

WINE

BIN		GLASS	BOTTLE
30	Cooper's Hawk Lux Sparkling <i>Bordeaux, France</i>	15.00	44.99
31	Bubbly Rosé	10.75	30.99
32	Prosecco <i>Veneto, Italy</i>	11.00	32.99
37	Blanc de Blanc	10.25	28.99

BIN		GLASS	BOTTLE
45	Abrillante <i>Rueda, Spain</i>	12.25	33.99
78	Sauvignon Blanc	11.00	29.99
76	Cooper's Hawk Lux White Meritage	13.75	39.99
71	Pinot Gris	10.75	28.99
70	Unoaked Chardonnay	10.75	28.99
79	Chardonnay	11.00	29.99
74	Cooper's Hawk Lux Chardonnay	13.75	39.99
75	Cooper's Hawk White <i>A blend of Pinot Gris and Riesling</i>	10.50	28.99
77	Riesling	11.00	29.99
73	Gewurztraminer	10.75	28.99
72	Moscato	10.75	28.99

BIN		GLASS	BOTTLE
39	Rosé	11.25	30.99

BIN		GLASS	BOTTLE
85	Pinot Noir	12.00	34.99
87	Cooper's Hawk Lux Pinot Noir	16.25	49.99
90	Barbera	12.00	33.99
97	Merlot	11.00	29.99
96	Malbec	12.00	34.99
69	Vin Velouté <i>Velvety smooth red blend</i>	11.75	32.99
91	Cooper's Hawk Red <i>Cabernet Sauvignon and Merlot blend</i>	10.75	29.99
95	Old Vine Zin	11.00	30.99
94	Cab Zin	12.00	34.99
92	Petite Sirah	11.00	30.99
41	Tempranillo <i>Rioja, Spain</i>	12.75	36.99
40	Super Tuscan <i>Tuscany, Italy</i>	12.75	38.99
42	Shiraz <i>Barossa Valley, Australia</i>	13.75	39.99
99	Cabernet Sauvignon <i>Available in Large Format</i>	12.00	34.99
89	Cooper's Hawk Lux Cabernet Sauvignon	15.25	45.99
84	Cooper's Hawk Lux Meritage	16.25	49.99

SEASONAL POURS

New & limited-time selections crafted to capture the flavors and spirit of the season.

	GLASS	BOTTLE
Cranberry	10.50	27.99
Winter Red Winter White	9.50	26.99
Lite + Bright Red	10.75	29.99
Lite + Bright White	10.50	28.99

CURATED ICONS

CAKEBREAD CELLARS

This series reflects founder Tim McEnery's pursuit of world-class wines, created in collaboration with Napa Valley icon Cakebread Cellars and their 50 years of winemaking mastery. *Available December 2nd*

Cabernet Sauvignon

HALF GLASS 12.00 | GLASS 25.00 | BOTTLE 124.99

WINEMAKER'S

BARREL RESERVE

Bordeaux-style blend curated from a collection of barrels and handcrafted by the winemaker.

GLASS 12.75 | 750 ML CARAFE 36.99

BIN 80

CAMILLE

BY MASTER SOMMELIER EMILY WINES

The Camille series of robust wines are each crafted to reflect the strength and courage found in women we admire.

Camille Magnificent | Camille Brilliant

GLASS 18.75 | BOTTLE 69.99

BIN 93

FLIGHTS

BUBBLES

Cooper's Hawk Lux Sparkling • Prosecco • Bubbly Rosé • Almond Sparkling 18.99

WHITE

Sauvignon Blanc • Cooper's Hawk White • Chardonnay • Moscato 19.99

RED

Pinot Noir • Tempranillo • Cabernet Sauvignon • Petite Sirah 19.99

COOPER'S HAWK LUX

Sparkling • Chardonnay • Pinot Noir • Meritage 22.99

CREATE YOUR OWN

Limit 2 Cooper's Hawk Lux or 1 Camille wine, please 21.99

SWEET COLLECTION

BIN	SPARKLING	GLASS	BOTTLE
35	Almond	10.50	29.99
33	Raspberry	10.50	29.99
50	Cooper's Hawk Scarletto	10.75	29.99
53	Blood Orange Pineapple Bubbly Sangria	10.75	28.99
54	Blueberry Açai Bubbly Sangria	10.75	28.99
BIN	SPRITZY	GLASS	BOTTLE
55	Mango Dragonfruit Spritzzy Sangria	11.25	30.99
56	Strawberry Rhubarb Spritzzy Sangria	11.25	30.99

