

WINE

BIN	Sparkling	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
35	Almond	10.25	28.99
33	Raspberry	10.25	28.99
50	Cooper's Hawk Scarletto	10.75	29.99

BIN	White	GLASS	BOTTLE
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>	10.25	27.99
77	Riesling	11.00	29.99
73	Gewurztraminer	10.75	28.99
72	Moscato	10.75	28.99

BIN	Rosé	GLASS	BOTTLE
39	Rosé	11.25	30.99

BIN	Red	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>	11.50	31.99
91	Cooper's Hawk Red <i>A blend of Cabernet Sauvignon and Merlot</i>	10.50	28.99
95	Old Vine Zin	11.00	30.99
94	Cab Zin	12.00	34.99
92	Petite Sirah	11.00	30.99
99	Cabernet Sauvignon	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

BIN	International	GLASS	BOTTLE
45	Abrillante <i>Rueda, Spain</i>	12.25	33.99
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

BIN	Sweet Red	GLASS	BOTTLE
86	Sweet Red	10.25	27.99
83	Romance Red	10.25	27.99
88	Vin Chocolat Noir	10.25	26.99
62	Vin Chocolat Almond	10.25	26.99

	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

	Spiced	GLASS	BOTTLE
	Winter White · Winter Red	9.25	25.99

	Fruit	GLASS	BOTTLE
	Rhubarb · Cranberry · Blueberry · Passion Fruit	10.25	26.99

	Specialty Sangria	GLASS	BOTTLE
	Blood Orange Pineapple Bubbly Sangria	10.50	27.99
	Blueberry Açaí Bubbly Sangria	10.50	27.99
	Mango Dragonfruit Spritzzy Sangria	11.00	29.99

	Large Format	BOTTLE
	<i>Cabernet Sauvignon</i>	
	Magnum (1.5 liter)	45.99
	Double Magnum (3 liter)	89.99
	Imperial (6 liter)	179.99
	Salmanazar (9 liter)	274.99

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.

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

COCKTAILS & BEER

Specialty Cocktails

NEGRONI
Beefeater Gin, Carpano Antica, Campari, Orange *14.00*

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

KENTUCKY MULE
Knob Creek, Lime, Ginger Beer, Mint *15.00*

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*

ORIGINAL MAI TAI
Bacardi Rum, Disaronno Amaretto, Citrus Juices, Myers's Rum *14.00*

Sangrias & Spritzes

SANGRIAS
Classic Red · White · Peach · Raspberry · Passion Fruit
Available by the glass 10.75 or pitcher 28.99

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

NIGHTJAR SANGRIA
Rémy Martin VSOP, Red Sangria, Bitters, Soda, Caramelized Lemon *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*

PINK GRAPEFRUIT
Deep Eddy Ruby Red Grapefruit Vodka, St-Germain, Pink Grapefruit Juice, Lime *16.00*

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

LEMON DROP
Absolut Citron, Cointeau, Caramelized Lemon *16.00*

Spirit-Free Cocktails

PASSION & SPICE
Pineapple, Passion Fruit, Jalapeño, Lime, Soda, Tajín Rim *6.99*

THE SPA
Cucumber, Lime, Jalapeño, Mint, Soda *6.99*

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 · Budweiser
Bud Light · Michelob Ultra

PREMIUM BOTTLES 6.75
Amstel Light · Heineken · Modelo · Corona Light
Corona Extra · Guinness · Angry Orchard Cider

NON-ALCOHOLIC Heineken 0.0 *6.25*

CRAFT BOTTLES 8.50
Goose Island Matilda · Founders All Day IPA
Lagunitas A Little Sumpin' Sumpin' · Lagunitas IPA
Cigar City Jai Alai IPA

NON-ALCOHOLIC

HOT
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*

COLD
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 **17.99**

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**

CRISPY BRUSSELS SPROUTS **BIN 72**
Cashews, Mint, Cilantro, Sweet Thai Chili, Sesame-Sriracha Aioli **17.99**

CHICKEN POTSTICKERS **BIN 73**
Sweet and Spicy Mustard, Ginger Soy Sauce **16.99**

