

VINEYARDS CHOP HOUSE & BAR

SMALL PLATES

GRILLED SHRIMP TACOS _____	13.50
fresh pico de gallo • cabbage • cilantro-lime crema • flour tortillas	
TUSCAN CHICKEN FLATBREAD _____	12.00
pesto • roasted red peppers • caramelized onions • fresh mozzarella • balsamic reduction • alfredo • naan	
FRENCH DIP SLIDERS _____	15.50
sliced sirloin • caramelized onions • horseradish aioli • bourbon demi-glace • Kings Hawaiian Rolls®	
CLASSIC WINGS _____	12.00
choice of sauce: sriracha, roasted garlic parmesan or buffalo • blue cheese • veggies	
SPINACH & ROASTED ARTICHOKE DIP _____	11.50
blended cheeses • roasted garlic • toasted herb naan	
WHITE CHEDDAR MAC & CHEESE _____	8.00
aged cheddar • roasted garlic • panko	
CHICKEN QUESADILLA _____	11.75
blended cheese • green chili • fresh pico de gallo • salsa • cilantro-lime crema	
sub steak +3.00 sub shrimp +7.00	

MUST TRY

HANDHELDS

CUBAN 15.00
sliced mojo pork • ham • dill pickles
swiss cheese • mustard • pressed Cuban roll

GRILLED CHICKEN BRUSCHETTA 15.50
fresh mozzarella • tomato bruschetta
roasted garlic aioli • balsamic glaze
caesar greens • toasted brioche bun

TURKEY CLUB 15.00
avocado • lettuce • tomato • bacon
cheddar cheese • mayo

GRILLED CAESAR STEAK WRAP* 16.75
sirloin • tomatoes • caesar greens
flour tortilla

* SERVED WITH FRENCH FRIES OR PUB CHIPS *

BURGERS

BBQ BACON JACK* 15.75
monterey jack cheese • bacon
caramelized onions • bbq sauce

MUSHROOM SWISS* 15.50
sautéed mushrooms • swiss cheese
roasted garlic aioli

HOUSE* 14.50
choice of cheese • house burger sauce

SOUTHWEST VEGGIE 14.00
wheat bun • pico de gallo • pepper jack cheese
cilantro-lime crema

* SERVED ON A BRIOCHE OR WHEAT BUN WITH
LETTUCE, TOMATO, ONION AND YOUR CHOICE
OF FRENCH FRIES OR PUB CHIPS *

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

PAN SEARED SALMON* GF _____ 20.50
roasted red potatoes • green beans • mushrooms • roasted red peppers
caramelized onions • herb butter

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____ 27.00
choice of topping: sriracha glaze, melted blue cheese or bourbon demi-glace • roasted red
potatoes • green beans • mushrooms • roasted red peppers • caramelized onions

MEDITERRANEAN SHRIMP PASTA _____ 21.00
jumbo shrimp • bowtie pasta • spinach • mushrooms • tomatoes • light pesto cream

ROASTED HERB CHICKEN* GF _____ 18.50
roasted red potatoes • natural jus • green beans • mushrooms
roasted red peppers • caramelized onions

SALADS

CHOPPED CHICKEN _____ 14.00
mixed greens • red cabbage • green onions • ditalini pasta • bacon • tomatoes • blue cheese • sweet italian dressing

SESAME GINGER _____ 16.75
chili glazed shrimp or sriracha sirloin • mixed greens • cabbage • red peppers • carrots • green onions
cilantro • crispy wontons • sesame ginger dressing

HOUSE CHICKEN SALAD _____ 14.50
seasonal fresh fruit • berries • toasted naan

CAESAR _____ 10.00
romaine • shaved parmesan • croutons • caesar dressing
add shrimp +9.00 salmon +9.50 chicken +6.50

SOUP

SOUP DU JOUR 6.50

* ASK YOUR SERVER FOR *
* TODAY'S OFFERING *
* *

GF INDICATES GLUTEN FREE ITEM

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CLASSIC & CRAFT COCKTAILS

MARGARITA _____ 14.00
 Patron Silver tequila • Hennessy V.S • fresh lime juice • housemade simple syrup

RYE OLD FASHIONED _____ 10.00
 Bulleit 95 rye • housemade simple syrup • orange bitters

SIDECAR _____ 11.00
 Hennessy V.S • Cointreau • fresh lemon juice • housemade simple syrup

MIXED BERRY MOJITO _____ 10.00
 Bacardi Superior rum • muddled fresh berries • mint • housemade simple syrup • fresh lime juice • club soda