BIN	RED	GLASS	BOTTLE
86	Sweet Red	10.50	28.99
83	Romance Red	10.50	28.99
88	Vin Chocolat Noir	10.50	27.99
62	Vin Chocolat Almond	10.50	27.99
BIN	DESSERT	GLASS	BOTTLE
63	Cooper's Hawk Lux Ice Wine (375 ml)	13.75	39.99
61	Nightjar (375 ml) <i>Port-Style Wine</i>	12.00	34.99
	Blueberry • Passion Fruit • Rhubarb	10.50	27.99

COCKTAILS & BEER

Specialty Cocktails

STRAWBERRY MULE

Tito's Handmade Vodka, Strawberry, Ginger Beer, Mint *13.00*

BIN 61 SOUR

Woodford Reserve Bourbon, Lemon Sour, Nightjar *14.00*

COOPER'S HAWK MARGARITA

Cazadores Reposado Tequila, Cointreau, Sour, Passion Fruit, Blanc de Blanc *15.00*

TAJÍN-SPICED PALOMA

Patrón Silver Tequila, Fresh-Squeezed Lime, Grapefruit Soda, Tajín Rim *13.00*

PBJ OLD FASHIONED

WhistlePig 6-Year Bourbon, Skrewball Peanut Butter Whiskey, Chocolate Bitters, Amarena Cherry, Orange; Sidecar of Sweet Red Wine *14.00*

(212) MANHATTAN

Knob Creek Bourbon, Carpano Antica, Amarena Cherry *15.00*

COOPER'S HAWK BLOODY MARY

Tito's Handmade Vodka, Skewer of Aged Cheddar, Andouille, Jumbo Shrimp, Bleu Cheese-Stuffed Olive, Grape Tomato, Pickle, Tajín Rim; Sidecar of Local Craft Beer *15.00*

Sangrias & Spritzes

SANGRIAS

Classic Red · White · Peach · Raspberry · Passion Fruit
Available by the glass 11.00 or pitcher 29.99

ELDERFLOWER SPRITZ

St-Germain Elderflower, Bubbly Rosé, Mint, Lime *13.00*

NIGHTJAR SANGRIA

Rémy Martin VSOP, Red Sangria, Bitters, Soda *13.00*

CITRUS GIN SANGRIA

Botanist Gin, White Sangria, St-Germain, Citrus *13.00*

Martinis

DANA'S PINEAPPLETINI

Tito's Handmade Vodka, Malibu Rum, Pineapple Juice, Blanc de Blanc *16.00*

PEAR DROP

Grey Goose La Poire, Lemon, Sugar Rim *16.00*

ESPRESSO CLASSICO

Absolut Vanilia, Caffè Borghetti, Cold Brew *16.00*

DARK CHOCOLATE

Grey Goose, Dark Chocolate Liqueur, Baileys Irish Cream, Whipped Cream *17.00*

DIRTY NASTY

Belvedere Vodka, Bleu Cheese Olives *17.00*

JEN'S FRENCH

Tito's Handmade Vodka, Chambord Black Raspberry Liqueur, Blanc de Blanc *16.00*

LEMON DROP

Absolut Citron, Cointreau, Lemon *16.00*

Beer

DRAFT

Cooper's Hawk Ale *8.50*
Wine Barrel-Aged Belgian-Style Farmhouse Ale by Goose Island
Stella Artois *7.50* · Blue Moon *7.50*
Local Craft Selection *7.50*

DOMESTIC BOTTLES 6.00

Miller Lite · Coors Light · Bud Light · Michelob Ultra

PREMIUM BOTTLES

Heineken · Modelo · Corona Extra · Guinness *6.75*
Angry Orchard Cider *7.00*

CRAFT BOTTLES 8.50

Lagunitas IPA · Cigar City Jai Alai IPA

NON-ALCOHOLIC

COOPER'S HAWK VIVANTÉ!

