



CALL (916) 665-9500
FOR TAKEOUT OR
CURBSIDE ORDERS



KITCHEN HOURS:
FRIDAY-SUNDAY 12-7PM

APPETIZERS

- Bistro Chips**
3.50
Served with red bell pepper aioli
- Onion Rings** 6
Served with a side of chipotle ranch
- Mac Cheese Bites**
8
Pepperjack cheese
- Rib Trio** 9
Three delicious, smoked ribs
- Fried Pickles**
6
- Basket of Fries** 3
Served with choice of ketchup or ranch



SOUP

- Gazpacho**
7 cup/ 10 bowl
Served cold and packed full of delicious vegetables.

Delicious



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SALADS



- Add: Chicken + 5 / shrimp +7/ Salmon +10*
- House Salad.** side 5 / entrée 9
Spring greens, kidney & garbanzo beans, cucumber, carrots, and tomatoes
Love this with grilled salmon +10
Choice of: house elderberry balsamic, thousand island, ranch, citrus vinaigrette, or bleu cheese
 - Caesar Salad** side 6 / entrée 10
Romaine lettuce tossed with our traditional house made Caesar dressing sprinkled with croutons and parmesan
Great with Chicken +\$5
 - Roasted Beet** side 6 / entrée 10
Golden and red beets on a bed of spring greens, sprinkled with feta and candied walnuts, lightly drizzled with our house dressing.
Add Shrimp for +\$7

DESSERTS

- Bread Pudding**
5
Fresh fruit adds summertime to this dish.
Topped with a sweet port sauce. Enjoy with a sparkling glass of Wilson Almond Champagne
- Marnie's Brownie**
5
A chocolate lovers dream- triple chocolate brownie made with Port and served with vanilla bean ice cream. Pairs perfectly with Carvalho FIVE Barrel Port

- Lemon Meringue Pie** 5
Tart lemon, on a graham cracker crust
8.05.20 m

