



FALL MENU

FEATURED WINES

<i>Austin Hope, Cabernet Sauvignon, Paso Robles, California</i>	<i>15/57</i>
<i>Conundrum Red, by Caymus, Petit Sirah/Zinfandel, Napa</i>	<i>22</i>
<i>Stags' Leap, Cabernet Sauvignon, Napa</i>	<i>69</i>

FEATURED COCKTAILS

VERRY BERRY COSMO	14
<i>Berry vodka, cassis liqueur, Grand Marnier, cranberry juice in a chilled martini glass</i>	
SKINNY PINNEAPPLE MARGARITA	14
<i>Dulce Vida Pineapple Jalapeno organic tequila, soda, fresh lime juice and jalapenos (66 cal, 2.4g carbs)</i>	
APPLE BUTTER BOURBON SOUR	14
<i>Bourbon, agave nectar, lemon juice, apple butter, apple cider, on the rocks</i>	

STARTERS

MEDITERRANEAN OCTOPUS	16
<i>sautéed crispy, white wine, lemon, olive oil, basil, tomatoes</i>	

SALAD

FALL APPLE SALAD	14
<i>Mix greens, apples, pecans, goat cheese, topped with a honey-balsamic glaze</i>	

ENTRÉES

CHILEAN SEABASS	39
<i>Pan seared, with roasted veggies, Couscous, asparagus and lemon butter sauce</i>	
MUSHROOM FETUCCINE	
<i>Fresh Garlic, Mushrooms, White Wine, Fresh Basil, Cherry Tomatoes, Aged Parmesan</i>	20
<i>With shrimp</i>	+6
<i>With chicken</i>	+4

DESSERT

PUMPKIN PIE WITH ICE CREAM	9
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