



MENUS

DINNER MENU

SUSHI

SWEET POTATO ROLL

Tempura Sweet Potato, Cream Cheese, Avocado
\$17

VOLCANO

Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad
\$22

SPICY TUNA*

Gluten-free Options Available
#1 Ahi Tuna, Avocado, Serrano
\$22

HUDSON 29 ROLL*

Gluten-free Options Available
Spicy Hamachi, Tuna, Salmon, Mango, Crunchy Garlic Relish
\$25

KING KONG*

Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi
\$19

SURF & TURF*

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion
\$23

HAWAII FIVE – O*

Spicy #1 ahi tuna, crab, avocado, scallion, tobiko

\$23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

\$14

SMOKED TROUT DIP

Gluten-free Options Available
Everything Seasoning, Crostini

\$19

CHICKEN MEATBALLS

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds
\$18

CHILLED JUMBO SHRIMP

Gluten-free Options Available
Cocktail Sauce, Remoulade

\$24

AHI TUNA TARTARE*

Sesame, Yuzu Ponzu, Crostini
\$22

QUESO & GUACAMOLE

Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips
\$19

TODAY'S SOUP

\$11

CAESAR

Gluten-free Options Available
Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

\$13

HOUSE

Gluten-free Options Available
Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette
\$13

ARUGULA

Gluten-free Options Available

Oranges, Goat Cheese, Almonds, Pomegranate Vinaigrette

\$13

ROASTED CHICKEN

Gluten-free Options Available

Kale, Quinoa, Honey Crisp Apples, Almonds, Goat Cheese, Sherry Mustard

\$21

THAI STEAK SALAD *

Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

\$23

CHOPPED SALAD

Gluten-free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

\$19

SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER *

\$19 Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

CRISPY BUTTERMILK CHICKEN

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun

\$18

BLACK BEAN BURGER

Gluten-free Options Available

white cheddar, kale, pickled onions, roasted tomato aioli

\$17

BLACKENED FISH SANDWICH

Gluten-free Options Available

Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun

\$22

FRENCH DIP*

Gluten-free Options Available

Thinly Sliced Prime Rib, French Roll, Horseradish Cream, Au Jus
\$24

HOUSE SPECIALTIES

WOOD GRILLED SALMON*

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette
\$44

SEARED SCALLOPS*

Gluten-free Options Available

Beets, Avocado, Hearts of Palm, Campari Tomatoes, Balsamic
\$49

RIGATONI BOLOGNESE

Slow Braised Beef Ragu, Parmigiano Reggiano
\$31

SHANGHAI SEA BASS

Sesame Sticky Rice, Wild Mushrooms, Bok Choy, Ginger Garlic Broth
\$56

PAN FRIED FISH

Ritz Cracker Crust, French Fries, Remoulade, Cole Slaw
\$34

GERBER FARMS CHICKEN

Gluten-free Options Available

Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus
\$33

CENTER CUT FILET*

Gluten-free Options Available

Grilled Beef Tenderloin, Herb Butter, Marinated Campari Tomatoes and Feta
\$59

RIBEYE*

USDA Prime Marinated Ribeye, Loaded Baked Potato
\$58

ST. LOUIS BBQ RIBS
French Fries, Coleslaw, BBQ Sauce
\$39

SIDES

ROASTED CORN & AVOCADO
Gluten-free Options Available
\$7

TOMATOES & FETA
Gluten-free Options Available
\$8

LOADED BAKED POTATO
Gluten-free Options Available
\$8

FRENCH FRIES
Gluten-free Options Available
\$6

COUSCOUS SALAD
\$8

LUNCH MENU

SUSHI

SWEET POTATO ROLL
Tempura Sweet Potato, Cream Cheese, Avocado
\$17

VOLCANO
Tempura Shrimp, Cucumber, Cream Cheese, Crab Salad
\$22

SPICY TUNA*
Gluten-free Options Available
#1 Ahi Tuna, Avocado, Serrano
\$22

HUDSON 29 ROLL*

Gluten-free Options Available

Spicy Hamachi, Tuna, Salmon, Mango, Crunchy Garlic Relish
\$25

KING KONG*

Warm Spicy Scallops, Crab, Avocado, Cucumber, Togarashi
\$19

SURF & TURF*

Filet Mignon, Tempura Shrimp, Cream Cheese, Scallion
\$23

HAWAII FIVE – O*

Spicy #1 ahi tuna, crab, avocado, scallion, tobiko
\$23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

