

## APPETIZERS

<b>CHICKEN TORTILLA SOUP</b> Avocado, Pico de Gallo, Queso Blanco, Sour Cream <b>GF</b>	11
<b>HERB HUMMUS</b> Cilantro, Jalapeño, Cherry Pepper Relish, Heirloom Tomato, Good Olive Oil, Grilled Pita	14
<b>STEAMED MUSSELS</b> Spicy Italian Sausage, Melted Tomato, White Wine, Grilled Bread	19.5
<b>TUNA TARTARE TACOS*</b> Smashed Avocado, Napa Cabbage, Wasabi, Aged Soy, Sesame	17.5
<b>WARM BRIE</b> Roasted Garlic, Marcona Almond, Sour Cherry	16
<b>SESAME CHICKEN POTSTICKERS</b> Young Ginger Broth, Scallion, Radish, Asian Herbs, Toasted Sesame, Chili Threads	16.5
<b>SMOKED SALMON HASH BROWN*</b> Truffle Crème Fraîche, Chive, Arugula Salad	17.5
<b>CRISPY CALAMARI</b> Tempura Vegetables, Red Chili Shoyu	16.5

## SALADS

<b>THE GREENE HOUSE</b> Green Vegetables, Arugula, Pistachio, Parmesan, Avocado, Green Goddess Dressing <b>GF</b>	15
<b>BUTTERNUT SQUASH &amp; KALE</b> Fuji Apple, Marcona Almond, Golden Raisin, Ciabatta Bread Crumbs, White Cheddar Vinaigrette	15
<b>GREEK CAESAR</b> Heirloom Tomato, Avocado, Cucumber, Castelvetrano Olive, Red Onion, Crispy Chickpea, Creamy Parmesan Vinaigrette	15.5
<b>ASIAN CHICKEN</b> Napa Cabbage, Tender Lettuce, Crisp Wonton, Ginger Miso Vinaigrette	18
<b>ICEBERG WEDGE</b> Avocado, Egg, Onion, Applewood Bacon, Blue Cheese <b>GF</b>	15
<b>ROASTED SALMON*</b> Butter Lettuce, Baby Potato, Green Bean, Egg, Red Onion, Caper Mustard Vinaigrette <b>GF</b>	26

## SANDWICHES

<b>GRILLED CHICKEN CLUB</b> Swiss Cheese, Tavern Ham, Bacon, Avocado, Lettuce, Tomato, Honey Mustard	18
<b>KOBE BURGER*</b> Aged Cheddar, Bacon, Butter Lettuce, Vine Ripe Tomato, 1000 Island	22
<b>CALIFORNIA TUNA MELT</b> Toasted Ciabatta, Swiss Cheese, Green Apple, Vine Ripe Tomato, Arugula Salad	18.5
<b>FRENCH DIP*</b> Brie, Arugula, Caramelized Onion, Horseradish Mayonnaise	22

## PASTA

<b>SWEET POTATO RAVIOLI</b> Red Wine Glazed Short Rib, Arugula, Lemon Horseradish Broth	26
<b>ROCK SHRIMP PAPPARDELLE</b> Melted Tomato, Roasted Garlic, Spinach, Toasted Pine Nut, Parmesan Crumb	26

## VEGETABLE

<b>MEDITERRANEAN MARKET BOWL</b> Herb Falafel, Cucumber Cashew Tzatziki, Crispy Brussels Sprout, Golden Raisin Sultana, Sweet Potato Tahini, Arugula, Za'atar	23
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## FISH

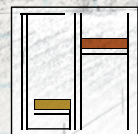
<b>GRILLED MAHI TACOS*</b> Pico de Gallo, Salsa Verde, Avocado, White Bean, 1000 Island, Cotija Cheese <b>GF</b>	25
<b>ATLANTIC SALMON*</b> Beet, Baby Potato, Sherry Jus, Arugula, Horseradish Vinaigrette <b>GF</b>	31
<b>AHI TUNA POKE*</b> Avocado, Marinated Cucumber, Toasted Macadamia Nut, Thai Basil, Sriracha Aioli, Pineapple Ponzu <b>GF</b>	29.5
<b>BEER BATTERED FISH &amp; CHIPS</b> Smoked Paprika, Tartar, Coleslaw	24
<b>ROASTED SEA BASS*</b> Potato Purée, Wilted Spinach, Charred Broccoli, Cipollini Onion, Preserved Lemon Vinaigrette <b>GF</b>	36

