

LUNCH

MONDAY - FRIDAY 11AM-6:00PM

STARTERS



THE TAVERN PRETZEL(NF,V) -10

House-Made Cheese Sauce, Dijon Mustard

CHILI COLORADO TACOS(GF,NF,DF) -14

Slow Braised Beef, Cabbage, Lime, Tortilla Chips, Roasted Tomato Salsa

BLACK BEAN HUMMUS (VE,NF,GF) -10

Tortilla Chips, Jicama, Sweet Peppers, Cucumber

CAPITOL NACHOS(GF,NF,V) -14

Corn Tortilla Chips, House-Made Cheese Sauce, Pickled Jalapenos, Tomatoes, Black Olives, Sour Cream, Roasted Tomato Salsa

ADD: Chicken Tinga (GF)+6

THE CHEESE PLATE-19

Chef's Selection of Cured Cheeses, Fiscallini Bandage Wrapped Cheddar, Laura Chenel Goat Cheese, Point Reyes Blue Cheese, House Made Chutney, Pecans, Sourdough Crostini

CHEF'S CHARCUTERIE PLATE (DF,NF)-17

Chef's Selection of Cured Meats, Molinari Salami Toscano, Cremenilli Prosciutto Cotto, Molinari Hot Coppa, Grainy Mustard, Cornichons, Sourdough Crostini

CHICKEN TENDERS(NF)-14

Plain or Buffalo, Served with Honey Mustard Dipping Sauce

TORTILLA SOUP (NF,VE,GF)-BOWL 12/CUP 8

Avocado, Tortilla Strips

ADD: Chicken Tinga (GF)+ \$6/\$3

GREENS

NORCAL CHOPPED SALAD (V,NF) -15

Romaine, Shaved Sweet Peppers, Red Onion, Falafel, Feta Cheese, Kalamata Olives, Cucumber, Yogurt Herb Dressing

NAPA FIELD GREEN SALAD (V,GF) -15

Mixed Greens, Toasted Pecans, Dried Cherries, Goat Cheese, Honey Mustard Dressing

CLASSIC CAESAR SALAD -12

Shaved Romaine, Parmesan, Garlic Croutons, Classic Caesar Dressing

SUBSTITUTIONS SUBJECT TO AVAILABILITY



CRAFTED

CHOICE OF FRENCH FRIES, SWEET POTATO FRIES, SIDE SALAD OR FRUIT CUP

THE BURGER*(NF)-20

Smashed Grass Fed Patty, Caramelized Onions, Cheddar Cheese, Heirloom Tomato, Iceberg Lettuce, Remoulade Sauce, Brioche Bun

Sub: Impossible Burger(VE)-6 **ADD:** Bacon*-3 Fried Egg*-3 Avocado*-3

CHICKEN MONTEREY SANDO(NF)-19

Grilled Chicken Breast, Avocado, Pepperjack, Arugula, Heirloom Tomato, Chipotle Mayo, Telera Bread

HOUSE ROASTED TURKEY BLT(DF,NF)-17

Hand Carved Turkey, Applewood Smoked Bacon, Arugula, Heirloom Tomato, Mustard Herb Spread, Pretzel Bun

BEYOND TORTA (NF,VE)- 19

Beyond Meat Patty, Avocado, Black Bean Hummus, Arugula, Pickled Jalapeno, Pickled Red Onion, Telera Bread

PASTAS AND BOWLS

SPRING PASTA (NF, VE)-19

Spaghetti, Sundried Tomato, Spinach, Artichoke, Kalamata Olives, Sweet Peppers, Chile Flake, Roasted Garlic, Extra Virgin Oil, Lemon

CHORIZO MAC & CHEESE (NF)-15

House-Made Cheese Sauce, Kale, Caramelized Onions, Cotija-Cornbread Crumbles

THE POWER UP (NF,V,GF)-16

Brown Rice, Quinoa, Kale, Sugar Snap Peas, Caramelized Onion, Roasted Garlic, Extra Virgin Olive Oil, Sweet peppers, Feta Cheese, Tomatillo Salsa

FROM THE OVEN

SPINACH ARTICHOKE FLATBREAD(V) -16

Basil Pesto, Spinach, Artichoke, Mozzarella, Feta Cheese, Kalamata Olives, Balsamic Glaze

PEPPERONI & CHEESE FLATBREAD(NF) -16

Marinara Sauce, Mozzarella Cheese, A Simple Classic!

