

WINES BY THE GLASS

BELOW ARE HAND SELECTED WINES FOR YOUR ENJOYMENT

SPARKLING WINE

CHANDON BRUT, \$10.5
CHANDON ROSE, \$10.5

WHITE WINES

SCARPETTA, PINOT GRIGIO, ITALY \$9
OTTO’S CONSTANT DREAM, SAUVIGNON BLANC, N.Z. \$7.5
STE. MICHELLE, RIESLING, COLUMBIA VALLEY \$7
MARTIN & WEYRICH, MOSCATO ALLEGRO, CALIFORNIA \$7
LINE 39, CHARDONNAY, CALIFORNIA \$7
AUSTERITY, CHARDONNAY, ARROYO SECO \$10

RED WINES

HAHN, PINOT NOIR, CALIFORNIA \$8.5
PALI, PINOT NOIR, SANTA BARBARA \$11
CLOS DU BOIS, MERLOT, NORTH COAST \$8
VINO COBOS FELINO, MALBEC, MENDOZA \$10
LINE 39, CABERNET SAUVIGNON, CALIFORNIA \$7
KENWOOD YULUPA, CABERNET SAUVIGNON, CALIFORNIA \$9.5
KLINKER BRICK, ZINFANDEL, LODI, \$9.5
MICHAEL DAVID, PETITE PETIT, CALIFORNIA \$9.5

STARTERS

SHRIMP COCKTAIL...\$12 GF

LA CREMA CHARDONNAY
FIVE JUMBO COLD POACHED SHRIMP,
HORSERADISH-TOMATO SAUCE, FRESH LEMON

CHICKEN QUESADILLA...\$10

CERVEZA CORONA *BACK BY POPULAR DEMAND*
CHIPOTLE SHREDDED CHICKEN, CRISP FLOUR TORTILLA,
PEPPERJACK CHEESE, PICO DE GALLO, SALSA VERDE,
CILANTRO-LIME CRÈME

BEER BATTER FRIED CALAMARI...\$10

BOHEMIAN “CZECH STYLE” PILSNER
GARLIC, PARSLEY, LEMON, PILSNER BEER, SPICY TOMATO SAUCE,
GREEN OLIVES, CAPERS, NICOISE OLIVES, FRESH LEMON

BAKED GOAT CHEESE...\$8

MICHAEL DAVID, PETIT PETIT
THYME, TOASTED FENNEL SEED, ROASTED RED PEPPER-TOASTED
FENNEL SEED COULIS, ITALIAN SAUSAGE LARDONS, BASIL OIL,
GRILLED GARLIC CROSTINI

COCONUT FRIED SHRIMP...\$10

MARTIN & WEYRICH, MOSCATO
TWELVE GOLDEN FRIED COCONUT BREADED SHRIMP,
SWEET CHILI SAUCE, TOASTED SESAME SEEDS, CILANTRO

HOUSE MADE CHICKEN WINGS...SEVEN \$8...ELEVEN \$12

BLACK TOOTH AMBER
GOLDEN FRIED JUMBO CHICKEN WINGS, CARROTS, CELERY,
BLUE CHEESE, RANCH, YOUR CHOICE OF TRADITIONAL BUFFALO,
BARBEQUE OR ASIAN SWEET CHILI SAUCE

SOUPS AND SMALL SALADS

SOUP OF THE EVENING...CUP \$4...BOWL \$6

FRENCH ONION SOUP...CUP \$5...BOWL \$8

RICH BEEF BROTH, CARAMELIZED ONIONS, SHAVED GARLIC,
GARLIC CROSTINI, TRIO OF WINE, THYME, MELTED SWISS,
PROVOLONE, PARMESAN-ROMANO CHEESES, CHIVES

