

the red grape

- starter -

Cherry Tomato Bruschetta.....9.00 <i>Burrata, balsamic marinated cherry tomatoes, basil, toasted sourdough.</i>	Brussels Sprouts.....9.50 <i>Pan fried, brown butter, parmesan.</i>	Caprese.....12.95 <i>Heirloom tomato, burrata, avocado, basil, pesto, balsamic reduction.</i>
Garlic Bread.....5.50 <i>Garlic butter, parmesan, pecorino romano, oregano.</i>	Truffled Onion Rings.....10.00 <i>Beer battered, parmesan, truffle salt, sage, paprika tartar sauce.</i>	Pesto Knots.....9.50 <i>House made dough knots, pesto, ranch marinara dip.</i>
Clam Chowder.....6.00 (cup)/9.00 (bowl) <i>New England style, bacon, dill.</i>	Tomato Basil Soup.....5.00 (cup)/7.00 (bowl) <i>Garlic crouton garnish.</i>	

- salad -

add dough base to any salad 5.50
grilled chicken 6.00 grilled shrimp (12) 7.00 grilled salmon 8.00

Caesar Salad.....6.00 / 9.25 <i>Romaine, Caesar dressing, parmesan, toasted garlic croutons.</i>	Gorgonzola Salad.....8.00 / 11.50 <i>Spring mix, apple, red grapes, spicy pecans, gorgonzola, cider vinaigrette.</i>	Seasonal Salad.....MP <i>Chef's Todd's summer salads using the bounty of Sonoma County.</i>
Southwestern Chicken Salad 15.00 <i>Romaine, avocado, black beans, corn, tortilla strips, cilantro, jack and cheddar cheese, chipotle vinaigrette.</i>	Cobb Salad.....14.25 <i>Smoked turkey, gorgonzola, tomato, avocado, Field of Greens hard cooked egg, bacon, romaine, balsamic vinaigrette.</i>	Salmon Nicoise Salad.....17.00 <i>Grilled salmon, mixed lettuces, green beans, egg, red grape tomatoes, marble potatoes, balsamic vinaigrette.</i>

- pizza -

Our thin, crispy crust pizzas are 12" pies cut into 8 slices. Organic whole wheat crust - add 1.50
Gluten free crust - add 3.75 (Prepared on dedicated clean equipment but cooked in the pizza oven. Trace amount of gluten on finished pizza.)

- white pizza -

white pizzas are extra virgin olive oil and garlic base unless otherwise specified

BBQ chicken.....16.50 <i>Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda.</i>
Bacon Quatro Formaggi.....16.00 <i>Bacon, mozzarella, gorgonzola, fontina, parmesan.</i>
Buffalo Chicken.....16.50 <i>Grilled chicken breast in Frank's Red Hot buffalo sauce, jalapeno, apple-wood smoked bacon, bleu cheese.</i>
Mediterranean.....14.95 <i>Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto.</i>
Pears and Gorgonzola.....14.95 <i>Bacon, sliced pears, mozzarella, gorgonzola, chopped hazelnuts.</i>
Pesto Chicken.....16.50 <i>Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan.</i>
Prosciutto and Goat Cheese.....17.50 <i>Prosciutto, goat cheese, mozzarella, fresh arugula.</i>
Shrimp Scampi.....18.75 <i>Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan.</i>
Tre Funghi.....16.00 <i>Seasonal mixed mushrooms, fontina cheese, mozzarella, fried rosemary, garlic chips.</i>

- red pizza -

red pizzas start with a layer of our house-made plum tomato sauce

Cheese.....13.95 <i>Mozzarella, parmesan, gouda, fresh herbs</i>
Four on Four.....18.75 <i>Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, pecorino romano, parmesan, gouda.</i>
Hawaiian.....15.50 <i>Fresh pineapple, ham, mozzarella, aged parmesan.</i>
Margherita.....14.95 <i>House stretched fresh mozzarella, basil, parmesan.</i>
Pepperoni.....16.00 <i>Zoe's Pepperoni, mozzarella, parmesan.</i>
Primavera.....14.95 <i>Mushrooms, roasted red and yellow peppers, sweet red onion, broccoli, artichoke hearts, mozzarella, parmesan.</i>
Sausage and Mushroom.....16.75 <i>Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano.</i>
Sonoma.....17.00 <i>Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan.</i>
Tuscan Sun.....15.50 <i>Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese.</i>
Works.....17.50 <i>Our house-made sweet fennel sausage, Zoe's pepperoni, bacon, roasted peppers, red onion, garlic, mozzarella, parmesan.</i>

