

BUBBLES

G B

CA' DI RAJO PROSECCO, DOC
TREVISO

LANSON PERE & FILS BRUT
FRANCE

SAUVIGNON BLANC

CHATEAU MEZAIN, FRANCE

STINGRAY BAY, MARLBOROUGH,
NEW ZEALAND

DISTINCTIVE WHITES

CA' DI RAJO ROSE, DOC
TREVISO

CANALETTO PINOT GRIGIO,
DELLE VENEZIE DOC

CÔTES DU RHÔNE RESERVE
FAMILLE PERRIN, FRANCE

VILLA ANTINORI TOSCANA
BIANCO, TUSCANY ITALY

CHARDONNAY

RAEBURN, RUSSIAN RIVER VALLEY
ROMBAUER, CARNEROS

SWEET SIDE

RIESLING, BEX, GERMANY

MOSCATO, BULLETIN PLACE,
AUSTRALIA

PINOT NOIR

SEA SUN, CALIFORNIA

COELHO, WILLAMETTE VALLEY

BELLE GLOS, "DAIRYMAN"
RUSSIAN RIVER, SONOMA COUNTY

MERLOT

RAYWOOD, CALIFORNIA

DISTINCTIVE REDS

G B

ROMULO, MALBEC
MENDOZA

POGGIO BADIOLA RED BLEND,
TUSCANY

CHATEAU DAUZC D' BORDEAUX SUPERIOR,
FRANCE

WALKING FOOL BY CAYMUS, RED
BLEND

MARCATI AMARONE DOCG,
ITALY

HARVEY & HARRIET RED BLEND
SAN LUIS OBISPO, CA

PAPILLON BY "ORIN SWIFT"
BORDEAUX BLEND, NAPA

CABERNET SAUVIGNON

BONANZA BY CAYMUS FAIRFIELD

GREENWING BY DUCKHORN,
COLUMBIA VALLEY

OTHELLO "BY DOMINUS" NAPA
VALLEY

AUSTIN HOPE, PASO ROBLES 1 LITER

CAYMUS 1 LITER

ANTICA, ATLAS PEAK

FREEMARK ABBEY, NAPA VALLEY

CHIMNEY ROCK, STAGS LEAP
DISTRICT, NAPA

SILVER OAK, ALEXANDER VALLEY

FAR NIENTE, NAPA VALLEY

PORT

WARRES OTIMA 10 YEAR TAWNY,
PORTUGAL





APPETIZERS

- *TUNA TOSTADA
Pico de Gallo/ Avocado/ Wasabi Aioli
- LOBSTER RAVIOLI
Brown Butter Sauce/ Sage
- SHORT RIB MEATBALLS
Housemade Red Sauce/ Ricotta
- WINGS
Spice Rubbed/ Chipotle Ranch
- BURRATA CROSTINI
Seasonal Fruit/ Prosciutto/ Arugula/ Balsamic Glaze
- LAMB SLIDERS
Pickled Onion/ Arugula/ Tzatziki

FOR THE TABLE

- CHARCUTERIE BOARD Small/Large
Selection of Meats/
Cheese & Accompaniments
- PAN SEARED TIGER SHRIMP
Lemon Beurre Blanc/ Grilled
Crostini
- *SEARED AHI TUNA
Ponzu/ Asian Slaw/ Wasabi Aioli

FRESH SALADS

- FARM
Greens/ Cucumber/ Tomato/ Carrot/
Lemon Thyme Vinaigrette
- CAESAR
Romaine/ Croutons/ Shaved Parmesan
- WEDGE
Romaine/ Tomato/ Red Onion/ Charred Corn/
Bacon/ Blue Cheese Dressing
- CAPRESE
Mozzarella/ Tomato/ Basil/ Balsamic/ Shaved
Parmesan
- SIP SIGNATURE
Greens/ Charred Corn/ Tomato/ Olives/ Bacon
Feta Cheese/ Lemon Thyme Vinaigrette
- CHICKEN/ SHRIMP/ STEAK

HAND-CUT STEAKS & CHOPS

- CHOICE OF EITHER VEGETABLE OF THE DAY, HOUSE MASH, OR RICE
- DOUBLE CUT PORK CHOP
16 oz/ Maple Glaze
- STEAK FRITES
Chefs Choice Steak/ Garlic Herb Butter/
Hand Cut Fries
- PRIME FILET MIGNON
8 oz
- USDA PRIME NEW YORK STRIP
14 oz
- TOMAHAWK RIBEYE
32 oz
- ADD Peppercorn Sauce/ Truffle Aioli/ Red Pepper
Chimichurri/ Herb Butter

HANDHELDS

- GRILLED CHICKEN SANDWICH
Applewood-Smoked Bacon/
Cheddar/ LTO/ Honey Mustard
- PRIME BURGER
Cheddar/ Lettuce/ Tomato/ Onion/
Fries
- ADD AVOCADO/ FRIED EGG/ BACON

SIGNATURE DISHES

- LOCAL FISH
DAILY SELECTION
- *BLACKENED TUNA
Fried Rice/ Wasabi Aioli
- LINGUINE
Pesto/ Grilled Asparagus/ Sun-Dried
Tomatoes/ Mushrooms
- ADD CHICKEN/ SHRIMP
- CHICKEN PAILLARD
Arugula/ Sun-Dried Tomatoes/
Shaved Parmesan/ Lemon Thyme Vinaigrette
- PAPPARDELLE & MEATBALLS
Housemade Red Sauce/ Ricotta/
Shaved Parmesan

SHAREABLE SIDES

- TRUFFLE MAC & CHEESE
Housemade Cheese Sauce/ Truffle Oil
- BRUSSEL SPROUTS
Bacon/ Truffle Aioli/ Shaved Parmesan
- PARMESAN TRUFFLE FRIES
Hand Cut Fries/ Truffle Oil/ Shaved Parmesan
- ASPARAGUS
Sautéed Garlic/ Shallots/ Butter
- CREAMED CORN
Parmesan/ Bacon/ Smoked Paprika
- ROASTED MUSHROOMS
Sautéed Garlic/ Shallots/ Red Wine

*WARNING: CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE.