



• *appetizers* •

Artisan Cheese Platter Chef's Selection of Cheese and Fruit	18
Crab Cake Cucumber Tomato Salad, Smoked Tomato Coulis	14
Truffle Fries v White Truffle Oil, Parsley, Parmesan Cheese	8
Warm Brie v Mini Naan, Balsamic "Caviar", Local Honey	11

• *soups & salads* •

Soup Du Jour Seasonal Soup of the Day	8
Fall Greens v gf Pepitas, Shaved Fennel, Chevre, Roasted Root Vegetables, Blood Orange Vinaigrette	8
BLT gf Romaine, Candied Bacon, Tomatoes, Blue Cheese, Harissa Ranch	10

• *entrées* •

Sumac-Crusted Halibut gf Haricot Verts, Maque Choux, Smoked Tomato Coulis	34	Grilled Beef Tenderloin Black Garlic Demi, Sage Gnocchi, Brown Butter, Asparagus	40*
Grilled Salmon Udon Noodles, Sautéed Vegetables, Lemongrass Ginger Broth	28	Pappardelle Bolgnese Rich Tomato Sauce, Italian Sausage, Braised Beef, Shaved Parmesan	22
Asian Short Ribs gf Taro Root Mashed, Grilled Baby Bok Choy	26	Basque Risotto gf Langoustines, Chorizo, Scallops, Shrimp, Roasted Red Peppers, Asparagus	30
Grilled Ribeye gf Herb Bordelaise, Haricot Verts, Au Gratin	46*		

gf Gluten Free **v** Vegetarian *\$10 upcharge for meal plan guests. **MAP GUESTS:** Please note, server gratuities are not included in your package.
Vegetarian and vegan options are available upon request, please ask your server.

No split checks on groups of 10 or more. We can accept multiple payments on one check. In order to protect the environment, straws are only provided upon request.

• cocktails & martinis •

Cru 75	10
Hendrick's Gin, Prosecco, Fresh Lemon, Red Wine Syrup	
Espresso Martini	11
Double Shot of Espresso, Vanilla Vodka, Godiva	
Tawny Old Fashioned	13
Bulleit Bourbon, Graham's 10 Port, Angostura Bitters, Filthy Amarena Cherries, Orange Peel	
Minnesota Manhattan	10
Vikre Voyageur Aquavit, Sweet Vermouth, Dashfire Vintage Orange Bitters	
Jameson Ginger Smash	10
Jameson, Ginger Syrup, Muddled Mint, Lemon, Soda	
Titos's Spiced Apple Mule	9
Tito's Vodka, Ginger Beer, Spiced Apple Syrup, Cranberry Juice	
Cherry Whiskey Sour	11
Knob Creek Rye, Tattersall Sour Cherry, Lemon, Red Wine Float	
Casamigos Spiced Orange Martini	12
Casamigos Reposado, Aperol, Dashfire Orange Bitters, Ginger Syrup, Fresh Squeezed Orange	

• beer •

Coors Light	4.75
Mich Golden Light	4.75
Summit Extra Pale Ale	5.75
Stella Artois	5.75
Blue Moon	5.75
Castle Danger Castle Cream Ale	6.25
Bent Paddle Cold Press Black Ale	5.75
Surly Furious (16 oz. can)	7
Sociable Cider Werks Freewheeler Dry Apple (16 oz. can)	5.75
Trappists Rochefort #8 Belgian Ale (330 ml)	9
The Bruery Feature Bottle (750 ml)	30

• wine flights •

Sommelier's Feature Flight - White	10
Sommelier's Feature Flight - Red	12

• wines by the glass •

WHITE, ROSÉ & SPARKLING

Centorri Moscato	7
<i>Italy, NV</i>	
St. M Riesling	7
<i>Pfalz, 2016</i>	
L'Agnostique Rosé	7
<i>France, 2017</i>	
Domaine Bousquet Brut Rosé	8
<i>Mendoza, NV</i>	
Tavo Pinot Grigio	9
<i>Delle Venezie, 2017</i>	
Ferrai Carano Fume Blanc	8
<i>Sonoma, 2016</i>	
Jules Taylor Sauvignon Blanc	9
<i>Marlborough, 2017</i>	
P.J. Valckenberg Gewurztraminer	8
<i>Germany, 2016</i>	
Bread and Butter Chardonnay	9
<i>Napa, 2016</i>	
Chalk Hill Chardonnay	12
<i>Sonoma, 2016</i>	

RED

Smoke Tree Pinot Noir	10
<i>Sonoma County, 2016</i>	
Les Volets Pinot Noir	8
<i>France, 2016</i>	
Wenté 'Sandstone' Merlot	7
<i>Livermore Valley, 2015</i>	
Chemin de Compostelle Malbec	9
<i>France, 2015</i>	
Ghost Pines Cabernet Sauvignon	13
<i>Napa/Sonoma, 2015</i>	
Roth Estate Cabernet Sauvignon	14
<i>Alexander Valley, 2015</i>	
Murrietta's Well 'The Spur' Blend	13
<i>Livermore Valley, 2015</i>	
1000 Stories Bourbon Barrel Aged Zinfandel	10
<i>California, 2016</i>	
Lange Twins Midnight Reserve	16
<i>Bordeaux Style Blend Lodi, 2013</i>	
Silk & Spice Red Blend	7
<i>Portugal, 2016</i>	
Two Mountain Hidden Horse Red Blend	9
<i>Rattle Snake Hills, 2015</i>	