- create your own pizza -

white cheese or red cheese - 13.95 (plus toppings)

1.25
broccoli, cheddar cheese, extra mozzarella, black olives, mushrooms, onion (red or green), pineapple, jack cheese, sliced tomato

chicken - 4.00

1.75
artichoke hearts, feta, gorgonzola, gouda, kalamata olives, pecorino romano, parmesan, pesto, red and yellow peppers

prosciutto - 4.50

2.25
anchovies, bacon, goat cheese, ham, fresh mozzarella, pepperoni, salami, sausage

shrimp (12) - 7.00

- grill -

Thayer Burger.....12.50 <i>8 oz. grilled grass fed beef patty, lettuce, tomato, red onion, brioche, fries or slaw.</i>	Grilled Salmon.....19.00 <i>Fingerling potatoes, Blue Lake green beans, yellow wax beans, whole grain mustard mousseline.</i>
Quinoa Burger.....12.00 <i>House-made veggie quinoa burger, gruyère cheese, red onion, mustard aioli, brioche, fries or slaw.</i>	Steak Frites.....23.00 <i>Grilled 10 oz. New York Steak, horesradish aioli, red wine jus, fries.</i>

add cheese - 1.00 add bacon - 2.50 add avocado - 1.00

- pasta -

all our pasta is freshly crafted by Joe Wade of Wine Country Pasta, Sonoma

Summer Corn Ravioli.....18.00 <i>Heirloom tomatoes, yellow corn, ricotta, parmesan, tarragon, beurre blanc.</i>	Cappellini.....13.00 <i>Mixed artisanal tomatoes, pine nuts, basil, olive oil, parmesan.</i>
Linguine and Shrimp.....18.50 <i>Shrimp sautéed in white wine, fresh herbs, garlic, red pepper flakes, butter, parmesan.</i>	Spaghetti and Meatballs.....16.00 <i>Marinara, parmesan, fresh spinach, house-made pork and beef meatballs.</i>

- panini (lunch only 11:30-3:30) -

choice of french fries or our special slaw

Beach Club.....12.50 <i>Smoked turkey breast, avocado, tomato, bacon, lettuce, aioli, toasted sourdough.</i>	BLT.....11.95 <i>Bacon, tomato, lettuce and aioli, toasted sourdough.</i>
Hot Pastrami.....14.50 <i>Zoe's Meat sustainably raised pastrami, havarti cheese, creamy coleslaw, mustard, Costeaux multi-grain.</i>	Fig and Brie Grilled Cheese.....11.50 <i>Dalmatia fig jam, brie cheese, grilled sourdough.</i>

- sides -

sweet potato fries - 6.25 french fries - 5.25 cole slaw - 4.00

- beverages -

Coffee, Tea, Iced Tea.....3.00
Soda.....3.00 <i>Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Minute Maid, Lemonade, Arnold Palmer, Shirley Temple, Roy Rogers</i>
Italian Soda.....3.50 <i>Cherry, Lemon, Lime, Raspberry, Strawberry, Vanilla</i>
Apple Juice, Milk.....3.50
San Pellegrino.....3.00(200 ml)/6.00(750 ml) <i>Sparkling mineral water</i>
Limonata.....3.50 <i>Sparkling lemon</i>
Aranciata.....3.50 <i>Sparkling orange</i>
Fiji Water.....2.95(500 ml)/5.00(1.0 ltr) <i>Natural Artesian Water</i>

