Sauvignon, 24% Merlot, 2% Malbec, 1% Cabernet Franc

Aromas: Dark cherry, plum, baking spices, and coffee weave into a complex aroma.

Flavors: The wine opens with ripe plum and black currant. The impressive structure is readily apparent in a dense, full body with refined tannins. The extensive finish blends cassis with anise, tobacco, cocoa, and vanilla. 19.5 / 75

### **Coravin Special** Caymus Vineyards "Red Schooner Voyage 3" Malbec

This Malbec is made from grapes grown in the Andes Mountains, shipped chilled to Napa Valley and produced with the same techniques as the award-winning Caymus Cabernet.

With scents of ripe plums and cherries, this wine is powerful and supple, with flavors of French oak and soft tannins. 18.5 / 70

### **Coravin Special** Belle Glos "Clark & Telephone" Pinot Noir Santa Barbara, CA

The color is a deep scarlet-red with lush aromas of blackberry, nutmeg, and hint of caramel. The wine is fresh and exuberant in the mouth with sumptuous strawberry jam, ripe black cherry, cranberry and warm gingerbread. It is perfectly balanced with refreshing acidity, velvety tannins and a hint of toffee carrying through its long finish. 19 / 72

## CELLAR FEATURED WINES

### Juve & Camps Cava Brut Sparkling Rose' Spain \$40

Our favorite Cava from our recent trip to Spain! Made from Pinot Noir grapes, producing a beautiful bright pink color. Its light effervescence casts a delicate and intense aroma. On the palate you'll find notes of cherry and strawberry, with hints of honey, toast and a floral, creamy finish.

### Carmel Road Pinot Noir Monterey, Ca \$42

The 2014 Monterey Pinot Noir opens up with aromas of black cherry and strawberry, with subtle notes of spice and toasty oak. The palate is rich and round, bright and juicy berry flavors leading to a long, textured finish. Made with 100% Pinot Noir.

### Feixa Negra 2015 Priorat Spain \$39

Priorat is a small wine-making region just outside Barcelona that produces some of Spain's finest wines. This full-bodied blend of 50% Garnacha, 50% Carignan grapes is very well balanced, rich and full with flavors reminiscent of dark cocoa and blackberry. It pairs great with red meat dishes as well as poultry, rice, pasta or creamy cheeses.

### Sanford 2011 Pinot Noir Sta. Rita Hills \$58

This wine is deep violet red in color and is bursting with raspberry, black cherry, pepper and clove notes. The palate delivers earthy, dusty, berry flavors framed nicely by bright acidity and supple tannins, and the finish is long and complex.

### Ravenswood 2012 Zinfandel Sonoma, California \$49

The 2012 Barricia Vineyard Zinfandel is produced from a single vineyard of old, mature vines, which results in a weighty wine with good texture. Black fruit and dark spice are matched with good acidity.