

vine & plate

wine bar | provisions

SHARED PLATES

Add chicken to any dish +5, add steak, add shrimp +8, add Salmon + 12

Patatas Bravas | 12

Roasted potatoes, garlic aioli, spicy bravas sauce

Hummus Plate | 15

Cucumber, carrots, celery, toasted pita bread, garlic hummus topped with feta and paprika

Olive Tapenade Crostini | 14

Kalamata and Castelvetrano olives, sun dried tomatoes, goat cheese, balsamic glaze. 6 count.

Baked Goat Cheese | 15

Herbed goat cheese, Thyme marinara, pecorino romano, garlic crostini

Baked Brie with Toasted Almonds & Honey | 16

Served with sliced apple and garlic crostini

Charcuterie Board | 26

3 meats, 3 cheeses, Marcona Almonds & walnut mix, fig jam, marinated olives, crackers, fresh fruit

Crispy Organic Chicken Wings | reg. 16, lg. 20

Whole wings, 4 ct. or 6ct, choice of garlic-pecorino-romano, spicy Korean, or honey bbq sauce, carrots, celery side of ranch or Gorgonzola dressing.

*Grass Fed Skirt Steak 8oz | 27

Chimichurri sauce, arugula, crostini

Cacio e Pepe | 22

Gnocchi, smoked gouda, fresh cracked pepper, pecorino romano

Vegan Scallops | 14

Trumpet mushrooms, sautéed spinach, roasted garlic, over quinoa

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

Salmon Cakes | 18

Remoulade sauce

*Free Range Australian Lamb Lollipops | 34

Two free range Australian lamb lollipops with a ginger garlic soy glaze, parsnip puree, and roasted veggie

Shrimp Avocado Bake on Rice | 19

Lightly spiced shrimp(4), chihuahua cheese, cilantro, chimichurri, crispy tortilla strips, avocado, on Mexican rice

*Salmon Quinoa Bowl | 24

Quinoa, cherry tomato, English cucumber, red onion, feta cheese, arugula with a Balsamic vinaigrette drizzle, lemon, wild caught sockeye salmon fillet topped with mediterranean spices

FLATBREAD

Gluten free crust +4

Honey BBQ Flatbread | 15

Personal size, honey BBQ sauce, chicken breast, fontina cheese, caramelized red onion, cilantro

Spinach Flatbread | 15

Personal size, pear, red onion, spinach, gorgonzola, honey

*Steak and Chimichurri Flatbread | 17

Personal size, chimichurri sauce, mushroom, red onion, grass fed sirloin bavette steak, fontina cheese, cilantro

GF Arugula Goat Cheese Flatbread | 16

Herbed goat cheese, grape tomato, red onion, arugula, white balsamic vinaigrette

SANDWICHES

Braised Short Rib Panini | 19

Fig jam, gruyère and fontina cheese, pickled red onion, mayo, and arugula, on sourdough bread

*The Little Burger | 18

American wagyu beef, chili fig jam and brie on mini brioche buns, 3 ct.

*Steak Sandwich | 21

Grass fed rib-eye, lemon pepper mayo, herbed goat cheese, arugula, tomato, mushroom, raw red onion, ciabatta roll

Caprese Panini | 16

Fresh mozzarella, basil, tomato, lemon pepper mayo, balsamic fig glaze, on sourdough bread

Monte Cristo Sliders | 3 ct. 10, 5 ct. 15

Oven roasted turkey breast, Black Forest Ham, Swiss cheese, mayo, Dijon mustard, apple on Hawaiian buns

Cuban Sliders | 3 ct. 11, 5 ct. 17

Ham, pork carnitas, mayo, dijon mustard, swiss cheese, pickle on a Hawaiian bun topped with garlic butter and pecorino romano

TACOS

Veggie Tacos | 15

Roasted broccoli, avocado, and mango salsa on a corn tortilla, Mexican rice 3 ct.

Heritage Pork Carnitas Tacos | 16

Pulled pork, white onion, salsa verde, cilantro, Mexican rice on a corn tortilla, 3 ct.

Add Avocado +1

*Grass Fed Sirloin Steak Street Tacos | 17

White onion, salsa verde, queso fresco, cilantro, Mexican rice on a corn tortilla, 3 ct.

Add Avocado +1

Blackened Shrimp Tacos | 19

Avocado, cilantro, red cabbage, queso fresco, cilantro lime sauce, side of Mexican rice, your choice of corn or flour tortillas, 3ct.

SALADS

Citrus Avocado Chicken Salad | 18

Spring mix, stone fruit, orange, avocado, goat cheese, tomato, red onion, cucumber, sunflower seeds, shredded chicken breast

Balsamic vinaigrette, ranch, or Gorgonzola dressing

*Steak Salad | 20

Mixed greens, fresh pear, red onion, tomato, cucumber, pecans, grass fed rib-eye steak

Add gorgonzola crumble

Balsamic vinaigrette, ranch, or Gorgonzola dressing

*Salmon Salad | 21

Wild caught sockeye salmon, mixed greens, red onion, pickled beets, strawberries, goat cheese, avocado, candied walnuts

Balsamic vinaigrette, ranch, or Gorgonzola dressing

SOUP

Creamy Asparagus Soup | 6

Soup of the Day | 6

SIDES

Roasted Brussels Sprouts | 9

Red onions, balsamic fig glaze

Parsnip Puree | 7

Garden Salad | 6

Spring greens, tomato, cucumber, red onion

Balsamic vinaigrette, Ranch, or Gorgonzola dressing

Garlic Crostini | 4

DESSERT

Carrot Cake | 8

Pecans and cream cheese frosting

Flourless Chocolate Cake | 8

Gluten free flourless chocolate cake with fresh Chantilly
creme and raspberry coulis

Cinnamon Apple Puff Pastry | 8

Served warm with a scoop of vanilla ice cream

BEVERAGES

Coke Products | 2.5

SPECIALS OF THE WEEK

Monday | \$6 Drafts

*Dine-in only

Tuesday | Take Out Tuesday

Get 15% off your order when you use
the promo code **TakeOut15** at checkout
Offer valid on toast and over the phone

Wednesday | Wine, Whiskey, & Beer

Flight Wednesday

Buy one flight get one 50% off!

*Dine-in only

Thursday | 1/2 Price Bottle of Wine Night

Half Price Bottle of Wine Night

*Dine-in only