

MORE CORKS

O.C.R. may be exceptions

BUBBLES 6 OZ BTL

BALLANCIN PROSECCO VENETO ON TAP	10	--
PALMER ROSÉ CHAMPAGNE France MV	--	99
PIPER HEIDSIECK CUVÉE BRUT France MV	--	80
JOSE DHONDT BLANC DE BLANCS BRUT France MV	--	109
MIONETTO PROSECCO Italy MV	10	36
DECOY BRUT SPARKLING California MV	16	64

WILD CARD WHITES 6 OZ BTL

KAMEN SAUVIGNON BLANC MOON MOUNTAIN Sonoma 2018	20	80
LIQUID LIGHT SAUVIGNON WA 2021	13	52
AFFENTALER "VALLEY OF THE MONKEY" RIESLING Germany 2020	15	60
LANGETWINS "PRINCE VINEYARD" CHENIN BLANC ACAMPO, CA 2020	11	44
MCPHERSON RESERVE ROUSANNE THP 2020	13	52
EASTON SAUVIGNON BLANC Natamo CA 2021	16	64

CHARDONNAY 6 OZ BTL

LOCANDA CHARDONNAY Sonoma 2017	16	64
COPPOLA'S DIRECTORS CUT CHARDONNAY Sonoma 2021	15	60
MOILLARD BOURGOGNE CHARDONNAY France 2019	14	56
GIBBS "BACIGALUPI VINEYARD" Russian River Valley CA	--	100

SCAN THE QR CODE TO EXPLORE
OUR INVENTORY OF
OLD, COOL AND RARE WINES



DAOU BODYGUARD CHARDONNAY Paso Robles 2020	15	60
DAOU DISCOVERY CABERNET SAUVIGNON Paso Robles 2021	16	64
DAOU PESSIMIST RED BLEND Paso Robles 2020	20	80
DAOU DISCOVERY ROSÉ Paso Robles 2021	15	60
DAOU "SOUL OF A LION" CABERNET SAUVIGNON Paso Robles 2019	--	199

PINOT NOIR 6 OZ BTL

MIGRATION PINOT NOIR Sonoma Coast 2021	16	64
MOILLARD BOURGOGNE PINOT NOIR France 2019	14	56
WALT "BLUEJAY" PINOT NOIR Anderson Valley, CA 2017	--	89
CHERRY PIE San Pablo Bay Block, Carneros CA	--	99
GRAN MORAINÉ PINOT NOIR Oregon 2019	--	114
SEND NUDES PINOT NOIR CA 2020	13	52

MERLOT 6 OZ BTL

HOURLASS "BLUELINE" MERLOT Napa Valley 2020	--	117
CHATEAU STE. MICHELLE COLUMBIA VALLEY WA 2018	14	56
DUCKHORN MERLOT Napa 2020	--	116

MALBEC 6 OZ BTL

FELINO MALBEC BY PAUL HOBBS Argentina 2018	13	52
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CHIANTI/SANGIOVESE 6 OZ BTL

ROCCA DELLE MACIE Italy 2020	11	44
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REVOLUTIONARY REDS - BIG BLENDS 6 OZ BTL

LANGETWINS "DIABLO VINEYARD" PETITE SYRAH Lodi 2018	15	60
STORMWATCH CAB BLEND Paso Robles 2016	--	119
LANGETWINS "MILLER VINEYARD" CAB FRANC Lodi 2018	16	64
ALEXANDRIA NICOLE JET BLACK SYRAH Horse Haven Hills, WA 2019	13	52
PARADUXX PROPRIETARY RED WINE Napa 2019	--	93
LANGETWINS "RED TAIL VINEYARD" NERO D'AVOLA Lodi 2018	16	64
MOILLARD "NUITS-SAINT-GEORGES" RED BURGUNDY WINE France 2016	--	99
ADESSO ROMAGNA CAGNINA "SWEET DOLCE" Italy 2021	12	48
LLANO TEMPRANILLO Texas 2021	11	44
SEXUAL CHOCOLATE RED BLEND Napa 2019	16	64

CABERNET SAUVIGNON 6 OZ BTL		
GREENWING CABERNET WA 2019	16	64
COPPOLA CLARET "DIAMOND SERIES" CA 2020	14	64
OUTCAST CABERNET Napa Valley 2014	--	151
TRUE MYTH CABERNET Paso Robles 2020	17	68
POSTMARK CABERNET Paso Robles 2020	20	80
DUCKHORN CABERNET Napa Valley 2019	25	100
LOVE HAMMER CABERNET Napa Valley 2020	25	100
COL SOLARE CABERNET WA 2018	--	99
DECOY CABERNET CA 2020	15	60

FOR THE TABLE

MEXICAN STREET CORN DIP | 14

roasted corn | valentina sauce | feta cheese | diced jalapeño
cream cheese | tortilla chips