Skip the alcohol, not the celebration. Made from fresh, unfermented grape juice enhanced with citrus, fruits, and teas to evoke a wine-like complexity.

Bubbly Blanc
GLASS *10.75* | BOTTLE *29.99*

Spirit-Free Cocktails & Beer

PASSION & SPICE

Pineapple, Passion Fruit, Jalapeño, Lime, Soda, Tajín Rim *8.99*

THE SPA

Cucumber, Lime, Jalapeño, Mint, Soda *8.99*

NIGHT LITE

Seedlip Spice 94 Non-Alcoholic Sprit, Cold Brew, Black Sugar Syrup, Vanilla, Half & Half *12.99*

NON-ALCOHOLIC BEER

Heineken 0.0 *6.25*
Athletic Brewing Run Wild NA IPA *6.75*

Everyday Refreshers

SPECIALTY COFFEES

Espresso *3.99* · Cappuccino *4.99*
Caffè Mocha *5.99* · Latte *4.99*
We proudly serve Big Shoulders coffee and espresso.
Decaf espresso available. -
Regular or Decaf Coffee *4.99*
Hot Tea *4.99* · Hot Chocolate *3.99*

REFRESHMENTS

Fresh-Squeezed Lemonade *4.99*
Strawberry, Passion Fruit, Raspberry, or Peach Lemonade 5.99
Fresh-Brewed Iced Tea *4.99* · Soft Drinks *4.99*
Raspberry Hibiscus Iced Tea *4.99*
Acqua Panna Bottled Water (750 ml) *5.99*
S.Pellegrino Sparkling Water (750 ml) *6.99*

Appetizers

ASIAN AHI TUNA SASHIMI* **BIN 75**
Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **18.99**

DRUNKEN SHRIMP **BIN 78**
Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole **19.99**

THAI LETTUCE WRAPS **BIN 77**
Sweet Chili-Crisp Glazed Chicken, Asian Cabbage Slaw, Pineapple, Crunchy Wontons, Bibb Lettuce; Sesame-Sriracha Aioli, Peanut, and Cashew Sauces **20.99**

CHICKEN POTSTICKERS **BIN 73**
Sweet and Spicy Mustard, Ginger Soy Sauce **17.99**

CLASSIC TOMATO BRUSCHETTA  **BIN 71**
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze **15.99**

SWEET CHILI CALAMARI **BIN 32**
Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli **19.99**

CRISPY BRUSSELS SPROUTS **BIN 72**
Cashews, Mint, Cilantro, Sweet Thai Chili, Sesame-Sriracha Aioli **18.99**

HOUSE-MADE MEATBALLS **BIN 90**
Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Crostini **17.99**

OVER THE BORDER EGG ROLLS **BIN 30**
House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, and Cashew Dipping Sauces **20.99**

CAPRESE FLATBREAD  **BIN 71**
Ripe Tomato, Mozzarella, Red Onion, Pesto, Basil, Balsamic Glaze **14.99**

ITALIAN SAUSAGE & WHIPPED BURRATA FLATBREAD **BIN 40**
Giardiniera, Pesto, Mozzarella, Parmesan **15.99**

Soup & Appetizer Salads

CRAB, SHRIMP & LOBSTER BISQUE **BIN 74** Cup **9.99** | Bowl **12.99**

TORTILLA SOUP **BIN 92** Cup **7.99** | Bowl **9.99**

CAESAR **BIN 70**
Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing **11.99**

PLAIN OL' HOUSE  **BIN 75**
Cucumber, Carrot, Tomato, Croutons, Dressing on the Side **9.99**

CHOPPED WEDGE **BIN 37**
Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Crispy Onion Strings, Italian Vinaigrette, Bleu Cheese Dressing **14.99**

Pasta & Risotto

COUNTRY RIGATONI **BIN 90**
Italian Sausage, Mushroom, Chicken, Roasted Grape Tomatoes, Herbs, Tomato Garlic Cream Sauce **25.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS **BIN 91**
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **24.99**

GNOCCHI CARBONARA **BIN 74**
Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **28.99**