HOUSE SALAD...\$3

YOUNG FIELD GREENS, GRAPE TOMATOES, CUCUMBERS,
CARROTS, CROUTONS, CHOICE OF DRESSING

CAESAR BASKET...\$5

CRISP ROMAINE LETTUCE, CROUTONS, CREAMY CAESAR
DRESSING, PARMIGIANO-REGGIANO CHEESE BASKET

WEDGE SALAD...\$5 GF

ICEBERG LETTUCE, APPLEWOOD BACON LARDONS,
GRAPE TOMATOES, SCALLIONS, CRUMBLED BLUE CHEESE,
CREAMY BLUE CHEESE DRESSING

CRAFTED SANDWICHES

ALL CRAFTED SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH
FRIES, SWEET POTATO FRIES, TATAR TOTS, HOUSE MADE POTATO CHIPS,
COTTAGE CHEESE OR FRESH FRUIT

BACK BY POPULAR DEMAND

CHEESESTEAK SANDWICH...\$12 NEW ITEM!

14 HANDS CABERNET SAUVIGNON
THINLY SLICED RIBEYE, ROSEMARY AU JUS, CARAMELIZED
ONIONS, MUSHROOMS, PROVOLONE, SMOKED CHEDDAR,
FRIED ONIONS, GARLIC HOAGIE ROLL

CHICKEN PARMIGIANA HOAGIE...\$10

PARDUCCI PINOT NOIR
PARMESAN BREADED CHICKEN CUTLETS, HOUSE MADE
MARINARA, SPICY GIARDINIERA, MELTED PROVOLONE CHEESE,
TOASTED GARLIC HOAGIE ROLL

CORNERED BEEF OR TURKEY REUBEN...\$12

LA CREMA PINOT NOIR
HOT THINLY SLICED CORNERED BEEF OR TURKEY BREAST,
BUTTERED TEXAS MARBLE RYE BREAD, MELTED SWISS CHEESE,
THOUSAND ISLAND DRESSING, SAUERKRAUT

BUILD YOUR OWN BURGER...\$12

14 HANDS MERLOT
GRILLED HALF POUND FRESHLY GROUND BLACK ANGUS BEEF
PATTIE ON A TOASTED BUTTERY BUN WITH YOUR CHOICE OF
TOPPINGS

*AMERICAN	*PROVOLONE	*FRIED EGG	* FRIED ONIONS
*PEPPERJACK	*BRIE CHEESE	*CARAMELIZED	* MUSHROOMS
*CHEDDAR	*BLUE CHEESE	ONIONS	*GUACAMOLE
*SWISS	*FRESH JALAPENO	*CRISP BACON	*SALSA VERDE

ENTREE SALADS

****BACK BY POPULAR DEMAND****

B.L.T. STEAK SALAD...Sm \$14...Full \$18

14 HANDS CABERNET SAUVIGNON
GRILLED HEART OF ROMAINE LETTUCE, HEIRLOOM CHERRY
TOMATOES, HERBED CROUTONS, APPLEWOOD SMOKED BACON
LARDONS, PEPPER PAN SEARED BEEF TENDERLOIN TIPS,
PARMESAN PEPPERCORN DRESSING, TOBACCO ONIONS

MEDITERRANEAN CHICKEN CAESAR SALAD...\$14

SANTA MARGHERITA PINOT GRIGIO
NEW ITEM!
HEARTS OF ROMAINE LETTUCE, KALAMATA OLIVES,
CRISP ROMAINE LETTUCE, PESTO CROUTONS, PICKLED RED
ONIONS, PEPPERONCINI, KALAMATA OLIVES, HEIRLOOM CHERRY
TOMATOES, HERB ROASTED CHICKEN BREAST, CREAMY CAESAR
DRESSING, PARMESAN CRISP



WHITE MEAT

MILK BRAISED PORK SHOULDER...Sm \$12...Full \$17

14 HANDS MERLOT
BUTTERMILK-CHIVE SPAETZLE, FRIED BRUSSELS SPROUTS,
BRAISED RED CABBAGE, SHOESTRING POTATOES,
NATURAL PAN JUS

