



welcome  
to our table



## small plates

**Table Bread Service** | homemade puff pastry, balsamic-oregano oil, nduja cream \$9

**Dressed Oysters** | 1/2 dozen west coast, rosé mignonette, cucumber-mint \$24

**Smoked Burrata** | rainbow beet carpaccio, pistachio-basil pesto \$20

**Hamachi Tiradito** | aji amarillo leche de tigre, torched orange, crispy quinoa \$24

**Venison Carpaccio** | arugula, crispy capers, parmigiano, truffle caviar \$22

**Scallop & Wagyu Tartare** | rice crisp, teriyaki glaze \$22

**Morcilla Spring Rolls** | onion marmalade, madeira wine \$14

**Medjool Dates** | cantimpalo chorizo, goat cheese, truffle aioli \$12

## cheese & charcuterie

Minimum selection of 3  
Served with fig jam, olives, baguette

### Cheese

Beemster XO Gouda | Netherlands aged 26 months \$6

Bayley Hazen Blue | Vermont \$6

Delice Bourgogne Triple Crème | France \$6

Taleggio | Italy \$5

### Charcuterie

Prosciutto San Daniele | Italy aged 24 months \$6

Wild Boar Salami | USA \$7

Calabrese | Italy \$5

Lorzino | Italy \$6

Rosette de Lyon | France \$6

## medium plates

**Pernod Mussels** | pernod cream, chili oil, toasted baguette \$18

**Grilled Provoleta** | confit tomato, gremolata, grilled rustic bread \$22

**Lamb Baklava** | braised lamb, spiced pistachio, honey-orange glaze \$18

**Octopus** | hearts of palm, cilantro, jalapeño \$26

**Charred Cauliflower** | curry-coconut cream, scallion gremolata \$24



## caviar & champagne experience

**Classic Osetra | Caviar Russe (28g),** Blini, Crème Fraîche, Two Glasses of **Grower Champagne** \$150

## soups & salads

**Corn & Crab Chowder** \$12

**Caesar Salad** | pork belly croutons, parmesan, anchovy vinaigrette \$16

**Black Lentil & Quinoa Salad** | sundried tomato, chickpeas, grilled feta \$14

**Summer Salad** | arugula, pomodorini, compressed watermelon, feta, toasted almonds, mint \$16

**Add Protein** | steak \$10, chicken \$8, grilled shrimp \$8

## rice & pasta

**Mariano's Gnocchi** | tomato passata, basil, parmesan \$22

**Braised Lamb Moussaka** | pasta-eggplant layers, sage béchamel, grilled halloumi \$22

**Lobster Ravioli** | squid ink pasta, lobster bisque, tarragon \$39

**Wild Mushroom Risotto** | manchego, truffle pesto \$28

**Crispy Paella** | seafood, chorizo, vela pepper \$26

### SIDES FOR SHARING

Mashed Cauliflower \$8

Sautéed Wild Mushrooms \$10

Brussel Sprouts \$10

Cilantro Rice \$5

Grilled Asparagus \$10

Herbed Mashed Potatoes \$8

French Fries \$6 | Truffle Fries \$10

## fish & seafood

**Lobster Thermidor Fondue** | gruyère-cognac sauce, grilled rustic bread \$40

**Local Grouper** | bacon-pistachio crust, roasted cauliflower florets \$36

**Atlantic Cod Moqueca** | roasted pepper-coconut cream stew, jasmine rice \$26

**Zarzuela** | cuban seafood "hot pot," chorizo, clam-tomato broth, cilantro rice \$45

## meats

**42oz Creek Stone Farm Tomahawk** \$142

Choice of chimichurri, béarnaise, black truffle butter, or peppercorn sauce  
—Surf it up | add lobster tail \$32

**Vinya Burger** | American Wagyu by Meat N' Bone, smoked gouda, bacon, fried egg, caramelized onion, truffle aioli, brioche bun, served with fries \$22

