

NOBLE ACE

SMALLS

CHIVE AND CHEDDAR BISCUIT
Whipped honey butter | 10

GRILLED ARTICHOSES
Whole grain mustard aioli, charred lemons,
parmesan · gf | 20

GRILLED PORTOBELLO BRUSCHETTA
French baguette, caramelized onions, aged balsamic,
shaved grana padano, basil pesto | 16

SHISHITO PEPPERS
Blistered peppers, lemon aioli, tamari-ponzu sauce · gf | 16

CHOWDER
Chicken, roasted corn, potatoes, carrots, vidalia onions, sage · gf | 22

TOMATO BISQUE
Ricotta, basil oil, croutons | 16

GREENS

BURRATA
Arugula, aged balsamic, olive oil, shaved red onions,
chili garlic crunch · gf | 22

CHOP
Bibb lettuce, roma tomatoes, castelcetrano olives, cucumber,
herbed feta, mochi, pepper vinaigrette 16 · gf | 16

SPINACH SALAD
Baby spinach, poppy seed vinaigrette, dried tart cherry,
toasted pine nuts, drunken goat cheese · gf | 16

WEDGE
Iceberg, bacon lardons, oven dried roma tomatoes,
gorgonzola cheese, marjoram dressing · gf | 16

ADD

Grilled Chicken 12 · Grilled Shrimp 16 · Grilled Flank Steak 26

CAVIAR

1oz Dorasti Ossetra · 145 | 1oz Dorasti Kaluga · 220
SELECT YOUR INDULGENCE

CLASSIC
Blini, egg whites, egg yolk, crème
fraîche, red onion, chive

POTATO CHIPS
Yukon potatoes,
caramelized onion dip

PARFAIT
Avocado mousse, crème fraîche,
mini toast

MIDS

SCALLOPS
Pan-seared sea scallops, risotto corn bacon, champagne
vinaigrette · gf | 38

SHORT RIB STROGANOFF
Pappardelle, braised short ribs, cremini mushrooms,
onions, Dijon | 28

RED WILD DRAWS
Butter poached prawns, capellini, chive cream | 42

ROASTED BROCCOLI
Roasted garlic, greek yogurt, sumac, lemon zest, parmesan,
chili · gf | 16

JUMBO BEEF POTSTICKERS
Braised beef short ribs, blue cheese fondue, fresh beet and chive
salad | 18

GRILLED LAMB RACK
Roasted tomatoes, focaccia, shaved celery, pickled onions,
aged balsamic, olive oil | 26

CRISPY RISOTTO
Sundried tomato pesto, fresh mozzarella, scallions · gf | 16

DUCK CONFIT
Creamy polenta, thyme, fig balsamic · gf | 22

BIG PLATES

FRIED CHICKEN
Egg fried rice, shaved brussels, sriracha, keapine mayo · gf | 32

NIMAN RANCH PORK CHOP
Cheddar pappardelle casserole, collard greens,
maple bourbon demi | 46

BOLOGNESE RIGATONI
Shaved grana padano, aged balsamic, basil purée | 36

CHEESEBURGER
Smashed style burger, new American cheese, tomato,
Soli's pickles, crispy onions, house spread | 21

SPICED BRANZINO
Roasted corn and jalapeño waffle, fried brussels sprouts,
citrus butter sauce | 38

APPLEWOOD SMOKED RIBEYE
Smashed yukon potatoes, chimichurri, roasted tomatoes, bone
marrow, grilled bread, crispy onions, house steak sauce | 130

SIDES

Yukon Fries · gf 14 | Egg Fried Rice · gf 16 | Fried Brussels Sprouts · gf 16
Pappardelle Casserole 14 | Roasted Jalapeño Corn Waffle 16

We use the finest meats cooked to order. Tell us if you have any allergies or sensitivities as some menu ingredients are listed. Consuming raw or undercooked foods may increase your risk of foodborne illness. Please let us know if you have any allergies or dietary restrictions as not all ingredients are listed. Consuming raw or undercooked foods such as meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk.