GNOCCHI ALLA VODKA **BIN 40**
Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan **28.99**

GNOCCHI WITH ROASTED BUTTERNUT SQUASH  **BIN 76**
Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions **23.99**

BAKED PARMESAN SHRIMP SCAMPI **BIN 79**
Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil **27.99**

BRAISED SHORT RIB RISOTTO **BIN 69**
Roasted Mushroom, Sweet Onion, White Wine, Parmesan, White Truffle Oil **34.99**

ROASTED CHICKEN RISOTTO **BIN 79**
Sweet Corn, Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Oven-Roasted Tomatoes, Stracciatella, Pesto Oil, Pancetta **24.99**

SWEET CORN & TOMATO RISOTTO **BIN 76**  Vegan Upon Request
Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **22.99**

SHRIMP & SCALLOP RISOTTO **BIN 79**
Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil **33.99**

 **VEGETARIAN**  **GF MENU UPON REQUEST**

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at chwinery.com/menus.

JOIN *the* WINE CLUB



Become a Member and discover a new wine every month in our dining room or at home, plus many more great benefits!

Start earning points with today's visit toward dining rewards:
1 POINT PER \$ SPENT | 350 POINTS = \$25 REWARD

Receive birthday rewards and other gifts throughout the year.

Enjoy **10% OFF** carryout, and **10-20% OFF** additional bottles purchased in our Tasting Room.



ALREADY A MEMBER? Upgrade to a 2- or 3-Bottle Membership!

< Scan the code to sign up, and provide your Member Number to your server.

Surf & Turf

Served with Oven-Roasted Vegetables and Mary's Potatoes.

CHOOSE ONE

PRETZEL-CRUSTED PORK CHOP **34.99**

PARMESAN-CRUSTED FILET MEDALLIONS* **45.99**

PRIME CHURRASCO GRILLED STEAK* **40.99**

CHOOSE ONE

SOY GINGER ATLANTIC SALMON*

PISTACHIO-CRUSTED GROUPER

DRUNKEN SHRIMP

BLACKENED AHI TUNA*

Steak & Chops

PRIME CHURRASCO GRILLED STEAK* **BIN 96**
Chimichurri-Rubbed Skirt Steak, Cilantro-Lime Aioli, Parmesan Fries, Oven-Roasted Vegetables **39.99**

TRIO OF MEDALLIONS* **BIN 80**
Horseradish, Bleu Cheese, and Parmesan-Crusted Filet Medallions, Mary's Potatoes, Asparagus **46.99**

FILET MIGNON* **BIN 93**
8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **46.99**
Add Bleu Cheese, Horseradish, or Parmesan Crust for 2.99.

RED WINE BRAISED SHORT RIBS **BIN 89**
Oven-Roasted Vegetables, Mary's Potatoes, Grainy Dijon Mustard Butter, Crispy Onion Strings **35.99**

PRETZEL-CRUSTED PORK CHOPS **BIN 95**
BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon **32.99**

Seafood

SOY GINGER ATLANTIC SALMON* **BIN 85**
Wasabi-Buttered Mashed, Asian Slaw **31.99**

PISTACHIO-CRUSTED GROUPER **BIN 74**
Mustard Sauce, Mary's Potatoes, Asparagus **33.99**

JAMBALAYA **BIN 75**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **25.99**

BLACKENED AHI TUNA* **BIN 77**
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **33.99**

PARMESAN-CRUSTED MAHI MAHI **BIN 74**
Roasted Broccolini, Mary's Potatoes, Crispy Capers, Lemon Butter **33.99**

Chicken

DANA'S PARMESAN-CRUSTED CHICKEN **BIN 79**
Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **27.99**

COOPER'S HAWK CHICKEN GIARDINIERA **BIN 78**
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes **24.99**

ELLIE'S CHICKEN PICCATA **BIN 45**
Lemon Butter Caper Sauce, Capellini Pasta **26.99**

CHICKEN MADEIRA **BIN 87**
Mushroom, Fontina, Mary's Potatoes, Asparagus **25.99**