**Smoked Bone-In Short Rib** | red cabbage slaw, chimichurri aioli, homemade barbeque sauce \$65

**Chateaubriand 6oz or 12oz** | potato roulette, béarnaise \$39 or \$74

**Moroccan Lamb Chop** | dijon-panko crust charred onion-baba ghanoush, crispy chickpea salad \$48

**Roasted Half Chicken** | herbed mashed potatoes, lemon-thyme au jus \$21





## desserts

**Piña Colada Pavlova** *\$12*

**Hazelnut Mousse** *\$12*

**Guava Flan** *\$8*

**Carrot Cake Tres Leches** *\$10*

what you   
should be drinking,  
*by the glass*

# there's never a bad time for bubbles

## **House Bubbly | FRA**

no-brainer, no fuss, easy drinking \$12gl \$40btl

## **Crémant de Limoux Rosé by Maison Antech | FRA**

so good, you'll think it's Champagne! \$16gl \$55btl

## **Small House Champagne by Pierre Cellier | FRA**

from the Gonet family, staff favorite, dry \$20gl \$75btl  
(add Truffle Salt rim for \$5!)

# rosé, ramato, ruby, & orange!

## **Provence Rosé by Jas des Vignes | FRA**

pale pink, raspberry, blood orange, dry \$13gl \$40btl

## **Ramato of Pinot Grigio by Castello di Spessa | ITL**

don't you dare call it rosé, it's Ramato! \$15gl \$60btl

## **Bandol Rosé by Bastide Blanche | FRA**

ruby color, lots of oomph, bone dry \$18gl \$75btl

## **Orange Wine "Light" by Cardedu | ITL**

not super orangey, from Sardinia, stone fruity & floral \$16gl \$58btl



A stylized graphic of a leafy branch. The branch starts from the top left and extends towards the center. It has several large, pointed leaves. One leaf is a vibrant orange color, while the others are a muted, dusty purple. The overall style is minimalist and modern.