HOUSE-MADE GARLIC HUMMUS | 14

choose from olive tapenade - Asian crispy garlic
roasted red pepper | parmesan flat bread

HOUSE FRITES | 11

house fries | parmesan | garlic
fresh rosemary and thyme | tarragon aioli

SHRIMP DIABLO | 22

blackened gulf shrimp | diablo sauce
lime-avocado crème fraiche | sweet polenta cake

KOREAN STICKY

CHICKEN TENDERS | 15

breaded chicken tenders | Korean sticky sauce
black & white sesame seeds | scallions

CALAMARI & PEPPERS | 15

lightly breaded tender calamari | breaded bell peppers
roasted tomato marinara

SEASONAL CHARCUTERIE

half | 22 full | 28
sliced, cured or aged meats | cheeses | nuts | assorted fruits

BULGOGI TACOS

marinated top sirloin | crispy wonton wrapper
shaved radish | lettuce | sweet chili dressing
three tacos | 14 four tacos | 18

BALTIMORE CRAB CAKES {2} | 21

with lemon-tarragon aioli

ASIAN LETTUCE WRAPS | 14

choice of bulgogi sirloin or chicken | radish
corn | carrots | scallions | bibb lettuce

CORKS

WE'LL OPEN ANY BOTTLE IF YOU
COMMIT TO TWO GLASSES

O.C.R. may be exceptions

COOL CRISP WHITE & A ROSÉ OR TWO

	6 OZ BTL
DREAMBIRD MOSCATO OR PINOT GRIGIO Romania 2019	12 48
LA FORCINE VOUVRAY France 2020	13 52
BENVOLIO PINOT GRIGIO Italy 2020	10 40
GRUET ROSÉ SPARKLING MV New Mexico	13 52
POSEIDON CHARDONNAY Sonoma 2018	16 64
MUSSEL BAY SAUVIGNON BLANC NZ 2021	14 56
LOCANDA ROSÉ Sonoma 2017	14 56
SEND NUDES ROSÉ Napa 2022	14 56

LAID-BACK DRINKING REDS

	6 OZ BTL
BIUTIFUL MALBEC AR 2020	14 56
CHERRY PIE "3 VINEYARDS" PINOT NOIR NAPA 2020	15 60
THE PRISONER RED BLEND Napa 2021	22 88
DECOY PINOT NOIR LIMITED Sonoma 2019	15 60
MURPHY GOODE "LIAR'S DICE" ZIN Dry Creek, Sonoma 2016	13 52
JUGGERNAUT CABERNET SAUVIGNON California Hillside 2020	15 60
"AUSTIN" CABERNET BY AUSTIN HOPE Paso Robles, NV	15 60

TRY OUR RED OR WHITE SANGRIA

GLASS | 12 CARAFE | 36

FLATS & PIZZA

try our pizzas with a cauliflower crust
for a gluten free option

PICKLE PROSCIUTTO PIZZA | 17

dill pickle | prosciutto | provolone | mozzarella
honey | mint

SEAFOOD FLATBREAD | 18

lobster | blue crab | smoked salmon | lemon tarragon
micro greens | lemon wedge

MARGHERITA PIZZA | 15

fresh mozzarella | roma tomato | fresh basil | parmesan

MUSHROOM & POTATO WHITE PIZZA | 17

kennebec potato | mushroom mornay
house-made alfredo | mozzarella | spinach | fresh herbs

PEPPERONI PIZZA | 14

BLACKBERRY HAM & GOAT PIZZA | 15

blackberries | smoked ham | goat cheese
olive oil | honey | parmesan | chopped pistachio | mint

CAESAR SALAD PIZZA | 16

fresh spinach | grilled chicken | caesar dressing
lemon-pepper

THAI BEEF PIZZA | 17

Thai peanut sauce | bulgogi sirloin | mozzarella
cabbage | Sriacha | pickled jalapeños | pistachio

GREENS

signature dressings: ranch | honey-mustard
champagne vinaigrette
creamy red wine vinaigrette | bleu cheese | sweet chili
Caesar | jalapeño ranch

GREEK SALAD | 11

pepperoncini | kalamata olive | red onions
feta | red wine vinaigrette

BRUSSELS SALAD | 11

sauteed Brussels sprouts | wilted kale
crisped shallots | sweet chili dressing

CHICKEN COBB SALAD | 16

lettuce | bleu cheese crumbles | bacon | hard-boiled egg
avocado | corn | tomatoes | marinated chicken breast

STRAWBERRY & GOAT CHEESE SALAD | 12

baby spinach | fresh strawberries | balsamic dressing
glazed walnuts | goat cheese

ADD HOUSE, CAESAR OR WEDGE SALAD | 7

ADD PROTEIN TO YOUR SALAD, PIZZA OR ENTREE

grilled chicken breast | 8 salmon filet | 12
four tiger shrimp | 12 flat iron steak | 10

SOUP

Ask your server or bartender what
the Chef's offering is today!

