


GRILL & VINE

EST. 2012



DINNER

STARTERS

STEAMED EDAMAME  (GF)	7	CRUNCHY FRIED GREEN BEANS 	8
lemon-nori seasoned		fried green beans, chipotle sauce	
GRILLED & SPICED CHICKEN WINGS	12	LOBSTER MAC 'N CHEESE	14
tangy honey glaze		lobster, macaroni, gruyere cheese, parmesan, panko	
SEASONALLY INSPIRED SOUP	6/10	BBQ SHORT RIB SLIDERS	12
HOUSEMADE POTATO CHIPS	8	guinness beer braised short rib, coleslaw, beer batter fried onion	
onion dip, bbq ketchup			
DEVILED EGGS (GF)	8		
dijon mustard, parsley, smoked paprika			

CALIFORNIA ARTISANAL CHEESE FLIGHT 16

choose three

Point Reyes
Farmstead Blue

Golden Valley
Pepato

Cow Girl Creamery
Red Hawk




Cypress Grove
Lamb Chopper or
Humboldt Fog

accompanied with crusty bread, date in gelee
each additional selection 6

CHARCUTERIE PLATE 18

mortadella, sopressata, prosciutto, stone ground mustard, honey cornichons, radish

SALADS


GRILL & VINE COBB SALAD  (GF)	16
chopped romaine, tomato, chicken, avocado, bacon, egg, cucumber, blue cheese, chive vinaigrette	
CURLY KALE CAESAR SALAD 	8/12
romaine, parmesan, polenta croutons, soft boiled fried egg, caesar dressing add chicken 4, salmon 6, shrimp 8	
MIXED GREEN SALAD  (GF)	8/12
endive, quinoa, radish, tomatoes, balsamic reduction, honey-lemon vinaigrette	

FLATBREADS

BBQ SHORT RIB	17
bbq fromage blanc, braised short rib, asparagus, caramelized onion, upland cress	
MARGHERITA	15
slow roasted tomato, mozzarella, parmesan, basil, tomato sauce	

* consuming raw or undercooked meats, seafood, shellfish and eggs may increase your risk of food-borne illness *

(GF) We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten free diet, please be aware that they may be prepared in an environment where gluten is present.

 SuperFoodsRX™ dishes specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity.



DINNER

BURGERS & SANDWICHES

served with pommes frites or mixed green salad

GRILL & VINE KOBE BURGER lettuce, onion, tomato, pickle spear on brioche bun choose two: caramelized onions, bacon, mushroom, avocado, cheddar, swiss, provolone, goat or blue cheese vegetarian 17. turkey 17	20
AVOCADO CLUB SANDWICH roasted turkey, bacon, arugula, tomato on sourdough	18
THE REUBEN corned beef, sauerkraut, swiss cheese, housemade 1000 island dressing on rye bread	18
CHICKEN PESTO SANDWICH grilled chicken, swiss cheese, almond pesto, bacon, lettuce	18

PLATES

SAN FRANCISCO CIOPPINO scallops, shrimp, crab claw, mussels, clam, stewed tomatoes, sourdough bread	32
GRILLED CHICKEN BREAST asparagus, maitake mushroom, shitake mushroom pureé, peewee potato, cipollini onions, cabernet sauvignon jus	27
BLACK ANGUS NY STRIP STEAK (9 oz) caramelized onions, bacon marmalade, swiss chard, baby carrots, veal demi-glace	35
FLATIRON STEAK (8 oz) potato pureé, asparagus, carrots, veal demi-glace	32
GRILLED SEABASS cauliflower, broccolini, shitake mushroom, radish, tomatoes, scallions, shitake broth	33
GRILLED SALMON FILLET risotto nero, dried fruit medley, leeks, pickled fennel, grapes, citrus foam	30
VEGETARIAN RISOTTO arborio rice, red kale, edamame, parmesan	25
SPAGHETTI choice of regular or whole wheat pasta, pomodoro sauce, basil, parmesan add your choice of chicken 4, salmon 6, shrimp 8	20

SIDES

POMMES FRITES truffle gilroy garlic french fries	7	GRILLED ASPARAGUS parmesan, lemon, salt	7
ROASTED CAULIFLOWER capers, almond, lemon	7	POTATO PUREÉ yukon gold potato	7

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