

# the red grape

## - starter -

Truffled Onion Rings.....10.25 <i>Beer battered, parmesan, truffle salt, sage, paprika tartar sauce.</i>	Garlic Bread.....5.95 <i>Garlic butter, parmesan, pecorino romano, oregano.</i>	Asian Cauliflower.....9.00 <i>Fried cauliflower florets, green onions, sesame seeds, spicy Asian chile sauce, ranch dipping sauce.</i>
Tomato Basil Soup.....5.75 (cup)/7.95 (bowl)		

## - pizza -

Our thin, crispy crust pizzas are 12" pies cut into 8 slices. Organic whole wheat crust - add 1.65  
Gluten free crust - add 4.00 (Prepared on dedicated clean equipment, 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.....19.75 <i>Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda.</i>	Buffalo Chicken.....19.75 <i>Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeno, apple-wood smoked bacon, bleu cheese.</i>	Glen Ellen.....20.95 <i>Garlic and olive oil base, caramelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, fresh rosemary, balsamic reduction.</i>	Mediterranean.....17.85 <i>Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto.</i>	Pears and Gorgonzola.....17.85 <i>Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts.</i>	Pesto Chicken.....19.75 <i>Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan.</i>	Prosciutto and Goat Cheese.....20.95 <i>Prosciutto, goat cheese, mozzarella, fresh arugula.</i>	Shrimp Scampi.....21.50 <i>Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan.</i>	Tre Funghi.....19.00 <i>Seasonal mixed mushrooms, fontina cheese, mozzarella, fried rosemary, garlic chips.</i>
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### - red pizza -

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

Cheese.....16.75 <i>Mozzarella, parmesan, gouda, fresh herbs.</i>	Four on Four.....22.00 <i>Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, pecorino romano, parmesan, gouda.</i>	Margherita.....17.85 <i>House stretched fresh mozzarella, basil, parmesan.</i>	Pepperoni.....18.75 <i>Zoe's Pepperoni, mozzarella, parmesan.</i>	Sausage and Mushroom.....19.00 <i>Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano.</i>	Sonoma.....20.25 <i>Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan.</i>	Tuscan Sun.....18.75 <i>Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese.</i>
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### - dough for home -

Dough Ball..... 2.50
Rolled Out Dough Ball..... 5.00
Pint of Marinara..... 7.00

## - create your own pizza -

white pizza or red pizza - 16.75 (plus toppings)

1.50 <i>black olive, cheddar cheese, extra mozzarella, jalapeno, mushrooms, onion (red or green), Jack cheese, red grape tomato.</i>	2.00 <i>artichoke hearts, feta, gorgonzola, gouda, kalamata olives, pecorino romano, parmesan, pesto.</i>	2.50 <i>anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage.</i>
chicken - 4.25	prosciutto - 4.75	shrimp (12) - 7.50

**- salad -**

add dough base to any salad 5.50  
grilled chicken 6.00    grilled shrimp (12) 7.50

Gorgonzola.....8.75/12.25  
Spring mix, apple, red grapes, spicy pecans, gorgonzola, cider vinaigrette.

Caesar.....6.75/9.75  
Romaine, Caesar dressing, Parmesan, toasted garlic croutons.

Greek.....11.50  
Romaine, lemon vinaigrette, kalamata olives, grape tomato, cucumber, red onion, feta, fresh mint, pita chips.

Southwestern Chicken.....15.75  
Romaine, chicken breast, avocado, black beans, corn, tortilla strips, cilantro, jack and cheddar cheese, chipotle vinaigrette.

Cobb.....15.25  
Smoked turkey, gorgonzola, tomato, avocado, hard cooked egg, bacon, romaine, balsamic vinaigrette.

**- grill -**

Thayer Burger.....13.75  
8 oz. grilled grass fed beef patty, lettuce, tomato, red onion, brioche, potato wedges or side Caesar salas.

Grilled Cheese.....10.95  
Fontina, cheddar, garlic parmesan butter, sourdough. (choice of potato wedges or side Caesar salad)

Quinoa Burger.....12.75  
Quinoa patty, gruyère cheese, lettuce, tomato, red onion, mustard aioli, brioche, potato wedges or side Caesar salad.

Potato Wedges.....5.95

add cheese - 1.25    add bacon - 2.50    add avocado - 1.25

**- pasta -**

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

Sweet Corn Ravioli.....18.75  
Corn and ricotta filled ravioli, tarragon, cherry tomatoes, parmesan, white wine buerre blanc.

Mac and Cheese.....13.75  
Tillamook cheddar fondue, garlic sourdough bread crumbs.

Spaghetti and Meatballs.....17.00  
Marinara, parmesan, fresh spinach, house-made pork and beef meatballs.

Linguine and Shrimp.....20.25  
Shrimp sautéed in white wine, fresh herbs, garlic, red pepper flakes, butter, parmesan.

**- dessert -**

**Sweet Scoops Homemade Ice Cream**

1 pint of Homemade Ice cream from our local Sweet Scoops  
(Vanilla, Cookies & Cream, Mint Chip, A-lota-choco-lata)  
7.00

**- beverages -**

Soda.....4.00  
Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Minute Maid Lemonade, Arnold Palmer, Shirley Temple, Roy Rogers  
Italian Soda.....4.25  
Cherry, Lemon, Lime, Raspberry, Strawberry, Vanilla  
Apple Juice, Ginger Ale.....4.00  
San Pellegrino.....3.00(200 ml)/6.00(750 ml)  
Sparkling mineral water  
Limonata, Aranciata.....4.25  
Sparkling lemon or orange

**- beer -**

Michelob Ultra Light.....4.75  
Gus the Bus IPA, 3 Badge Beverage, Sonoma (16oz. can).....6.25  
Hazy IPA, Sonoma Springs (16 oz can).....5.75

**- wine -**

Chardonnay  
2018 Roche Winery "Unoaked", CA.....25.00  
2016 Three Fat Guys Wines, Sonoma Coast.....35.00  
Pinot Grigio  
2018 La Prenda, Napa Valley.....23.00  
Sauvignon Blanc  
2018 Matanzas Creek, Sonoma County.....28.00  
2018 Murphy Goode, Sonoma County (375ml).....7.50  
Rosé  
2018 Little Vineyards, Sonoma County.....27.00  
2019 Three Fat Guys, Sonoma Valley.....20.00  
2018 Townley Wines, Sonoma Valley.....26.00  
Pinot Noir  
2017 "Black Pine" by Roessler, Sonoma Coast.....31.00  
Syrah  
2017 Guthrie Family Wines, Bennett Valley.....30.00  
2014 Hughes Family Vineyards, Sonoma Valley....35.00  
Zinfandel  
2017 Sbragia Vineyards, Dry Creek Valley.....33.00  
2015 Winery Sixteen 600, Sonoma Valley.....28.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.