SOUP OF THE DAY

Cup, Bowl or add a cup to an entree!

PASTA

FETTUCCHINE WITH LOBSTER | 32

black fettuccine | mushroom cream sauce
chunks of fresh lobster
wild mushrooms | chili flakes | parmesan toast

PASTA PUTTANESCA | 14

linguine pasta | tomatoes | olives | capers
fresh parsley & oregano | garlic
arugula | red chili oil | grated parmesan
add grilled chicken | 8 add shrimp | 12
add steak | 10 add salmon | 12

FARFALLE ALFREDO | 13

bowtie pasta | squash | broccoli | zucchini | peppers
add grilled chicken | 8 add shrimp | 12 add steak | 10

LEMON BUTTER GNOCCHI | 14

potato gnocchi | lemon-butter white wine sauce
fresh parsley



PLEASE ENJOY YOUR TIME WITH US. BON APPETIT!

*We can make most entrees Gluten Free with a side change. Just ask!!

 vegetarian  spicy  limited availability

HANDHELDS

choice of regular or sweet potato fries

CHICKEN SANDWICH | 15


chicken breast | bacon | onions & peppers | avocado
lemon-tarragon aioli | Texas toast

DOUBLE DOG | 18

foot long 100% Angus Beef dog
choice of regular or sweet potato fries
our version of Chicago style with bacon
banana pepper relish | pickle spear
jalapeño straw dog | fried onions | cheddar
fresh jalapeños | avocado crema

CASK & CORK BURGER | 15

10 oz. black Angus beef | Dijon mustard | smoked gouda
*ask for lettuce, tomato and onion

 **make it IMPOSSIBLE for a small charge

PHILLY CHEESESTEAK | 15

shaved ribeye steak | grilled onions & peppers
provolone | hoagie roll

CLUB WRAP | 15

turkey | ham | bacon | avocado | tomato | lettuce
ranch | sun dried tomato | tortilla

SCAN THE QR CODE TO
DISCOVER ALL OF OUR
GLUTEN FREE OPTIONS



SEA

RED SNAPPER | 31

pan seared | garlic lemon pepper | jasmine rice

LEMON SALMON | 34

skuna salmon | lemon-tarragon aioli
jasmine rice | fresh vegetables

PAN SEARED DIVER SCALLOPS | MP

Spanish spices | mango puree | jasmine rice

PAN-SEARED SALMON | 33

jasmine rice | fresh vegetables
herbed butter

HALIBUT | 42

8oz fillet | pineapple soy glaze | citrus rice
fresh vegetables

SIDES

SUB ON ANY LAND AND SEA ENTRÉES...

asparagus | veg medley | green beans | fingerlings

ADD A PREMIUM SIDE | 3

mushroom risotto | sweet & spicy green beans
brussels & bacon | garlic parmesan orzo

LOADED BAKED POTATO | 4

We are concerned for your well being; if you have allergies or special dietary requirements, please alert your server, as not all ingredients are listed.

We are obliged to tell you that consuming raw or under-cooked meats, poultry seafood, shellfish or eggs may increase your risk of food-borne illness.

PRIME RIB THURSDAYS

Slow roasted all day Thursday for evening
dining at 5:30

cowboy cut | 38 cowgirl cut | 30
mashed potatoes | daily veg

PRISTINE FISH FEATURE

ask your server about this week's
special fish, sauces and sides | MP

*available after 5 pm daily!

CHEF'S FILET

ask your server about this week's
special fish, sauces and sides | MP

*available after 5 pm daily!

SURF & TURF

Chef's Filet
with 3 huge scallops | MP
with 4 sauteed garlic shrimp | MP
with cold water Atlantic lobster tail | MP

LAND

Respectfully, we cannot guarantee steaks
prepared medium well or above.

BISON TENDERLOIN | 43

choice of chipotle Hollandaise or
spicy mustard and apricot sauce
roasted fingerling potatoes | veg of the day

CHICKEN FRIED STEAK | 20

garlic mashed potatoes | Texas toast | country gravy
veg of the day

BACON-WRAPPED MEATLOAF | 29

tomato balsamic glaze | mashed potatoes
fresh vegetables



RIBEYE STEAK | 39

60 day aged 16 oz. boneless ribeye
herb compound butter
roasted fingerling potatoes | veg of the day

BRAISED SHORT RIB | 35

short rib | red wine balsamic sauce
garlic mashed potatoes | veg of the day

PORK LOIN | 34

roasted pork loin | spicy mustard and apricot sauce
mashed potato | veg of the day

GRILLED CHICKEN | 26

house-marinated chicken | au jus
roasted fingerling potatoes | veg of the day
*TRY IT FRIED! with cream gravy



Proudly Serving Certified Hereford Beef