

TUESDAY, DEC 12TH

Join us for a Special
Christmas Eve Dinner
Make your reservation soon!

WINES

AIME ROQUESANTE
COTES DE PROVENCE, ROSÉ
\$9 / \$36

LUJON
WILLAMETTE, PINOT GRIS
\$8 / \$32

NAPA RIDGE
NAPA VALLEY, CABERNET
\$10 / \$40

HALTER RANCH SYNTHESIS
PASO ROBLES, RED BLEND
\$10 / \$40

DOMAINE LES GRAND BOIS
COTES DU RHONE
\$8 / \$32

CRAFT BEERS

WESTBROOK IPA 6.8%

WESTBROOK WHITE THAI

BELLS TWO HEARTED IPA 7%

BELLS AMBER

CONQUEST ARTEMIS BLOND

CONQUEST SACRED HEART

DOGFISH 90 MIN. IPA 9%

FOUNDERS ALL DAY IPA

MESSIAH NUT BROWN ALE

CELT APPLE CIDER

DELIRIUM TREMENS 8.5%

GULDEN DRAAK ALE 10.5%

NO DA JAM SESSION PALE ALE

NO DA HOP DROP N ROLL IPA

WITTEKERKE BELGIUM WHITE

RIVER RAT RED ALE

HOBGOBLIN ENGLISH RUBY BEER

MARTENS BELGIUM PILSENER

WOLTERS GERMAN PILSENER

ST. PETER'S ENGLISH CREAM STOUT

LAKEFRONT BREWERY FUEL COFFEE STOUT

SIERRA NEVADA TROPICAL TORPEDO IPA

SOUP

COUNTRY BEEF AND VEGETABLE

PIZZA

1 RED SAUCE, RED ONION, ROASTED RED PEPPER, MOZZARELLA

2 GARLIC OIL, ARUGULA, OLIVES, MOZZARELLA

ADD PEPPERONI OR GROUND BEEF \$2

SMALL BITES

CHEESE PLATE

ESPRESSO BELLAVITANO, ITALY
SARTORI MERLOT, WI
TOME PIEMONTESES, ITALY
\$12

CHARCUTERIE

GENOA SALAMI, CA
OLLI CALABRESE, CA
SPECK ALTO ADIGE, ITALY
\$12

CHEESE AND CHARCUTERIE \$20

ENTRÉE

GRILLED RIB EYE

MASHED POTATOES, SHIITAKE
MUSHROOMS & BACON, HARICOT VERTS,
DEMI
\$30

CAST IRON SC SHEEPSHEAD

QUINOA, SPINACH, ZUCCHINI, SQUASH,
PEPPERS, ONIONS, GRAPE TOMATOES
TOPPED WITH LEMON-OLIVE VINAIGRETTE
\$24

ANGEL HAIR BEEF BOLOGNESE

MOZZARELLA AND PARMESAN
\$18

MONDAY \$9 BURGER AND A BEER WITH LIVE MUSIC
TUESDAY \$5 PIZZA AND \$15 BOTTLE OF WINE
THURSDAY DATE NIGHT 3 COURSE DINNER FOR 2 \$49