

## Appetizers

**Onion Rings** - *With horseradish sauce* 9

**Fried Green Tomatoes** - *Cornmeal encrusted with roasted red bell pepper aioli* 8.5

**Pork and Shitake Wontons** - *Ground pork and shitake mushroom wontons with a five-spice dipping sauce* 8.5

**Stuffed Mushroom Caps** - *Filled with sausage and goat cheese, topped with a brandy brown cream sauce* 9.5

**Smoked Gouda and Tomatillo Queso** - *Served with fresh corn chips*  9.5

**Black Bean Cakes** – *With tart cherries and almonds on flash fried spinach topped with chipotle mayonnaise* 8.5

**Shrimp Bisque** – *Cup or Bowl* 7 / 9

**Soup of the Day** – *Cup or Bowl* 6 / 8

## Salads

**House Salad** – *Romaine, shredded carrots, red cabbage, red onions, black olives, slivered almonds with choice of red wine vinaigrette with blue cheese crumbles, balsamic vinaigrette, creamy blue cheese, ranch or thousand island* 8 / 5

**Caesar Salad** – *Classic with romaine lettuce, croutons, parmesan cheese and fresh cracked black pepper* 9.5

**Greek Salad** – *Romaine lettuce, peppers, red onions, artichoke hearts, kalamata olives, cucumbers and crumbled feta cheese with a sun-dried tomato vinaigrette* 11

**Spinach Salad** – *Fresh spinach with egg, tomatoes, water chestnuts and bacon with warm soy vinaigrette* 10

**Mixed Baby Greens and Fruit** – *With mandarin oranges, fresh apples, cheddar cheese, grapes, toasted almonds and lemon poppyseed dressing* 10.5

**Pecan-Encrusted Chicken Liver Salad** – *With Granny Smith apples, bacon and red onions in a brandy brown sugar glaze over mixed greens and spinach tossed with raspberry vinaigrette* 15.5

**Iceberg Wedge Salad** – *Fresh iceberg wedge with spiced pecans, grape tomatoes and blue cheese dressing* 10

All salads and dressings are gluten-free except the liver salad and soy vinaigrette.

Add grilled or blackened chicken 5

Add grilled or blackened salmon 8


Add grilled shrimp 8

Additional charge for split salads 2

## Lunch Entrées and Pastas

**Salmon Croquette** - *With orange dill hollandaise sauce, fresh vegetable medley and rice pilaf* 14

**Hot Brown** – *Turkey, bacon and tomato on toast points, baked in a rich mornay sauce with fresh fruit garnish* 12.5


**Stir Fried Vegetables** - *Broccoli, snow peas, red onions, carrots, water chestnuts, mushrooms and bell peppers over jasmine rice with sweet chili sauce and fried tofu*  13 or substitute Sesame Chicken for 17

**Maple Chipotle Pork Tenderloin Sandwich** – *Dressed on a French roll with Henry Baines mayonnaise and house made chips* 12

**Poached Eggs and Bacon** – *Served on an English muffin with mornay sauce and roasted red potatoes* 12

**Cornmeal Encrusted Basa Fish Sandwich** – *Dressed on a French roll with tartar sauce and coleslaw* 12.5

**Uptown Burger** – *Dressed on an English muffin with your choice of pepperjack, cheddar, smoked gouda, blue, Swiss or American cheese served with pickapeppa mayonnaise and house-made chips* 15, add bacon for 2 extra

**Grilled Sun-Dried Tomato Polenta** – *Sauteed squash, red onions, bell pepper, mushroom and spinach in marinara, finished with mozzarella and parmesan*  15

**Chicken in Puff Pastry** – *breaded chicken with broccoli, tomatoes & mushroom in a creamy basil sauce with tomato wedges* 11.5

**Basa Fish Tacos** – *Blackened or fried with chipotle slaw and pico de gallo on corn tortillas (blackened gluten-free)* 12.5

