

LUNCH

appetizers

chicken al pastor quesadilla - corn and flour tortillas filled with pulled chicken, oaxaca cheese and roasted tomato salsa and served with sour cream

roasted chicken tortilla soup - avocado and pico de gallo

☉ butternut squash soup - minted yogurt, fresh citrus

crisp fried rock shrimp - jalapeno and roasted garlic aioli

bbq pulled pork minis - beer braised pork with cheddar

salads

northern california braised artichoke salad - toasted almonds, preserved meyer lemon and thyme honey

grilled washington valley heirloom tomato salad - fresh mozzarella, opal basil and aged balsamic

smoked salmon, crushed cucumber and chili salad - napa valley olives, fresh mint and basil and croutons

☉ mediterranean salad - baby cucumbers, sweet peppers, vine tomatoes, sweet onion and kalamata olives with feta and basil vinaigrette

grilled caesar salad - hearts of romaine, garlic croutons, fresh parmesan and anchovies
add chicken 4
add prawns 5

crab louis salad - dungeness crab, avocado, romaine hearts, toy box tomatoes, shaved onion, citrus vinaigrette and louis dressing

traditional cobb salad - grilled chicken, smoked bacon, egg, avocado, bleu cheese, tomatoes and lemon-dijon dressing

sandwiches

house cured turkey pastrami with beecher's jack cheese - served on beer bread with pickled vegetables

roasted sockeye salmon on rustic olive boule - romesco relish and baby arugula with a roasted beet salad

meyer™ natural angus burger - aged white cheddar, horseradish sauce, onion jam on a brioche bun

☉ grilled spicy beef wrap - grilled flank steak, vegetables, caesar dressing, jicama slaw

albacore tuna melt - line caught tuna, peppers, onions, griddled tomatoes and sonoma white cheddar

grilled chicken sandwich - watercress, crisp bacon, avocado, vine-ripened tomatoes, cambozola cheese on telera bread

open face house smoked beef brisket - apple wood smoked beef brisket

portabello mushroom sandwich - arugula, fresh mozzarella, garlic mayonnaise

specialties

☉ vegetable rigatoni 15
mushrooms, broccolini and pomodoro sauce

pan seared passmore ranch rainbow trout 16

farro, grape and bitter green salad with a meyer lemon vinaigrette

vines lunch buffet 20

indulge yourself with a uniquely themed lunch daily featuring soup of the day and our market fresh salad bar!

beverages

cappuccino/caffé latte 5

still or sparkling water 5

desserts

vo's famous carrot cake 9

5 layer chocolate cake 9

creme brûlée 9
traditional vanilla bean

stone fruit crisp 9
served with vanilla ice cream

blueberry cheesecake 9
served with a blueberry compote

wine

segura viudas, brut 8

clean slate, riesling 10

canvas, pinot grigio 8

erath vineyards, pinot gris 10

silver birch, sauvignon blanc 10

canvas, chardonnay 8

robert mondavi private selection chardonnay 10

macmurray ranch, pinot noir 11

canvas, merlot 8

spellbound, petite sirah 10

canvas, cabernet sauvignon 8

rodney strong, cabernet sauvignon 14