

May Features

...each month, I try and feature wines, drinks that are a bit off the “beaten track”, “marginal”... delicious, yet not well known.... go ahead... try something new!

Cocktail...hello summer!

- White Sangria** 14
- Desert Blush**...Espolon, lemon juice, simple syrup, sparkling prosecco rose 13
- Aperol Spritz**...Aperol, prosecco, soda & bitters...a classic cooler 13

White Wine

- Kerner, Abbazia Di Novacella**, (Trentino-Alto Adige, Italy) 2022... Kerner is a hybrid of Riesling & Schiava, which tastes like cotton candy!... a “light-on-its-feet” wine that is dry, aromatic, tangy, w/bright acidity...super clean & crisp... truly delicious 50
- Rioja, Vinos del Panoramico, Viura/Malvasia** (Rioja, Spain) 2019... a modern expression on white rioja...50+ year old wines... fresh, fruity, tropical (lychees, white peach, Asian pear, lemon, lime... medium bodied, silky... leaves you begging for one more sip... **Organic** 65
- Chenin Blanc, Lieu Dit Winery**, (Santa Barbara County, CA) 2022... Founded on the varietals indigenous to the Loire Valley, where founder Justin Willett spent countless trips... this winery is a combination of both worlds...new world location, old world taste...soft, fresh, mouthwatering white...enjoy... **Certified Organic** 51

Red Wine

- Counoise, Margins Wine**, (Santa Clara Valley, CA) 2022... The Margin’s Counoise is an easygoing red...medium bodied, pops of vibrant red fruit flavors along w/spicy aromatics... Winemaker/Owner Megan Bell is a champion of lesser known, but fantastic grapes...Counoise is such a grape varietal from Sattler’s vineyard in the Santa Clara Valley...a refreshing dry, red wine that will remind you of picking berries as a child...wonderful with or without food...**Certified Organic** 57
- Gigondas, Grenache/Syrah, Pierre Amadiou, “Romane Machotte”**, (Gigondas, France) 2020... 45-year-old vines, rich, intense, full bodied...smooth, fruity, hints of plum, raspberry, boysenberry, vanilla, oak...dry finish...quaffable 60
- Merlot, Pierre-Henri Cosyngs, Maison Aux Lorettes, “Pour Amelie”**, (Bordeaux, France) 2020... not your typical Bordeaux... fruit forward & fresh...no sulphur added, this is a modern take on merlot...notes of cooked blue & black fruit, spice & cigar box...a soft, yet rich Bordeaux, highly approachable... “dressed up with no particular place to go” describes the essence of this wine...leave the silk on, stay home, relax & watch Netflix!... **Biodynamic** 13/19.5/46
- Rioja Tinto, Vinos del Panoramico, Tempranillo/Grenache** (Rioja, Spain) 2019... 50+ year old vines...juicy red & black cherry fruit, blackberries, spices & cloves...medium bodied, soft, supple, delicious... easy drinking... **Organic** 65

Dessert

- Kunafa**...shredded phyllo dough, creamy mascarpone filling, pistachios, orange sugar syrup, topped with Buck’s Pistachio Gelato **This is a pre-order dessert, ordered at the beginning of your meal...thank you for understanding** 16

MEZZE... *shareable treats, some, enough for a light meal*

Halloumi “Fries” ... (5) Served with Go Chu Jang aioli	8
Escargots ...sauteed escargot (15 large) in a roasted garlic & herb-de-provence butter, served with toasted bread and greens	16
Korean Sticky Ribs (3)	12
Bao Buns ... pork belly (3) ginger-soy glaze, scallions, sesame seeds, pickled vegetables, kimchi aioli	12
Fried Calamari ... tossed in a garlic aioli and parmesan cheese	15
Manousha ...za'atar smeared on pita, baked, served w/minted yogurt dip & cucumber, tomato, radish & red onion salad...original street food all over Lebanon	12
Chicken Satay Skewers (3)... Bell & Evans chicken breast, Thai peanut dipping sauce	9
Fried Korean Cauliflower ... tossed in a ginger-soy glaze, sesame seeds and scallion	11
Middle Eastern Sampler ... hummus, muhammara & baba ghanoush, cucumber, tomato & red onion salad, grilled pita...Lebanese favorites	17
Onion Rings ...boom boom sauce	7
Warm Roasted Eggplant & Wonton “Napoleon” ... sweet red onions, tomatoes, feta, watercress & hummus in a light curry vinaigrette	16
Fried Brussel Sprouts ... tossed in a garlic aioli, finished with parmesan	11
Grilled Calamari ... za'atar dusted calamari, tossed in pesto, served w/a watercress, gigante beans, artichoke hearts, black olives & red onion salad	17