## MEAT

<b>PORK SCALLOPINI*</b> Roasted Apple Chutney, Brussels Sprouts, French Potato Purée	32
<b>NIMAN RANCH SKIRT STEAK*</b> Snap Pea, Mushroom, Scallion, Red Chili, Ginger <b>GF</b>	35
<b>ROASTED HALF CHICKEN</b> Buttered Creamed Corn, Green Bean, Tomato Jam, Chicken Jus <b>GF</b>	28
<b>NEW YORK STRIP*</b> Seared Broccolini, Crispy Baby Potato, Whipped Horseradish Butter, Bordelaise <b>GF</b>	47
<b>HOMESTYLE POT PIE</b> Slow Roasted Chicken, Sweet Potato, Mirepoix, Rosemary	22
<b>BRAISED SHORT RIB</b> Glazed Carrot, Celery Heart, Roasted Cipollini Onion, Black Truffle Potato Purée, Bordelaise <b>GF</b>	37

## SIDES 8.5

<b>TRUFFLE FRIES</b> Parmesan & Chives
<b>BUTTERED GREEN BEANS</b> Salted Marcona Almonds <b>GF</b>
<b>MAC &amp; CHEESE</b> Cheddar, Havarti, Oaxaca, American & Parmesan
<b>TRUFFLE WHIPPED POTATO</b> Parmesan & Chives <b>GF</b>
<b>BROCCOLINI</b> Aleppo Pepper & Shaved Parmesan <b>GF</b>



The Greene House  
Inspired California Cuisine

**GF** Gluten Free / Although we offer gluten free items our kitchen is not gluten free.

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BUBBLES & CHAMPAGNE

	6oz	9oz	BTL
<b>FIORI D'ACACIA</b> Prosecco, Veneto, Italy	12	18	46
<b>PIPER</b> Brut Rosé, Sonoma, Ca	14	21	54
<b>MOËT &amp; CHANDON "IMPÉRIAL"</b> Champagne, Épernay, France			85
<b>PERRIER-JOUËT BLANC DE BLANCS</b> Champagne, Épernay, France			225

## WHITE WINE

*Crisp, Aromatic, And Refreshing*

<b>SAUVIGNON BLANC</b> Rombauer, Sonoma Co, Ca	16	24	62
<b>SAUVIGNON BLANC</b> The Crossings, Marlborough, New Zealand	12	18	46
<b>SANCERRE</b> Jean Marie Reverdy & Fils "Domaine De La Villaudiere" Loire Valley, France	18	27	70
<b>DRY RIESLING</b> 50 Degree, Rheingau, Germany	12	18	46
<b>ALBARIÑO</b> Abadia De San Campio "Estate" Rías Baixas, Spain	13	19	50

*Easy Drinking And Dry*

<b>PINOT GRIGIO</b> Giuseppe & Luigi, Friuli, Italy	11	16	42
<b>PINOT GRIGIO</b> Massican, Ca	17	25	66
<b>VERMENTINO</b> Campo Al Mare, Tuscany, Italy	14	21	54
<b>CHARDONNAY</b> Saracina, Mendocino County, Ca	13	19	50

*Full Bodied*

<b>CHARDONNAY</b> Kali Hart, Monterey, Ca	14	21	54
<b>CHARDONNAY</b> Sonoma-Cutrer "Russian River Ranches" Estate, Sonoma Coast, Ca	17	25	66
<b>CHARDONNAY</b> Cakebread Cellars, Napa Valley, Ca			99
<b>CHARDONNAY</b> Chateau Montelena, Napa Valley, Ca			145

## ROSÉ WINE

<b>GRENACHE BLEND</b> Chateau Minuty "M" Côtes de Provence, France	15	22	58
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## RED WINE

*Light And Dry*

<b>PINOT NOIR</b> The Four Graces, Willamette Valley, Or	14	21	54
<b>SANGIOVESE</b> Pèppoli Chianti Classico, Tuscany, Italy	16	24	62
<b>PINOT NOIR</b> Belle Glos "Clark & Telephone" Santa Maria Valley · Santa Barbara Co, Ca			89
<b>BURGUNDY</b> Louis Latour, Côte-D'or, France			77

