

## Delectably Delicious. Fabulously Fresh. Wonderful Wine.

### Soup and Ladle

#### Chicken Tortilla Soup Cup 6 | Bowl 8

*Our take on the classic with black beans. Avocado and tortilla crisps top this hearty soup.*

#### Lentil-Cumin Chili (GF, V) Cup 6 | Bowl 8

*Hearty and packed with flavor – you wouldn't know it's meatless. Served with shredded cheese and scallions with a touch of creme.*

### Crunchy Greens

#### California Sunset Salad (GF, V) 13

*The ultimate healthy kick! Chopped kale, beets, carrots and fresh guacamole. It is lightly dressed – energizing and cleansing.*

#### Cranberry and Almond Salad (GF, #) 13

*Mixed greens, dried cranberries, almonds, feta, and bacon tossed in red wine vinaigrette. Perfect with a Chardonnay.*

#### Ultimate Garden Salad (GF, V) 13

*Mixed greens with strawberry, orange segments, cucumber, radish, tomatoes, pickled red onion, with a lemon vinaigrette. OMG delicious!*

### Light Fare and Small Plates

#### Juicy PEI Steamed Mussels ^ 20 Full | 12 Half

*Provençal style that is a delicious mixture of garlic, tomatoes, capers and pepper flakes in a beurre blanc.*

#### Brie and Fig Jam Crostini (V) 13

*Nicely spiced fig spread layered on toasted bread with warm brie, shredded green apples, pepitas, and cranberries.*

#### Avocado Smash Garlic Shrimp Crostini ^ 15

*Just exactly what it sounds like. Smash some spicy avocado, top with a freshly sautéed garlic shrimp and voila! Yum!*

#### Smoked Salmon Crostini 16

*Smothered with tzatziki and topped with capers.*

#### Cheesesteak Crostini ^ 15

*Just like the classic sandwich, yet appetizer style. Ideal with a big red wine.*

#### Hot Cheesy Artichoke Dip with Crisps (V) 13

*Baked in a dish for sharing. Chef Walter's special recipe.*

#### Pimento Cheese Dip with Crisps (V) 13

*Baked and wonderfully delicious served with pita wedges. Delicious!*

#### Beyond Baked Brie (V) 15

*Snack-sized brie baked with thyme onion jam in a pastry shell.*

#### Nibbles Trio 13

*A tasty trio of marinated olives, spiced nuts, and charcuterie/cheese skewers. A perfect complement to a Pinot Noir.*

### Cheese and Charcuterie Plates

#### West Coast Cheese Plate (V) 19

*A selection of fine West Coast cheeses: Rogue smoked blue, Manchego, Brie, Chevre with lavender honey. Accompanied with extra goodies. Excellente!*

#### Charcuterie and Cheese Plate 25

*A beautiful combination of meats and cheeses served with rosemary focaccia. Our most popular item.*

### Getting Serious – Bigger Plates

#### Roasted Corn, Lump Crab Shrimp 26

*Luscious pan seared shrimp perfectly seasoned on a bed of roasted corn, lump crab and veggies. Jalapenos add a touch of heat to make it just right.*

#### Pacific Coast Salmon ^ (GF) 22

*Perfectly pan seared salmon served on our fabulous mushroom risotto. Includes veggies du jour.*

#### Just for the Halibut ^ 22

*Pan-seared with a bit of heat. Served with grapefruit – avocado salsa and a side salad.*

#### Hanger Steak ^ (GF) 24

*Made to order and sits on house-made cherry chutney, a swoosh of horseradish and potato wedges with a tarragon aioli and fresh veggies.*

#### Beef Short Rib and Polenta 22

*Short rib braised to perfection. Served on a mound of creamy parmesan polenta with a demi-glace you won't forget. A red wine? Yes!*

#### Chicken Mole Fettuccini 18

*A labor of love and so worth it. Grilled pounded chicken breast tops a delectable mound of fettuccine smothered in an amazing house made, 18 ingredient mole sauce. GF noodles are available by request.*

#### Asparagus, Leek, and Pea Fettuccini (V) 16

*Beautiful dish with shaved parmesan and a touch of lemon and mint. Gluten free noodles are available by request.*

#### Veggie Lasagna (V, GF) 18

*Zucchini, squash, eggplant, ricotta cheese with béchamel, marinara and parmesan cheese. Yum!*

