

DINNER

Serving Daily 4:30pm - close

Starters

- SMOKED GOUDA DIP** served warm, parmesan–bacon crust, pita chips 7
- CRISPY ARTICHOKEs** fresh herbs, shaved parmesan, basil–buttermilk 8
- FRIED CALAMARI** peppadew, banana peppers, sriracha aioli 10
- BICYCLE SPRING ROLLS (3)** sweet & savory chicken, fresh vegetables, walnuts, sriracha–honey sauce 6
- SEASONAL FLATBREAD** crispy thin crust 10
- PASTRAMI PICKLE CHIPS** smoked pastrami served with basil-buttermilk, sriracha aioli & basil mustard 6
- TEMPURA ROCK SHRIMP** house hot sauce, bleu cheese crumble, daikon, carrot tangle 11
- MINI CRAB CAKES** fennel-apple slaw, roasted pepper puree 10
- DUCK DUMPLINGS** vietnamese slaw, honey-sriracha sauce 10
- LOBSTER DUMPLINGS** cilantro, red cabbage, sesame-ginger sauce 12
- BEEF RIB FRITES** seasoned fries, kale chimichurri, cheese, onions 12
- MOSAIC MEATBALL** beef and pork, pesto cream, toast 10
- GRILLED TACOS (3)** fish or beef, lime–yogurt sauce, cilantro, pickled onions, cotija cheese, corn tortillas 9
- SOUPS of the DAY** cup 4 bowl 6

Salads

- AEGEAN CHOPPED** tomatoes, cucumbers, basil, red onions, feta, olives, pepperoncinis, romaine lettuce, lemon–herb vinaigrette 11
- KALE–FARRO** Tuscan kale, roasted sweet potatoes, dried blueberries, almonds, balsamic smoked honey vinaigrette 11
- SPINACH–BACON** tomatoes, bacon, gorgonzola, shaved fennel, basil–buttermilk vinaigrette 13
- SKINNY COBB** romaine, red cabbage, avocado, cucumber, pickled onion, almonds, gorgonzola, balsamic smoked honey vinaigrette, 11
- SEASONAL GARDEN** seasonal fruit, romaine, spinach, arugula, fresh mint, shaved fennel, feta cheese, toasted almonds, poppy seed vinaigrette 11
- POKE BOWL** wild caught ahi, avocado, quinoa, snow peas, cherry tomatoes, pickled daikon & carrot salad, pistachios, turmeric ponzu, sweet potato chips, 22

ADD PROTEIN

chicken 5, steak 8, ahi tuna 9, salmon 7, shrimp 6, black bean cakes 5,
crab cakes 9, roasted turkey 5

While nuts may not be a key ingredient in every item, all menu items are produced in the same area where products containing various nut items are created. Though best practices are used, inadvertent cross-contamination may occur.

**Consuming raw or under cooked meats or eggs may increase your risk of food borne illness.*



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Mains

MARKET FISH fresh, seasonal fish, changes daily mp

BRAISED BEEF SHORT RIB whipped potato, creamy spinach & artichoke hearts 24

SRIRACHA HONEY CHICKEN & MAC buttermilk chicken breasts, lightly fried, sriracha–honey, signature mac & cheese, seasonal vegetable 19

FILET MIGNON 6 oz cut, dauphinoise potatoes, asparagus, bleu cheese crisp, red wine bbq sauce 27

PORK CHOP bourbon sweet potato spoon bread, asparagus 23

GRILLED CHICKEN pea & portabello risotto, parmesan cheese, white wine pan sauce 18

RIBEYE STEAK FRITES 10 oz ribeye, house fries, black truffle butter, sea salt 27

SEARED SALMON seasonal vegetable saute, baby spinach, lemon herb vinaigrette 19

Pasta

MOSAIC MAC & CHEESE signature smoked gouda cream sauce, cavatappi pasta, bacon–parmesan panko crust, grilled chicken or portobellos (vegetarian, no bacon) 19