# white wines: light to full

## **Patio Pounder White**

no fuss deliciousness, shut up and drink me! *\$10gl \$38btl*

## **Riesling Kabinett, Ayler Kupp by Bischöfliche | GER**

sweet tart, lime sorbet, cold stone, super light *\$15gl \$60btl*

## **Godello, Polvorete by Emilio Moro | ESP**

limey, peachy goodness, no oak *\$13gl \$47btl*

## **Petit Chablis by Alain Geoffroy | FRA**

mineral bomb, crisp citrus and apple, light *\$16gl \$55btl*

## **German Pinot Blanc by Gut Hermannsberg | GER**

think of me as the “cool” Pinot Grigio, medium *\$15gl \$49btl*

## **Piedmontese Nascetta by Elvio Cagno | ITL**

rare Piedmontese grape, wowzer! *\$18gl \$69btl*

## **Verdicchio Classico by Sartarelli | ITL**

a little salty and green, in a good way *\$13gl \$44btl*

## **Sauvignon Blanc, Dividing Line by Fincher & Co. | NZL**

mineral bomb, candied citrus, granny smith apple, full bodied *\$18gl \$75btl*

## **Chardonnay, La Rivière by Maritana | CA**

luscious yet elegant style from beloved Donald Patz *\$20gl \$75btl*

## **Hermitage Blanche by JL Chave | FRA \*2013**

from our cellar: decadent, world-class Marsanne *\$150 full glass only*

## **Vinya Drinking Cru’s Secret White | OR**

hint: I’m an Oregon white, but made from Pinot Noir! *\$17gl \$65btl*

*\*For Vinya Drinking Cru, Members Only*

# red wines: light to full

## **Patio Pounder Red**

no fuss deliciousness, shut up and drink me! \$11gl \$38btl

## **Mexican Carignan Blend by Santo Tomas | MEX**

red and black fruits, friendly spice, light \$12gl \$45btl

## **Spanish Mencía by Castro Ventosa/Raul Perez | ESP**

tart reds & purples, tutti-frutti goodness, medium \$14gl \$55btl

## **Santa Rita Hills Pinot Noir by the Hilt Estate | CA**

from the family of Screaming Eagle, sleek & sexy \$22gl \$90btl

## **Pommard, Grand Clos des Épenots by Courcel | FRA \*2015**

from our cellar: powerhouse vintage from Pommard's finest

*\$75 full glass only*

## **Malbec, Un Mundo Chiquito by Vistalba | ARG**

fruitcake, violets & spice, medium \$13gl \$40btl

## **Nebbiolo d'Alba by San Silvestro | ITL**

oodles of sweet & sour fruit, rosy licorice spice, bone dry \$15gl \$58btl

## **Barolo, Villero Cru by Giuseppe Mascarello | ITL \*2001**

from our cellar: old-school producer, collectible vintage

*\$125 full glass only*

## **Brunello di Montalcino by Bartoli Giusti | ITL**

richly red fruited, surprisingly soft & stunning! \$25gl \$95btl

## **Old Vine Grenache by Seppeltsfield | AUS**

like a souped-up Pinot, melt-away tannin, big \$15gl \$54btl



## **Napa Cabernet-Zinfandel by Hope Dies Last | CA**

dark and velvety, va va va vroom! \$18gl \$65btl

## **Napa Cabernet, Cask 23 by Stag's Leap Wine Cellars | CA \*1993**

from our cellar: pure Cabernet from Fay & SLV vineyards

*\$95 full glass only*

## **Ribera del Duero, Corimbo by La Horra/Roda | ESP**

best Ribera for the price, savory & decadent \$19gl \$70btl

## **Château Margaux, First Growth | FRA \*2018**


from our cellar: 100 points, need we say more? \$299 full glass only

## **Vinya Drinking Cru's Secret Red | ITL**

Hint: I'm an iconic Montepulciano d'Abruzzo with age! \$75 full glass only

*\*For Vinya Drinking Cru, Members Only*

bottles have  
more fun

what you   
should be drinking,  
*by the bottle*



# there's never a bad time for bubbles

**Dry Prosecco Rosé** by Canevel | ITL \$45btl

**Made like Champagne, Crémant de Limoux**  
by Maison Antech | FRA \$59btl

**Franciacorta Brut** by Ricci Curbastro | ITL \$78btl

**Champagne Rosé** by Pierre Paillard | FRA \$155btl

**Vintage Champagne** by Salon | FRA \*2004 \$1,200btl

# rosé, ramato, ruby, & orange!

**Pale Pink Provence Rosé** by Villa Riviera | FRA \$50btl

**Ramato of Pinot Grigio from Friuli**  
by Castello di Spessa | ITL \$60 btl

**Cerasuolo d'Abruzzo, Amphora Style**  
by Ciavolich | ITL \$80btl

**Orange Wine "Light" from Sardinia**  
by Cardedu | ITL \$65btl

# white wines: light to full

**Piedmontese Arneis** by Malvira | ITL \$50btl

**Big Bottle (1L) of Pinot Blanc from the Pfalz**  
by Brand | GER \$47btl

**Willamette Blanc of Pinot Noir** by Kelley Fox | OR \$65btl

**Chablis 1er Cru, Butteaux** by Servin | FRA \$89btl

**Library Chablis Grand Cru, Bougros**  
by William Fèvre | FRA \*2007 \$275btl

**Somm's Burg Choice, Saint-Romain**  
by Caroline Parent | FRA \$98btl

