

## APPETAPAS®

<b>MEATLOAF CUPCAKES*</b>	<b>11</b>
garlic & herb meatloaf cupcakes w tomato brown sugar glaze & horseradish mashed potatoes.	
<b>SEARED AHI TUNA SASHIMI*</b>	<b>15</b>
sliced & served w seaweed salad, wasabi, ginger, piri piri cream & chili-soy dipping sauce.	
<b>FILET OF BEEF SLIDERS*</b>	<b>14</b>
sliced tenderloin on mini rolls w pepper jack, balsamic onions & stone's cove sauce.	
<b>NAKED WINGS</b>	<b>15</b>
a pound of roasted, house seasoned wings served w bleu cheese dressing, tequila glaze, Aloha sauce & Stone's hot pepper sauce.	
<b>HOT &amp; COLD DIPS</b>	<b>12</b>
four-cheese spinach dip w flatbread crackers & a cool quartet of toppers.	
<b>BAKED CRAB DIP</b>	<b>11</b>
lump crab meat, scallions, white cheddar & parmesan w flatbread crackers	

## SALADS

<b>COBB SALAD *</b>	<b>11</b>
bacon, avocado, cucumber, corn, onion, tomato, peppers, bleu cheese, croutons & honey lime dressing. soup+7, chicken+4, steak+6, shrimp+8.	
<b>CAESAR SALAD *</b>	<b>10</b>
romaine, crispy prosciutto ham, parmesan, croutons & homemade caesar dressing. soup+7, chicken+4, steak+6, shrimp+8.	
<b>APPLE CRAISIN &amp; GOAT CHEESE*</b>	<b>11</b>
green apple, red onion, warm pecan-encrusted goat cheese, field greens, poppy seed dressing. soup+7, chicken+4, steak+6, shrimp+8.	

## SOUPS

<b>PRIME BEEF CHILLI</b>	<b>10</b>
w white cheddar, jalapeños, red onions & sour cream, served w flatbread crackers.	
<b>CRAB BISQUE</b>	<b>10</b>
served with scallions, creme fraiche, crab meat & parmesan garlic croutons	

## HANDHELDS (+)

<b>FISH TACOS</b>	<b>13</b>
blackened fish in flour tortillas w jicama green apple slaw, cilantro & chipotle lime cream. sub shrimp +3	
<b>CHICKEN FAJITA TACOS*</b>	<b>13</b>
seasoned chicken, bell peppers, onions, queso fresco & cilantro w sriracha mayo. sub mushroom n/c, shrimp or steak+3	
<b>CHICKEN SALAD SANDWICH</b>	<b>10</b>
honey-jalapeño chicken salad w dried cranberries, roasted almonds on ciabatta or lettuce wraps.	
<b>CALI CHICKEN SANDWICH</b>	<b>12</b>
guacamole, bacon, arugula, roasted red peppers provolone & jalapeno mayo on ciabatta.	
<b>FRENCH DIP*</b>	<b>16</b>
slow roasted, sliced & seasoned prime rib w provolone cheese on ciabatta.	
<b>CUBAN</b>	<b>12</b>
carnita pork, salami, gruyere, pickles & cuban mustard on ciabatta.	
<b>PRIME BEEF* OR VEGGIE BURGER</b>	<b>13 / 11</b>
cheddar, lettuce, tomato, sautéed onions, cove's sauce & kit-tots.	
<b>(+) : Add soup+7.</b>	

## LIQUID ASSETS

<b>DIRTY DEED</b>	<b>10</b>
murlarkey vodka, dry vermouthe, olive juice, a hint of tomato & horseradish w bleu cheese stuffed olives.	
<b>CUCUMBER BASIL MARTINI</b>	<b>12</b>
hendrick's gin, vermouthe, cucumber, basil & lime	
<b>POM COSMO</b>	<b>11</b>
pomegranate vodka & patron citronge w fresh lime, cranberry & a pomegranate popsicle.	
<b>BLUBERRY BOURBON SOUR</b>	<b>10</b>
maker's mark, lemon syrup, soda water & blueberry ice cube.	
<b>PEAR FLOWER MARTINI</b>	<b>12</b>
absolut pears, elderflower liqueur, pear puree, montand brut & a frozen pear skewer.	
<b>PRICKLY PEAR MARGARITA</b>	<b>12</b>
olmeca altos plata tequila, grand mariner, prickly pear puree, agave nectar & fresh lime.	
<b>SPICED MANGO MOJITO</b>	<b>12</b>
kraken black spiced rum, mango rum, fresh mint, lime juice & soda water w a seared mango skewer.	
<b>SANGRIA (RED / WHITE)</b>	<b>10</b>
spanish red wine, stoli razberi, bacardi rum, peach schnapps, fresh orange, lemon & lime.	