*Medium-Bodied And Textured*

<b>PINOT NOIR</b> BOEN "Fox Block XV" Zabala Vineyard, Monterey, Ca	17	25	66
<b>CABERNET SAUVIGNON</b> Delille Cellars "Métier" Columbia Valley, Wa	14	21	54
<b>MALBEC</b> Gascon, Mendoza, Argentina	12	18	46
<b>BARBERA</b> Scarpetta, Piemonte, Italy	13	19	50
<b>BLEND</b> The Sneak, Carneros, Ca	16	24	62
<b>GRENACHE</b> Department 66 "D66" Maury, France			95

*Big And Bold*

<b>CABERNET BLEND</b> Quilt + FRC "Label Story" Napa Valley, Ca	19	28	74
<b>BORDEAUX BLEND</b> Domaines Barons De Rothschild Lafite "Les Légendes R" Bordeaux, France	15	22	58
<b>CABERNET SAUVIGNON</b> Buehler, Napa Valley, Ca	19	28	74
<b>CABERNET SAUVIGNON</b> Daou, Paso Robles, Ca	14	21	54
<b>NEBBIOLO</b> Fontanafredda, Serralunga D'alba Barolo, Piemonte, Italy			135
<b>CABERNET SAUVIGNON</b> Chappellet "Signature" St. Helena · Napa Valley, Ca			140
<b>CABERNET SAUVIGNON</b> Austin Hope, Paso Robles, Ca 1L			165

## COCKTAILS

**SEASONAL SANGRIA** GLASS 14 CARAFE 39  
Black Cherry, Pomegranate, Yuzu, Lemon, Brandy, Red Wine

**GRAPEFRUIT GIN FIZZ** Zephyr, Ruby Red Grapefruit, Charred Cinnamon, Fever Tree Mediterranean Tonic 14

**BLOOD ORANGE PALOMA** Tequila Corazón, Solerno, Lime Sour, Fever Tree Grapefruit Soda 15

**PERFECT OLD FASHIONED** Kentucky Bourbon, Angostura, Orange Oil, Luxy Cherry 15.5

**CLASSIC MARKET MARGARITA** Tequila Corazón Blanco, Cointreau, Fresh Squeezed Lime 16

**HUGO SPRITZ** Vodka, Fiorente Elderflower, Wild Mint, Lime, Sparkling Wine 14.5

**THAI GRAPEFRUIT MARTINI** Tito's Vodka, Thai Basil, Grapefruit 14.5

**FIG & GINGER MULE** Figenza Fig Vodka, Ketel One Vodka, Lime, Pomegranate, Ginger Beer 15

**SPICY STRAWBERRY MARGARITA** JC Tradicional Blanco Tequila, Jalapeño, Cointreau, Strawberry Hearts 16

**ITALIAN ESPRESSOTINI** Freshly Brewed Espresso, Vodka, Borghetti Caffè 15

## GOLDEN STATE BEERS

**SIERRA NEVADA (IPA)** "Hazy Little Thing" ..... 7.5

**NORTH COAST BREWING (Pilsner)** "Scrimshaw" ..... 7

**CORONADO BREWING (Blonde Ale)** "Salty Crew" ..... 7

**BALLAST POINT BREWING (Grapefruit IPA)** "Sculpin" ..... 8

**MOTHER EARTH BREWING (Vanilla Cream Ale)** "Cali Creamin" ..... 7

**ATHLETIC BREWING NON-ALC** "Run Wild" IPA | "Upside Dawn" Golden ... 6

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**LOCAL FAVORITE - FOUR PEAKS** (Juicy Golden Ale) "Bad Birdie" ..... 6.5

**THE LIGHTER SIDE** Coors Light | Michelob Ultra | Dos XX Lager ..... 6.5

## ZERO PROOF 7.5

### SPRING FLING

Tart Black Cherry, Pomegranate, Fresh Lime, Fever Tree Ginger Beer

### GARDEN HARVEST

Ripe Strawberry, Mint Leaf, Yuzu & Lime Sparkling Soda

### PINK DOVE

Smashed Grapefruit, Toasted Cinnamon, Sea Salt, Lime, Chilled Seltzer

### SUNSET ON CAMELBACK

Passion Fruit, Pomegranate, Lemon, Orange Oil