**Cult Meursault, Les Chevalières** by Fabien Coche | FRA \$175btl

**Sonoma Coast Chardonnay** by Montagne Russe | CA \$75btl

**Provence Vermentino** by Grand Boise | FRA \$56btl

**Sauvignon Blanc, Collio** by Castello di Spessa | ITL \$95btl

**Alsace Riesling Grand Cru Schlossberg**  
by Paul Blanck | FRA \*2016 \$96btl

**Northern Rhône Viognier** by François Villard | FRA \$65btl

**Pecorino, Amphora Style**  
by Ciavolich from Abruzzo | ITL \$88btl

**Library Sémillon from Livermore Valley**  
by Kalin Cellars | CA \*2001 \$120btl

# red wines: light to full

**Light Trousseau** by Combe/Stolpman | CA \$67btl

**Juicy Saumur-Champigny from the Loire**

by Chaintres | FRA \$60btl

**Pinot-like Mencía**

by Castro Ventosa/Raul Perez | ESP \$55btl

**Morgon, Cru Beaujolais** by Leyre-Loup | FRA \$57btl

**Classic Bourgogne** by Château de la Greffière | FRA \$70btl

**Chambolle-Musigny** by Henri Juoan | FRA \*2017 \$175btl

**Clos de la Roche Grand Cru**

by Armand Rousseau | FRA \* 2006 \$1,000btl

**Oregon Pinot Meunier** by The Eyrie Vineyards | OR \$76btl

**Santa Barbara Pinot** by The Hilt Estate | CA \$90btl

**Russian River Pinot, Moonshine Ranch**

by Maritana/Donald Patz | CA \$125btl

**High-Altitude, Mendoza Pinot Noir**

by Domaine Nico/Laura Catena | ARG \$75btl

**Soft Style of Dolcetto d'Alba**

by Cascina Fontana | ITL \$48btl



**Alto Piemonte, Sizzano** by Monsecco | ITL \*2016 \$80btl

**Barolo Riserva** by Costa di Bussia | ITL \*2013 \$119btl

**Library Barbaresco** by Fratelli Grasso | ITL \*2006 \$105btl

**Library Barolo Riserva** by Giacomo Borgogno | ITL \*1985 \$600btl

**Somm's Italian Choice, Chianti Classico**

by Monteraponi | ITL \$79btl

**Brunello di Montalcino, Poggio Cerrino**

by Enzo Tiezzi | ITL \$99btl

**Cannonau di Sardinia** by Piero Mancini | ITL \$55btl

**Greek Xinomavro with Age** by Taralas | GRC \*2007 \$100btl

**Rioja Gran Reserva** by Marqués de Legarda | ESP \*2004 \$75btl

**Rioja Gran Reserva** by Corral | ESP \*1978 \$275btl

**Ribera del Duero, Corimbo I**

by Bodegas La Horra | ESP \*2014 \$150btl

**Saint-Joseph, Reflets** by François Villard | FRA \$68btl

**Traditional Châteauneuf-du-Pape**

by Pierre Usseglio | FRA \$100btl

**Rare Magnum of Châteauneuf-du-Pape**

by Vieux Télégraphe | FRA \*1986 \$850btl

**Library Bandol Rouge**

by Domaine Tempier, Cuvée Cabassaou | FRA \*2003 \$350btl

## red wines: light to full (cont'd)

### **Second Label Bordeaux,**

Les Pelerins de Lafon-Rochet | FRA \$90**btl**

### **Zinfandel with Age, Sodini Vineyard**

by Rochioli | CA \*2000 \$150**btl**

### **Malbec, Vista Flores** by Albaflor | ARG \$46**btl**

### **Malbec Blend**

by Cuvelier Los Andes/Léoville-Poyferré | ARG \$84**btl**

### **Classic Napa Valley Cabernet Sauvignon**

by Croze | CA \$95**btl**

### **Library Napa Valley Cabernet Sauvignon**

by Spring Mountain | CA \*2006 \$150**btl**

### **Library Napa Valley Cabernet Sauvignon**

by Spotteswoode | CA \*1989 \$450**btl**

### **Best Amarone Ever** by Corte Sant' Alda | ITL \$185**btl**



these boots were  
made for drinking

*cheers to this glass  
and many more!*

  
oh my  
cocktails!

# the great spritz life

## **The Mile Americano**

Cappelletti Bitter | Mancino Rosso Vermouth | Grapefruit Soda \$12

## **Berry Berry Sicilian**

Sicilian Amaro | Blackberry-Basil Cordial | Lime | Soda \$12

## **Ceci's Sangria for Two**

Dry Rosé Wine | Guava | Elderflower | Lemon | Fresh Fruit \$19

## **Treuse be Told**

Yellow Chartreuse | Amarena Cherry | Yes, Real Champagne \$20

# bold & boozy

## **Whitecap Negroni**

Cuentacientos Mezcal | Luxardo Bitter Bianco | Dolin Blanc \$14

## **The Vinya Manhattan**

Russell's 6YR Rye | Mancino Ambrato Vermouth | Framboise \$15

## **Toasted Orange Old-Fashioned**

Toasted Orange Infused Bourbon | Sugar | Walnut Bitters \$15

## **Not Another Old-Fashioned**

1888 Brugal Rum | Amaretto | Applewood Smoke | Coconut Ice \$18

# refreshing & citrus

## **The Mr C. Motel**

Vodka | Cipriani Bellini | Crème de Pêche | Aperol | Yuzu \$14

## **Strawberry Margarita**

Olmecca Plata | Silky Strawberry | Agave | Lime \$13

## **Chin-Chin Tonic**

Tanqueray 10 | Lime Peel | Chinola Drizzle | Tonic | Parsley & Dill \$16

## **Sideways Swizzle**

Havana Club Añejo | Green Chartreuse | Velvet Falernum | Pineapple | Lime \$18

## **Tequila "Creamsicle"**

Reposado Tequila | Orange Creamsicle | Lime \$16