



SALADS/SOUP

Apple Manchego Cheese Salad 11 (GF)

Arugula, Honey, Candied Almonds, Sherry Vinaigrette
Suggested Wine, Radio Boka, Verdejo, 8

The Mediterranean Salad 12 (GF)

Romaine, Pepperoncini, Cucumber, Olives, Feta Cheese
Tomato, Red Onion, Salami, Balsamic Herb Vinaigrette
Suggested Wine, Koenig, Viognier, 13

Caprese Salad 12 (GF)

Heirloom Tomato, Burrata Cheese,
Arugula, Basil Vinaigrette
Suggested Wine, Chehalem, Rose, 10

Soup of the Day (Cup) 8 (Bowl) 12

Please ask your server for today's choice

SMALL PLATES

Bacon Wrapped Dates 12 (GF)

Stuffed Dates, Goat Cheese, Honey Sherry Drizzle
Suggested Wine, McBride, Sauvignon Blanc, 10

Crispy Mushroom Purse 11

Mushrooms, Gyoza, Leeks, Truffle Cheese Sauce
Suggested Wine, Fleur, Pinot Noir, 12

Greek Tiropita 12

Baked Feta Cheese Puffs, Artichoke Spinach Sauce
Suggested Wine, Solas, Albarino, 10

Hummus of the Day 9

Chefs Choice Ask your server for Today's Choice
Warm Toasted Pita Bread, Feta Cheese
Suggested Wine, Chehalem, Rose, 10

Crispy Tempura Cauliflower 9

Red Pepper Romesco Sauce
Suggested Wine, Zonin, Prosecco, 9

Crispy Crab Cake Croquetas 16

Leek Lemon Cream Sauce
Suggested Wine, Heritage, Chardonnay, 10

Artichoke Goat Cheese Spread 8

Warm Toasted Pita Bread

Garlic Bread 5

4 Slices of Garlic Focaccia Bread with Marinara Sauce

ENTRÉE'S

Lemon Shrimp Linguine 28

Garlic Shrimp, Linguine, Zucchini, Lemon Tarragon Sauce
Suggested Wine, Koenig, Viognier, 13

Beef Short Rib Pasta 32

Braised Beef Short Rib, Fettuccini Pasta
Mushroom Sauce, Broccoli
Suggested Wine, Phantom, Zinfandel Blend, 14

Pesto Crusted Salmon 28

Spinach Orzo, Grilled Zucchini, Red Pepper Sauce
Suggested Wine, Chehalem, Rose, 10

Italian Sausage Pasta 26

Sausage Ragu, Rich Tomato Sauce
Suggested Wine, Arsonist Red Blend, 14

Spanish Pork Tenderloin 24 (GF) (DF)

Marinated Pork Tenderloin, Onion, Peppers,
Chimichurri Sauce, Spanish Rice
Suggested Wine, Faustino, Reserve, 11

Chorizo Crusted Scallops 36 (GF)

Summer Corn Stew, Asparagus, Bacon Vinaigrette
Suggested Wine, Heritage, Chardonnay, 10

Chicken Bacon Pasta 22

Chicken Breast, Rigatoni Pasta, Smoked Bacon,
Red Pepper, Cheese Sauce
Suggested Wine, Fleur, Pinot Noir, 11

Mediterranean Seared Tuna 29

Smashed Avocado, Spanish Slaw, Capers Tomato Dressing
Suggested Wine, Caparzo, Sangiovese, 9

Steamed Clams and Linguine 28

Clams, Bacon, White Wine, Linguine, Garlic Bread
Suggested Wine, Koenig, Viognier, 13

Summer Vegetable Pasta 19

Asparagus, Peppers, Tomato, Pea Vinaigrette, Feta Cheese
Suggested Wine, Solas Albarino, 10

Beef Tenderloin Pasta 28

Beef Tenderloin Strips, Fettuccini Pasta, Asparagus
Mustard Cream Sauce
Suggested Wine, Pend D Oreille, Cabernet Sauvignon, 15

Phyllo Crusted Sole Fillet 27

Leek Feta Orzo, Yogurt Dill Sauce
Suggested Wine, Cantina Zaccagnini, Pinot Grigio, 13

