

SPLIT^x

SIPS BY THE GLASS/SPLIT/
HALF BOTTLE

SPARKLING

Domaine Chandon – Split 9

WHITES

Magnolia Grove Chardonnay – California 9
Kim Crawford Chardonnay – Australia 12
Domaine Chandon Chardonnay – Carneros 12
Cloudy Bay Sauvignon Blanc – New Zealand 15

REDS

Magnolia Grove Cabernet Sauvignon – Napa 9
Robert Mondavi Merlot – California 12
A by Acacia Pinot Noir – California 14

SILOFT[®]
SILICON VALLEY

SIPS BY THE BOTTLE

SPARKLING

La Marca Sparkling Wine 35
Stanford Governor’s Cuvee Brut 39
Domaine Chandon Brut 48
Moet & Chandon Imperial Brut 74
Veuve Clicquot Brut 109
Veuve Clicquot Rose 129
Dom Perignon 250

WHITES

Sauvignon Blanc

Sterling Vintners Collection – Napa 34
Cloudy Bay – New Zealand 58

Chardonnay

Magnolia Grove – California 32
Kim Crawford – Australia 39
Domaine Chandon – Carneros 45
Cakebread Cellars – Napa 79
Newton Unfiltered – Napa 95

Pinot Grigio

Santa Margherita – Italy 48

REDS

Pinot Noir

A by Acacia – California 42
Domaine Chandon – Carneros 52
Etude – Carneros 69

Merlot

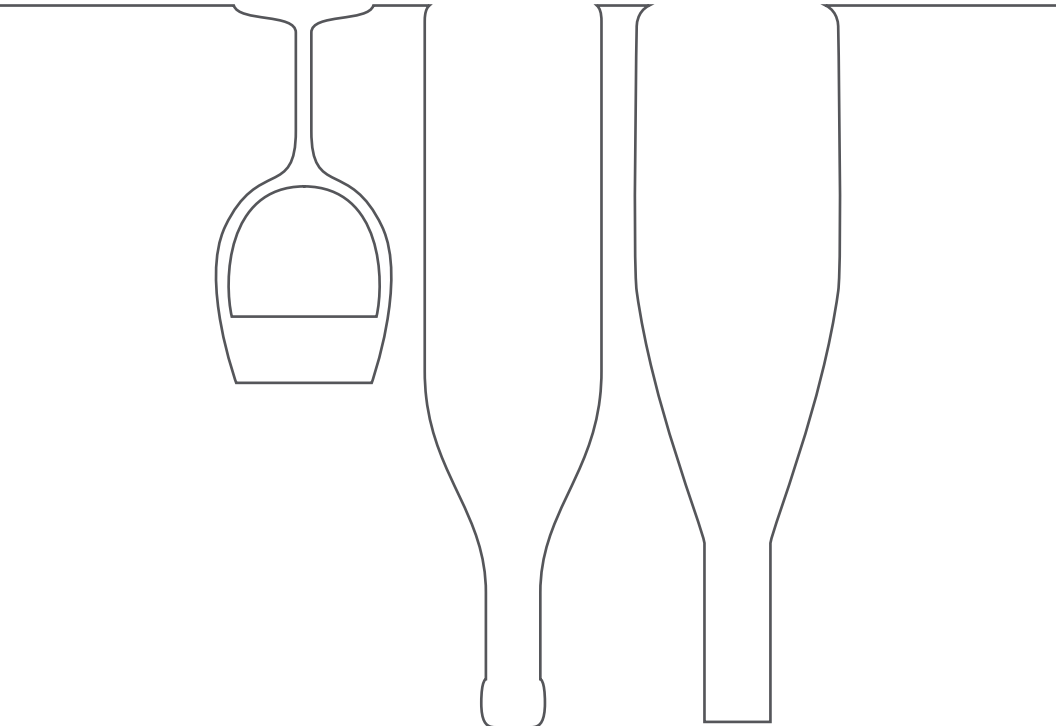
Robert Mondavi Private Selection – Central Coast 40
Beaulieu Vineyard (“BV”) – Napa 46
Provenance Vineyards – Napa 56

Cabernet Sauvignon

Magnolia Grove – Napa 32
Newton Red Label – Napa 48
Frank Family – Napa 76
Caymus Vineyards – Napa 142

OTHER REDS

Numanthia Termes – Tempranillo Spain 79
Newton The Puzzle – Napa 158
Terrazas Cheval de Andes – Mendoza Argentina 165