**Grilled Chicken Breast Sandwich** – *Ginger, sherry, and soy marinated chicken breast dressed on a French roll with pickapeppa mayonnaise and house-made chips* 12

**Grilled Beef Tenderloin Sandwich** – *With grilled onions and Henry Baines sauce on a French roll with roasted red potatoes* 17


**Grilled Salmon Sandwich** – *Dressed on toasted marbled rye bread with whole grain mustard, tartar sauce and coleslaw* 14.5

**Fusilli with Bay Scallops or Shrimp** – *With tomatoes in a basil cream sauce with parmesan* 15

**Duck Ravioli** – *With mushrooms and green peppercorns in a white wine sauce with parmesan* 15

**Linguine with Sesame Chicken and Broccoli** – *Sesame chicken with broccoli in a lemon cream sauce with parmesan* 14

**Smoked Salmon Bow Tie Pasta** – *With spinach and capers in a lemon dill cream sauce with parmesan* 16

**Curried Rice Noodles** – *Tofu, sautéed cabbage, broccoli, carrots snow peas, crushed peanuts and cilantro in a coconut yellow curry*  13

Additional charge for split entrees 2

\*Consuming raw or undercooked meats, poultry, shellfish or egg may increase risk of food borne illness

## White & Rose

- Muldersboch, Rosé**, 10 / 36  
*Stellenbosch, South Africa*
- Whispering Angels, Rosé**, 12 / 46  
*Chateau D' Erclaus, France*
- Stoneleigh, Sauvignon Blanc**, 11 / 42  
*Stoneleigh Vineyards, New Zealand*
- Altered Dimensions, Sauvignon Blanc**, 11 / 42  
*Columbia Valley, Washington*
- Conundrum, White Blend**, 9 / 34  
*Napa, California*
- Ruffino, Pinot Grigio**, 8 / 28  
*La Solatia, Italy*
- The Seeker, Riesling**, 8.5 / 30  
*Mosel, Germany*
- Wente, Chardonnay**, 8 / 28  
*Livermore Valley, California*
- Joel Gott, Chardonnay, Unoaked**, 9 / 34  
*Joel Gott Vineyards, California*
- Ferrari Carano, Chardonnay**, 12 / 44  
*Sonoma County, California*
- Sonoma Cutrer, Chardonnay**, 14 / 48  
*Sonoma County, California*
- Flowers, Chardonnay**, 75  
*Flowers Vineyard, Sonoma, California*

## Red Wine

- Meiomi, Pinot Noir**, 12 / 44  
*Sonoma, Monterey, Santa Barbra, California*
- Boen, Pinot Noir**, 56  
*Russian River, Sonoma County, California*
- Skol Blosser Evolution, Pinot Noir**, 42  
*Willamette Valley, Oregon*
- The Velvet Devil, Merlot**, 10 / 32  
*By Charles Smith, Washington*
- Santa Cristina, Red Blend**, 9 / 34  
*Tuscana, Italy*
- Satori Di Verona Amarone Valpolicella**, 85  
*Veneto, Italy*
- Conundrum, Red Blend**, 10 / 36  
*Napa, California*
- Dave Phinney E Spanish, Blend**, 48  
*Locations by Dave Phinney, Spain*
- Diseno, Old Vine Malbec**, 8 / 32  
*Mendoza, Argentina*
- McMannis, Petit Sirah**, 8 / 34  
*McManis Family Vineyard, Lodi, California*
- Decoy, Red Zinfandel**, 11 / 42  
*Duckhorn, Napa Valley, California*
- Calloway, Cabernet**, 10 / 38  
*Coastel, California*
- Treana, Cabernet**, 14 / 48  
*Paso Robles, California*
- Joseph Carr, Cabernet**, 58  
*Napa, California*
- Quilt, Cabernet**, 16 / 64  
*Napa, California*
- Austin Hope, Cabernet**, 65  
*Paso Robles, California*

## Uptown Signature Cocktails

- Champagne Rita** – *Blanco Tequila, Cointreau, simple syrup, fresh lime juice, and champagne. Served Up 10*
- Basil Collins** – *Finlandia Grapefruit vodka, basil simple syrup, grapefruit juice, fresh lime juice. Served on Rocks 10*
- Cucumber Martini** – *Effen Cucumber vodka, Domaine D'Canton ginger liquor, muddled mint, splash of lemonade 12*
- Citrus Spritz** – *Campari, simple syrup, fresh lime juice, orange juice and tangerine La Criox. Served on Rocks 12*
- The Jasmine** – *Gin, lemon juice, Campari, Grand Marnier. Served on Rocks 12*
- Kentucky Gimlet** – *Evan Williams bottled in bond, basil simple syrup, fresh lime juice. Served Up 12*
- Ultimate Chocolate Martini** – *Stoli Vanilla vodka, Godiva chocolate liquor, Creme de Cacao, Frangelico, Baileys, topped with chocolate shavings 12*

## Classic Cocktails

- Old Fashioned** – *Old forester, muddled orange, Angostura bitters, cherry 10*
- Manhattan** – *Woodford Reserve, sweet vermouth, Angostura bitters. Served up with a Cherry 12*
- Martini** - *Served with your choice of Grey Goose Vodka or Beefeater Gin, garnished with blue cheese, jalapeno and pimento stuffed olives 12*
- Cosmopolitan** – *Titos Vodka, cranberry juice, fresh lime juice, Cointreau, served up with lime garnish 10*

## Sparkling & Champagne

- Chandon Brut, Sparkling, Split**, 11  
*Domaine Chandon, Yountville, California*
- Veuve Clicquot**, 85  
*Champagne, France*

## Whiskey & Bourbon – (Some Issues Have Limited Availability)

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| <b>Angels Envy</b> 10                    | <b>Michter's Single Barrell Rye</b> 28 |
| <b>Basil Hayden</b> 11                   | <b>Michter's Toasted Rye</b> 30        |
| <b>Blanton's</b> 16                      | <b>Old Forester</b> 8                  |
| <b>Buffalo Trace</b> 9                   | <b>Rittenhouse Rye</b> 9               |
| <b>Bullet Bourbon</b> 9                  | <b>Russell's Reserve 10 Year</b> 9     |
| <b>Bullet Rye</b> 9                      | <b>Stagg Jr.</b> 24                    |
| <b>E.H. Taylor Small Batch</b> 15        | <b>Sazerac Rye 6 Year</b> 15           |
| <b>E.H. Taylor Single Barrell</b> 20     | <b>Seagrams 7</b> 8                    |
| <b>Eagle Rare</b> 17                     | <b>Weller 12 Year</b> 25               |
| <b>Elmer T Lee</b> 35                    | <b>Weller 90</b> 15                    |
| <b>Evan Williams White Label</b> 9       | <b>Weller Full Proof</b> 30            |
| <b>Four Roses Single Barrell</b> 10      | <b>Wild Turkey</b> 9                   |
| <b>Four Roses Small Batch</b> 9          | <b>Woodford Reserve</b> 10             |
| <b>Jack Daniels Black</b> 9              |  |
| <b>Jim Beam</b> 8                        | <b>Scotch</b>                          |
| <b>Knob Creek 9 Years</b> 9              | <b>Macallan Scotch 12 Year</b> 14      |
| <b>Maker's Mark 46</b> 11                | <b>Johnnie Walker Red</b> 10           |
| <b>Makers Mark</b> 9                     | <b>Johnnie Walker Black</b> 11         |
| <b>Michter's Single Barrell 10 Yr</b> 30 | <b>Dewars White Label</b> 9            |
| <b>Michter's Small Batch</b> 28          | <b>Glenmorangie 10 Year</b> 13         |