VINES

café

CHEF: ALEX BUTIERREZ

GF-GLUTEN FREE NF-NUT FREE V-VEGETARIAN
VE-VEGAN DF-DAIRY FREE SE-CONTAINS SESAME

SIDES (VE,GF,NF)

ALL SIDES AVAILABLE ALA CARTE

FRENCH FRIES-7

SWEET POTATO FRIES-7

SIMPLE SIDE SALAD (GF,V)-5

Mixed Greens, Tomato, Cucumber, Red Onion, Red Wine Vinaigrette

FRESH FRUIT CUP(VE,GF,NF)-6

ADD ONS

ALL NATURAL MARY'S GRILLED CHICKEN-8

SUSTAINABLY RAISED SALMON*- 12

NIMAN RANCH FLAT IRON STEAK*- 16

ORGANIC TOFU- 6

FALAFEL-6

SWEET ENDINGS

GERMAN CHOCOLATE CAKE(V)-10

Pecan and Coconut Filling, Buttermilk Chocolate Sponge Cake, Chocolate Ganache

STRAWBERRY RHUBARB COBBLER (NF,V)-10

Oat and Pumpkin Seed Crumble

VO'S FAMOUS CARROT CAKE(NF,V)-10

Crispy Carrot Curls, Caramel Sauce

All food and beverages are skillfully and safely packaged in Single Use containers for your convenience and peace of mind

An Automatic 18% gratuity will be added to every ROOM DELIVERY

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify us if you have any food allergies.

**Served raw or undercooked or contains raw or undercooked ingredients.

***Automatic 18% gratuity added for parties of 6 or more with one check per party.

BEVERAGES



VINES *café*

WINE

REDS

BONANZA CABERNET SAUVIGNON California	12
DAOU CABERNET SAUVIGNON California	15
LA CREMA PINOT NOIR California	15
SALDO ZINFANDEL California	14
FABLEIST MERLOT California	12

WHITES & ROSÉ

CHATEAU ST. MICHELLE RIESLING California	12
MARTIN RAY CHARDONNAY California	12
FLEUR DE MER ROSÉ France	13
LUNARDI PINOT GRIGIO Italy	11
ST. SUPERY SAUVIGNON BLANC California	13

SPARKLING

CANVAS BLANC DE BLANCS BRUT Italy	9
VILLA SANDI PROSECCO California	10

HOUSE RED & WHITE

CANVAS BY ROBERT MONDAVI Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio	9
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BEER

BOTTLE

ANCHOR STEAM	7
BLUE MOON	7
CORONA	7
BUDWEISER	6
BUD LIGHT	6
GUINNESS	7
HEINEKEN	7
HEINEKEN 00	7
COORS LIGHT	6
MILLER LITE	6
MICHELOB ULTRA	6
LAGUNITAS IPA	7
SIERRA NEVADA	7
TRUMER PILS	7
SAM ADAMS	7

CAN

KID CASUAL BLONDE ALE	8
TRACK 7 IPA	8
ROTATING RUHSTALLER	8
COOL KIDZ IPA	8
UBAHDANK IPA	8
ROTATING CROOKED LANE IPA	10
WHITE CLAW (MANGO OR RASP)	7.5
TWO RIVERS CIDER	7.5

SOFT DRINKS

COCKTAILS

CLASSIC MIMOSA-11 House Sparkling Wine, Choice of Orange, Cranberry or Grapefruit Juice
VINE'S BLOODY MARY-13 House Vodka, Bloody Mary Mix, Herbs & Spices
IRISH COFFEE-12 Jameson, Fresh Brewed Coffee, Whipped Cream
BAILEY'S & COFFEE-11 Bailey's Cream, Fresh Brewed Coffee
FRENCH 75- 11 House Sparkling Wine, House Gin, Lemon
WHITE LINEN-11 House Gin, Muddled Cucumbers, Lime, Club Soda
BELLINI-12 House Prosecco, Peach Puree
WHISKEY & LEMONADE-11 Makers Mark Whiskey, Sweet Lemonade
MARGARITA-11 House Tequila, Sweet & Sour, Salt Rim
MOJITO-11 House Rum, Lime Juice, Simple Syrup, Soda Water, Muddled Mint
ROTATING SEASONAL COCKTAIL-13 Inquire with your server for this season's offering!

PEPSI, DIET PEPSI, SIERRA MIST, ROOTBEER, LEMONADE, ARNOLD PALMER, SHIRLEY TEMPLE, CLUB SODA, TONIC WATER, UNSWEETENED ICED TEA, HOT TAZO TEA -4