HERB ROASTED CHICKEN ...\$14

PARDUCCI PINOT NOIR
HALF CHICKEN, PARMESAN-HERB ROASTED FINGERLING
POTATOES, VEGETABLE OF THE EVENING, PAN JUS, FRESH LEMON



PASTAS

BUTTERNUT SQUASH RAVIOLI...Sm \$12...Full \$17

SCARPETTA PINOT GRIGIO
SWISS CHARD, CRISP PANCETTA, TOASTED PINE NUTS,
CURRENTS, SAGE, BROWN BUTTER EMULSION,
CIABATTA GARLIC BREAD

ORECCHIETTE & CHEESE...Sm \$12...Full \$16

ADD HERB ROASTED CHICKEN...\$ 4 OR CRAB MEAT...\$8
14 HANDS CHARDONNAY
“LITTLE EARS” PASTA, SEVEN CHEESE CREAM SAUCE,
BUTTERY HERB CRACKER CRUST, CIABATTA GARLIC BREAD

SEAFOOD PENNE PASTA...Sm \$14...Full \$19

LA CREMA CHARDONNAY
NEW ITEM!
SMOKED SALMON, TROUT, MACKEREL, MUSSELS,
CREMINI MUSHROOMS, CARAMELIZED ONIONS, SPINACH,
HEIRLOOM CHERRY TOMATOES, LEMON-DILL CREAM SAUCE,
CIABATTA GARLIC BREAD

RED MEAT

FILET MIGNON ...Six Ounce \$29...Eight Ounce \$36

14 HANDS MERLOT
BROILED, HERB BUTTERED, WHIPPED POTATOES & VEGETABLE OF
THE EVENING, TOBACCO ONIONS, MADEIRA VEAL JUS

POT ROAST...\$16

MICHAEL DAVID, PETIT PETIT
RED WINE SLOW BRAISED TOP SIRLOIN, WHIPPED POTATOES &
VEGETABLE OF THE EVENING, NATURAL BRAISING LIQUID

BLACK & BLUE RIBEYE STEAK... \$36 GF

RUTHERFORD RANCH CABERNET SAUVIGNON
BLACKENED SIXTEEN OUNCE RIBEYE STEAK, WHIPPED POTATOES
& VEGETABLE OF THE EVENING, BLUE CHEESE GLAZED,
MADEIRA VEAL JUS

STEAK AU POIVRE...\$24 GF

KLINKER BRICK ZINFANDEL
PEPPER PAN SEARED TEN OUNCE TOP SIRLOIN STEAK,
PARMESAN AU GRATIN POTATOES, VEGETABLES OF THE EVENING,
GREEN PEPPERCORN-BRANDY JUS

FRESH CATCH

FISH & CHIPS...Sm\$12...Full \$17 NEW ITEM!

BOHEMIAN “CZECH STYLE” PILSNER
BEER BATTER FRIED NORTH ATLANTIC COD,
TRUFFLE-PARMESAN STEAK FRIES, COLE SLAW, TARTAR SAUCE,
MALT VINEGAR, FRESH LEMON

GRILLED SKUNA BAY SALMON FILLET...Sm\$17...Full \$24

OTTO’S CONSTANT DREAM SAUVIGNON BLANC **GF**
NICOISE OLIVE TAPENADE, RICE & VEGETABLE OF THE EVENING,
ROASTED RED PEPPER-TOASTED FENNEL SEED COULIS

ADDITIONAL SIDES \$4

WHIPPED POTATO OF THE EVENING

STARCH OF THE EVENING

“LOADED” BAKED POTATO

VEGETABLE OF THE EVENING

SAUTÉED SPINACH WITH GARLIC AND WHITE WINE

ROASTED CREMINI MUSHROOMS



HEART HEALTHY ITEM

GF **GLUTEN FREE ITEM**