



## Sparkling / Champagne

### Maschio, Prosecco, Italy Split

Mondoro, Asti, Italy NV  
 Moet Chandon, France NV  
 Taittinger Cuvee Prestige, Brut, France NV  
 Veuve Clicquot, Brut Rose, France NV  
 Dom Perignon, France 2006

## Lighter Whites

### Stella, Moscato, Italy 2017

### Pacific Rim, Riesling, Columbia Valley 2016

Dr L, Riesling, Mosel 2015  
 Château de Campuget, Rosé, Rhône Valley 2018  
 Louis Laurent, Rosé, Anjou 2018  
 Caposaldo, Pinot Grigio, Italy 2017  
 Swanson, Pinot Grigio, Napa 2015  
 Giesen, Sauvignon Blanc, Marlborough 2017  
 Charles Krug, Sauvignon Blanc, Napa 2016  
 Robert Mondavi "Oakville", Fume Blanc, Napa 2013  
 Caymus, "Conundrum", California 2015

## Chardonnay

### Benziger "Organic", Chardonnay, Sonoma 2016

### Mer Soleil "Reserve", Chardonnay, Saint Lucia Highlands 2015

Sequoia Grove, Chardonnay, Carneros 2015  
 Franciscan, Chardonnay, Napa 2016  
 Cakebread Cellars, Chardonnay, Napa 2016  
 Grgich Hills, Chardonnay, Napa 2013  
 Krupp Brothers, Chardonnay, Napa 2014  
 Pahlmeyer Jayson, Chardonnay, Napa 2014

## Pinot Noir

### Meiomi, Pinot Noir, Sonoma-Santa Barbara 2016

### Four Graces, Pinot Noir, Willamette 2017

Wildhorse, Pinot Noir, Central Coast 2015  
 Erath "Estate", Pinot Noir, Willamette 2015  
 Artesa "Estate Reserve", Pinot Noir, Napa 2014  
 Belle Glos "Clark and Telephone" Pinot Noir, Santa Barbara 2016

## Merlot / Syrah / Carmenere

### Hahn, Merlot, Central Coast 2016

Liberty School, Merlot, Central Coast 2014  
 Duckhorn Vineyards "Decoy", Merlot, Napa 2015  
 Thorn, Merlot, Napa, 2015  
 Terrunyo "Block 27", Carmenere, Cachapoal 2016  
 Austin Hope, Syrah, Paso Robles 2015  
 Julien Sunier, Morgon Cru Beaujolais, France 2016

8-  
 42-  
 55-  
 68-  
 105-  
 225-

9-/32-  
 8-/30-  
 32-  
 8-/30-  
 9-/32-  
 9-/32-  
 40-  
 9-/32-  
 44-  
 62-  
 46-

10-/34-  
 12-/38-  
 52-  
 56-  
 64-  
 70-  
 80-  
 82-

13-/40-  
 15-/44-  
 42-  
 51-  
 54-  
 70-

10-/34-  
 34-  
 45-  
 55-  
 54-  
 50-  
 60-

## Mike's Hot Picks

### Julien Sunier Artisan Winemaker / Gamay / Morgon / 13-/40- Amity Vineyards / Pinot Blanc / Willamette Valley / 10-/34-

## Cabernet Sauvignon

Boomtown, Cabernet Sauvignon, Washington State 2016 9-/32-  
 Treana, Cabernet Sauvignon, Paso Robles 2016 12-/38-  
 Canvasback, Cabernet Sauvignon, Red Mountain 2015 17-/53-  
 Black Stallion, Cabernet Sauvignon, Napa 2015 48-  
 Starmont, Cabernet Sauvignon, Napa 2015/2016 50-  
 J Lohr "Hilltop", Cabernet Sauvignon, Paso Robles 2015/2016 55-  
 Austin Hope, Cabernet Sauvignon, Paso Robles 2016 55-  
 Flora Spring, Cabernet Sauvignon, Napa 2014 66-  
 Freemark Abbey, Cabernet Sauvignon, Napa 2014/2015 78-  
 Quilt, Cabernet Sauvignon, Napa Valley 2016 80-  
 Brandlin, Cabernet Sauvignon, Mount Veeder 2012 80-  
 Faust, Cabernet Sauvignon, Napa 2016 82-  
 Mount Veeder, Cabernet Sauvignon, Napa 2016 85-  
 Jordan, Cabernet Sauvignon, Alexander Valley 2014 100-  
 Caymus, Cabernet Sauvignon, Napa 2016 120-  
 Dunn Vineyards, Cabernet Sauvignon, Howell Mountain 2011 125-  
 Nickel & Nickel "C.C. Ranch", Cabernet Sauvignon, Rutherford/Napa 2014 136-  
 Somerston, Cabernet Sauvignon, Napa 2012 160-  
 Staglin, Cabernet Sauvignon, Rutherford/Napa 2012 280-

