



Join us for Napa Hours including 2 for 1 drinks of anything you want from 5-7pm Tuesday – Saturday (Bar Only)

Green Plates

Warm Spinach Salad \$11

Shaved Fennel, Red Onion, Dried Craisin & Warm Bacon Vinaigrette

Napa Chicken \$13

Napa Cabbage, Radish, Crispy Wontons & Ginger Sesame Dressing

Mediterranean \$15

Mixed Greens, Feta Cheese Olives, Red Onion, Artichokes & Balsamic with Choice of Butcher's Steak, Salmon or Crispy Falafel with Tzatziki

Pizza Salad \$12

Grilled Dough, Mixed Greens, Apple, Goat Cheese, Red Onion, Spiced Candied Nuts, Cured Bacon & Balsamic

Tortilla Salad \$12

Mixed Greens, Chicken, Pico de gallo, Sweet Pepper & Chipotle Lime Dressing

Lunch Plates

Baja Chile Rellenó \$11

Three Cheese Stuffed Poblano Pepper, Traditional Garnish & Black Beans

Napa Crispy Pizza \$12

Grilled Dough, House Ricotta, San Marzano Tomato Spicy Sausage & Warm Arugula Salad

Calistoga Cheddar Burger \$12

Cured Bacon, Aged Cheddar, Spicy Pickle, Lettuce, Tomato, Onion aside Blueberry Ketchup & Frites

Carmel Valley Meatball Hogi \$11

Tuscan Chile Meatballs, San Marzano Tomato & Parmesan Reggiano

LA Fried Chicken \$11

Crispy Breast, Lettuce, Tomato, Onion & Roasted Garlic Aioli on a Grilled Roll

Sonoma Grilled Cheese \$9

Chef's Selection

We Reserve the Right to Charge a 20% Gratuity for Parties of 8 or More
Maximum of 2 Credit Card Transactions per Table - \$1 per additional card

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Beers & Drinks

Craft Bottles \$5

Stone Pale Ale 5.4%

Deep amber in color, delicate hop aroma complemented by rich maltiness.

DogFish Head 60 Minute IPA 6.9%

True to style with huge hop aroma flavor & bitterness throughout.

Lost Coast 8 ball Stout 5.9%

Almost opaque black in color, big & roasty with notes of chocolate.

Righteous Ale 6.3% (16oz Can)

Rye malt, dry hops with herbal and citrus hops.

Crispin All Natural Cider 5%

Classically styled, but untraditional hard cider. Fruit forward, with a fresh, crunchy apple nose. We call it the Slender Cider because... 170 calories No Colorants No Preservatives No Sugar Added & Gluten Free!!

Everyday Bottles

Corona \$4 Guinness \$4 Bud Light \$3 Yuengling \$3

Heineken Light \$4 Coors Light \$3 Amstel Light \$4

Rolling Rock \$3 Michelob Ultra \$3 Blue Moon \$4

Limited Release! \$12

Dog Fish Head World Wide Stout 18.5%

Yes! 18.5%... Dark, rich, roasty & complex, this beer has more in common with a fine port than a cheap mass-marketed beer. Brewed with a ridiculous amount of barley. Have one with or as your dessert!

Craft Drafts \$5

Stone Arrogant Bastard Ale 7.2%

American strong ale, red in color & hoppy.

Tramp Stamp Belgian Style IPA 7%

Complex malts, Chambly yeast & sweet orange peel.

Tröegs Dead Reckoning Porter 5.8%

Smooth, with chocolate & coffee like flavors.

Scrimshaw Pilsner 4.4%

Munich malt & Hallertauer & Tettnang hops with a crisp, clean palate & a dry finish.

North Coast Prangster 7.6%

Belgian style golden ale with a floral nose, full fruity flavor & a clean finish.

Agave Wheat 4.2%

Unfiltered Wheat, Salmiana Agave, subtle note of flavor that expands this beer's uplifting taste profile.

Signature Drinks \$7

Label 7 Cosmo

Finlandia Grapefruit Vodka, Wycliff Sparkling Brut, Triple Sec, splash of pink Lemonade & Cranberry

Cucumber Gimlet

Organic cucumber vodka, splash of lime juice & soda water

White Chocolate Martini

Godiva white chocolate liqueur, Three Olives vanilla vodka

Panty Dropper

Kettel One Citron, St Germain elderflowers berry liqueur, Wycliff Sparkling Brut & soda water

Bloodless Mary

Stolj vodka, olive juice, lime juice, salt & pepper, hot sauce & a splash of bloody mix