SALADS

SOUTHWESTERN CHOPPED SALAD (GF)
Fajita marinated chicken, avocado, applewood smoked bacon, red onion, red and green peppers, roasted corn, tomatoes, and chipotle ranch dressing 18

BURGER BOWL (GF)
Iceberg lettuce, cheddar cheese, bacon, buttermilk ranch dressing 16

GRILLED AND CHILLED SALMON SALAD (GF)
Artisan baby lettuce, cucumbers, tomatoes, red onion, with a honey peach vinaigrette 22

TANDOORI SPICED GRILLED CHICKEN AND TEXAS PEACH SALAD (GF)
Wild arugula, pistachios, local goat cheese, local blackberry vinaigrette 18

TRIO SALAD
Mixed greens, choice of chicken or tuna, seasonal fruit 16

STARTERS

SHRIMP AND WHITE FISH BAJA STYLE CEVICHE (GF)
Lime, jalapeno, onion, cilantro and cucumber served on a crispy corn tortilla with cilantro aioli 18

SMOKED BRISKET FLATBREAD
Mozzarella, pickled red onions, cilantro, BBQ sauce 12

BLISTERED SHISHITO PEPPERS (GF)
Sea Salt and lemon 12

SOUTHWESTERN CHOPPED SALAD (GF)
Fajita marinated chicken, avocado, applewood smoked bacon, red onion, red and green peppers, roasted corn, tomatoes, and chipotle ranch dressing 18

BURGER BOWL (GF)
Iceberg lettuce, cheddar cheese, bacon, buttermilk ranch dressing 16

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Artisan baby lettuce, cucumbers, tomatoes, red onion, with a honey peach vinaigrette 22

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Wild arugula, pistachios, local goat cheese, local blackberry vinaigrette 18

TRIO SALAD
Mixed greens, choice of chicken or tuna, seasonal fruit 16

HANDHELDs

SPICED AHI TUNA WRAP
Napa cabbage, cucumber, carrot, avocado, mango, gingered sesame vinaigrette, spinach tortilla 18

BRISKET TACOS
House smoked brisket, salsa roja, pickled slaw, queso fresco, crispy onion, burracho beans 18

THE CLASSIC CLUB
Shaved house made deli style ham, turkey, Nueske’s bacon, tomatoes, lettuce, herb aioli on three pieces of toasted sourdough 18

CLASSIC BURGER
Boston lettuce, tomato, red onion, Nathan’s horseradish pickles 18

CHAVO CHICKEN SANDWICH
Marinated grilled chicken breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, on a ciabatta bun 18

TEXAS TURKEY BURGER
Bread and buter jalapenos, caramelized onions, pepper Jack, and BBQ sauce on Texas toast 18

SIDES

Hatch Mac & Cheese 6
Broccoli with parmesan 6
Farmer’s Market Vegeables 6
Crispy Brussel sprouts 6
Side House or Caesar Salad 6
Chicken Tortilla Soup 6 cup / 9 bowl
Soup of the Day 6 cup / 9 bowl
# Wine Menu

## Sparkling
- Novecento Argentina (GL 10) BTL 36
- Lamarca Prosecco Italy (SPLT 12)
- Chandon Brut California (BTL 45)
- MoetChandon Imperial France (BTL 100)
- Veue Clicquot France (BTL 125)

## Chardonnay
- 14 Hands Washington (GL 10) BTL 37
- Eola Hills Oregon (BTL 45)
- Ferrari Carano California (GL 14) BTL 55
- Jordan California (BTL 60)
- Stags Leap Karia California (BTL 70)

## Sauvignon Blanc
- Joel Gott California (GL 10) BTL 37
- Kim Crawford New Zealand (GL 12) BTL 46
- Adobe Rode Sonoma (BTL 55)

## Pinot Grigio
- Ruffino Italy (GL 8) BTL 30
- Ecco Domani Italy (GL 10) BTL 37
- Santa Margarita Italy (BTL 55)

## Other Whites
- Chateau St. Michelle Reisling (BTL 35)
- Blindfold by Prisoner White Blend (BTL 40)

## Cabernet
- Louis Martini Sonoma County (GL 10) BTL 37
- Uppercut California (GL 12) BTL 45
- Earthquake California (GL 15) BTL 58
- Cuttings By Prisoner Napa Valley (BTL 75)
- Jordan Sonoma County (BTL 105)
- Stout 2014 Napa Valley (BTL 115)
- Duckhorn Napa Valley (BTL 125)
- Caymus Cabernet Napa (BTL 142)

## Red Blend
- The Prisoner Napa Valley (BTL 72)
- Orin Swift Papillion Napa Valley (BTL 125)
- BV Tapestry 2015 California (BTL 105)
- Opus One Overture Napa Valley (BTL 190)

## Merlot
- Velvet Devil Washington (GL 10) BTL 37
- Columbia Winery Washington (BTL 45)

## Pinot Noir
- Meiomi California (GL 12) BTL 45
- Belle Glos Clark & Telephone California (BTL 70)

## Malbec
- Alamos Mendoza Argentina (GL 12) BTL 45
- Terrazas Reserva Argentina (BTL 55)

## Aspirational Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass Size</th>
<th>Bottle Size</th>
<th>Price</th>
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<tr>
<td>2015 Silver Oak Alexander Valley</td>
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<td>15 oz</td>
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<tr>
<td>2015 Silver Oak Napa Cabernet</td>
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<tr>
<td>Caymus Cabernet</td>
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<td>Opus One Overture Red Blend</td>
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