


GRILL & VINE

EST. 2012



LUNCH

STARTERS

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

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

FLATBREADS

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


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

 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.

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LUNCH

BURGERS & SANDWICHES



served with pommes frites or mixed green salad

GRILL & VINE KOBE BURGER	20
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	
AVOCADO CLUB SANDWICH 	18
roasted turkey, bacon, arugula, tomato on sourdough	
THE REUBEN	18
corned beef, sauerkraut, swiss cheese, housemade 1000 island dressing on rye bread	
CHICKEN PESTO SANDWICH 	18
grilled chicken, swiss cheese, almond pesto, bacon, lettuce	


PLATES


STEAK FRITES 	32
flat iron steak, garlic butter, caramelized onions, pommes frites	
GRILLED CHICKEN BREAST 	27
asparagus, maitake mushroom, shitake mushroom pureé, peewee potato, cipollini onion, cabernet sauvignon jus	
GRILLED SALMON FILLET 	30
risotto nero, dried fruit medley, leeks, pickled fennel, grapes, citrus foam	
VEGETARIAN RISOTTO  	25
arborio rice, red kale, edamame, parmesan	
SPAGHETTI	20
choice of regular or whole wheat pasta, pomodoro sauce, basil, parmesan	
add your choice of chicken 4, salmon 6, shrimp 8	

SIDES

POMMES FRITES	7	GRILLED ASPARAGUS  	7
truffle gilroy garlic french fries		parmesan, lemon	
ROASTED BRUSSELS SPROUTS	7		
bacon marmalade, caramelized onions			

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