## Red Blends

Gravel Bar, Red Blend, Columbia Valley 2015 11.50-/37-  
 Casa Capriola, Super Tuscan, Red Blend, Tuscany 2014 45-  
 Manara, Valpolicella Ripasso, Veneto 2015 50-  
 Leviathan, Red Blend, St. Helena 2014 65-  
 Priest Ranch "Coach Gun", Red Blend, Napa 2012 100-  
 I Selvatici, Sangiovese, Tuscany 2008 105-  
 Cain Five, Red Blend, Napa 2010/2011 190-  
 Quintessa, Red Blend, Rutherford 2010/2014 192-

## Zinfandel / Malbec / Grenache

Condor Peak, Malbec, Mendoza 2018 8-/30-  
 Paydirt, Zinfandel, Paso Robles 2017 14-/42-  
 Cosentino Winery "The Zin", Zinfandel, Lodi 2014/2015 43-  
 Mauritson, Zinfandel, Dry Creek Valley 2012/2013/2014 52-  
 Acheval Ferrer, Malbec, Mendoza 2015/2016 44-  
 Kaiken Ultra, Malbec, Mendoza 2015 55-  
 Orin Swift "D66", Grenache, Cotes Catalanes 2014 65-

Wine, great food, family & friends. That's what it's all about

Maybe a bit of bourbon too!

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# ROCKS

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BLU BUFFALO ~ Buffalo Trace / Blueberry Preserve / Lemon / Basil / Maple Syrup / 10-

GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries / Grapefruit Bitters / 10-

BEETNIK ~ Mezcal / Aperol / Beet Juice / Lime Juice / Celery Bitters / 8-

RARE PEPE ~ Mezcal / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 8-

MAI TAI.P.A. ~ Aged Rum / Orgeat / Orange Curacao / Fresh Lime Juice / I.P.A. / 10-

THE MOMO ~ Gin / Aperol / Lemon / Grapefruit / Blood Orange / Bitters / Champagne / Soda / 11-

STRAWBERRY FIELDS ~ Hendrick's Gin / St. Germain / Balsamic Vinegar / Fresh Strawberry Muddle / Lime Twist / 10-

AVOCADO MARGARITA ~ Silver Tequila / Fresh Lime / Fresh Lemon / Cointreau / Avocado / 10-

RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-

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# UP

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## Stonewashed

The Botanist Gin / Ginger Beer / Luxardo  
Syrup / Crème de Violette / Lime / 10-

## Pineapple

House Made Pineapple-Vanilla Bean Infused Vodka /  
Pineapple Juice / 11-

## Pomegranate

Pearl Pomegranate Infused Vodka / Pama Pomegranate  
Liqueur / Fruit Juice / 11-

## Italian Stallion

Vodka / Lemon Juice / Aperol / St. Germain / 10-

## Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 11-

## Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps / Agave /  
Fresh OJ / Fresh Lime / 10-

## X Rated

X Passion Fruit Infused Vodka Liqueur / Svedka Vodka /  
Splash Pineapple / 11-

## Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur /  
Chambord / Cream / 11-

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# HOPS

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Ask Your Server About Our **Seasonal** and **Draft Selections**

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Amstel, Sam Adams, New Castle, Stella Artois,  
Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter



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## SHARE

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### Ahi Tuna Quinoa Tabbouleh

pomegranate / cucumber / pumpkin seeds / lime-cumin  
cashew cream / Za'atar pita chips / 16-

### Fried Maine Lobster Tail Bites

rosemary-honey mustard mayo / 20-

### Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 14-  
add shrimp 3.5- ea.