## FIRE ROASTED FLATBREADS

<b>MACKINAC* (+)</b>	<b>14</b>
bacon, lettuce, tomato, jalapeños, guacamole, onion, cheddar & topped w jalapeño mayo.	
<b>SPINACH &amp; ARTICHOKE* (+)</b>	<b>12</b>
creamed spinach w cheddar, artichoke, tomato, onion, pepper, smoked salt & chipotle lime cream.	
<b>CHICKEN PARMESAN</b>	<b>13</b>
homemade tomato sauce, herb panko bread crumbs, mozzarella, sun-dried tomatoes & basil pesto.	
<b>PORTOBELLO* (+)</b>	<b>12</b>
gruyere, arugula, tomato, parmesan, truffle oil & lemon.	
<b>PEPPERONI</b>	<b>13</b>
a double layer of crispy pepperoni with mozzarella over homemade tomato sauce w garlic & herbs	
<b>MEDITERRANEAN (+)</b>	<b>13</b>
parmesan cream base, roasted peppers, onions, feta, romaine, tomatoes, greek vinaigrette.	
<b>(+) : Add chicken+4, steak+6, shrimp+8.</b>	

## VINES WHITE

<b>VENTANA CHARDONNAY</b>	<b>9/32</b>
Soledad, California	
<b>ANNALISA PINOT GRIGIO</b>	<b>8/28</b>
Veneto, Italy	
<b>TANGENT SAUVIGNON BLANC</b>	<b>11/39</b>
Edna Valley, California	
<b>BARNARD GRIFFIN RIESLING</b>	<b>8/28</b>
Columbia Valley, Washington	
<b>CLINE FARMHOUSE WHITE BLEND</b>	<b>10/35</b>
Sonoma, California	
<b>LAFOND CHARDONNAY</b>	<b>14/49</b>
Santa Rita Hills, California	
<b>ANGELINE ROSÉ</b>	<b>7/25</b>
Sonoma, California	
<b>MONTAND BRUT</b>	<b>8/28</b>
Jura, France	

## SWEETS

<b>NEW YORK STYLE CHEESECAKE</b>	<b>10</b>
<b>CARROT CAKE*</b>	<b>8</b>
<b>CHOCOLATE CAKE FOR TWO</b>	<b>12</b>
<b>KEY LIME CONES</b>	<b>10</b>
<b>S'MORES FLATBREAD*</b> (CONTAINS NUTS)	<b>10</b>

## ENTRÉES

<b>SHRIMP &amp; GRITS</b>	<b>18</b>
roasted red pepper cheese grits & lemon butter.	
<b>ATLANTIC SALMON*</b>	<b>20</b>
asparagus, roasted tomato corn salsa & lemon butter.	
<b>HERB CRUSTED COD</b>	<b>18</b>
warm artichoke hearts, tomatoes & lemon butter sauce over a bed of coconut rice.	
<b>HONEY GOAT CHEESE CHICKEN</b>	<b>16</b>
sun-dried tomatoes, lemon butter sauce & fresh basil, served w roasted vegetables.	
<b>LEMON PEPPER CHICKEN</b>	<b>16</b>
lemon pepper & caper cream sauce, fresh basil, asparagus & arugula salad garnish.	
<b>PASTA PRIMAVERA*</b>	<b>13</b>
fresh vegetables, parmesan & scallions in a spicy cream sauce. chicken+3, steak+4, shrimp+6.	
<b>SEARED FLAT IRON STEAK*</b>	<b>20</b>
marinated & served w roasted vegetables	
<b>SEASONED &amp; SEARED SIRLOIN*</b>	<b>20</b>
roasted red pepper cheese grits, tomato-jalapeño marmalade & bourbon butter sauce.	

## VINES RED

<b>SANTA BARBARA PINOT NOIR</b>	<b>13/46</b>
Santa Rita Hills, California	
<b>THE ORIGINALS RED BLEND</b>	<b>8/28</b>
Columbia Valley, Washington	
<b>VINUM CELLARS PETITE SIRAH</b>	<b>9/32</b>
Napa, California	
<b>TORTOISE CREEK CABERNET SAUVIGNON</b>	<b>9/32</b>
Lodi, California	
<b>THE INSIDER CABERNET SAUVIGNON</b>	<b>13/46</b>
Paso Robles, California	
<b>HERITAGE CABERNET SAUVIGNON</b>	<b>15/53</b>
Columbia Valley, Washington	
<b>RED DIRT RED</b>	<b>13/42</b>
Oakville, California	
<b>BALLARD LANE ZINFANDEL</b>	<b>10/34</b>
Central Coast, California	

## SIDES

* CHEDDAR CHEESE GRITS	* COCONUT RICE
* COLESLAW	* HORSERADISH MASHED POTATOES
* ROASTED VEGETABLES	* KIT-TOTS (TATER TOTS)
* ROASTED CORN ON THE COBB (ANY FOR \$3)	
* JUMBO ASPARAGUS * SEAWEED SALAD (FOR \$4)	