

Specials

SMOKED MANHATTAN

Bulleit Rye, Carpano Antica Formula, bitters, Luxardo cherry, hickory smoke.

\$14

• smoky + bitter •

WATERMELON + MINT LEMONADE

Watermelon, mint, lemonade. \$9

• refreshing + light •

CHICKEN + BLACK BEAN TOSTADA

Tortillas, grilled chicken, cheddar cheese, fresh pico, jalapeños, black bean salsa, cilantro, sour cream. VO GF \$9.9

TOMATO + BURRATA SALAD

Creamy mozzarella burrata, organic greens, fresh tomatoes, basil, red onion, balsamic glaze, grilled garlic crostini. GFO \$11.9

• Add chicken or shrimp +10. Add salmon +14. Add steak* +16. •

COWBOY SURF + TURF

12 oz. USDA Choice Braveheart Black Angus Beef® hand-cut NY strip*. Topped with seared shrimp and house-made cowboy butter. Garlic whipped potatoes and steamed broccoli. GF \$42.9

DYNAMITE SALMON

Certified sustainable. House-made spicy aioli. Garlic whipped potatoes and grilled vegetables. \$25.9

• A signature NAPA Kitchen and Wine featured dish. •

HOT HONEY CHICKEN BISCUITS

Crispy chicken breast** coated in a hot honey glaze, maple syrup, fresh baked buttermilk biscuits. Choice of side. \$15.9

• Available only during Sunday Brunch •

MILE HIGH PEANUT BUTTER BLAST

Chocolate cake filled with creamy peanut butter mousse drizzled with caramel sauce. V \$7.9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances. **All fried items assume cross contamination with some or all of the following allergens: dairy, sesame, poultry, fish, and shellfish.