

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

RAYBURN, 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

CAPO ZAFFERANO, VENETO ITALY

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.