

Appetizers



C A F E

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 ^{GF} 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

Entrées and Pastas

Chicken Piccata – Lightly breaded breast sautéed with lemon, butter and capers with fresh vegetables and rice pilaf 21

Marinated Grilled Shrimp – Green chili mango sauce on curried couscous, mixed greens and cashews 20

Salmon Croquettes - With orange dill hollandaise sauce, fresh vegetable medley and rice pilaf 19

Grilled Salmon – Wasabi soy, steamed spinach, pickled ginger, black sesame seed over jasmine rice 24

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 ^{GF} 13 or substitute Sesame Chicken for 17

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

Jagerschnitzel – Breaded pork tenderloin, spicy mushroom brown sauce, sour cream, vegetables, mashed potatoes 23

French Cut Pork Chop – Spice rubbed and grilled, spicy cilantro pesto, baked cheese grits and vegetables ^{GF} 25

Ginger and Beer Marinated Grilled Flank Steak – Henry Baines sauce, vegetable medley and au gratin potatoes 29

Grilled Beef Tenderloin Medallions – Bourbon sauce, crispy buttermilk onions, mashed potatoes, vegetables 35

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

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

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

Fusilli with Bay Scallops or Shrimp – With tomatoes in a basil cream sauce with parmesan 18

Smoked Salmon Bow Tie Pasta – With spinach and capers in a lemon dill cream sauce with parmesan 19

Linguine with Sesame Chicken and Broccoli – Sesame chicken with broccoli in a lemon cream sauce with parmesan 17

Duck Ravioli – With mushrooms, pimentos, and green peppercorns in a white wine sauce with parmesan 18

Additional charge for split entrees 4

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