

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

PALI WINE CO, SONOMA COUNTY

HARKEN, SONOMA COUNTY

TREFETHEN, NAPA

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

PATZ & HALL "PISONI VINEYARD"
SANTA LUCIA HIGHLANDS

MERLOT

RAYWOOD, CALIFORNIA

WALLA WALLA, WASHINGTON

DISTINCTIVE REDS

G B

ROMULO, MALBEC
MENDOZA

BORGIO SCOPETO CHIANTI CLASSICO
DOCG

POGGIO BADIOLA RED BLEND,
TUSCANY

CHATEAU DAUZC D' BORDEAUX SUPERIOR,
FRANCE

MCPRICE MYERS ZINFANDEL POUND
FOR POUND, PASO ROBLES

PETITE SIRAH, CAYMUS SUISUN
SUISUN VALLEY, CALIFORNIA

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

SINEGAL ESTATE
SOMMELIER'S CUVÉE, NAPA

ANTICA, ATLAS PEAK

FREEMARK ABBEY, NAPA VALLEY

CHIMNEY ROCK, STAGS LEAP
DISTRICT, NAPA

SILVER OAK, ALEXANDER 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
- *PAN SEARED SALMON**
Cauliflower Puree/ Arugula Salad/
Fried Chickpeas
- 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.