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, parmesan, 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  
morinated 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  
celey root puree, swiss chard, cherry compote

Berbere Rubbed Pork Chop* ** 26  
wild rice, spinach, poblano walnut roulle

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

A 1.9% Kitchen Livable Wage surcharge will be added to your bill to support our amazing kitchen staff.
Parties of 8 or more will incur a 20% Service charge