the red grape

- starter -

Truffled Onion Rings.....10.25
Beer battered, parmesan, truffle salt, sage, paprika tartar sauce.

Brussels Sprouts.....9.95
Pan sauteed, brown butter, parmesan.

Asian Cauliflower.....9.00
Fried cauliflower florets, green onions, sesame seeds, spicy Asian chile sauce, ranch dipping sauce.

Meatballs.....9.75
House made meatballs (4), marinara sauce, aged parmesan, parsley, grilled French bread.

Garlic Bread.....5.95
Garlic butter, parmesan, pecorino romano, oregano.

Tomato Basil Soup...5.75 *(cup)*/**7.95** *(bowl)*

Clam Chowder...7.25 *(cup)*/**9.95** *(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
Chicken breast, bacon, bbq sauce, red onion, mozzarella, gouda.

Buffalo Chicken.....19.75
Grilled chicken breast, Frank's Red Hot buffalo sauce, jalapeno, apple-wood smoked bacon, bleu cheese.

Glen Ellen.....20.95
Garlic and olive oil base, caramelized apples and onions, prosciutto, goat cheese, mozzarella, parmesan, fresh rosemary, balsamic reduction.

Mediterranean.....17.85
Artichoke hearts, cherry tomatoes, kalamata olives, red onion, feta, mozzarella, pesto.

Pears and Gorgonzola.....17.85
Bacon, sliced pears, gorgonzola, mozzarella, chopped hazelnuts.

Pesto Chicken.....19.75
Pesto base, chicken breast, tomatoes, toasted pine nuts, mozzarella, parmesan.

Prosciutto and Goat Cheese.....20.95
Prosciutto, goat cheese, mozzarella, fresh arugula.

Shrimp Scampi.....21.50
Shrimp, garlic, green onions, red pepper flakes, black pepper, mozzarella, parmesan.

Tre Funghi.....19.00
Seasonal mixed mushrooms, fontina cheese, mozzarella, fried rosemary, garlic chips.

Vegan Patch.....18.00
Roasted yellow corn, green onions, vegan mozzarella, spicy chili oil drizzle.

- red pizza -

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

Cheese.....16.75
Mozzarella, parmesan, gouda, fresh herbs.

Four on Four.....22.00
Sweet fennel sausage, bacon, salami and Zoe's pepperoni, mozzarella, pecorino romano, parmesan, gouda.

Margherita.....17.85
House stretched fresh mozzarella, basil, parmesan.

Pepperoni.....18.75
Zoe's Pepperoni, mozzarella, parmesan.

Sausage and Mushroom.....19.00
Our house-made sweet fennel sausage, sautéed mushrooms, parmesan, mozzarella, oregano.

Sonoma.....20.25
Zoe's Pepperoni, fennel sausage, sautéed mushrooms, red onion, pepper jack, mozzarella, parmesan.

Tuscan Sun.....18.75
Roasted garlic, fresh spinach, sun-dried tomatoes, artichoke hearts, black olives, mozzarella, feta cheese.

- pizza special -

THE JACKAMO

Olive oil and garlic base, Jack cheese, Yukon gold potatoes, bacon, salt & pepper, rosemary, goat cheese, truffle oil, topped with a Joyful Bakery parmesan crisp.
19.50

In honor of Jack Nugent and the Community of Folks who love the Community Center, **20% of the proceeds** from this pizza will be donated to the **Sonoma Valley Community Center** in Jack's name.

- create your own pizza -

white pizza or red pizza - 16.75 *(plus toppings)*

1.50
black olive, cheddar cheese, extra mozzarella, jalapeno, mushrooms, onion (red or green), Jack cheese, red grape tomato.

2.00
artichoke hearts, feta, gorgonzola, gouda, kalamata olives, pecorino romano, parmesan, pesto, vegan mozzarella.

2.50
anchovies, bacon, goat cheese, fresh mozzarella, Zoe's pepperoni, salami, sausage.

chicken - 4.25

prosciutto - 4.75

shrimp (12) - 7.50

December 2020

Chef: Delfino Arellano *Sous Chef: Pablo Rocha-Ponce*

COVID-19 Shut Down

A big shout out to our loyal customers and remarkable employees. This December/January shut down has caused us to make some major changes to our schedule and menu. For the near future, we are limiting our curbside service to Wednesday through Sunday from 4-7:30PM. We are closed on Monday and Tuesday. Temporary adjustments have been made to our menu to account for production and supply issues.

Orders for curbside pick-up can be placed on line at our website through Chownow (www.theredgrape.com) or by phone (707-996-4103 after 3PM). Delivery orders can be placed with Sonoma Food Taxi (www.sonomafoodtaxi.com)

We wish everyone a healthy Holiday Season and thany you for your support!

- beverages to go -

Coke, Diet Coke, 7-Up (12oz. can).....2.75
San Pellegrino.....3.00(200 ml)/6.00(750 ml)
Sparkling mineral water
Limonata, Aranciata, Orangina.....3.00
Sparkling lemon, orange or citrus

- beer to go -

Michelob Ultra Light.....4.25
Maui Maui IPA, Altamont Beer Works (16oz. can).....5.50
Gummy Worms Pale Ale, New Glory Craft (16 oz. can).....5.50
St. Pauli (N/A), Germany.....4.00

- wine to go -

Chardonnay
2018 Albeertoni Vineyards, CA.....12.50
2016 Three Fat Guys Wines, Sonoma Coast.....24.00
Pinot Grigio
2018 La Prenda, Napa Valley.....15.00
Sauvignon Blanc
2018 Matanzas Creek, Sonoma County.....16.00
Rosé
2019 Three Fat Guys Wines, Sonoma Valley.....20.00
Red Blends
2018 Lineman, Sonoma County.....29.00
Cabernet Sauvignon
2017 Three Fat Guys Wines, Rutherford.....95.00
Pinot Noir
2018 Three Fat Guys Wines, Carneros.....40.00
Zinfandel
2015 Winery Sixteen 600, Sonoma Valley.....22.00
Brut
Roederer Estate, Anderson Valley.....35.00
Blanc De Noirs
Gloria Ferrer, Sonoma County (375ml).....15.00
Proseco
Bivio, Product of Italy.....19.00

WE ACCEPT VISA, MASTERCARD, DISCOVER, AMERICAN EXPRESS, LOCAL CHECKS AND CASH.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. NOT RESPONSIBLE FOR LOST OF STOLEN ITEMS.