SPARKLING

CANTINA PROSECCO | 14 / 46
Green apple, pear, light citrus, crisp and refreshing finish

SCHRAMBERG BLANC DE BLANCS | 20 / 70
Meyer lemon, brioche, elegant finish

PERRIER-JOUËT GRAND BRUT | 28 / 110
Green apple, citrus blossom, brioche, lively minerality
with a refined finish

RUINART ROSÉ (375ml) | 90
Delicate berries, floral, refined minerality

VEUVE CLICQUOT YELLOW LABEL | 115
Apple, toast, rich and balanced

RARE CHAMPAGNE | 400
White peach, citrus blossom, brioche, vibrant minerality
with an exceptionally refined finish

CHARDONNAYS

FOLEY | 14 / 50
Crisp apple, citrus, clean finish

STAG'S LEAP WINE CELLARS KARIA | 19 / 66
Ripe pear, vanilla, balanced oak

FLOWERS | 24 / 82
Bright citrus, minerality, coastal freshness

ROMBAUER | 28 / 98
Buttery, tropical fruit, rich texture

JAYSON BY PAHLMAYER | 78
Stone fruit, creamy, polished

JORDAN | 95
Citrus, subtle oak, elegant

SHAFFER RED SHOULDER RANCH | 110
Honeyed citrus, silky, refined

FAR NIENTE | 145
Rich pear, toasted oak, full-bodied

ROSÉS & WHITES

LOVE YOU BUNCHES ROSÉ | 14 / 62
Strawberry, watermelon, rose petal, bright acidity

FLOWERS ROSÉ | 21 / 84
Strawberry, melon, refreshing

FERRARI-CARANO PINOT GRIGIO | 14 / 50
Light citrus, pear, clean

CAREBREAD SAUVIGNON BLANC | 14 / 52
Grapefruit, tropical fruit, bright acidity

JADA GOTHAM WHITE BLEND | 60
Citrus blossom, stone fruit, melon, layered texture with
bright acidity and a clean mineral finish

TORRES ALBARINO | 60
Lemon zest, green apple, saline minerality,
crisp coastal finish

PINOT NOIRS

CALERA | 14 / 48
Bright cherry, soft spice, smooth finish

BELLE GLOS | 16 / 64
Dark cherry, vanilla, smooth

LINGUA FRANCA AVNI | 22 / 90
Red berries, earth, elegant acidity

GOLDENEYE | 115
Wild berry, spice, velvety texture

ETUDE | 105
Rust, spice, balanced

KOSTA BROWNE | 175
Raspberry, cola, layered richness

CAB SAUVS

BONANZA BY CAYMUS | 15 / 50
Blackberry, oak, smooth

QUIT | 18 / 66
Dark fruit, cocoa, plush

FRANK FAMILY | 22 / 88
Black cherry, vanilla, structured

JUSTIN RESERVE | 25 / 100
Ripe plum, spice, bold

GROTH | 125
Blackberry, cassis, dark cherry, cocoa, polished tannins
with a long elegant finish

CAREBREAD | 135
Blackberry, cassis, dark chocolate, toasty oak, rich and
structured with a long, elegant finish

CAYMUS (1.0L) | 145
Ripe blackberry, vanilla, lush

CHIMNEY ROCK | 165
Blackberry, cassis, dark cherry, polished tannins with a
long elegant finish

SILVER OAK | 205
Cassis, cedar, smooth finish

OPUS ONE | 575
Black currant, spice, complex

OTHER REDS

DUCKHORN MERLOT | 17 / 68
Plum, chocolate, soft

COLOME MALBEC | 16 / 62
Blackberry, plum, cocoa, smooth finish

ORIN SWIFT ABSTRACT (Red Blend) | 21 / 75
Jammy fruit, mocha, bold

JUSTIFICATION (Red Blend) | 120
Dark fruit, spice, balanced

MARIETTA ANGELI CUVÉE ZINFANDEL | 80
Blackberry jam, baking spice, black pepper, velvety
texture with a rich lingering finish

STAG'S LEAP PETITE SIRAH | 105
Blueberry, spice, structured

JUSTIN ISOCELES (Red Blend) | 120
Black fruit, oak, powerful

QUINTESSA (Red Blend) | 345
Dark fruit, herbs, elegant

PLEASE SEE OUR DESSERT MENU FOR AFTER DINNER DELIGHTS