



HARVEST

KITCHEN | BAR

STARTERS

- Giant Bavarian Soft Pretzel** – Sierra Nevada beer cheese dip **11**
- Portabella Fries** – truffle aioli (V) **12**
- Garlic Fries** – truffle aioli (GF) **10**
- Asada Fries** – cheese sauce, onion-cilantro, tomatoes, avocado crème **13**
- Balsamic Beets and Brussels** – pine nuts, balsamic glaze (V) (GF) **12**
- Asada Street Tacos** – corn tortilla, onion/cilantro, limes, fire roasted salsa (GF) **15**
- Grilled Shrimp Cocktail** – Bloody Mary cocktail sauce, charred lemon (GF) **18**
- Ahi Tuna Tartare**– Japanese cucumber, sesame, wasabi aioli, yuzu-avocado puree, taro chips **18**

FLATBREAD

- Margherita** – olive oil, sliced fresh garden tomatoes, mozzarella bocconcini, basil, balsamic glaze **14**
- Wild Mushroom and Goat Cheese** – caramelized onion jam, wild forest mushrooms, Laura Chenel goat cheese, mozzarella, wild rocket arugula **16**
- Pepperoni** – rich tomato sauce, mozzarella, parmesan **15**

SOUPS & SALADS

- Tortilla Soup** – tortilla strips (V) (GF) **10**
- Soup of the Day** – ask server **10**
- Classic Caesar** – romaine, shaved Parmigiano Reggiano, garlic croutons **15**
- Little Gem Wedge** – heirloom baby tomatoes, hot house cucumbers, crumbled Stella blue cheese, Applewood smoked bacon, shaved red onion, green goddess dressing **16**
- Seasonal Harvest Salad** – black Tuscan kale, strawberry papaya, hot house cucumbers, pepitas, shaved red onion, Tajin-lime vinaigrette **15**
- Grilled Peach Caprese** – wild rocket arugula, mozzarella, fresh basil, olive oil, balsamic drizzle **16**

MAINS

- Blackened Fish Tacos** – “catch of the day,” corn tortilla, spicy jalapeño slaw, avocado crema, limes, fire roasted salsa (GF) **18**
- Cast Iron Seared New York** – 10 oz. steak pan seared deglazed with pinot noir wine reduced and finish with butter smashed potatoes, seasonal vegetables, Pinot jus (GF) **32**
- Skuna Bay Organic Salmon** – seasonal vegetable, heirloom baby potatoes, grilled sweet peppers, baby carrots, Pinot jus **28**
- Jidori Airline Chicken Breast** – sautéed black Tuscan kale, smashed potatoes, oven roasted tomato, wild forest mushroom, Marsala sauce **28**
- Spaghetti Puttanesca(V)** – fresh garden basil, shaved Parmigiano Reggiano **21**

SANDWICHES *served with choice of fries, sweet fries, garden salad, Caesar salad, or fruit*

- Strauss Grass Fed Burger** – garlic aioli, L.T.O., sharp cheddar, pickle spear **18**
- Plant Based Burger** – caramelized onion jam, garden tomato, fresh basil, wild rocket arugula **17**
- Steak Fajita Hoagie** – onion, bell peppers, avocado crema, pico de gallo, hoagie roll **18**
- Chicken Club Panini** – Applewood smoked bacon, cheddar and Swiss cheese, onion, arugula, Telera roll **16**
- Togorashi Seared Ahi Tuna Lettuce Wraps** – Asian slaw, siracha aioli, bibb lettuce cup **20**

GF-Item are prepared with gluten free ingredient; however, our kitchen is not gluten free. We do not guarantee that cross-contact will not occur. **V**- vegan



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SWEET

Raspberry Cheesecake – berry compote 8

Seasonal Tart – fruit and custard 8

Dark Chocolate Flourless – powdered sugar, chocolate sauce, raspberries 10

Chilled Cherry Jubilee – Italian Amarena cherries, vanilla ice cream, cherry reduction 8

BEVERAGES

Beer

Draft \$9

805 – American Blonde Ale

Topa Topa “Chief Peak” IPA

Institution

Modelo Negro

Pacifico

Stella Artois

Bottle \$7 / \$8

White Claw Seltzer

Blue Moon – Belgian White

Budweiser – American Lager

Coors Light – Light Lager

Corona – Mexican Lager

Guinness – Irish Dry Stout

Heineken – Malt Lager

Lagunitas IPA - IPA

St. Pauli - Non-Alcoholic

Wine

Dry Sparking Wines and Champagne

Canvas, Brut , Italy	9	36
Mionetto, Prosecco , Italy	11	43

Sweet Whites

Mirassou, Moscato , California	9	36
Chateau Ste Michelle, Riesling , Columbia Valley, Washington	10	40

Light Intensity Whites

Canvas, Pinot Grigio , Italy	9	36
Danzante, Pinot Grigio , Veneto, Italy	10	40
Oyster Bay, Sauvignon Blanc , Marlborough, New Zealand	10	40
Love Block, Sauvignon Blanc , Marlborough, New Zealand	11	43

Medium Intensity Whites

Canvas, Chardonnay , California	9	36
Hess, Chardonnay , Napa Valley, California	11	43
Wente, Chardonnay , Central Coast, California	12	48
Sonoma-Cutrer, Chardonnay , Sonoma Coast, California	15	60

Light Intensity Reds

Canvas, Pinot Noir , California	10	40
Oyster Bay, Pinot Noir , Marlborough, New Zealand	11	43
Böen, Pinot Noir , Russian River Valley, California	13	52
J. Christopher, Pinot Noir , Dundee Hills		70

Medium Intensity Reds

Kaiken, Malbec , Mendoza, Argentina	11	43
Barossa Valley Estate GSM, Red Blend , Australia	11	43
Bootleg, Red Blend , Napa Valley, California	16	70
Les Cadrans de Lassegue, Bordeaux , France		50

Full Intensity Reds

Canvas, Cabernet Sauvignon , California	9	36
Josh Cellars, Cabernet Sauvignon , California	11	43
Caymus Bonanza, Cabernet Sauvignon , Napa Valley, California	12	48
Daou, Cabernet Sauvignon , Paso Robles, California	15	60

Signature Cocktails

MALIBU MOJITO

Bacardi Rum, Garden Mint, Fresh Limes, Sparkling Soda

CONEJO COSMO

Absolut Mandarin, Orange Liqueur, White
Cranberry Juice, Fresh Lime

DAVE’S ESPRESSO MARTINI

Grey Goose La Vanille Vodka, Starbucks Espresso, Kahlua,
Baileys

HECTOR’S SIGNATURE MARGARITA

Patron Silver Tequila, Cointreau Liqueur, Local Lime Juice,
Citrus Sour, Cilantro, Jalapeño

NEW OLD FASHIONED

Woodford Reserve Bourbon, Valencia Orange, Tahitian Vanilla
Syrup, Luxardo Cherry, Sparkling Soda

STRAWBERRY SUNSET

Absolut Citron Vodka, Limoncello, Strawberry Puree, Eureka
Lemon Juice

MODERN MANHATTAN

Harvest Signature Barrel Aged Bourbon, Cinzano Sweet
Vermouth, Luxardo Cherry

GRAPEFRUIT GIMLET

Grey Goose Vodka, Ruby Red Grapefruit Juice, St. Germain
Liqueur, Local Lime Juice

SPA SPRITZ

Hendrix Gin, Elderflower Liqueur, Garden Basil & Cucumber,
Sparkling Soda

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