



SEASONAL CHEF RECOMMENDATIONS

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

APPETIZER

Ahi Tuna Tacos 13.99

Blackened and Seared Rare, Citrus Slaw, Avocado,
Cilantro, Spicy Pico de Gallo, Wasabi Cream

WINE PAIRING *Sauvignon Blanc* 8.25

ENTRÉE

Upton Heirloom Tomato BLT 15.99

Candied Applewood Bacon, Romaine, Arugula,
Roasted Poblano-Tomatillo Jam, Toasted Brioche,
Seasoned Fries

WINE PAIRING *Pinot Gris* 7.75

DESSERT

Cooper's Hawk Berry Crisp 9.99

Fresh Summer Berries, Oatmeal Cookie Crumble,
Vanilla Bean Ice Cream, Warm Berry Sauce

WINE PAIRING *Cooper's Hawk Lux Ice Wine* 11.00

TRY OUR JULY WINE OF THE MONTH

CALrosso 9.00

CALrosso is a California blend inspired by the classic Italian blends drank with every meal. Made from primarily Barbera, it is juicy and rich but not so bold as to take attention away from your meal.

LUNCH



SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

APPETIZER

Ahi Tuna Tacos 13.99

Blackened and Seared Rare, Citrus Slaw, Avocado,
Cilantro, Spicy Pico de Gallo, Wasabi Cream

WINE PAIRING *Sauvignon Blanc* 8.25

ENTRÉE

Grilled Asian Prime Skirt Steak 33.99

Crispy Fingerlings, Heirloom Tomato & Cucumber
Salad, Asian Chimichurri

WINE PAIRING *CALrosso* 9.00

DESSERT

Cooper's Hawk Berry Crisp 9.99

Fresh Summer Berries, Oatmeal Cookie Crumble,
Vanilla Bean Ice Cream, Warm Berry Sauce

WINE PAIRING *Cooper's Hawk Lux Ice Wine* 11.00

TRY OUR JULY WINE OF THE MONTH

CALrosso 9.00

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DINNER