SALADS

Fattoush ... Lebanese bread salad, grape tomatoes, feta, cucumbers, torn pita, radish, chickpeas, capers black olives & red onions	14
Caesar ... romaine, radicchio, polenta croutons & parmesan cheese	13
Arugula, Radicchio, Frisee ... oven-roasted tomatoes, “shower” of ricotta salata	13
Kale & Brussel Sprouts ... radicchio, dried cherries, toasted almonds, Manchego cheese	13

The Following Additions Are Available With Any of Our Salads:

- Grilled Mediterranean Bell & Evans Chicken Breast + **9**
- Grilled Calamari & Pesto + **9**
- Gluten-Free Roll + **3**
- Warm Bread Sticks + **2/person**

ENTREÉS

- Bistro Burger...** *Pat LaFrieda blend...* house-made sherried bacon jam, american cheese, roasted tomatoes, arugula & a boom boom sauce; gluten-free bun, +4; served with fries and P's house-made pickle **20**
- Israeli Couscous...** this is back for a while! Do not miss out... tossed with bell & evans chicken breast, a mélange of sauteed vegetables (zucchini, red peppers, mushrooms, red onions, eggplant), in a light curry sauce...**please, no substitution** **28**
- Halibut** ... eggplant caponata, French cumin-scented couscous **please, no substitutions** **30**
- Grilled Bistro Sirloin Steak...** *Pat LaFrieda...* Marinated and grilled Prime Coulotte steak...juicy, savory w/plenty of marbling, best grilled to MR...greens, frites, served with a truffle aioli **38**
- Mediterranean "Fish Fry"...** cumin-cornmeal dusted fried sole, served with cucumber/wasabi cole slaw, fries & a horseradish tartar sauce...all house-made of course! **29**
- Filet Mignon of Tuna...** *To be served Rare or Medium Rare...* seared sushi-grade ahi tuna on a bed of coriander-scented sautéed baby spinach and oven roasted tomatoes, sesame-ginger glaze **35**
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WOOD-GRILLED FLATBREADS

Alternative Bases: Still Riding Foods: Gluten Free +2,

- Arugula...** *Onion Marmalade/Asiago Base...* stracciatella, baked and topped with arugula, tomatoes & tossed with virgin olive oil & lemon **20**
- Stracciatella...** *Onion Marmalade/ asiago base...* stracciatella, diced tomatoes, and basil **20**
- Not Your Typical Clam...** garlic/rosemary/oregano oil, clams, chopped cherry peppers, stracciatella, virgin oil & lemon, parsley **22**
- Sweet Italian Sausage & Fig...** *Onion Marmalade/Asiago Base...* Italian sausage, fig & stracciatella **22**
- Cup-and-Char Pepperoni...** house-made tomato sauce, pepperoni, stracciatella, mike's hot honey **22**
- Prosciutto & Artichoke Heart...** *Onion Marmalade/Asiago Base...* provolone mix, baked & topped w/prosciutto, arugula & virgin oil & lemon **22**
- Grilled Chicken & Mushroom...** *Onion Marmalade/Asiago Base...* bell & evans chicken breast, shiitake, tomatoes & stracciatella, finished w/arugula & balsamic glaze **23**
- Duck Confit & Chorizo Sausage...** *Onion Marmalade/Asiago Base...* pulled off the bone, smoked mozzarella, chorizo & mushrooms, finished w/greens dressed in a truffle vinaigrette **25**
- Wild Mushroom...** *Onion Marmalade/Asiago Base...* duxelles, mushrooms, stracciatella, finished with arugula that has been dressed in a truffle vinaigrette **20**
- Curried Eggplant...** *Onion Marmalade/Asiago Base...* tomatoes & eggplant, feta, baked & topped w/ a curried watercress & red onion "salad" **20**
- Roasted Eggplant...** *Onion Marmalade/Asiago Base...* artichoke hearts, roasted tomatoes, stracciatella **20**