\$14

SMOKED TROUT DIP

Gluten-free Options Available
Everything Seasoning, Crostini
\$19

CHICKEN MEATBALLS

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds
\$18

CHILLED JUMBO SHRIMP

Gluten-free Options Available
Cocktail Sauce, Remoulade
\$24

AHI TUNA TARTARE*

Sesame, Yuzu Ponzu, Crostini
\$22

QUESO & GUACAMOLE

Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips
\$19

TODAY'S SOUP

\$11

CAESAR

Gluten-free Options Available

Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

\$13

HOUSE

Gluten-free Options Available

Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

\$13

ARUGULA

Gluten-free Options Available

Oranges, Goat Cheese, Almonds, Pomegranate Vinaigrette

\$13

ROASTED CHICKEN

Gluten-free Options Available

Kale, Quinoa, Honey Crisp Apples, Almonds, Goat Cheese, Sherry Mustard

\$21

THAI STEAK SALAD *

Pineapple Marinated Tenderloin, Mango, Peanuts, Lo Mein, Sesame Vinaigrette

\$23

CHOPPED SALAD

Gluten-free Options Available

Smoked Bacon, Salami, Egg, Onion, Mozzarella, Sweet & Sour Dressing

\$19

LUNCH COMBOS

SOUP AND SALAD

Gluten-free Options Available

Cup Of Today's Soup And Your Choice Of House, Caesar Or Arugula Salad

\$14

TRIO

Gluten-free Options Available

Roasted Turkey Sandwich, Guacamole, Gouda With A Cup Of Today's Soup And Your Choice Of A House, Caesar Or Arugula Salad

\$19

SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER *

Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO
\$19

CRISPY BUTTERMILK CHICKEN

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun
\$18

BLACK BEAN BURGER

Gluten-free Options Available

white cheddar, kale, pickled onions, roasted tomato aioli
\$17

BLACKENED FISH SANDWICH

Gluten-free Options Available

Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun
\$22

FRENCH DIP*

Gluten-free Options Available

Thinly Sliced Prime Rib, French Roll, Horseradish Cream, Au Jus
\$24

HOUSE SPECIALTIES

TODAY'S OMELET

Gluten-free Options Available

Chef's Daily Selection Of The Freshest Ingredients
\$17

WOOD GRILLED SALMON*

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette
\$29

RIGATONI BOLOGNESE

Slow Braised Beef Ragu, Parmigiano Reggiano
\$23

GERBER FARMS CHICKEN

Gluten-free Options Available

Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus

\$25

GRILLED TENDERLOIN*

Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta

\$29

ST. LOUIS BBQ RIBS

French Fries, Coleslaw, Bbq Sauce

\$29

SIDES

ROASTED CORN & AVOCADO

Gluten-free Options Available

\$7

TOMATOES & FETA

Gluten-free Options Available

\$8

LOADED BAKED POTATO

Gluten-free Options Available

\$8

FRENCH FRIES

Gluten-free Options Available

\$6

COUSCOUS SALAD

\$8

BRUNCH MENU

BRUNCH COCKTAILS

PEACHES & SAPPHIRES

Bombay Sapphire, Bright Citrus, Peach Infusion, Poema Cava

\$13

BLOODY MARY

OYO Character Vodka, Roasted Tomato, Spiced Rim, Calabrian Stuffed Olive
\$14

BRUNCH

MEYER LEMON DONUTS

Whipped mascarpone, blueberry compote
\$10

BENEDICT*

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise, Simple Salad
\$17

QUICHE

Roasted Red Pepper, Tomato, Caramelized Onion, Spinach, Mozzarella, Arugula Salad
\$14

FRENCH TOAST

Cinnamon Swirl, Whipped Mascarpone, Melba Sauce, Pork Sausage, Maple Syrup
\$18

SHORT RIB HASH*

Gluten-free Options Available
Two Poached Eggs, Pico De Gallo, Tomatillo Lime Sauce, Cotija
\$18

SMOKED SALMON

Cream Cheese, Tomato, Cucumber, Capers, Red Onion, Everything Bagel
\$19

TODAY'S OMELET

Gluten-free Options Available
Chef's Daily Selection Of The Freshest Ingredients, Simple Salad
\$17

