

# EAT

## SOUP OF THE DAY

*Please ask your server or bartender about today's soup*

### Artisan Cheese Board

Humbolt Fog, Espresso Bellavitano and Point Reyes Blue Cheese

*Served with seasonal chutney spiced nuts and warm flatbread*

24

### HUMMUS

Roasted Garlic Hummus, served with sliced English Cucumber  
and warm Flatbread

*Suggested Wine Pairing: Chardonnay*

8

### SOFRITO CHEESE DIP

A base of Onion, Red Bell Pepper, Tomatoes and Spices  
blended with Cream Cheese and Goat Cheese and a touch of Sherry, served warm  
with Tortilla Chips

*Suggested Wine Pairing: Pinot Grigio, Sauvignon Blanc*

9

### MUSHROOM & GOAT CHEESE FLATBREAD

Pecan Pesto, Roasted Onions, Portobello Mushrooms braised in red wine  
and Humboldt Fog Goat Cheese

*Suggested Wine Pairing: Pinot Grigio or Tempranillo*

12

### CRAB BITES

Four 1-oz deep-fried Crab Bites served with a house-made Remoulade Sauce for dipping

*Suggested Wine Pairing: Hidden Crush Chardonnay or Macon-Village Chardonnay*

13

### BEEF SLIDERS

Two Australian grass fed beef Sliders with Pepper Bacon, Roasted Onions

*Suggested Wine Pairing: Zinfandel, Merlot or Malbec*

12

## DESSERT

### VANILLA BEAN GELATO

with seasonal compote

6

### BROWNIE

Chocolate Sauce and bourbon cream

7

### Cheese Cake

with seasonal fruit compote

7

**ALL MENU ITEMS ABOVE HAVE TAX INCLUDED and GRATITUDE IS APPRECIATED**