### Crispy Brussels Sprouts

miso glaze / scallion / sesame togarashi spice /  
ginger / shiitake bacon / 10- GF

### Pan Fried Shishito Peppers

creamy garlic tahini / feta cheese / smoked  
almonds / sumac / 9- GF

### Fresh Cavatelli Pasta

house made Italian chicken sausage / Calabrian chiles /  
kale / roasted baby tomato / grana padano cheese /  
10- half 18- full

### Prosciutto Flatbread

caramelized onion garlic cream / sundried tomato /  
basil / fontina cheese / truffled arugula / 12-

### Herb Grilled Beef Tenderloin Flatbread

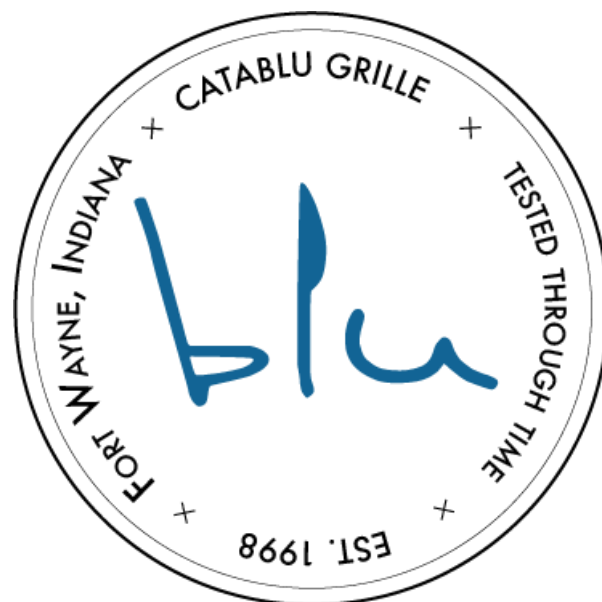
smoked provolone / grilled onions / heirloom cherry  
tomato / wildfire blue cheese / house steak sauce / 14-  
**gluten free flatbread available +3-**

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## ADDS

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Hand Cut Fries 5- / Truffle Parmesan Fries 7- /  
Spicy Onion Rings 5- /



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## GREENS

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add: fried lobster +21 / shrimp +8 /  
salmon +7 / grilled chicken +5 /

### Baby Artisan Romaine Heart

candied bacon / tomato / red onion / blue cheese vinaigrette / 8- GF

### Apple Blueberry Salad

romaine / apple / blueberry / almonds / goat cheese /  
honey Gravenstein apple vinaigrette / 7- GF

### Delicata Squash Kale Salad

dried cranberry / candied pecans / wildfire blue cheese /  
cranberry pear vinegar / 8- GF

### Chop Chop Salad

carrots / cucumbers / garbanzo beans / tomato /  
provolone cheese / balsamic vinaigrette / 6- GF

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

Tony Valenza Executive Chef

Fletcher Brown Sous Chef

**cocktails:** Kook-teyl / noun

Having an **appreciation** for ones culinary **talent**. If you would like to **buy** the kitchen a **beer** or more, just let your server know and we will add that amount to your check. **Cheers!**

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# DAILY FEATURES

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*Martini Monday 2- off any martini / Tuesday Pad Thai / chicken / beef / shrimp  
Wednesday 20% off Bottle Wine & Chef Choice Ribs / Thursdays in Italy / Friday Dessert Souffle*

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## MAIN

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### Fall Spice Roasted Pork Belly

sweet potato gnocchi / Brussel leaves / pickled cranberry / cotija cheese / ancho chile apple butter / 23-

### Spice Roasted Faroe Island Salmon

kimchi fried black rice / sugar snap peas / scallion / ginger cilantro drizzle /  
cucumber sesame seed salad / 25- GF

### Buttermilk Fried Walleye Pike

fingerling potato / peppers / sugar snap peas / sweet basil & herb aioli / 24-

### Cauliflower Cashew Stir Fry

bok choy / carrot / peppers / shiitake mushroom / honey chile glaze / sesame seeds / 18- GF  
grilled chicken +5- / shrimp +8- / salmon +7-

### Italian Chicken Meatloaf

fingerling potato / broccolini / dried apricot agrodolce / 22-

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### Grilled Filet Mignon

asparagus / garlic mash potato / caramelized shallot / red wine veal jus / 6oz 26- / 8oz 34-  
Larger Custom Cuts Available 2oz. Increments / 4- per oz. GF

### 14oz. Char Grilled Dry Aged Ribeye

hand cut fries / bacon cheddar butter / 42- GF

### Dry Aged Black & Blu Ribeye

blackened / blue cheese / spicy onion rings / fingerling potato / red wine veal jus / 44-

Add: ***Fried Main Lobster Tail / rosemary-honey mustard / 20-***

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### Blackened Mahi Mahi Sandwich

tomato / tangy slaw / house made tartar / sweet potato fries / 18-

### B.B.Q. Ranch Burger

all natural beef patty / apple smoked bacon / cheddar cheese / spicy onion rings /  
ranch dressing / B.B.Q. sauce / hand cut fries / 16-

***+5- Split entree charge / Special requests may take additional preparation time.***