POTATO GNOCCHI peas, pancetta black truffles, parmesan 11/17

SEAFOOD PAPPARDELLE house made ribbons, lobster, rock shrimp, salmon, spinach, sundried tomatoes, saffron cream sauce 17/24

BUCATINI & MEATBALL giant beef & pork meatball, tomatoes, parmesan and pesto cream sauce 10/15

On a bun + fries

BIRD fried chicken breast, cranberry coleslaw, brioche bun, sriracha aioli 13

BURGER cheddar, bacon, brioche bun, Dijon–caper aioli 13

SHORT RIB cheddar, gruyere, caramelized onions, horseradish aioli 13

DUCK BAHN MI pickled onions, cucumbers, cilantro, pickled daikon & carrot salad, gruyere cheese, toasted sourdough, turmeric ponzu 13

QUINOA BURGER (v) tomato, cucumber, pickled red onion, avocado, feta, greek yogurt sauce, 11

On the side

RAINBOW CARROTS 5

SWEET POTATO–FARRO 6

POTATO FRITES sea salt 5

WHIPPED POTATO 5

LOADED POTATO POT cheddar, sour cream, bacon, chives 7

MAC & CHEESE aged cheddar, smoked gouda, bacon–parmesan crust 8

CRISPY BRUSSELS lemon juice, sea salt 6

CREAMY SPINACH & ARTICHOKES 6

DAUPHINOISE POTATO 6

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LUNCH

Serving Monday - Saturday 11am - 3:30pm

Starters

- SMOKED GOUDA DIP** served warm, parmesan–bacon crust, pita chips 7
- CRISPY ARTICHOKEs** fresh herbs, shaved parmesan, basil–buttermilk 8
- FRIED CALAMARI** peppadew, banana peppers, sriracha aioli 10
- BICYCLE SPRING ROLLS (3)** sweet & savory chicken, fresh vegetables, walnuts, sriracha–honey sauce 6
- SEASONAL FLATBREAD** crispy thin crust 10
- PASTRAMI PICKLE CHIPS** smoked pastrami served with basil-buttermilk, sriracha aioli & basil mustard 6
- TEMPURA ROCK SHRIMP** house hot sauce, bleu cheese crumble, daikon, carrot tangle 11
- MINI CRAB CAKES** fennel-apple slaw, roasted pepper puree 10
- DUCK DUMPLINGS** vietnamese slaw, honey-sriracha sauce 10
- LOBSTER DUMPLINGS** cilantro, red cabbage, sesame-ginger sauce 12
- BEEF RIB FRITES** seasoned fries, kale chimichurri, cheese, onions 12
- MOSAIC MEATBALL** beef and pork, pesto cream, toast 10
- GRILLED TACOS (3)** fish or beef, lime–yogurt sauce, cilantro, pickled onions, cotija cheese, corn tortillas 9
- SOUPS of the DAY** cup 4 bowl 6

Salads

- AEGEAN CHOPPED** tomatoes, cucumbers, basil, red onions, feta, olives, pepperoncinis, romaine lettuce, lemon–herb vinaigrette 11
- KALE–FARRO** Tuscan kale, roasted sweet potatoes, dried blueberries, almonds, balsamic smoked honey vinaigrette 11
- SPINACH–BACON** tomatoes, bacon, gorgonzola, shaved fennel, basil–buttermilk vinaigrette 13
- SKINNY COBB** romaine, red cabbage, avocado, cucumber, pickled onion, almonds, gorgonzola, balsamic smoked honey vinaigrette, 11
- SEASONAL GARDEN** seasonal fruit, romaine, spinach, arugula, fresh mint, shaved fennel, feta cheese, toasted almonds, poppy seed vinaigrette 11
- SESAME–GINGER CHICKEN** chicken breast salad (sesame seeds, snow peas, scallions & walnuts) over carrots, crispy wontons, grape tomatoes, field greens, sesame-ginger vinaigrette 13

