

## **Cheese Board** 28

grand cru gruyere reserve, danish havarti, buttermilk bleu affinee,  
mezzaluna fontina, red spruce cheddar with chef's choice of  
accompaniments

*(pair with viognier or the St. George Red Blend)*

## **Flatbread** 15

artichoke, monterey jack, goat cheese, caramelized shallots, sorrel,  
sundried tomato and garlic aioli

*(pair with vouvrey or rioja)*

## **Hippie Salad** (gf) 16

chopped romaine, baby arugula, sunflower seeds, feta, carrots, celery,  
lemon dressing

*(pair with gavi or sauvignon blanc)*

# *Entrees*

## **Pan-Seared Scottish Salmon** (gf) 30

mirin glaze, jasmine rice, edamame and green onion

*(pair with sauvignon sancerre or pinot noir)*

## **Linguini Crostacie** 28

white tiger shrimp and lump crab meat in a zesty tomato sauce

*(pair with gavi or tempranillo)*

## **“Bulgogi” Grilled Skirt Steak** (gf) 35

marinated in soy, garlic, green onion, cola served with jasmine rice,  
homemade kimchi and a fried egg

*(pair with chateauneuf de pape)*

## **Pan-Roasted Organic Double Breast Chicken** (gf) 28

cuban style “mojo” with black beans, jasmine rice, sweet plantains and  
onion

*(pair with chardonnay or carmenere)*

## **South West Beef Short Ribs** (gf) 36

braised in tecate beer smoked jalapeno jasmine rice and cumin

*(pair with barolo, cabernet sauvignon)*