SIDES

\$6

BREAKFAST POTATOES

Gluten-free Options Available

BACON

Gluten-free Options Available

PORK SAUSAGE

Gluten-free Options Available

FRESH FRUIT

Gluten-free Options Available

TOAST

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS

\$14

SMOKED TROUT DIP

Gluten-free Options Available

Everything Seasoning, Crostini

\$19

CHICKEN MEATBALLS

Sweet Chili BBQ, Pickled Vegetables, Candied Almonds

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CHILLED JUMBO SHRIMP

Gluten-free Options Available

Cocktail Sauce, Remoulade

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AHI TUNA TARTARE*

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Chorizo Pico De Gallo, Roasted Poblano, Warm Tortilla Chips

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Gluten-free Options Available

Romaine Lettuce, Croutons, Parmesan Crisps, Creamy Anchovy Dressing

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Gluten-free Options Available

Mixed Greens, Campari Tomatoes, Bacon, Jack Cheese, Croutons, House Vinaigrette

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Gluten-free Options Available

Oranges, Goat Cheese, Almonds, Pomegranate Vinaigrette

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LUNCH COMBOS

SOUP AND SALAD

Gluten-free Options Available

Cup Of Today's Soup And Your Choice Of House, Caesar Or Arugula Salad

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TRIO

Gluten-free Options Available

Roasted Turkey Sandwich, Guacamole, Gouda With A Cup Of Today's Soup And Your Choice Of A House, Caesar Or Arugula Salad

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Tempura Sweet Potato, Cream Cheese, Avocado

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Gluten-free Options Available

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HUDSON 29 ROLL*

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SANDWICHES

Served With French Fries

HUDSON 29 CHEESEBURGER *

Gluten-free Options Available

Ground Daily, American Cheese, Sweet Pickle Mayonnaise, LTO

\$19

CRISPY BUTTERMILK CHICKEN

Pickle Kale Slaw, Tomato, Havarti, Poppy Seed Bun
\$18

BLACK BEAN BURGER

Gluten-free Options Available
white cheddar, kale, pickled onions, roasted tomato aioli
\$17

BLACKENED FISH SANDWICH

Gluten-free Options Available
Cabbage Slaw, Pickled Red Onion, Remoulade, Poppy Seed Bun
\$22

FRENCH DIP*

Gluten-free Options Available
Thinly Sliced Prime Rib, French Roll, Horseradish Cream, Au Jus
\$24

HOUSE SPECIALTIES

WOOD GRILLED SALMON*

Couscous, Raisins, Almonds, Cucumber, Radish, Citrus Vinaigrette
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RIGATONI BOLOGNESE

Slow Braised Beef Ragu, Parmigiano Reggiano
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Gluten-free Options Available
Half Roasted Chicken, Roasted Corn & Avocado, Natural Jus
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GRILLED TENDERLOIN*

Sliced Beef Tenderloin, Herbed Butter, Marinated Campari Tomatoes and Feta
\$29

ST. LOUIS BBQ RIBS

French Fries, Coleslaw, BBQ Sauce
\$29

SIDES

ROASTED CORN & AVOCADO
Gluten-free Options Available
\$7

TOMATOES & FETA
Gluten-free Options Available
\$8

COLE SLAW
Gluten-free Options Available
\$6

FRENCH FRIES
Gluten-free Options Available
\$6

COUSCOUS SALAD
\$8

DESSERT MENU

DESSERT
\$12

TEXAS SHEET CAKE
double chocolate, vanilla bean ice cream

CARROT CAKE
cream cheese frosting, anglaise

CITRUS OLIVE OIL CAKE
seasonal fruit, whipped cream

BERRY COBBLER
Gluten-free Options Available
Streusel topping, vanilla bean ice cream

