



(916) 399 9309

Dinner: Wed thru Sun 5pm to 9pm
Lunch: Wed thru Fri 11:30 to 2pm

7600 Greenhaven Drive, Suite 23, Sacramento CA 95831

Small Plates

- Tartlet of the day AQ. \$10.95
- Roasted medley of potatoes with Pimenton and allioli. \$5.95
- Sauteed mixed mushrooms with garlic, wine, parsley and truffle oil. \$7.95
- Grilled Haloumi cheese, arugula, tomatoes and balsamic vinegar on baguette. \$11.50
- Shrimp sauteed with garlic, dry Spanish chorizo, parsley, red chili, and olive oil. \$10.95
- Marinated White Spanish Anchovy's with garlic, lemon, parsley, tomato compote, balsamic vinegar and toast. \$5.95

Mussels

\$12.95

- Sauteed with garlic, ginger, diced tomato and basil.
- Sauteed with smoked paprika, garlic, Sherry and cream.
- Sauteed with garlic, shallots, parsley, wine and butter.

Soup and Salads

Soup Daily AQ.

- Caesar- anchovy, lemon dressing, parmesan, romaine hearts and croutons. \$8.75
- Mixed lettuces- balsamic vinaigrette sun dried fruits and Almonds. \$7.75
- Blue Cheese salad with mixed greens, garlic croutons and red onion. \$7.75
- Arugula- prosciutto, buffalo mozzarella, pistachios and Balsamic vinaigrette. \$10.75

Add

- Chicken \$3.95
- Shrimp \$6.75
- Spanish anchovy's \$4.50

Pasta

- Egg Fettuccini, sautéed with Nueske's smoked bacon, garlic, roasted chicken, parmesan, arugula and cream. \$15.95
- Oreciette pasta sautéed with Rock shrimp, garlic, anchovy, red chilies, olive oil and bread crumbs. \$15.95
- Gnocchi sauteed with pine nuts, basil pesto and Grana Padano. \$13.95
- Mixed mushrooms, garlic and lemon rind risotto. Tossed with parmesan. \$13.95

Meat and Fish

- Free range chicken breast pan roasted with caper berries, Dijon mustard, lemon rind, thyme, Yukon gold mashed potatoes and today's vegetables. \$17.95
- Steak Du Jour AQ.
- Fresh fish of the day AQ.

- Angus burger with allioli, pickles, tomato, lollo rosa lettuce, caramelized onion and manchego cheese \$11.95

Desserts du Jour \$7.00

Split Plate charge \$2.00

Corkage Fee \$12

Parties of 5 or more 18 percent service charge

Lunch

GRILLED CHICKEN SANDWICH WITH BACON, BASIL AIOLIO, LOJA ROSA LETTUCE AND SLICED TOMATO
\$9.95

FRIED EGGPLANT SANDWICH, ROASTED PEPPERS, MANCHEGO CHEESE AND BALSAMIC VINEGAR
\$8.95

STEAK SANDWICH WITH CARAMELIZED ONIONS, MANCHEGO CHEESE AND GARLIC BUTTER
\$11.95

PARMA PROSCUITTO AND CHEESE SANDWICH, DIJON MUSTARD, BUTTER AND CORNICHONS.
\$8.95

FRIED EGG AND CHEESE SANDWICH, DIJON, AIOLIO AND MUSHROOMS.
\$8.95

ANGUS BURGER WITH AIOLIO, PICKLES, TOMATO, LOJA ROSA LETTUCE, CARAMELIZED ONIONS AND MANCHEGO CHEESE.
\$11.95

NO SEPARATE CHECKS

18 PERCENT GRATUITY ON PARTIES OF 6 OR MORE

Wines By The Glass

- 04 Single Leaf Signature Red \$6.00
- 05 Dhaliwal Petite Sirah Clarksburg \$6.00
- 06 Pavilion Cabernet Sauvignon Napa \$7.50
- 04 Frick Merlot Dry Creek Valley \$8.00
- 07 Cabernet Franc Scribner Bend Clarksburg \$8.00
- 07 Bucklin Zinfandel Sonoma Valley \$10
- 08 Jeff Runquist Grenache Lodi Ca. \$11.00
- 08 Scribner Bend Fiano Clarksburg \$6.00
- 07 Scribner Bend Pinot Grigio Clarksburg \$6.00
- 07 Stephen Ross Chardonnay Edna Valley \$8.00
- 06 Spencer Roloson Viognier Knights Valley \$10.00

07 SCRIBNER BEND TEMPRANILLO PORT \$8.50

Beer

- Lagunitas Czech style Pilsner \$5.00
- Eel River California Blond Ale \$5.00
- Anchor Steam Beer \$5.00
- Anchor Steam Porter \$5.00

By The Bottle

White

- 07 Scribner Bend Pinot Grigio Clarksburg \$24
- 07 Scribner Bend Fiano Clarksburg \$24
- 07 Stephen Ross Chardonnay Edna Valley \$32
- 06 Spencer Rolson Viognier Knights Valley \$40
- 08 Bink Sauvignon Blanc Mendocino County \$31

Red

- Cabernet Franc Scribner Bend Clarksburg \$32
- 07 Bucklin Zinfandel Sonoma Valley \$40
- 08 Jeff Runquist Barbera Amador County \$42
- 04 Single Leaf Signature Red, El Dorado County \$24
- 06 Youngs Vineyard Petite Sirah Amador County \$42
- 07 Jeff Runquist Pinot Noir Carneros \$45
- 06 Lavender Ridge Cote du Calaveras Sierra Foothills \$28
- 06 Pavilion Cabernet Sauvignon, Napa \$30
- 08 Jeff Runquist Grenache Lodi \$42
- 04 Frick Merlot Dry Creek Valley \$33

Champagne Taittinger — Cuvee Prestige \$65