



SEASONAL

Chef Recommendations

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

APPETIZER

Shaved BBQ Brisket Flatbread **16.99**

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

WINE PAIRING CabZin **11.75**

ENTRÉE

Smoked BBQ Brisket Sandwich **22.99**

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

WINE PAIRING Cooper's Hawk Lux Meritage **16.00**

DESSERT

Summer Peach Butter Cake **11.99**

Macerated Blackberries, Brown Butter-Roasted
Peach Custard, Almond Crumble

WINE PAIRING Almond Sparkling **10.00**

TRY OUR JULY WINE OF THE MONTH

Baden Blanc **GLASS 11.50**

This dry white wine blend originates from Baden, the esteemed German wine region. Taste flavors of Granny Smith apple, lime zest, pineapple, floral undertones, and herbs.

Ask your server for more information about the bottle-shaped Thank You



**JOIN THE WINE CLUB
FOR 22.99**

Plus earn points!

LUNCH



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APPETIZER

Shaved BBQ Brisket Flatbread *16.99*

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

WINE PAIRING CabZin *11.75*

ENTRÉE

Calabrian Shrimp *32.99*

Roasted Peppers, Zucchini, Spinach, Pancetta,
French Feta, Jasmine Rice, Creamy Tomato Broth

Gluten Free Option Available Upon Request

WINE PAIRING Baden Blanc *11.50*

DESSERT

Summer Peach Butter Cake *11.99*

Macerated Blackberries, Brown Butter-Roasted
Peach Custard, Almond Crumble

WINE PAIRING Almond Sparkling *10.00*

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DINNER