Chopped Salads

- BBQ RANCH CHICKEN** **BIN 73**

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Tortilla Strips, Applewood Smoked Bacon, Crispy Onion Strings, Chipotle BBQ Ranch **19.99**
- NAPA CHICKEN** **BIN 75**  Vegetarian Upon Request

Apple, Goat Cheese, Dried Cherry, Corn, Avocado, Toasted Marcona Almonds, Cilantro, Tomato, Honey Mustard Vinaigrette **20.99**
- BLACKENED BLEU PRIME SKIRT STEAK*** **BIN 42**

Applewood Smoked Bacon, Bleu Cheese, Red Onion, Sweet Grape Tomatoes, Crispy Onion Strings, Italian Vinaigrette, Bleu Cheese Dressing **24.99**
- COOPER'S HAWK CHICKEN CAESAR** **BIN 70**

Romaine, Parmesan, Croutons, Creamy Caesar Pesto Dressing **18.99**

Combinations

- SOUP & SALAD COMBINATION** **19.99**

Soup: Crab, Shrimp & Lobster Bisque · Tortilla Soup  Vegetarian Upon Request

Salads: Plain Ol' House  · Chopped Wedge · Caesar
- FLATBREAD & SALAD COMBINATION** **20.99**

Flatbread: Caprese  · Italian Sausage & Whipped Burrata

Salads: Plain Ol' House  · Chopped Wedge · Caesar

Life Balance

- Each dish on our Life Balance Menu is between 300-700 calories and is designed to accommodate our guests looking to enjoy mindful portions when dining out.
- CHICKEN POTSTICKERS** **BIN 73** *570 Calories*

Sweet and Spicy Mustard, Ginger Soy Sauce, Asian Slaw **17.99**
- ASIAN AHI TUNA SASHIMI*** **BIN 75** *300 Calories*

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **18.99**
- PLAIN OL' HOUSE SALAD**  **BIN 75** *333 Calories*

Cucumber, Carrot, Tomato, Croutons, Italian Vinaigrette on the Side **9.99**
- BBQ RANCH CHICKEN SALAD** **BIN 73** *600 Calories*

Sweet BBQ-Glazed Chicken, Romaine, Grape Tomatoes, Aged White Cheddar, Avocado, Sweet Corn, Black Beans, Cilantro, Chipotle BBQ Ranch **19.99**
- PARMESAN-CRUSTED CHICKEN** **BIN 30** *520 Calories*

Capellini Pasta, Creamy Tomato Broth, Spinach, Roasted Tomato Bruschetta Relish **22.99**
- GRILLED TENDERLOIN MEDALLIONS*** **BIN 94** *590 Calories*

Fingerling Potato and French Onion Gratin, Roasted Broccolini, Oven-Roasted Tomatoes, Sweet Ancho Jus **35.99**
- LEMON-HERB GLAZED SALMON*** **BIN 45** *560 Calories*

Roasted Broccolini, Fingerling Potatoes, Piquillo Peppers, Calabrian White Wine Broth, Chives, Herb Tartar **24.99**
- BLACKENED AHI TUNA*** **BIN 77** *605 Calories*

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **33.99**
- ALL AMERICAN CHICKEN BURGER** **BIN 97** *700 Calories*

Braised Onions, Tillamook® Cheddar, Lettuce, Tomato, Signature Sauce, Side Salad **18.99**

Signature Sides

- WASABI-BUTTERED MASHED POTATOES**  **6.99**

MARY'S POTATOES  **6.99**

Whipped Potatoes, Butter, Cream
- BETTY'S POTATOES** **7.99**

Shredded Potatoes, White Cheddar, Scallions
- ROASTED BROCCOLINI**  **7.99**
- FINGERLING POTATO & FRENCH ONION GRATIN** **7.99**
- OVEN-ROASTED VEGETABLES**  **7.99**

ASPARAGUS  **7.99**

GRILLED BROCCOLI  **7.99**

ASIAN SLAW  **6.99**

Shaved Cabbage, Cilantro, Creamy Dressing
- CANDIED BACON** **5.99**

 **VEGETARIAN**  **GF MENU UPON REQUEST**

*These items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. An allergen guide is available upon request or at chwinery.com/menus.