#### Bacon, Sun-Dried Tom, Truffle Mac & Cheese # 15

*Topped with parsley breadcrumbs. Nuff said.*

### Extra | Sides

#### Grilled Chicken 9

#### Seared Shrimp; Tuna; Salmon 12

#### Honey Glazed Roasted Brussels Sprouts (V) 8

#### Mushroom Risotto (V) 10

#### Ultimate Side Salad (V) 8



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### Getting Casual

<b>Sonoma Cellar Burger<sup>^</sup></b>	15
<i>The classic burger with a bistro twist: cabbage and red onion in a Dijonaise vinaigrette, nutty Gruyere and tomato on a brioche bun. Potato wedges and side salad. The best burger in OT!</i>	
<b>The Hangover <sup>^</sup></b>	17
<i>Our classic burger with cabbage Dijonaise, bacon, lettuce, tomato, a fried egg and Gruyere cheese. This will cure anything!</i>	
<b>Pretty Darn Famous SoCel Fish Tacos (3)<sup>^</sup></b>	15
<i>Farm-raised and sustainable white fish marinated in lime juice, garlic, chili powder and cumin topped with a pico de gallo.</i>	
<b>Carne Asada Tacos (3)<sup>^</sup></b>	15
<i>Cilantro/lime-marinated aged rib-eye topped with fresh pico de gallo, slaw, pico de gallo, chipotle crema and fresh lime.</i>	
<b>Blackened Chicken California Tartine</b>	16
<i>Open-faced Sammie of blackened grilled chicken and avocado with fresh greens, pickled onions and shaved radishes. Potato wedges and salad on the side.</i>	
<b>Turkey Burger</b>	15
<i>Our special spiced, revved up burger. Add cheddar cheese, guacamole, lettuce, tomato, &amp; sriracha mayo. Potato wedges and side salad.</i>	
<b>Veggie Burger (V)</b>	15
<i>A perfect homemade vegetarian burger made with white beans, chickpeas, veggies and topped with avocado spread and spinach. Potato wedges and side salad too.</i>	
<b>Cotati Carnitas Quesadilla</b>	15
<i>Our beer-braised pulled pork served quesadilla-style with BBQ sauce and chipotle crema. Perfect fusion of Southern-Latin Cuisine. Guacamole? Add \$2</i>	
<b>Manchego, Red Pepper, &amp; Onion Quesadilla (V)</b>	14
<i>Oh yeah. Veggies smooshed between a big flour tortilla. Pico de gallo and sour cream on the side. Guacamole? Add \$2</i>	

### Drinks

<b>Can of Soda – Coke, Diet Coke, Sprite</b>	3
<b>Saratoga Sparkling Water</b> 12 oz.   28 oz.	3.50   7
<b>Unsweetened Ice Tea</b>	3
<b>French-Pressed Coffee</b>	
Single serving	5
Pot for Four	12
<b>Hot Tea</b>	4

### Sweets for the Sweet

<b>Apple Gateau</b>	10
<i>A buttery rich apple cake, freshly made, with crème anglaise.</i>	
<b>Blueberry Panna Cotta</b>	12
<i>Delicious. Jammy. Creamy. Homemade of course!</i>	
<b>Tres Leche Cake</b>	12
<i>Served with a scoop of homemade vanilla ice cream and fresh berries.</i>	
<b>Key Lime Pie</b>	10
<i>The best you will ever have. Seriously.</i>	
<b>Key Lime Pie – GF Version</b>	10
<i>Yep, still the best – just gluten free!</i>	
<b>Triple Chocolate Red Wine Brownie</b>	12
<i>Thick and yummy with homemade vanilla ice cream.</i>	

### Beers and Ciders 6

ACE Apple Cider, CA  
 ACE Perry Pear Cider, CA  
 Anchor Steam Lager, CA  
 Bear Republic, Racer 5 IPA, CA  
 Deschutes Black Butte Dark Porter, OR  
 Deschutes Mirror Pond Pale Ale, OR  
 Lagunitas IPA, CA  
 Lagunitas Lil' Sumpin' Sumpin' Ale, CA  
 Old Bust Head, Chukker Czech Pilsner, VA  
 Port City Essential Ale, VA  
 Port City Optimal Wit, VA  
 Port City Downright Pilsner, VA  
 Port City Monumental IPA, VA  
 Yuengling Lager, NY  
 Ask about our seasonal beers and ciders.

<sup>^</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The asterisked items are served raw or undercooked or may contain raw or undercooked ingredients. We produce dishes that include peanuts, tree nuts, cow's milk, egg, wheat, soy, shellfish and gluten.

Please inform your server if you have food allergies or dietary needs.  
 Sorry, we cannot split checks on parties of six or more.  
 Kitchen closes at 10:45 p.m. Tuesday – Saturday  
 Kitchen closes at 9:45 p.m. Sunday – Monday  
 # Vegetarian options available-please ask your server.  
 V = Vegetarian | GF = Gluten Free