



## FEATURED COCKTAILS & WINES

### Palisade Peach Martini

Fresh local Palisade peach puree, vodka, St. Germain Elderflower liqueur 12.5

## FEATURED WINE BY THE GLASS (CHECK OUT THE BACK SIDE FOR OUR FEATURED REDS)

### Rutherford Ranch Reserve Chardonnay, Carneros, California

Rutherford Ranch Reserve Chardonnay emits aromas of apples, white blossoms, with a hint of citrus and oak. Flavors of ginger, lemongrass, white pepper at the forefront of the palate, with a finish of candied lemon and orange zest. 13.5/49

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## SEASONAL SPECIALS

### *Seasonal Favorite!* Shrimp & Mango Ceviche

Diced jumbo cooked shrimp, mango, red pepper, roasted corn, jicama, pickled jalapenos & onions, cilantro, fresh lime and orange juice. Served with tortilla chips. 15\*

### Local Farmstand Tomato & Burrata Caprese

Local Palisade farmstand tomatoes, fresh burrata, fresh tarragon & basil salsa verde, focaccia 15

### *Chef Recommends!* Palisade Peach Salad

Local Palisade peaches, butter lettuce, pickled onions, spiced pecans, burrata, blood orange vinaigrette 14\*  
(Add chicken breast +5.5; salmon, shrimp or bistro beef tender+7)°

### Shrimp, Bacon, Spinach Pizza

Large shrimp, pecanwood bacon, peppadew peppers, fresh spinach, housemade garlic ricotta, fontina and goat cheese. 21

### *Chef Recommends!* Smoked Trout Cake

A small plate of alderwood-smoked rainbow trout, mixed with jalapenos, shallots, garlic aioli, panko bread crumbs. Served with golden beets tossed with blood orange vinaigrette topped with goat cheese and pistachios, and an apple, fennel, celery root slaw with coarse-grained apple cider vinaigrette. 19

*Recommended Wine Pairing: Alexander Valley Rose or New Harbor Sauvignon Blanc*

### Zucchini & Squash "Zoodles"

Linguini-shaped strands of yellow squash & zucchini sauteed with pancetta bacon, roasted mushrooms, artichoke hearts and oven-dried tomatoes. Served over roasted tomato chipotle sauce. Topped with shaved parmesan and basil 24.5\*

(Add chicken breast +5.5; salmon, shrimp or bistro beef tender+7)°

*Recommended Wine Pairing: Alexander Valley Rose or Belle Glos Pinot Noir*

### Seared Ahi Tuna Nicoise Salad

An entree size salad of Ahi tuna seasoned with zahtar spices, seared rare and served chilled over mixed greens tossed in roasted shallot vinaigrette, haricot vert, fingerling potatoes, hardboiled eggs, and topped with a castelvetro olive, roasted fennel, caper and dried tomato salsa. 24.5\*

*Recommended Wine Pairing: Rutherford Ranch Reserve Chardonnay or Locations Corse Vermentino*

*\*gluten free \*\*gluten free option*