Substitute GF Pasta or GF Gnocchi on any dish for 2

Our Pasta is House Made Fresh Daily

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Split Plate Charge \$5 No Split Checks on Groups of 6 or More and 20% gratuity added to parties of 6 or more



	Glass	Bottle
<u>House Wine</u>		
Spanish Quarter, Red Blend ~ Spain	\$8	\$27
Rapido, Pinot Grigio ~ Italy	\$8	\$27
<u>White Wine</u>		
Chardonnay		
Heritage ~ California	\$10	\$41
Grgich Hills Estate ~ Napa Valley		\$60
Sparkling/ Frizzante		
Zonin Prosecco ~ Veneto Italy	\$9	\$30
Saracco Moscato D' Asti ~ Piedmont, Italy	\$9	
Veuve De Vernay, Sparkling Brut Rose ~ France	\$9	
Laurent Perrier Champagne ~ Reims, France	\$70	
Sauvignon Blanc		
McBride Sisters ~ Marlborough, New Zealand	\$10	\$35
Duckhorn ~ Napa Valley		\$50
Rose		
Chehalem Pinot Noir Rose ~ Oregon	\$10	\$35
White Varietals		
Solas Albarino ~ France	\$10	\$35
Radio Boka Verdejo ~ Spain	\$10	\$35
Cantina Zaccagnini, Pinot Grigio, Abruzzo, Italy	\$13	\$41
Koenig Winery, Viognier ~ Snake River Valley, Idaho	\$13	\$41
Kir-Yianni, Assyrtiko ~ Greece-Macedonia		\$45
<u>Red Wine</u>		
Pinot Noir		
Fleur, Carneros Select ~ California	\$12	\$39
Willamette, Founders Reserve, Willamette Valley ~ Oregon		\$65
Merlot		
Canas Feast, Merlot/ Cab Franc ~ Columbia Valley	\$10	\$35
Long Shadows, Pedestal ~ Columbia Valley		\$85
Tempranillo		
Lan Reserve ~ Rioja, Spain	\$15	\$45
Faustino 1, 2010 Gran Reserva ~ Rioja, Spain		\$55
ReJon ~ Zamora, Spain		\$64
Cabernet Sauvignon		
Pend D' Oreille ~ Sand Point, Idaho	\$15	\$47
L' Ecole ~ Columbia Valley, Washington		\$44
Raymond ~ Napa Valley, California		\$77
Dry Creek (3 Liter) ~ Napa Valley, California		\$230
Malbec		
Llama ~ Mendoza Argentina	\$11	\$35
Huston ~ Snake River Valley, Idaho		\$45
Clearwater Canyon ~ Washington		\$45
Italian Reds		
Caparzo Sangiovese ~ Tuscany, Italy	\$9	\$30
Cantina Zaccagnini Montepulciano D' Abruzzo ~ Abruzzo, Italy	\$12	\$39
Foneterutoli, Castellina in Chianti ~ Tuscany, Italy		\$45
Cordero Di Montezemolo, Barolo ~ Piedmont, Italy		\$70
Unique Varietals		
Canas Feast, Nebbiolo ~ Columbia Valley, Washington		\$45
Kir- Yianni, Xinomavro, Greece		\$48
Cinder, Syrah ~ Snake River Valley, Idaho		\$52
Rombauer, Zinfandel ~ California		\$52
Red Blends		
The Arsonist, Dunnigan Hills ~ California	\$14	\$45
Phantom, Zinfandel/ Petit Sirah ~ California	\$14	\$45
Juan Gill, Monastrell ~ Jumilla Spain		\$39
Renegade, Colter's Creek ~ Lewis & Clark Valley ID		\$45
Trutina, Dunham Cellars ~ Columbia Valley, Washington		\$48
Bookwalter, The Conflict Merlot/Cabernet ~ Columbia Valley, Washington		\$60
Huston Vineyards, Private Reserve ~ Snake River Valley, Idaho		\$84
Ridge Cab Blend (2019), Monte Bello ~ California		\$275