ADD PROTEIN

chicken 5, steak 8, ahi tuna 9, salmon 7, shrimp 6, black bean cakes 5,
crab cakes 9, roasted turkey 5

Bowls

- FIT SHRIMP** farro, spinach, carrots, snow peas, sweet & spicy sauce 12
- FIT CHICKEN** sesame seeds, squash, carrots, snow peas, walnuts, wilted baby spinach, sesame–ginger vinaigrette 12
- FIT LIFE CAKES** mini black bean patties, greek yogurt sauce, feta cheese, tomatoes, spinach 12
- FIT MMC SALMON** seasonal vegetable, sun-dried tomatoes, artichokes, spinach, lemon-herb vinaigrette, grilled salmon 13
- FIT POKE BOWL** wild caught ahi, avocado, quinoa, snow peas, cherry tomatoes, pickled daikon & carrot salad, pistachios, turmeric ponzu, sweet potato chips, 16

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Sandwiches

sandwiches served with choice of lemon vinaigrette greens or pasta salad... sub fries or soup +3

CHARLESTON CHICKEN ROLLER grilled chicken, bacon, smoked gouda–pimento cheese, spinach, tomatoes, basil–mustard, soft flour tortilla 10

MOSAIC TURKEY CLUB oven roasted turkey breast, house made bacon, gruyere cheese, greens, tomatoes, basil–mustard, toasted sourdough 11

FRIED GREEN TOMATO BLT buttermilk fried green tomatoes, bacon-onion marmalade, herbed goat cheese, applewood smoked bacon, greens, toasted sourdough 10

SMOKED SALMON goat cheese, arugula, avocado, tomato, toasted multigrain bread 12

ATLANTIS ROLLER shrimp, tomato, spinach, feta, artichoke hearts, greek yogurt sauce 12

CRAB CAKE ROLLER tomato, mixed greens, sriracha aioli 12

DUCK BAHN MI pickled onions, cucumbers, cilantro, pickled daikon & carrot salad, gruyere cheese, toasted sourdough, turmeric ponzu 13

ULTIMATE GRILLED CHEESE smoked gouda pimento cheese, tomatoes, house cured bacon, basil buttermilk 10

On a bun + fries

BIRD fried chicken breast, cranberry coleslaw, brioche bun, sriracha aioli 12

BURGER cheddar, bacon, brioche bun, Dijon–caper aioli 13

SHORT RIB cheddar, gruyere, caramelized onions, horseradish aioli 13

QUINOA BURGER (v) tomato, cucumber, pickled red onion, avocado, feta, greek yogurt sauce, 11

Pasta

MOSAIC MAC & CHEESE signature smoked gouda cream sauce, cavatappi pasta, bacon–parmesan panko crust, grilled chicken or portobellos (vegetarian, no bacon) 19

POTATO GNOCCHI peas, pancetta black truffles, parmesan 11/17

SEAFOOD PAPPARDELLE house made ribbons, lobster, rock shrimp, salmon, spinach, sundried tomatoes, saffron cream sauce 17/24

BUCATINI & MEATBALL giant beef & pork meatball, tomatoes, parmesan and pesto cream sauce 10/15