+PLUS

BITES

- TOMATO BASIL SOUP** bowl 7 cup 5
- WINGS** with sweet and spicy chili sauce, vegetable crudité and blue cheese on the side 9
- EDAMAME** coarse sea salt 8
- SEA SALT FRIES** crispy herbs, organic ketchup 7
- BRUSCHETTA** burrata cheese, fresh tomato, garlic, shallot 10
- SNAKE RIVER FARMS KOBE BEEF SLIDERS (3)** smoked mozzarella cheese, roasted tomato, house sauce 12
- MEZZE PLATTER** house made hummus, baba ganoush and quinoa tabbouleh, vegetable crudité, oven roasted tomato, olives, crostini 14
- CHARCUTERIE** duck truffle salami, san daniele prosciutto, coppa ham, gruyere cheese, marcona almonds, pickled raisins 16

GREENS

- CLASSIC CAESAR SALAD** romaine hearts, parmesan, herb croutons, house caesar dressing 9
- KALE SALAD** romaine heart, sliced green kale, toasted quinoa, grana padano parmesan cheese, golden raisins, toasted almonds, lemon olive oil vinaigrette 13
- ARUGULA SALAD** shaved parmesan, lemon olive oil vinaigrette 7 appetizer / 11 entrée
- ADD PROTEIN TO THE ABOVE**
+chicken 5 +turkey 5 +prime sirloin 7
+scottish salmon 9 +shrimp 9
- SEARED AHI TUNA SALAD** organic field greens, avocado, seared grade AA tuna, green beans, kalamata olives, lemon vinaigrette 17

- GRILLED CHICKEN COBB SALAD** applewood smoked bacon, tomato, avocado, organic egg, red wine vinaigrette 15
- GRILLED STEAK SALAD** prime sirloin, little gem lettuce, market vegetables, grilled red onion, smoky blue cheese vinaigrette 18
- CHOPPED SALAD** iceberg lettuce, chopped smoked roasted turkey, cucumber, tomato, garbanzo beans, smoked mozzarella cheese, red wine vinaigrette 16
- WEDGE SALAD** iceberg lettuce, applewood smoked bacon, cucumber, tomato, red onion, house ranch dressing 15

SANDWICHES

- Served with choice of little organic mesclun salad, sea salt fries with crispy herbs, or sweet potato fries*
- BELT** toasted whole grain bread, applewood smoked bacon, over easy organic egg, tomato, lettuce, mustard aioli 13
- SNAKE RIVER FARMS KOBE BEEF BURGER** smoked mozzarella cheese, roasted tomato, house sauce 17 (substitute turkey or vegetarian burger)
- ROASTED TURKEY CLUB** sliced natural turkey, applewood smoked bacon, creamy avocado, vine ripe tomato, mustard spread 14
- GRILLED CHEESE AND TOMATO SOUP** white cheddar cheese, sourdough, roasted tomato and basil soup 14

SIGNATURES

- Served with choice of little organic mesclun salad, sea salt fries with crispy herbs, or sweet potato fries*
- PASTA PRIMAVERA** penne pasta, sweet peppers, local zucchini, organic basil, aged parmesan cheese 16
- BROWN RICE BOWL** kale, fresh basil, lemon vinaigrette 16
- ADD PROTEIN TO THE ABOVE**
+chicken 5 +turkey 5 +prime sirloin 7
+scottish salmon 9 +shrimp 9
- GRILLED SUSTAINABLE SCOTTISH SALMON** quinoa tabbouleh, cucumber raita, broccolini 26
- STEAK+FRITES** prime sirloin cullotte, crispy sea salt herb fries, beef jerky butter 28

SIDES

- ROASTED CAULIFLOWER** curry aoli, lemon, sea salt 5
- BROCCOLINI** butter and shallot 5
- SAUTEED ORGANIC PETITE SPINACH** garlic+shallot 5

SWEET TEMPTATIONS

- BUTTERSCOTCH BUDINO** classic style 8
- CARROT CAKE** cream cheese frosting, ginger carrot sauce 8
- STRAWBERRY SHORTCAKE** house made buttermilk biscuit, local organic strawberries, freshly whipped sweet cream 9
- FRESHLY BAKED COOKIES & MILK** chef’s selection of cookies, chilled organic milk 8

BEVERAGES

- | CAFFEINE | HYDRATION |
|-----------------|---------------------------------------|
| Coffee 4 | Acqua Panna 4 Half Liter / 8 Liter |
| Hot Tea Pot 4 | San Pelligrino 4 Half Liter / 8 Liter |
| Espresso Shot 4 | Iced Tea 4 |
| Macchiato 6 | Pelligrino Iced Tea 5 |
| Latte 6 | Arnold Palmer 5 |
| Cappuccino 6 | Fresh Squeezed Lemonade 5 |
| Mocha 6 | Coke 4 |
| | Diet Coke 4 |
| | Sprite 4 |
| | Ginger Ale 4 |