Bites
- deviled eggs with prosciutto 6
- oven baked chicken wings served plain, tossed in BBQ sauce or buffalo sauce 8.75
- roasted brussels sprouts, grated parmesan, bacon with sriracha aioli 8.5
- selection of artisan cheeses & charcuterie 13.25
- tacos with pork, chicken or steak, veggies served with chips & salsa 7

Greens
- kale, baby beets, pine nuts, parmesan, croutons 9.5
- butter lettuce, turkey, mixed cheese, avocado, bacon, egg 11

Flat Bread Pizza
- mushroom mix, mozzarella, garlic, on truffle oil 10
- turkey with spinach, red onion, mozzarella, garlic on pesto sauce 10

Baked Sandwiches
- pulled pork, cheddar, coleslaw, BBQ sauce on a brioche bun with mixed greens 11
- thinly sliced roast beef, aioli served with au jus 11

Sweets
- cookie cream pie, caia's cookies (sugar or double chocolate), stout whip cream 6.5
- add ice cream 3

Beverages
- Boylans Sodas 3.5
- San Pellegrino Sparkling Juice 3.5
- San Pellegrino Sparkling Natural Mineral Water 4
- Espresso 3
- Cappuccino 4
- Latte 4

Sparkling
- Bivio Prosecco (187ml) 10
- Laurent-Perrier “La Cuvee” Brut Champagne (187ml) 11

Rosé
- Château Saint Pierre Rosé, France 2015 11.50 36
- Castle Rock Rose of Pinot Noir 11.50 36

White
- Balletto Winery Pinot Gris 2016, Sonoma County 11.50 37
- Mestizaje Blanco 2015, Bodegas Mustiguillo 10.50 28
- Longboard Sauvignon Blanc, Sonoma County, 2016 11 37
- William Hill Chardonnay, North Coast, 2013 10 31
- Bodegas Y Viñedos Attis Albariño, Spain 12.50 41

Red
- Dry Creek Zinfandel, Sonoma County, 2015 11.50 39
- Shannon Ridge Petit Syrah 2015, Lake County 10 31
- Longboard Point Break Red, North Coast, 2015 11.50 37
- True Myth Cabernet Sauvignon, Paso Robles, 2014 12.50 41
- 2016 Ruta 22 Malbec, Mendoza, Argentina 8.50 28
- Pali Rivera Pinot Noir, Sonoma Coast, 2016 13 42

Dessert Wine (3oz)
- Graham’s Reserve Porto 10

BEER
- Drake’s Denogginizer Double IPA (9.75% abv) 8.50
- Highwater Campfire Stout (6.5% abv) 8.50
- Berryessa La Fuerza Aztec Lager (5% abv) 8.50