



SEASONAL CHEF RECOMMENDATIONS

Available daily 11:00 a.m. until 3:30 p.m.

APPETIZER

Prime Carne Asada Flatbread 12.99

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro

WINE PAIRING *Cab Zin* 9.00

ENTRÉE

Prime Carne Asada Tacos

& Tortilla Soup 15.99

Aged White Cheddar, Lime-Pickled Vegetables, Ancho Cream, Avocado, Pico de Gallo, Tomatillo Salsa

WINE PAIRING *Vin de Deux* 9.00

DESSERT

Lemon Buttercake 9.99

Limoncello Blueberry Jam, Citrus Cream

WINE PAIRING *Blueberry* 7.00

TRY OUR JUNE WINE OF THE MONTH

Vin de Deux 9.00

A Collaboration with Jean-Charles Boisset

A hearty California red blend that is loaded with flavors of dark fruit, cocoa, and pepper. Firm but silky tannins fill the mouth and bright acidity keeps it refreshing.

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Prime Carne Asada Flatbread 12.99

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro

WINE PAIRING *Cab Zin* 9.00

ENTRÉE

Shrimp & Scallop Bucatini Pasta 30.99

Roasted Red Pepper, Pancetta, Oven-Dried Tomatoes, Calabrian Chili-Lobster Cream, Lemon Crumbs

WINE PAIRING *Spritzzy Rosé* 10.00

DESSERT

Lemon Buttercake 9.99

Limoncello Blueberry Jam, Citrus Cream

WINE PAIRING *Blueberry* 7.00

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Vin de Deux 9.00

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DINNER