

N A P A

- KITCHEN AND WINE -

SPECIALS

FRIED GREEN TOMATO CAPRESE**

Buffalo mozzarella / fried basil / olive oil /
balsamic glaze / GF / 18

SOY GLAZED RIBS

Danish baby back ribs / full rack / ginger-soy
glaze / jasmine rice / sesame seeds / scallions /
GF / 24

FISH 'N CHIPS**

House battered cod / malt vinegar / tartar
sauce / cilantro fried tortilla chips / guacamole /
22

TIRAMISU

Cocoa powder / pirouette / whipped cream / 9

TERRAS GAUDA ABADIA de SAN CAMPIO ALBARIÑO

Rias Baixas, Spain / fruit-forward / lively on the
palate / aromas of citrus / tropical fruit / freshly
cut green apple / 11 | 37

FAR NIENTE CABERNET SAUVIGNON (2018)

Napa Valley, California / velvety texture / plum
blackberry / silky / cocoa / 38 | 190

STRUGGLE BUGGY PUNCH

Kraken Black Spiced Rum / Bacardi Superior
Rum / fresh juices / grenadine / Bordeaux
cherry / 13



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Night Owl,
Millionaire,
or any beer!

Culinary Director - Tyler Barbaro
Beverage Director - Christine O'Flanagan
Executive Chef - Greg Smiley
Registered Dietitian - Julie Barbaro

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