DRINK

\$16

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café

HAPPY HOUR MENU

MONDAY – FRIDAY 4-6 P.M., SATURDAY – SUNDAY 3-5 P.M.
IN OUR BAR ONLY

SUSHI

CALIFORNIA ROLL

crab salad, avocado, cucumber, sesame

\$11

TUNA & AVOCADO ROLL*

#1 ahi spicy tuna

\$10

SWEET POTATO ROLL

tempura sweet potato, cream cheese, avocado

\$9

APPETIZERS

GUACAMOLE

cilantro, warm tortilla chips

\$10

CHORIZO CON QUESO

roasted poblano, pico de gallo, warm tortilla chips

\$9

ST. LOUIS BBQ RIBS

House made BBQ sauce

\$12

WINE BY THE GLASS

\$8

RIESLING, TROCKEN

“50°,” Rheingau, Germany

PINOT GRIGIO, LUNARDI

Veneto, Italy

CHARDONNAY, CAMBRIA

“Katherine’s Vineyard,” Santa Maria Valley, California

SAUVIGNON BLANC, EMMOLO

Napa Valley, California

PINOT NOIR, LA CREMA

Monterey, California

CABERNET SAUVIGNON, FRANCIS COPPOLA

Paso Robles, California

MALBEC, TAMARI

“Reserva,” Mendoza, Argentina

COCKTAILS

\$9

BAJA MARGARITA

Milagro Reposado, serrano peppercorn agave, Amaro Nonino

SEVILLA SPRITZ

Tanqueray Sevilla, Aperol, Mionetto sparkling rosé

DAISY

Grey Goose, Lemon Juice, House-made Grenadine, Sparkling Wine

REVOLVER

Buffalo Trace, Coconut, Ron Zacapa, Peychaud's and Angostura Bitters

BEVERAGE MENU

COCKTAILS

SEVILLA SPRITZ

Tanqueray Sevilla, Aperol, Mionetto sparkling rosé

\$14

BAJA MARGARITA

Milagro Reposado, serrano peppercorn agave, Amaro Nonino

\$16

DAISY

Grey Goose, lemon juice, house-made grenadine, sparkling wine

\$15

BOURBON & HONEY

Middle West Wheated Bourbon, honey, fresh-squeezed grapefruit juice

\$16

HOT & DIRTY MARTINI

Olive Oil Infused Tito's, Calabrian Chili Blue Cheese Stuffed Olives

\$15

REVOLVER

Buffalo Trace, coconut, Ron Zacapa, Peychaud's and Angostura Bitters

\$15

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café

\$16

SMOKED OLD FASHIONED

Woodford Double Oaked, bourbon maple syrup, black walnut
\$19

ZERO PROOF BEVERAGE

FRENCH 0.0

\$10

Lyre's London Dry, ripe peaches, fresh lemon juice, Mionetto sidecar

SHAKEN ESPRESSO

\$9

vigorously shaken espresso, cream, vanilla foam

SPICY CUCUMBER REFRESHER

\$10

fresh pineapple, serrano agave, muddled cucumber, Fever-Tree ginger beer

MIONETTO

Alcohol-Removed Sparkling, Veneto, Italy
Glass 11 | bottle 44

WINES BY THE GLASS

SPARKLING WINE

BRUT, PROSECCO

Jeio by Bisol, "Superiore DOCG," Italy
6 oz. for \$14 | Bottle for \$56

BRUT

J Vineyards, "California Cuvée," California
6 oz. for \$16 | Bottle for \$64

BRUT ROSÉ

Schramsberg, "Mirabelle," California
6 oz. for \$21 | Bottle for \$84

CAVA, BRUT

Poema, Catalonia, Spain

6 oz. for \$11 | Bottle for \$44

MOSCATO D'ASTI

Marenco, "Strev," Italy
6 oz. for \$11 | Bottle for \$44

WHITE WINE

RIESLING

Trocken, 50°, Rheingau, Germany
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

ROSÉ

Brassfield, "Serenity," Lake County, California
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

PINOT GRIGIO

Lunardi, Veneto, Italy
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

ALBARIÑO

Paco & Lola, Rias Baixas, Spain
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

SAUVIGNON BLANC

Emmolo, Napa Valley, California
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

VERMENTINO

Poggio al Tesoro, "Solosole," Toscana, Tuscany, Italy
6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

SAUVIGNON BLANC

Kim Crawford, New Zealand
6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CHARDONNAY

Cambria, "Katherine's Vineyard," Santa Maria Valley, California
6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

FUMÉ BLANC

Ferrari Carano, Sonoma, California
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

CHABLIS

Drouhin Vaudon, Chablis, Burgundy, France
6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

CHARDONNAY

Buehler Vineyards, Russian River Valley, California
6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CHARDONNAY

Belle Glos, "Glisir Holt Vineyard," Santa Rita Hills, California
6 oz. for \$20 | 9 oz. for \$30 | Bottle for \$80

CHARDONNAY

Stag's Leap, "Karia," Napa Valley, California
6 oz. for \$24 | 9 oz. for \$36 | Bottle for \$96

RED WINE

PINOT NOIR

Cloudline Cellars, Oregon
6 oz. for \$15 | 9 oz. for \$22 | Bottle for \$60

PINOT NOIR

La Crema, Monterey, California
6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

PINOT NOIR

Davis Bynum, Russian River, California

6 oz. for \$17 | 9 oz. for \$25 | Bottle for \$68

CHIANTI CLASSICO RISERVA

Ruffino, Ducale, Tuscany, Italy

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

CABERNET

Francis Coppola, Paso Robles, California

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

MALBEC

Tamarí, "Reserva," Mendoza, Argentina

6 oz. for \$12 | 9 oz. for \$18 | Bottle for \$48

ZINFANDEL

Zanon, Dry Creek Valley, California

6 oz. for \$13 | 9 oz. for \$19 | Bottle for \$52

CABERNET

Chateau Ste. Michelle, "Indian Wells," Columbia Valley, Washington

6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

RED

Quilt, "Threadcount," California

6 oz. for \$14 | 9 oz. for \$21 | Bottle for \$56

CABERNET

BonAnno, Alexander Valley, California

6 oz. for \$16 | 9 oz. for \$24 | Bottle for \$64

CABERNET

Black Stallion, Napa Valley, California

6 oz. for \$18 | 9 oz. for \$27 | Bottle for \$72

RED

Orin Swift, "Eight Years in the Desert," California
6 oz. for \$26 | 9 oz. for \$39 | Bottle for \$104

WINE BY THE BOTTLE

SPARKLING

BRUT

Domaine Carneros, Carneros, California
\$68

BRUT

Taittinger, "La Française," Champagne, France
\$125

BRUT

Veuve Clicquot, "Yellow Label," Champagne, France
\$140

SAUVIGNON BLANC

LOVEBLOCK

Marlborough, New Zealand
\$52

ZANON

Dry Creek Valley, California
\$48

HONIG

Rutherford, California
\$44

CAKEBREAD CELLARS

Napa Valley, California
\$78

SELECTED WHITES

WHITE

Conundrum, California
\$49

RIESLING

Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington
\$56

PINOT GRIGIO

Pighin, Friuli Grave, Italy
\$42

PINOT GRIS

King Estate, "Signature," Oregon
\$49

VIOGNIER

Miner, "Simpson Vineyard," California
\$50

CHARDONNAY

BROWN ESTATE, "HOUSE OF BROWN"
California
\$56

CAST, "GHIANDA ROSE VINEYARD"

Mendocino County, California
\$66

CELANI FAMILY VINEYARDS

Napa Valley, California
\$96

FAR NIENTE

Napa Valley, California

\$140

CHALK HILL, "ESTATE"

Sonoma County, California

\$90

GUST

Petaluma Gap, California

\$64

HARTFORD COURT

Russian River, California

\$64

MERLOT

RUTHERFORD HILL

Napa Valley, California

\$72

DUCKHORN

Napa Valley, California

\$99

PINOT NOIR

CLOUDY BAY

Marlborough, New Zealand

\$74

ARGYLE

Willamette Valley, Oregon

\$62

ENROUTE

Russian River Valley, California
\$96

MEIOMI

California
\$58

SANFORD

Santa Rita Hills, California
\$88

ZINFANDEL

LODI, "THE SPECIALYST"
Napa Valley, California
\$48

THE FEDERALIST

Dry Creek Valley, California
\$66

MORE REDS

CHIANTI CLASSICO

Castello di Volpaia, Tuscany, Italy, 2022
\$52

BODEGAS MUGA

Rioja, Reserva, Spain
\$68

PETITE SIRAH

Stags' Leap Winery, Napa, California
\$84

RED

The Prisoner, Napa Valley, California
\$105

CABERNET + BLENDS

JUSTIN

Paso Robles, California
\$68

OWEN ROE, "GROWER'S GUILD"

Columbia Valley, Washington
\$40

BENZIGER

Sonoma County, California
\$55

BEAULIEU VINEYARD

Napa Valley, California
\$70

HONIG

Napa Valley, California
\$78

FRANCISCAN, "ESTATE"

Napa Valley, California
\$54

BLACK STALLION, "TRANSCENDENT"

Napa Valley, California
\$275

CAST, "PYRAMID VINEYARD"

Alexander Valley, California

\$150

SEQUOIA GROVE

Napa Valley, California

\$106

CAYMUS VINEYARDS

Napa Valley, California

\$195

HESS, "LION TAMER"

Napa Valley, California

\$76

HESS, "ALLOMI VINEYARD"

Napa Valley, California

\$72

OBERON

Napa Valley, California

\$55

CHIMNEY ROCK

Stags Leap District, California

\$158

CELANI FAMILY VINEYARDS, "ARDORE"

Napa Valley, California

\$410

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, fish, shellfish, milk, soy and wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.