

# VINEYARDS CHOP HOUSE & BAR

## SMALL PLATES

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