



**LUNCH TIME HAPPY HOUR!**  
M-F NOON-1:30PM

**“CHALK BOARD” SPECIALS**

**DRAFT BEER**

**WINE COUNTRY PALE ALE** Firestone Brewing Co., Paso Robles, CA      **BUD LIGHT** Anheuser-Busch Brewing Co., St. Louis, MO

**WINE FEATURE**  
Red & White of the Day

**Starters**

**Wine Country Clam Chowder**  
White Wine, Applewood Smoked Bacon  
and Puff Pastry “Oyster Cracker”    Cup    Bowl

**Nectar “Tower” of Romaine**  
Romaine Hearts, Cucumbers, Croutons and  
Parmigiano-Reggiano Creamy Garlic Dressing  
*Add Chicken Grilled Prawns*

**Organic Chioggia Beet Salad**  
Laura Chenel Chèvre, Frisée, Dried Cranberries  
and Toasted Olive Bread in Sherry Vinaigrette

**Local Organic Field Green Salad**  
Spiced Walnuts and Oz Farm Organic Caville Blanc Apples  
in Sparrow Lane Zinfandel Vinaigrette  
*Add Chicken Grilled Prawns*

**Heart of Butter Lettuce “Wedge” Salad**  
Pt. Reyes Blue Cheese, Tomatoes,  
Nueske’s Applewood Smoked Bacon in  
Blue Cheese-Apple Cider Vinaigrette  
*Add Grilled Chicken Breast Grilled Prawns*

**Lunch Special**  
Half Nectar Turkey Sandwich, Cup of Soup and Iced Tea

**Sandwiches**

Served with Chef’s Slaw of the Day and Homemade Potato Chips

- Grilled Vegetable Panini**  
Fresh Mozzarella with Oven-Roasted Tomatoes, Grilled Portobello Mushroom,  
Red Bell Pepper, Zucchini and Pesto on Grilled Focaccia
- Nectar Turkey Sandwich**  
Smoked Turkey, Dried Cranberries, Mayonnaise, Tomato, Sonoma Jack Cheese,  
Bacon and Butter Lettuce on Croissant
- Grilled Chicken Breast and Brie Panini**  
Marin French Gold Triple Cream Brie with Sliced Pears and Baby Spinach on Ciabatta Bread
- Peppered Pastrami Reuben Panini**  
Chipotle Pepper Rémooulade, Gruyere and Sauerkraut on Toasted Ciabatta Bread
- Grilled Angus Burger**  
Sonoma Pepper Jack, Avocado, Mushrooms, Pesto Mayonnaise on Sesame Seed Bun
- Parmesan-Crusted Tuna Melt**  
Albacore Tuna, Capers and Red Onions, Sonoma Jack Cheese on Challah Bread

**Sides**

- Seasoned Fries
- Beer-Battered Tempura Onion Rings
- Sweet Potato Fries
- Seasonal Veg
- Wine Country Slaw
- Potato Chips

**Pasta**

- “Adult-Sized” Bellwether Farms Macaroni & Cheese**  
Local San Andreas, Pepato and Carmody Cheese Sauce  
Crispy Panko-Parmesan Crust  
*Add any of the following*  
Neuski’s Applewood Smoked Bacon, Broccolini, Spinach,  
White Truffle Oil, Oven-Roasted Tomatoes  
*Add Grilled Prawns Grilled Chicken Breast*
- Oven-Roasted Tomato Capellini**  
Oven Roasted Tomatoes & Parmigiano-Reggiano  
with Basil, Garlic and Olive Oil

**Entrées**

Chef’s Starch of the Day & Seasonal Vegetable

- Artichoke-Crusted Salmon Filet**  
Pomegranate Cream and Toasted Pistachios
- Pan-Seared Kobe Beef Meatloaf**  
Beer-Battered Tempura Onion Rings, Pan Gravy
- Organic Grilled ‘Brick’ Chicken**  
Free-Range Organic Chicken Marinated with Garlic,  
Rosemary and Lemon in Red Wine Demi-Glace
- Grilled Dry-Aged New York Strip**  
Chimichurri Compound Butter,  
Caramelized Shallots, Cabernet Sauce

Corkage fee- \$15 per 750ml  
18% gratuity added to parties of 6 or more