Sides

MAC & CHEESE aged cheddar, smoked gouda, bacon–parmesan crust 8

CRISPY BRUSSELS lemon juice, sea salt 6

CRANBERRY SLAW 4

FRIES 4

HOUSE SALAD 4/8

SWEET POTATO–FARRO 6

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BRUNCH

Serving Sundays 10 am - 3:30 pm

Firsts

- MOSAIC BLOODY MARY** Tito's vodka, house mix, olives, lime, lemon 10
- MIMOSA FLIGHTS** Prosecco, seasonal mixers 10
- AVOCADO TOAST** poached egg*, spicy avocado, multigrain toast, lemon vinaigrette greens 10
- SMOKED GOUDA DIP** served warm, parmesan–bacon crust, pita chips 7
- CRISPY ARTICHOKEs** fresh herbs, shaved parmesan, basil–buttermilk 8
- FRIED CALAMARI** peppadew, banana peppers, sriracha aioli 10
- PASTRAMI PICKLE CHIPS** smoked pastrami served with basil-buttermilk, sriracha aioli & basil mustard 6
- BICYCLE SPRING ROLLS (3)** sweet & savory chicken, fresh vegetables, walnuts, sriracha–honey sauce 6
- BEEF RIB FRITES** seasoned fries, kale chimichurri, cheese, onions 12
- TEMPURA ROCK SHRIMP** house hot sauce, bleu cheese crumble, daikon, carrot tangle 11
- MINI CRAB CAKES** fennel-apple slaw, roasted pepper puree 10
- MORNING SEASONAL FLATBREAD** crispy thin crust 10
- OOEY GOOEY APPLE ROLL** apple compote, cream cheese frosting 6

Brunch Favorites

- LOWCOUNTRY SHRIMP & GRITS** east coast shrimp, peppers, onions, sausage, cheddar, smoked gouda cream sauce 16, with 2 poached eggs 20
- CHICKEN TINGA** braised chicken, poached egg, corn tortilla, yellow rice, cotijo cheese, avocado, sriracha hollandaise 16
- BRUNCH BOWL** farro, asparagus, sweet potato hash, spinach, smoked gouda cheese, avocado, poached egg*, sriracha hollandaise 12, with chopped bacon 15
- SPANISH SKILLET** roasted potatoes, sausage, scrambled eggs, cheddar, smoked gouda, avocado-lime yogurt 14

Brunch Classics

choice of fresh fruit, yellow stone ground grits or roasted potatoes

EGGS

- SHRIMP & GRUYERE OMELET** garlic, spinach, roasted red peppers 12
- BRAISED SHORT RIB OMELET** caramelized onions, cheddar 14
- FARMER'S OMELET** tuscan kale, parmesan, garlic, roasted red peppers 11
- BENNYS** on toasted english muffin, canadian bacon & sriracha hollandaise, classic 11, smoked salmon 12, crab cake 14, short rib 14
- EGG BREAKFAST** three eggs, crispy bacon, buttermilk biscuit & jam 10

FROM THE GRILL

- QUINOA JOHNNY CAKES** blueberry, greek yogurt, syrup 11
- BULLS EYE PANCAKE** fried egg center, hot sauce butter, syrup 12
- CLASSIC PANCAKES** syrup 10
- CRISPY FRENCH TOAST** cinnamon cereal battered brioche, blackberry compote, chantilly cream 12
- VEGGIE CAST IRON FRITTATA** eggs, caramelized onions, tomatoes, seasonal vegetables, feta 12
- COOP BURGER + FRIES** cheddar, bacon, fried egg*, dijon, caper aioli, brioche bun 16

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Sandwiches

choice of lemon vinaigrette greens, yellow stone ground grits or roasted potatoes

FRIED GREEN TOMATO BLT buttermilk fried green tomatoes, bacon-onion marmalade, herbed goat cheese, applewood smoked bacon, field greens, toasted sourdough 12

SMOKED SALMON SANDWICH goat cheese, arugula, avocado, tomato, toasted multigrain bread 12

DUCK BAHN MI pickled onions, cucumbers, cilantro, pickled daikon & carrot salad, gruyere cheese, toasted sourdough, turmeric ponzu 13

BIRD + FRIES fried chicken breast, cranberry coleslaw, brioche bun, sriracha aioli 12

ATLANTIS ROLLER shrimp, tomato, spinach, feta, artichoke hearts, greek yogurt dressing 12

Sides

MAC & CHEESE aged cheddar, smoked gouda, bacon–parmesan crust 8

BACON & CANADIAN BACON 5

SAVORY PORK SAUSAGE 5

ROASTED POTATOES 4

SCALLION HASH BROWNS 4

FRIES 4

TOASTED MULTIGRAIN jam & whipped honey butter 4

BISCUITS jam & whipped honey butter 5

FRESH FRUIT 5

Salads

AEGEAN CHOPPED tomatoes, cucumbers, basil, red onions, feta, olives, pepperoncinis, romaine lettuce, lemon–herb vinaigrette 11

