

N A P A

- KITCHEN AND WINE -

SPECIALS

APPLE & SPINACH SALAD

Granny Smith apples / candied pecans /
bleu cheese / applewood smoked bacon /
raspberry vinaigrette / GF DFO / 9

ROASTED CHICKEN

Crispy braised airline chicken breast / Israeli
couscous salad / lemon vinaigrette / DF / 19

MAPLE GLAZED SALMON*

Brown sugar / maple syrup / cayenne /
grilled asparagus / cauliflower purée / GF /
24

RAISIN BREAD PUDDING

House made / challah / raisins / bourbon
caramel sauce / gelato / 11

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

PSL MARTINI

Tito's Handmade vodka / maple pumpkin
spice cold brew / house made cinnamon
simple / cream / orange bitters / nutmeg /
13



Print your own
photo on
Night Owl,
Millionaire,
or any beer!

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

09.04.25

N A P A

- KITCHEN AND WINE -

SPECIALS

APPLE & SPINACH SALAD

Granny Smith apples / candied pecans /
bleu cheese / applewood smoked bacon /
raspberry vinaigrette / GF DFO / 9

ROASTED CHICKEN

Crispy braised airline chicken breast / Israeli
couscous salad / lemon vinaigrette / DF / 19

MAPLE GLAZED SALMON*

Brown sugar / maple syrup / cayenne /
grilled asparagus / cauliflower purée / GF /
24

RAISIN BREAD PUDDING

House made / challah / raisins / bourbon
caramel sauce / gelato / 11

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

PSL MARTINI

Tito's Handmade vodka / maple pumpkin
spice cold brew / house made cinnamon
simple / cream / orange bitters / nutmeg /
13



Print your own
photo on
Night Owl,
Millionaire,
or any beer!

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

09.04.25