- draught beer -

Hell or High Watermelon Wheat.....6.50 <i>21st Amendment Brewery, San Francisco</i>
Lagunitas IPA.....6.50 <i>Petaluma</i>
Stella Artois.....6.25 <i>Belgium</i>

- bottled beer -

Coors Light Golden, CO.....4.50
Omission IPA Portland, OR (gluten free).....5.25
Hinano Tahitian Lager Tahiti.....5.25
Hard Root Beer Coney Island Brewing, Co., Brooklyn NY.....5.50
Clausthaler (N/A) Germany.....4.50

- wine -

corkage - 10.00 per 750ml (maximum 2 bottles per party) all corkage donated to charity

House Wine	glass/bottle	Rosé	glass/bottle
Chardonnay		Grenache Rosé	
2014 Albertoni Vineyards, CA.....	8.00/30.00	2015 Kokomo Winery, Dry Creek Valley, Sonoma County.....	8.50/33.00
Cabernet Sauvignon		Rosé	
2014 Albertoni Vineyards, CA.....	8.00/30.00	2015 Head High Wines, Sonoma, North Coast.....	9.25/36.00
White Wine		Red Wine	
Chardonnay		Barbera D'Asti	
2014 Roche Winery, Carneros.....	8.75/34.00	2013 Agostino Pavia & Figili, Italy.....	9.25/36.00
2014 Macrostie Winery, Sonoma Coast.....	9.75/38.00	Red Blends	
2014 Three Fat Guys Wines, Sonoma Coast.....	9.75/38.00	2014 Ravenswood Besieged, Sonoma County.....	10.25/40.00
2013 Patz & Hall, Dutton Ranch (375ml).....	30.00	2011 Chemin de Fer Lasseter Family Winery, Sonoma Valley.....	60.00
Gewurztraminer		Cabernet Sauvignon	
2014 Gundlach Bundschu, Sonoma Valley.....	9.25/36.00	2013 Highway 12, Sonoma County.....	10.00/38.00
Pinot Grigio		2012 Liberated Winery, Sonoma County.....	9.25/36.00
2014 Carletto, Delle Venezie, Italy.....	8.75/34.00	2009 Three Fat Guys Wines, Napa Valley.....	65.00
Riesling		Merlot	
2014 Bouchaine Vineyards "Las Brisas Vineyard" Carneros...	8.75/34.00	2013 Simi Winery, Sonoma County.....	8.75/34.00
Sauvignon Blanc		Petite Sirah	
2014 Robledo Family Winery, Lake County.....	8.50/30.00	2012 Fleur de California, North Coast.....	8.50/34.00
2014 Pech Merle, Dry Creek Valley.....	9.50/36.00	Pinot Noir	
2012 Selene "Hyde Vineyards", Carneros.....	45.00	2013 David Noyes Wines, Sonoma Coast.....	11.25/44.00
Viognier		2014 Roessler Wine Cellars "Blackpine", Sonoma Coast.....	9.75/38.00
2014 The White Knight, Clarksburg.....	8.50/31.00	Syrah	
Sparkling		2011 Hughes Family Vineyards, Sonoma Valley.....	11.25/44.00
Blanc de Blancs		Tempranillo	
Gradiat France (187ml bottle).....	8.00	2013 Imagery Estate Winery, Pine Mtn./Cloverdale Ridge...	12.25/48.00
Prosecco		Zinfandel	
Bivio, Treviso, Italy.....	8.50/33.00	2013 Pellegrini, Sonoma County.....	9.75/38.00
Blanc De Noirs		2011 Wellington Vineyards, Sonoma Valley.....	10.25/40.00
Gloria Ferrer, Sonoma County (375ml).....	21.00	Zinrah	
Brut		2014 Parmelee-Hill "Night Cap", Sonoma Valley.....	11.00/43.00
Domaine Carneros, Sonoma County.....	45.00		

18% gratuity added to parties of 8 or more. WE ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS, LOCAL CHECKS AND CASH. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NOT RESPONSIBLE FOR LOST OF STOLEN ITEMS. NO SEPARATE CHECKS (parties of 5 or more).