

The artisan cafe

Dinner Menu

Soup \$8

Soup Of The Day

Starters

Artisan fruit & cheese platter \$18
with local artisan cheeses, summer fruit
Crackers & bread

Baby spinach & apple Salad. \$13
with candided walnuts, craisins, feta cheese
with a champagne vinaigrette

Burrata Salad \$12
fresh Italian mozzarella with baby mixed
greens & balsamic glaze

Crusted Seared Ahi Tuna Salad \$18
with cucumber, avocado, tomato, slaw, on a bed
of arugula & greens

The artisan cafe

Dinner Menu

Entree

braised beef short ribs \$26
with yukon mashed potato, organic captors
with a cabernet demi glaze sauce

brown sugar grilled Salmon \$24
with wild rice & a avocado greek salsa

heirloom tomato galette \$17
with pesto sauce

artisan creamy pesto pasta \$19
with grilled chicken, pepitos,
& shaved parmesan cheese

Dessert \$8
ask server for daily selection

Coffee & Espresso Drinks

Wine List

Reds	Glass	Bottle
------	-------	--------

Comstock- 2018 Pinot Noir-Sonoma Coast.	\$17	\$55
---	------	------

Comstock- 2016 Zinfindel- Day Creek Valley	\$15.	\$48
--	-------	------

Artesa- 2018 Cabernet Sauvignon-Napa Valley	\$18	\$75
---	------	------

Urban Legend-2016 Syrah-SierraFoothills	\$13	\$39
---	------	------

Rose

Comstock -2020-Sonoma Coast.	\$11.	\$32
------------------------------	-------	------

Whites

Comstock- 2016 Chardonnay Sonoma Coast	\$15	\$50
--	------	------

Comstock -2017 Sauvignon Blanc-Sonoma Coast	\$13	\$39
---	------	------

Urban Legend- 2020 Grenache Blanc Napa Valley	\$11	\$33
---	------	------

Sparkling White

Artesa- Cordoniu Napa Grand Reserve Brut Barrica Los Carneros Napa Valley	\$19	\$65
--	------	------

Assorted Bottled beer &7.00

Pacifico,

East bay iPA (several to choose from)

Stella artois