SKINNY COBB romaine, red cabbage, avocado, cucumber, pickled onion, almonds, gorgonzola, balsamic smoked honey vinaigrette, 11

SEASONAL GARDEN seasonal fruit, romaine, spinach, arugula, fresh mint, shaved fennel, feta cheese, toasted almonds, poppy seed vinaigrette 11

SESAME–GINGER CHICKEN chicken breast salad (sesame seeds, snow peas, scallions & walnuts) over carrots, crispy wontons, grape tomatoes, field greens, sesame-ginger vinaigrette 13

FIT POKE BOWL wild caught ahi, avocado, quinoa, snow peas, cherry tomatoes, pickled daikon & carrot salad, pistachios, turmeric ponzu, sweet potato chips, 16

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BAR

Serving Daily Open until close

bar bites & starters

Available Monday - Saturday all day, Sunday 4:30- Close

- SMOKED GOUDA DIP** served warm, parmesan–bacon crust, pita chips 7
- CRISPY ARTICHOKEs** fresh herbs, shaved parmesan, basil–buttermilk 8
- FRIED CALAMARI** peppadew, banana peppers, sriracha aioli 10
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- TEMPURA ROCK SHRIMP** house hot sauce, bleu cheese crumble, daikon, carrot tangle 11
- MINI CRAB CAKES** fennel-apple slaw, roasted pepper puree 10
- DUCK DUMPLINGS** vietnamese slaw, honey-sriracha sauce 10
- LOBSTER DUMPLINGS** cilantro, red cabbage, sesame-ginger sauce 12
- BEEF RIB FRITES** seasoned fries, rib au jus, cheese, onions, herbs 12
- MOSAIC MEATBALL** beef and pork, pesto cream, toast 10
- GRILLED TACOS (3)** fish or beef, lime–yogurt sauce, cilantro, pickled onions, cotija cheese, corn tortillas 9

Specialty Cocktails

- RIVER ROAD** organic cucumber vodka, St. Germaine, pineapple juice, lime-simple syrup 12
- SOPHIA VIOLET** Templeton rye, vanilla port reduction, lemon-simple syrup 12
- BLUEBERRY MARGARITA** tequila, house sour mix, house blueberry limoncello, agave 10
- COCONUT CAIPIRINHA** Cruzan coconut rum, Cachaca, Coco Lopez, muddled lime 9
- BERRY SPICY DAIQUIRI** Bacardi rum, seasonal fruits, lime juice, basil, peppercorn simple syrup 9
- UR SPIDER BITE** apple brandy, tea infused sweet vermouth, fresh lemon, Prosecco 9
- CCV GARDEN PARTY** Tanqueray gin, Pamplemousse, Aperol, Meyer lemon & rhubarb shrub, blood orange soda, peach bitters, crushed ice 10
- LIKE A BLISTER IN THE SUN** Makers Mark, Green Chartreuse, blistered grape jam, Riesling, fig & sage bitters 12
- “I’M YOUR HUCKLEBERRY”** Belle Isle honey-habanero moonshine, ginger beer, orange, blackberry puree 10
- BOULEVARDIER** Larceny bourbon, Aperol, sweet vermouth, cranberry orange bitters 10
- BLACK CLOUD MOJITO** Cruzan Black Strap, ginger beer, pineapple shrub, mint, sugar, lime 10
- MAKERS BRAMBLE** Makers Mark, St Germaine, lemon juice, egg white, Chambord float 12

Beer Drafts

National and Local Craft beers on tap

Our selections change weekly, varieties posted M/P

Please ask for a taste of the ever changing to make your selection

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Sparklers

House made flavored pint sodas non-alcoholic 5
with your choice of Tito's Vodka or Hendrick's Gin 10

Flavors:

Green Apple-Jalapeno	Blood Orange-Ginger	Cream
Pomegranate	Strawberry-Basil	Grapefruit-Thyme
Bar's Favorite Seasonal		

MOSAIC "the new, old" Fashions

Create your signature old fashion with our house made bitters 11
Pick a Liquor and your favorite bitter, and enjoy when old is new again.

