

F E A T U R E M E N U

Gingerbread Latte

*A warm, creamy latte spiced with gingerbread syrup.  
Served with a treat on the side. 5.50*

Salted Caramel Macchiato

*Espresso and steamed milk blended with chocolate and salted  
caramel syrup. Topped with Chantilly cream and a  
drizzle of caramel sauce. 5.50*

Baked Brie

*Perfect for sharing. A wheel of Brie crusted in brown sugar  
and crushed almonds. Topped with four berry sauce and  
served with grilled French bread. 14.00*

Recommended wine: Freixent Brut Cava

Arugula Starter Salad

*Arugula, smoked bacon, toasted pumpkin seed, goat cheese,  
green apple and maple vinaigrette. 5.50*

Recommended wine: Flat Roof Manor, Pinot Grigio

Chicken and Brie Ciabatta

*Warm, sliced chicken, cranberry chutney, smoked bacon, arugula and  
melted Brie on grilled ciabatta. Served with fries and a salad. 14.50*

Recommended wine: Jackson Triggs, Sauvignon Blanc

Bistro Ratatouille

*Tender chickpeas, roasted red peppers, carrots, wild mushrooms,  
zucchini and butternut squash in a zesty tomato basil sauce atop  
jasmine rice. Served with grilled garlic focaccia. 14.50*

Recommended wine: Concannon, Pinot Noir

Poached Salmon

*8 oz salmon filet poached in Chai tea finished with a light teriyaki sauce.  
Served with jasmine rice and seasonal vegetables. 18.75*

Recommended wine: Gallo Family, White Zinfandel

Stuffed Fried Chicken

*Two chicken breast stuffed with pancetta and spinach,  
fried golden and topped with chorizo gravy.  
Served with mashed potatoes and seasonal vegetables. 22.00*

Recommended wine: Concha Y Toro, Chardonnay

Sortilege Sirloin

*Certified Angus Beef® 8 oz. Top Sirloin topped with spinach,  
cranberries, pecans, goat cheese and a warm Sortilege whiskey sauce.  
Served with mashed potatoes and seasonal vegetables. 26.00*

Recommended wine: Peachy Canyon Incredible Red, Zinfandel

**Join us for our Weekend Brunch feature**

Gingerbread French Toast

*Thick slices of sourdough bread dipped in a gingerbread egg batter  
and grilled golden. Served with maple syrup, Chantilly cream  
and fresh fruit. 9.50*