SOUPS AND SALADS
ADD: MARY’S GRILLED CHICKEN · 7 | SUBSTITUTE GLUTEN-FREE PASTA · 3
SOUP · 8
san marzano tomato
BONE BROTH · 8
wild mushroom or turkey curry
PURPLE CHOPPED · 11 / 15
full
roast portobello, tomato, bacon, avocado, mizithra cheese, pickled onion, mayonnaise
DUNGENESS CRAB SALAD · 20
shrimp, crab, avocado, red pepper, red onion, mayonnaise
DUNGENESS CRAB ROLLS · 22
shrimp, crab, avocado, red onion, sweet chili sauce
GRILLED HANGER STEAK FRITES · 30
cherrywood smoked, roasted garlic, black pepper
SEARED SCALLOP · 35
white wine, lemon, herb broth
VEGAN PIZZA · 17
tomato sauce, mozzarella, oregano, vegetables, mushrooms
GORGONZOLA & POACHED PEAR · 17
red wine poached pear, baby arugula, walnut, toasted bread
CROSTINO · 12
tomato, mozzarella, balsamic reduction
MAINS
*TUNA TARTARE · 16
avocado, soy sauce, scallion, lemon
SEARED SCALLOPS · 35
white wine, lemon, herb broth
*TOMATO-BRAISED PORK SHANK · 33
cream polenta, ham, tomato, roasted garlic
GRILLED HANGER STEAK · 30
cherrywood smoked, roasted garlic, black pepper
*DUCK TWO WAYS · 32
confit, seared breast, garlic, celeriac puree, apple cranberry compote, pan jus
GRILLED NEW YORK · 42
cherrywood smoked, roasted garlic, black pepper
PIZZAS
FOUR CHEESE & PEPPERS · 17
asiago, mozzarella, fontina, parmesan, roasted bell pepper sauce, tomato, basil
SPICY PRAWN ARRABBIATA · 28
pennne, oil cured tomato, lemon, red pepper, crushed garlic sauce
PEPPERONI & MUSHROOM · 17
tomato sauce, mozzarella, oregano
ROSTED CAULIFLOWER · 15
almond, golden raisin, almond cream, tomato, bacon, cilantro, crispy tempah
ROASTED GARLIC HUMMUS · 13
cucumber salad, olive oil, mizithra cheese
BAKED BRIE · 16
apricot, caramelized onion, candied walnut, grape, house cracker
ROASTED FALL SQUASH · 14
apple butter, pumpkin vinaigrette, pickled shallot, pepitas, barbeque aged feta
ROASTED BRUSSELS SPROUTS · 15
baco lardan, candied walnut, creamy mustard sauce, mint
*TUNA POKÉ · 18
avocado, soy marinade, scallion
VEGAN BURGER · 17
tomato, lettuce, soy sauce
*CLASSIC CHEESEBURGER · 17
tillamook cheddar, lettuce, tomato, special sauce
DAWN’S DATE SALAD · 9
smoky bacon, saba, macaron almond
FUZZY PRAWNS · 16
tomato sauce, garlic, parsley
*GRILLED NEW YORK · 42
cherrywood smoked, roasted garlic, black pepper
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WINE BAR EXPERIENCE

three-course dinner paired by our chefs and sommeliers · 65
without wine pairings · 50

ROASTED BRUSSELS SPROUTS
bacon lardon, candied walnut, creamy mustard sauce, mint
with | Tempus ‘Evergreen Vineyard’ Dry Riesling: Ancient Lakes, Washington ’18 (3oz)
Some have historically avoided Riesling on account of that one terrible Riesling experience in the past. For those that take the plunge with an open mind, this pairing will change history.

*SEARED SCALLOPS
winter greens, cauliflower soubise, guanciale, frisée, citronet
with | Quinta Essentia Chenin Blanc: Stellenbosch, South Africa ’17 (6oz)
This is our favorite pairing on the menu— it shows how wine can be a second sauce, accenting and elevating all the flavors on the plate in a way that feels like they were made for each other.

VANILLA BREAD PUDDING
maple caramel, pecans, whipped cream
with | Domaine de Rancy Rivesaltes Ambre´ 4 year: Rivesaltes, France NV (1.5oz)
Sometimes a food and wine pairing feels like a metaphorical handshake; sometimes like a hug. This one feels like a honeymoon.