CLASSIC TOMATO BRUSCHETTA **BIN 71**
Burrata, Basil, Extra Virgin Olive Oil, Balsamic Glaze **14.99**

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

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 **19.99**

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** **VEGETARIAN** Vegetarian Upon Request

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, 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 **24.99**

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS **BIN 91**
Bucatini Pasta, Rich Tomato Bolognese, Burrata Dolce, Basil, Extra Virgin Olive Oil **23.99**

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 **27.99**

BAKED PARMESAN SHRIMP SCAMPI **BIN 79**
Capellini, White Wine San Marzano Sauce, Tomato Basil Relish, Pesto Oil **26.99**

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

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**

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 **33.99**

PARMESAN-CRUSTED FILET MEDALLIONS* **44.99**

PRIME CHURRASCO GRILLED STEAK* **40.99**

CHOOSE ONE

SOY GINGER ATLANTIC SALMON*

PISTACHIO-CRUSTED GROUPER

DRUNKEN SHRIMP

SCALLOP GRATIN

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 **45.99**

FILET MIGNON* **BIN 93**
8 oz. Filet, Steak Butter, Crispy Onion Strings, Grilled Broccoli, Choice of Side **45.99**
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 **30.99**

PISTACHIO-CRUSTED GROUPER **BIN 74**
Mustard Sauce, Mary's Potatoes, Asparagus **32.99**

JAMBALAYA **BIN 75**
Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice **24.99**

BLACKENED AHI TUNA* **BIN 77**
Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **32.99**

PARMESAN-CRUSTED MAHI MAHI **BIN 74**
Roasted Broccolini, Mary's Potatoes, Crispy Capers, Lemon Butter **32.99**

Chicken

DANA'S PARMESAN-CRUSTED CHICKEN **BIN 79**
Tomato Basil Relish, Lemon Butter, Betty's Potatoes, Garlic Green Beans **26.99**

COOPER'S HAWK CHICKEN GIARDINIERA **BIN 78**
Parmesan-Breaded Chicken, House-Made Pickled Vegetables, Mary's Potatoes **23.99**

ELLIE'S CHICKEN PICCATA **BIN 45**
Lemon Butter Caper Sauce, Capellini Pasta **25.99**

CHICKEN CHORIZO & ROASTED VEGETABLE ENCHILADA STACK **BIN 39**
Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Slaw **XX.XX**

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, Italian Vinaigrette, Bleu Cheese Dressing **24.99**
- COOPER'S HAWK CHICKEN CAESAR** **BIN 70**

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

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 **16.99**
- ASIAN AHI TUNA SASHIMI*** **BIN 75** *300 Calories*

Served Raw, Ponzu-Ginger Vinaigrette, Avocado, Radish, Wasabi Cream, Sriracha **17.99**
- 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, Creamy Tomato Broth, Spinach, Roasted Tomato Bruschetta Relish **22.99**
- GRILLED TENDERLOIN MEDALLIONS*** **BIN 80** *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** *590 Calories*

Seared Rare with Wasabi Sauce, Cilantro Citrus Rice, Asian Slaw **32.99**
- ALL AMERICAN CHICKEN BURGER** **BIN 97** *700 Calories*

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

Vegetarian Entrées

- ROASTED VEGETABLE ENCHILADA STACK**  **BIN 92**

Corn Tortillas, Butternut Squash, Black Beans, Melted Cheese, Sweet Corn, Avocado, Ancho Cream, Pico de Gallo, Chipotle Tomato Sauce, Corn-Jicama Slaw **22.99**
- GNOCCHI WITH ROASTED BUTTERNUT SQUASH**  **BIN 76**

Wild Mushrooms, Sweet Onion Cream, Spinach, Feta, Crispy Onions **23.99**
- SWEET CORN & TOMATO RISOTTO** **BIN 76**  Vegan Upon Request

Peas, Shiitake Mushrooms, Roasted Peppers, Spinach, Stracciatella, Pesto Oil **22.99**

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

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**

Lunch-Sized Entrees

- 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 **17.99**
- 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 **22.99**
- 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**

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

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