



2023-2024 WINTER MENU

COCKTAILS

HOT TODDY	16
Meyers dark rum, honey, fresh lemon juice, cinnamon, and cloves	
GREEK APPLES AND PEARS	16
Homemade pears infused organic Rain vodka, Metaxa Greek brandy, apple juice, lime juice, homemade vanilla-nutmeg syrup.	

FEATURED WINES

* Until supplies last

* Quadri, DOC Venezia, Italy,	Pinot Grigio	30
* R Collection, by Raymond, Lot #4, California	Sauvignon Blanc	30
* Raymond, Chardonnay, Napa County, California	Chardonnay	30
* Frisson, Russian River Valley, California	Chardonnay	30
* The Chook, South Australia	Shiraz/Viognier	30
Unshackled, by The Prisoner Wine Company, California,	Red Blend	13 43
Belle Glos, Clark & Telephone, Central Coast, CA,	Pinot Noir	59
Penfolds, Bin 389, South Australia	Cabernet Sauvignon/Shiraz	75

STARTER

BURRATA	15
topped with olives, garlic, parsley, sun-dried tomatoes, calabrese peppers and olive oil served with balsamic roasted cherry tomatoes and crostini.	

SALAD

WINTER CITRUS SALAD	15
Spring mix, orange wedges, cherry tomatoes, home-roasted pecans, dried cranberries, feta cheese, topped with homemade citrus dressing.	

ENTRÉE

LAMB STEAK	45
With mashed potatoes, asparagus, caramelized onions, and wild mushroom sauce	

DESERT

HOME-MADE GOAT CHEESECAKE with peach sauce	10
---	-----------