

# Cuvée



## BAR MENU

### **Turkey Meatballs \$9**

W/ Marinara Sauce

### **Antipasto and Cheese Plate \$18**

Chef 'S Selection, Marinated Olives And Crostinis

### **French Fries \$7**

With Parmesan Cheese

### **Buffalo Chicken Tenders \$9**

With Ranch

**Burrata \$12**

With Prosciutto, Heirloom Cherry Tomatoes, Asparagus, Micro Basil And Balsamic

**Tuna Tartare \$14**

With Avocado, Fried Wontons And Spicy Thai Sauce

**Avocado Toast \$10**

With Heirloom Tomato And Arugula With Aged Balsamic

**Street Tacos \$17**

Six Tacos W/Choice Of Steak Or Chicken

**PIZZA**

**Margherita Pizza \$14**

W/ Tomato Sauce, Mozzarella And Fresh Basil

**Quattro Stagioni \$15**

Chicken Sausage, Tomato Sauce, Mozzarella, Artichoke, Olives And Mushrooms

**Garden Vegetable Pizza \$15**

Artichoke, Zucchini, Asparagus, Eggplant And Tomato Sauce (Mozzarella Optional)

**Pepperoni Funghi \$15**

White Mushrooms, Mozzarella And Tomato

## **FROM THE GARDEN**

### **Blackened Salmon Bowl \$19**

W/ Quinoa, Kale, Black Beans, Cucumber, Cabbage And Avocado

### **Grilled Chicken Breast Arugula Salad \$17**

Pine Nuts, Avocado, Heirloom Cherry Tomatoes And Lemon Olive Oil

### **Romaine Caesar w/ Shrimp or Blackened Salmon \$19**

Croutons And Parmigiano Reggiano

## **PASTAS, SANDWICHES & PROTEINS**

(All Sandwiches come with choice of Deli Salads or Fries)

### **Penne Alla Boscaiola \$18**

W/ Chicken Sausage, Mushrooms And Peas In Cream Sauce

### **Fettuccine Alla Diavola \$19**

In A Garlic Olive Oil With Spicy Tomato Sauce And Shrimp With Basil

### **Penne Pasta w/ Chicken \$18**

In A Spicy Pink Sauce And Parmesan Cheese

### **Spaghetti Pasta \$19**

In A Spicy Bolognese Sauce

### **Pesto Chicken Sandwich \$17**

W/ Smoked Mozzarella, Roasted Peppers And Arugula Pesto

### **Tomato Mozzarella Sandwich \$17**

W/ Mozzarella, Artichoke, Roasted Peppers, Arugula And Pesto

**Black Angus Burger or Turkey Burger \$17**

W/ Smoked Mozzarella, Caramelized Onions, Pickles And Tomatoes

**Pan Seared Salmon \$25**

W/ Wild Mushroom Risotto, Baby Artichokes, Cherry Tomatoes And  
Vino Blanco Pan Sauce

**Pan Seared SeaBass \$23**

W/ Roasted Potatoes, Haricot Vert, Arugula And Citrus Vinaigrette

**Pan Baked Chicken Breast \$20**

W/Fresh Tomato Sauce, Herb Angel Hair And Sautéed Spring  
Vegetables

An additional \$7.00 charge for split orders.

An 18% gratuity will be added to parties of 5 or more. We respectfully  
reserve the right to refuse service.

**DRAFT & BOTTLED BEER**

Peroni, Italy \$8

Allagash Black, Stout \$9

IPA Draft \$10

Heineken Light \$8

Scrimshaw Pilsner, Mendecino \$8

Modelo Special, Mexico \$8

Corona 24 oz., Mexico \$11

Hitachino Nest, White Ale, Japan \$12

Draft Beer (inquire w Server) \$10

North Coast Old Rasputin (24/12oz), California \$8

Duchesse de Bourgogne Flemish Red (330ml), Belgium \$12

Fruh Kolsh, Germany \$8

## **WINE BY GLASS**

### **WHITE WINE**

Trefethen Chardonnay \$12  
Pinot Grigio, Riff \$10  
Sauvignon Blanc, Sonoma, CA \$10  
Sancerre Les Monts Dames \$14  
Riesling, Erdener Treppchen, Germany \$11

### **RED WINE**

Cabernet Sauvignon, Educated Guess \$13  
Malbec, Bodega LaFlor \$9  
Pinot Noir, Melville \$14  
Pinot Noir, Coteaux Bourguignons \$10  
Zinfandel, Ridge, Sonoma, CA \$11

### **CHAMPAGNE & WINE**

B: Bottle / G: By The Glass

### **CHAMPAGNE & SPARKLING WINE**

N.V. Prosecco \$10 (g)  
N.V. Roederer Brut \$13 (g)  
N.V. Roederer Brut Rose \$14 (g)  
N.V. Billiecart Salmon Brut \$24 (g)

### **SAUVIGNON BLANC**

2015 Duckhorn \$44 (b)  
2015 Cakebread \$49 (b)  
2013 Chablis Drouhin \$59 (b)  
2013 Moreux Sancerre Les Montées Dames \$44 (b) / \$12 (g)

## **CHAMPAGNE & SPARKLING WINE**

2015 Cakebread, Napa \$70 (b)

2015 Far Niente, Napa \$80 (b)

2014 Trefethen, Napa \$45 (b) / \$11 (g)

## **ROSÉ**

20xx Bodvár Sparkling Wine \$12 (g)

20xx Whispering Angle \$15 (g)

20xx Triennes Rosé \$10 (g)

## **CABERNET & MERLOT**

2013 Trefethen Merlot, Napa \$40 (b)

2013 Duckhorn Merlot, Napa \$85 (b)

2013 Educated Guess \$45 (b) / \$11 (g)

2013 Orin Swift Papillion, Napa \$90 (b)

## **PINOT NOIR & BLEND RED WINE**

2013 Foxen, Santa Maria Valley \$49 (b)

2013 Tyler, Santa Barbara \$59 (b)

2013 Failla Pinot Noir, Sonoma Coast \$49 (b)

## **HAPPY HOUR**

3:00pm - 7:00pm

## **WHITE**

Pinot Grigio \$8

Chardonnay \$8

Prosecco \$8

Chamdeville \$8

**RED**

Pinot Noir \$8.50

Fantini Sangiovese \$8

Chateau Le Costa Bordeaux \$8

Rose \$8

Corkage Fee (Wine Not Purchased At Cuvée) \$25