Lunch-Sized Entrées

- Available daily 11 a.m. until 3:30 p.m.
- COOPER'S HAWK CHICKEN GIARDINIERA** **BIN 78**

Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes **19.99**
- KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS** **BIN 91**

Bucatini, Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **17.99**
- GNOCCHI CARBONARA** **BIN 74**

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce **19.99**
- GNOCCHI ALLA VODKA** **BIN 40**

Italian Sausage, San Marzano Vodka Cream, Basil, Parmesan **19.99**
- GNOCCHI WITH ROASTED BUTTERNUT SQUASH**  **BIN 76**

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions **16.99**
- PRETZEL-CRUSTED PORK CHOP** **BIN 95**

BBQ Maple Glaze, Mary's Potatoes, Roasted Broccolini, Candied Bacon **20.99**
- DANA'S PARMESAN-CRUSTED CHICKEN** **BIN 79**

Tomato Basil Relish, Lemon Butter, Mary's Potatoes, Garlic Green Beans **19.99**
- ELLIE'S CHICKEN PICCATA** **BIN 45**

Lemon Butter Caper Sauce, Capellini Pasta, Asparagus **19.99**
- CHICKEN MADEIRA** **BIN 87**

Mushroom, Fontina, Mary's Potatoes, Asparagus **19.99**
- SOY GINGER ATLANTIC SALMON*** **BIN 85**

Wasabi-Buttered Mashed, Asian Slaw **22.99**

Burgers & Sandwiches

- Served with your choice of Seasoned Fries, Fresh Fruit, Asian Slaw, or Side Salad.
- CLASSIC CHEESEBURGER*** **BIN 41**

Lettuce, Tomato, Choice of: American, Tillamook® Cheddar, or Fontina Cheese; Seasoned Mayo, Crispy Onion Strings **18.99**
- BLEU CHEESE & CRISPY ONION BURGER*** **BIN 99**

Bleu Cheese, Lettuce, Tomato, Caramelized Onion Ranch Aioli, Crispy Onion Strings **18.99**
- CHICKEN BURGER** **BIN 97**

Fresh Ground All-Natural Chicken, Lettuce, Tomato, Red Onion, Roasted Garlic Mayo **18.99**
- THE LEONARD BURGER*** **BIN 50**

A Tribute to Founder Tim McEnery's Father—Double Patty, Signature Sauce, Caramelized Onion, American Cheese, Lettuce, Tomato **19.99**
- GRILLED MAHI SANDWICH** **BIN 74** Available Blackened Upon Request

Tomato, Avocado, Baby Arugula, Lemon-Basil Aioli **17.99**
- THE PRIME*** **BIN 84**

Slow-Roasted Shaved Prime Rib, Seasoned Mayo, House-Made Steak Jus, Horseradish Cream **23.99**
- CILANTRO RANCH CHICKEN SANDWICH** **BIN 76**

Tillamook® Cheddar, Applewood Smoked Bacon, Smashed Avocado, Cilantro Ranch, Seasoned Mayo **18.99**

Dessert

- S'MORE BUDINO** **BIN 62**

Caramel Custard, Valrhona Chocolate Mousse, Brown-Butter Toasted Graham Cracker **11.99**
- BANOFFEE PIE** **BIN 35**

Graham Cracker Crust, Banana, Toffee Filling, Fresh Whipped Cream **11.99**
- COOPER'S HAWK CHOCOLATE CAKE** **BIN 88**

Valrhona Chocolate, Hazelnut Ganache, Tillamook® Vanilla Bean Ice Cream **11.99**
- SALTED CARAMEL CRÈME BRÛLÉE** **BIN 63**

Fresh Berries, Flaky Sea Salt **11.99**
- KEY LIME PIE** **BIN 35**

Fresh-Squeezed Citrus, Graham Cracker Crust, Whipped Cream, Lime Dust **11.99**
- REESE'S ICE CREAM COOKIE** **BIN 86**

Warm Chocolate Chip Cookie Baked with Reese's Peanut Butter Cups, Tillamook® Vanilla Bean Ice Cream **12.99**
- HOUSE-MADE TRUFFLES** **BIN 61**

Chocolate, White Chocolate, or Truffle of the Month **4.99 Each**