

the red grape

to go

- starters / salads -

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

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

Tomato Basil Soup...8.00pint / 15.00quart
Garlic crouton garnish.
SERVED COLD TO BE HEATED AT HOME

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

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

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

Greek.....11.95
Romaine, lemon vinaigrette, kalamata olives, grape tomato, cucumber, red onion, feta, fresh mint, pita chips.

add dough base to any salad 5.50
add grilled chicken 6.00

- pizza -

Our thin, crispy crust pizzas are 12" pies cut into 8 slices. Organic whole wheat crust - add 1.65

- 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.

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

- 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.

- pasta -

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

Lasagna Bolognese.....17.95
Fresh Lasagna pasta, traditional Bolognese sauce, mozzarella, ricotta, parmesan.

Butternut Squash Ravioli.....19.75
Butternut squash and ricotta filled ravioli, dried cranberries, caramelized squash, parmesan, sage, brown butter sauce.

- 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, sun-dried tomato

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

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

chicken - 4.25
prosciutto - 4.75

CURBSIDE PICKUP ONLY!

Order directly thru our website:
www.theredgrape.com
or
707.996.4103 - call in orders
For Delivery :
www.sonomafoodtaxi.com

Sweet Scoops Homemade Ice Cream
7.50 / Pint

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 thank 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)
<i>Sparkling mineral water</i>	
Limonata, Aranciata.....	3.00
<i>Sparkling lemon or orange</i>	

- 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 Albertoni 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