



## SEASONAL CHEF RECOMMENDATIONS

Available daily 11 a.m. until 3:30 p.m.

### APPETIZER

*Shaved BBQ Brisket Flatbread* 14.99

Pesto, MontAmoré Cheese, Mozzarella, Red Onion,  
Roasted Peppers, Cilantro Ranch

**WINE PAIRING** *Cab Zin 11.25*

### ENTRÉE

*Shaved BBQ Brisket Sandwich* 19.99

Aged Cheddar, Crispy Onions, Bread & Butter Pickles,  
Summer Slaw, Cilantro Ranch

**WINE PAIRING** *Appassimento 11.00*

### DESSERT

*Summer Berry Shortcake* 9.99

Peaches, White Chocolate Creme Fraiche Mousse,  
St-Germain Peach Glaze

**WINE PAIRING** *Sparkling Moscato 9.50*

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### TRY OUR JULY WINE OF THE MONTH

*Appassimento* **GLASS 11.00**

This Wine Club Exclusive is a dry, Italian wine that is loaded with dark, rich flavors. Look for notes of roasted plum, fruit leather, blackberry jam, chocolate and baking spices.

*Join the Wine Club for \$21.99, plus earn points!*

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LUNCH



## SEASONAL CHEF RECOMMENDATIONS

Available daily after 3:30 p.m.

### APPETIZER

*Shaved BBQ Brisket Flatbread* 14.99

Pesto, MontAmoré Cheese, Mozzarella, Red Onion,  
Roasted Peppers, Cilantro Ranch

**WINE PAIRING** *Cab Zin 11.25*

### ENTRÉE

*12 oz. Grilled Ribeye* 40.99

Roasted Asparagus, Crispy Fingerlings, Tomato Confit,  
Aged Balsamic

**WINE PAIRING** *Cooper's Hawk Lux Meritage 15.50*

### DESSERT

*Summer Berry Shortcake* 9.99

Peaches, White Chocolate Creme Fraiche Mousse,  
St-Germain Peach Glaze

**WINE PAIRING** *Sparkling Moscato 9.50*

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### TRY OUR JULY WINE OF THE MONTH

*Appassimento* GLASS 11.00

This Wine Club Exclusive is a dry, Italian wine that is loaded with dark, rich flavors. Look for notes of roasted plum, fruit leather, blackberry jam, chocolate and baking spices.

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DINNER