

SEASONAL MENU

SPRING 2024



STARTERS

BURRATA & PROSCIUTTO 15

Burrata cheese, prosciutto di Parma, strawberry-basil topping, crostini

RASPBERRY SALAD 10

Baby greens, raspberry champagne vinaigrette, raspberries, sliced almonds, red onion

PIZZA

BACON & GORGONZOLA PIZZA 19

Garlic oil, gorgonzola, provolone and mozzarella cheese, caramelized onions, bacon, arugula, honey balsamic drizzle

🍷 **RED BLEND, BROWNE**

ENTREES

PASTA VERA SANO 16

Penne pasta tossed with garden fresh peas, zucchini & asparagus in a creamy alfredo pesto sauce & topped with a warm cherry tomato vinaigrette
chicken +6 prawns +8

🍷 **ROUSSANNE, NOVELTY HILL**

AHI BLT 20

Ciabatta, Ahi grilled medium, Dijon mayo, applewood smoked bacon, lettuce, tomato

Served with house made potato chips or fries
Substitute a cup of soup, house or Caesar salad for \$1
Substitute a seasonal or Italian salad for \$2

🍷 **WHITE BLEND "FREYJA", GÅRD VINTNERS**

DESSERT

LIMONCELLO TIRAMISU 11

Limoncello, lady fingers, mascarpone, candied lemon zest

🍷 **SUGGESTED WINE PAIRING**

SEASONAL BAR FEATURES

WINE SELECTION

	6oz	9oz	Btl
Roussanne "Stillwater Creek" <i>Novelty Hill, WA - Enticingly aromatic, displaying Meyers lemon, fresh pear, & delicate chamomile tea</i>	12	17.5	46
White Blend "Freyja" <i>Gård Vintners, WA - Beautiful ripe aromas of peach marmalade, dried apricots, and raw honey. Floral and mineral notes. Flavors of stone fruit, tangerine, & Williams pear dominate the palate. 74% Viognier, 22% Roussanne, 4% Muscadelle</i>	11.5	16.75	44
Petit Verdot Freehand Cellars <i>Bright & vibrant acidity with flavors of sweet dates, smoked fig, black currants, & elegant oak notes</i>	13.75	20	53
Red Blend "Forest Project" <i>Browne, WA - Nose of vanilla leads to a fruit bomb of black plum and huckleberry 49% Cabernet Sauvignon - 44% Merlot - 7% Syrah</i>	12	17.5	46

 White Flight 11.75 <i>3 oz pour of each wine Roussanne & White Blend</i>	 Red Flight 13 <i>3 oz pour of each wine Petit Verdot & Red Blend</i>
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SIGNATURE COCKTAILS

*Fresh spring inspired cocktails,
light & refreshing*

VANILLA CHERRY SOUR 13

*Browne Vanilla Bean Whiskey, Amaretto,
Bordeaux Cherry Juice, Lemon, Foaming Bitters*

FRAGOLA ROSA 11

*Sparkle Donkey Silver tequila, lime juice,
strawberry-tarragon simple syrup, soda*

FIORE DI PRIMAVERA 12

*Brovo Gin, St. Germain, rhubarb simple syrup,
lemon juice, lemon twist*

MANGO MULE 10

*Heritage Distilling Mango Vodka,
ginger beer, orange wedge*

RABBARO MANHATTAN 15

*Woodinville Whiskey Port Cask Bourbon,
Rabarbaro Zucca Amaro, strawberry*