



FEATURED COCKTAILS & WINES

Watermelon Mint Margarita

Suerte Blanco tequila, muddled fresh watermelon, mint, lime 12.5

Prickly Pear Blueberry Margarita

Suerte Blanco tequila infused with fresh prickly pears and blueberries, orange liqueur, lime 12.5

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

Blindfold Chardonnay Blend, California

Created to provide the perfect white wine companion to The Prisoner, Blindfold is equally bold and intriguing. The wine is complex with inviting aromas of honeysuckle, grilled white peach and apricot. A luscious entry of toasted hazelnut and mandarin are balanced by bright acidity and minerality. The finish is rich and creamy with flavors of lemon zest and caramelized sugar. 12.5/48

SEASONAL SPECIALS

Roasted Broccoli & Cauliflower Salad

*A starter of chilled caramelized broccoli, cauliflower, golden raisins, pickled red and yellow peppers, almonds, green onions and cilantro tossed in lemon-tahini vinaigrette and topped with yogurt-chutney sauce 12**

Recommended Wine Pairing: Ferrari Carano Fume Blanc

Smoked Romaine Fattoush

*Fire-smoked half romaine heart, cherry tomatoes, Persian cucumbers, crispy sunchoke, parsley, mint, housemade pita chips, queso fresco, roasted spiced garbanzos, lemon-tahini vinaigrette 14***

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

Recommended Wine Pairing: Locations Corse Vermentino

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**

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

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

Chef Recommends! Lamb Kefta

*Ground lamb and beef meatballs seasoned with yogurt, eggs, onion, garlic, and allspice. Served with housemade hummus, saffron rice, green bean and pine nut pilaf, cherry tomato, cucumber and herb salad, and a side of fresh-baked zahtar flatbread 24***

Recommended Wine Pairing: Alexander Valley Syrah

Cobia

*Pan-roasted, mild Caribbean white fish. Seasoned with zahtar, served over sunchoke-potato puree, sauteed spinach, topped with mustard seed-roasted shallot vinaigrette, house oven-dried tomatoes and crispy leeks 32**

Recommended Wine Pairing: Blindfold by Prisoner

**gluten free **gluten free option*