



## FOOD

### Herbed Nuts and Olives .....8

Olive oil and italian herbs w/ mixed olives

### Dungeness Crab Deviled Eggs.....16

Dijon whipped yolk, crème fraîche dill

### Cheese Board (choose 1; addl. \$10 each).....18

-Cowgirl Creamery "Wagon Wheel"

-Beehive "Barely Buzzed"

-Marin French Petite Creme

Fruit jam, mixed nuts, rustic crackers

### Caramelized Crispy Brussels Sprouts.....11

Applewood bacon, meyer lemon zest, capers

### Deluxe Grilled Cheese.....15

Grilled sourdough, onion jam, petite creme & wagon wheel cheeses

### Fig & Goat Cheese Flatbread.....21

Mission figs, maple bacon, goat cheese, honey, arugula

### Smoked Salmon Tartine.....19

Pickled red onion, herbed schmear, arugula, capers

## MIXED DRINKS

Ask your bartender or server for current selections

### Top-Shelf.....12

### Call.....10

### Club / Well.....8 (members free)

Classic and specialty cocktail list available upon request

## NON-ALCOHOLIC

### Fentimans Rose Lemonade.....5

### Pike's Peak Prickly Pear Soda.....6

### Perrier Sparkling Peach.....4

## FEATURED WINES

Glass / Bottle

### Lievland Vineyards Sauvignon Blanc .....16 / 64

Elgin Valley, SA | Sauvignon Blanc

Fresh & herbaceous with rich tropical notes, crisp, well-integrated acidity

*Food Pairing: Fig Flatbread, Nuts & Olives*

### Aslina Ndubs Rosé.....15 / 60

Stellenbosch, SA | Tempanillo

Fresh ripe melon, strawberries with subtle earthy notes on the nose

*Food Pairing: Petite Creme Cheese Board, Grilled Cheese*

### Domaine des Ouled Thaleb Syrocco .....14 / 56

Zenatta, MA | Shiraz

Juicy black cherry and blackberry transitions into cassia bark and ground pepper

*Food Pairing: Deviled eggs, Brussels Sprouts*

## BY THE GLASS

### Cantina De Pra Prosecco.....13 / 52

Veneto, IT | Glera

Bright orchard fruits, green apple, white peach, and a delicate touch of florality—dry, crisp, and refreshing

### Tinpot Hut Pinot Gris.....14 / 56

Marlborough, NZ | Pinot Gris

A shining example of coastal Marlborough terroir, expressive lemon zest, tart passion fruit, guava, and quince

### Chateau du Berne "Romance" Rosé.....14 / 56

Provence, FR | Grenache, Cinsault, Merlot, Syrah

Crisp and dry, flavors of watermelon, pomegranate, and cranberry —a tart palate with a savory finish and a touch of herbs

### Academy "Côte du Castro" Red Blend.....15 / 60

California | Syrah, Grenache

Sourced from premium vineyards, this Rhône-style blend is juicy and expressive of strawberries, plums, and black cherry

### Siete Fincas "Secreto" Blend.....16 / 64

Mendoza, AR | Malbec, Cabernet Franc, Petite Verdot, Merlot

High-altitude vineyards bring complexity and finesse to this Bordeaux blend—blackberries and plums with a velvety texture

### House White/Red .....8 (members free)

Rotating selections

### N-A Beer.....7 (members free)

### 2-Part Mocktail.....7 (members free)

### Soda or Juice.....4 (members free)