Liquors: Bullet, Rittenhouse, Templeton 6yr, Makers Mark, Basil Hayden, Blanton's, Jefferson Reserve, Bookers

Flavors:

Smoked Peach	Strawberry Rhubarb	Black Cherry	Coriander & Saffron
Fig & Sage	Cilantro & Peppers	Cranberry Orange	Black Tea & Lemongrass
Cinnamon Grapefruit	Bar's Favorite Seasonal		

MOSAIC Mules

House's ginger beer and fresh lime to make your favorite mule 10

MOSCOW Tito's, fresh lime

DARK & STORMY Meyers, bitters, fresh lime

FRENCH MULE Grand Marnier, fresh lime

KENTUCKY Makers Mark, fresh lime

BRITISH Tanqueray, mint, simple syrup, fresh lime

Weekly Events

MONDAY – FRIDAY TAPS & SPECIALS Weekdays 3:30pm – 6:30 pm
beer drafts 4 wine drafts 6 beer flights 8

WINE DOWN WEDNESDAYS Every Wednesday Dinner
½ price bottles with entree purchase

SATURDAYS & SUNDAYS Open-3:30pm
Mimosa Flights, Prosecco, seasonal mixers 10

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Bubbles

ZARDETO, Spumante, Italy	8
ANNA, Cava, Spain	9 / 33
ANNA, Cava Rose,	9 / 33
TIAMO PROSECCO, Split, Italy.....	10
JCP, Cremant Brut Rose, France	55
LAURENT-PERRIER, Brut Champagne, France.....	100

Rose

HOGWASH, California	10 / 50L / 25 .5L
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White

RAZZA, Vino Verde, Portugal	8 / 30
MARTIN CODAX, Albarino, Spain	10 / 38
J. PINOT GRIS, California	9 / 22 .5L / 45 L
MASO CANALI, Pinot Grigio, Italy.....	10 / 38
LA GALOPE, Sauvignon Blanc, France	8 / 30
WHITE HAVEN, Sauvignon Blanc, New Zealand	9 / 34
BONTERRA, Viognier, California.....	9 / 34
FOUR VINES "NAKED", Chardonnay, California	8 / 30
R8, Chardonnay, California	10 / 38
HESS, Chardonnay, California.....	10 / 25 .5L / 50 L
SCHUMANN NAGLER, Riesling, Germany.....	10 / 38
BECKER FAMILY, Pinot Blanc, Germany.....	11 / 40
DUCKHORN, Sauvignon Blanc, California	50
ANTICA, Chardonnay, Napa Valley, California.....	75

Red

MacMURRAY, Pinot Noir, Central Coast, California .	10 / 38
EOLA HILLS, Pinot Noir, Oregon	11 / 40
HYATT, Merlot, Central Coast, California	8 / 30
RED KNOT, Cabernet, Australia	9 / 34
DECOY, Cabernet, California.....	12 / 46
SANTA JULIA, Malbec, Argentina.....	8 / 32
PASO PASO, Tempranillo, Spain	8 / 30
ALLEGRINI, Valpolicella, Italy	10 /38
FOUR VINES, Maverick Zinfandel, California	10 / 38
IF YOU SEE KAY, Red Blend, Italy	13 /50
NORTH STAR, Merlot, Washington.....	50
CAMPEDEL, Ripassa, Italy.....	60
UPPER SHIRLEY, Cabernet Franc, Virginia	65
BERINGER, Cabernet, Knight Valley, California	70
SPRING VALLEY, Cabernet Blend, Washington	90
ALESSANDRO VEGLIO, Barolo, Italy.....	90
STAGS LEAP, Cabernet, Napa Valley, California	120

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