BLOODY MARIA _____ 10.00
 Sauza Blue tequila • housemade bloody mary mix

FRENCH 75 _____ 11.00
 Tanqueray gin • fresh lemon juice • St-Germain • Michelle Brut sparkling

ITALIAN LEMONADE _____ 10.00
 Absolut Citron vodka • Disaronno • housemade lemon sour • club soda

MUST TRY
CROWNED JEWEL MULE _____ 10.00
 Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice

BEERS

DRAFT

FRESH SQUEEZED IPA _____ 7.00
 STELLA _____ 7.00
 BLUE MOON _____ 7.00
 SAMUEL ADAMS BOSTON LAGER _____ 7.00
 BUD LIGHT _____ 6.00

BOTTLED

BUDWEISER _____ 6.00
 COORS LIGHT _____ 6.00
 MILLER LITE _____ 6.00
 MICHELOB ULTRA _____ 7.00
 CORONA EXTRA _____ 7.00
 CORONA LIGHT _____ 7.00
 HEINEKEN _____ 7.00
 MODELO ESPECIAL _____ 7.00
 LAGUNITAS IPA _____ 7.00
 GOOSE ISLAND IPA _____ 7.00
 NEW BELGIUM FAT TIRE _____ 7.00
 GUINNESS EXTRA STOUT _____ 7.00
 SAMUEL ADAMS SEASONAL _____ 7.00
 SIERRA NEVADA _____ 6.00
 O'DOULS _____ 6.00
 ANGRY ORCHARD CIDER _____ 7.00

ASK ABOUT OUR SEASONAL OFFERINGS

MOCKTAILS

ROYAL PALOMA (VIRGIN) 9.00
 fresh lime juice • fresh grapefruit juice • agave • club soda

CRANBERRY REFRESHER 9.00
 cranberry juice • pomegranate • fresh lime juice • fresh orange juice • ginger ale

ASK YOUR SERVER ABOUT THE COCKTAIL VERSION OF THESE SELECTIONS!

WINES

WHITE

CHARDONNAY

KENDALL-JACKSON, VINTNER'S RESERVE, California _____ 12.00/55.00
 JOSH CELLARS, California _____ 12.00/55.00
 SONOMA-CUTRER, "RUSSIAN RIVER RANCHES," Sonoma, CA _____ 20.00/95.00
 RODNEY STRONG, ESTATE VINEYARDS, CHALK HILL, Sonoma, CA _____ 12.00/55.00

SAUVIGNON BLANC

MATUA, Marlborough, New Zealand _____ 12.00/55.00
 RODNEY STRONG "CHARLOTTE'S HOME", Sonoma, CA _____ 12.00/55.00

PINOT GRIGIO

KENDALL-JACKSON, VINTNER'S RESERVE, California _____ 12.00/55.00
 BERINGER MAIN & VINE, CALIFORNIA, California _____ 15.00/65.00

RIESLING

CHATEAU STE. MICHELLE, Columbia Valley, WA _____ 12.00/55.00

BUBBLES AND ROSÉS

PROSECCO- LA MARCA DOC PROSECCO, Treviso, Italy _____ 10.00/45.00
 SPARKLING - MICHELLE BRUT, Columbia Valley, WA _____ 10.00/45.00
 ROSÉ - FLEUR DE MER ROSÉ, A.O.P. Cotes de Provence, France 10.00/45.00
 CHAMPAGNE- MOET & CHANDON IMPERIAL, France _____ 0/95.00

RED

MERLOT

CANYON ROAD, California _____ 9.00/35.00
 DECOY BY DUCKHORN, Sonoma, CA _____ 14.00/65.00

CABERNET SAUVIGNON

CANYON ROAD, California _____ 9.00/35.00
 LOUIS M. MARTINI, Sonoma County, CA _____ 16.00/75.00
 EMBLEM IV GENERATIONS, Napa Valley, CA _____ 16.00/75.00

RED BLEND

19 CRIMES, South Australia _____ 14.00/65.00
 UPSHOT, Sonoma County, CA _____ 15.00/70.00

PINOT NOIR

MEIOMI, California _____ 15.00/70.00
 LA CREMA, Sonoma Coast, CA _____ 13.00/60.00

ZINFANDEL

RAVENSWOOD, Sonoma County, CA _____ 12.00/55.00

ROOM SERVICE

Press Room Service button on your phone to order
 All Room Service orders have a \$3.00 delivery charge
 + 18%% service charge automatically added

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL