



Starters & Shareables

Bacon Wrapped Dates 12/14
applewood smoked bacon, balsamic glaze, Moody Blue cheese

Toum 9
housemade naan, honey-roasted pine nuts

Soup du Jour 8
often seasonal, always delicious

Italian Meatballs 7 / 12
marinara sauce, parmigiano, basil, fresh baguette

Hummus 12
housemade naan, cucumber, Nita crisps, sumac

Nut Pâté** 16
sweet potato-whole grain mustard, pickled grape, pear, seed crackers, brioche muffin, raisin

Antipasti 24
marinated olives, house pickles, Nita crisps,
Choose any three of the following: (all 6 for +8)
meats: calabrese, sopressa, speck cheeses: burrata, truffello, teahive

Salads

add: hummus - 3, chicken - 4, salmon - 8

Café Vino House Salad 8 / 15
artisan lettuce, gigande beans, artichoke hearts, croutons, red onion, balsamic vinaigrette

Kale Caesar Salad 8 / 15
hard-boiled farm egg, capers, red onion, white anchovy, grana padano, croutons

Larger Plates

Gorgonzola Pear Ravioli** 18
caramelized pear, gorgonzola, brown butter, toasted pistachios, port wine reduction

Cardamom Chicken 23
celery root puree, swiss chard, cherry compote

Berberé Rubbed Pork Chop** 26
wild rice, spinach, poblano walnut rouille

Patagonian Salmon* 28
caramelized brussels sprouts, farro, ginger preserved lemon curd

Chile-Braised Shortrib 28
caramelized onion-brown butter mashed potatoes, roasted tomato and mushroom, mushroom demi

Sweet Potato Tempeh Pave** 19
kale, mole, toasted pepitas

Thin Crust Pizza

(gluten-free crust - 3.5)

Pizza Louie 18
sliced pears, smoked bacon, Moody Blue cheese, mozzarella, finished with local honey

Wild Mushroom Spinach Pizza 18
roasted Hazel Dell mushrooms, mozzarella, truffled spinach, garlic olive oil, parmesan, red sea salt

Italian Meat Pizza 18
pepperoni, salami, pancetta, mozzarella, house marinara

Margherita Pizza 17
fresh mozzarella, tomatoes, basil, garlic olive oil

Decadent Desserts

Toffee Date Cake 9
toffee sauce, fig newton ice cream

Sticky Buns** 9
cinnamon-sugar pecans, dates, cream cheese icing, toffee sauce

Chocolate Flourless Torte** 9
dulce de leche, macerated strawberries

* consuming raw or undercooked seafood or eggs may increase your risk of food borne illness
** Contains nuts



Wine:

Prices are as listed: half glass/ full glass/ bottle

White

Prosecco Zonin, Italy 187ml 10

Sparkling Moscato d'Asti Risata, Italy 187ml 11

Champagne Brut Reserve Nicolas Feuillatte, France 187ml 13

Sparkling Rosé, Veuve du Vernay, France 9 / 36

Rosé Terradora di Paolo, Irpina, Campania, Italy 5.5 / 10 / 40

Pinot Gris Maysara, Arsheen, Oregon 6.5 / 12 / 48

Sauvignon Blanc DAOU, Paso Robles, California 6 / 11 / 44

Aligoté Bertrand Ambroise, Bourgogne, France 6 / 11 / 44

Dry Riesling The Composer, Rasa Vineyards, Walla Walla, Washington 6 / 11 / 44

Ryan recommends:

Chardonnay Pence Ranch, Santa Rita Hills, California 7.5 / 14 / 56

Red

Pinot Noir Lettre d'Eloise, Coteaux Bourguignons, France 6.5 / 12 / 48

Old Vine Malbec llama, Belasco de Baquedano, Lujan de Cuyo, Argentina 5.5 / 10 / 40

Cashmere Cline, Mourvèdre/Syrah/Grenache, California 5.5 / 10 / 40

Carménère Casa Silva, Colchagua, Central Valley, Chile 5.5 / 10 / 40

Cabernet Sauvignon Phoenix, Penley Estates, Coonawarra, Australia 6 / 11 / 44

Ryan recommends:

Stimatum Ameztoi, Getariako Txakolina, Basque Country, Spain 8.5 / 16 / 64

Create your own flight of three 1/2 glasses! (menu price)

Classic Cocktails with a Twist:

The Kool-Aid 10

gin, green tea liqueur, ginger liqueur, lemon, soda

Nutty Professor 9

toasted almond whiskey, demerara simple, orange bitters

Pear Vodka Gimlet 10

vodka, cardamom-pear simple, lemon

Hibiscus Elixir 10

blanco tequila, hibiscus liqueur, lime, ginger beer (reposado +\$2)

Ladies' Man 12

Redemption rye whiskey, Carpano Antica, Averna Amaro, Angostura & orange bitters