LangTree Village

APPETIZERS

DEVILED EGGS chunky picnic style, fresh herbs 6
DIP DUO Thai chili queso & house-made guacamole 11
THE STINKING ROSE* roasted garlic, toasted ciabatta 9
GRILLED ARTICHOKE with caper remoulade 9
LOCAL BURRATA vine-ripe tomatoes, fresh basil 13
FRITO PIE its back because of so many request! 10
IDAHO TROUT DIP smoked in-house, with saltines 10
BIG ISLAND TUNA POKE* hand chopped, avocado, warm tortilla chips 14
CHICKEN FRIED OYSTERS* fresh dill tartar, Nashville hot chili oil 13

SALADS & SANDWICHES

KALE CAESAR SALAD* rustic croutons, house-made dressing, grated parmesan cheese 10

BRUSSEL SPROUT smoked almonds, bacon, dried blueberries, Manchego cheese, lemon vinaigrette 13

THAI CHICKEN SALAD carrots, cilantro, honey-lime vinaigrette, crispy strips and Thai peanut sauce 16

PITTSBURGH SALAD* grilled fillet, bacon, ripe tomatoes, tossed with French fries and blue cheese 20

add chilled sliced grilled chicken \$6 ~ Atlantic grilled salmon, or chicken fried oysters to any salad \$9

FAMOUS FRENCH DIP* toasted baguette, warm shaved prime rib, mayonnaise, with hot au jus 20 CHEESEBURGER* toasted brioche bun, sharp cheddar cheese, fully loaded with mayo and ltp&o 16 WEST COAST GRILLED FISH TACO seasoned mahi mahi, guacamole, creamy cabbage and cilantro 18 - all sandwiches served with choice of Creamy Coleslaw, French Fries or Kale & Quinoa Salad ~

HOUSE SPECIALTIES

CREOLE BARBEQUE SHRIMP a New Orleans tradition, basmati rice & griddled bread 24

AHI TUNA STEAK* seared rare, champagne vinaigrette, with coleslaw and vine-ripe tomatoes 25

ATLANTIC SALMON* seasoned and simply grilled, served with sautéed succotash, dill tartar upon request 25

CLEAR SPRINGS IDAHO RAINBOW TROUT seasoned and grilled, served with kale & quinoa salad 24

FRITZIE'S FRIED CHICKEN or Nashville Hot, with creamy coleslaw (please allow 15+ min to prepare) 20

BISTRO CHICKEN herb-buttermilk marinade, grilled, with vine-ripe tomatoes and kale & quinoa salad 20

BABY BACK RIBS slow cooked nightly, fall off the bone tender, French fries and creamy coleslaw 26

FILET MIGNON* seasoned and grilled, served with mashed potatoes and chilled asparagus salad 36

CAMPFIRE RIB-EYE* Worcestershire-herb butter, with roasted peppers and mashed potatoes 32

PRIME RIB slow roasted, served with roasted garlic mashed potatoes and hot au jus 12oz. 28 or 18oz. 36

- add kale Caesar salad or traditional house salad to any specialties for \$7 -

VEGETABLES 6 Kale & Quinoa Salad ~ Chilled Asparagus Salad champagne vinaigrette Sautéed Succotash ~ Roasted Peppers with Goat Cheese ~ Vine-Ripe Tomatoes with fresh basil

HOUSE-MADE DESSERTS 10

Oreo Ice Cream Sandwich hot Belgian chocolate sauce ~ Carrot Cake caramel & cream cheese frosting Tres Leches fresh cut strawberries and bananas, whipped cream and caramel

ROSÉ & BUBBLES

HOGWASH Rosé (on-tap) | California 9/32 UMBERTO FIORE Moscato | Italy 7/32 GIULIANA Extra Dry Prosecco | Veneto, Italy 8/28 DOMAINE CHANDON Etoile Brut | Carneros 58

CHARDONNAY

WENTE | Livermore Valley 8/28
CHALK HILL (on-tap) | Sonoma Coast 12/40
MER SOLEIL Silver Unoaked | Santa Lucia 44
PATZ & HALL | Sonoma Coast 55
HEITZ CELLARS | St Helena 60
GRGICH HILLS | Napa Valley 68
PAUL HOBBS | Russian River 75

WHITE WINES

GUENOC Pinot Grigio (on-tap) | Califorina 7/26 SASSI Pinot Grigio | Venezie 8/28 PACIFIC RIM Riesling (on-tap) | Washington 8/28 POMELO WINE Co. Sauvignon Blanc | California 9/32 FIDDLEHEAD Sauvignon Blanc | Happy Canyon 52

MERLOT

COASTAL VINES | California 7/26 SWANSON VINEYARDS | Oakville 42 DUCKHORN | Napa 75

CABERNET SAUVIGNON

SPRING STREET | Paso Robles 9/32
BECKSTOFFER 75 (on-tap) | California 12/40
JUSTIN | Paso Robles 15/52
TELIOS | Lodi 40
QUILT | Napa Valley 56
GROTH VINEYARD | Oakville 88
CAYMUS | Napa 100
CHIMNEY ROCK Stags Leap District | Napa 110

PINOT NOIR

ELOUAN (on-tap) | Oregon 10/36 MEIOMI | California 12/38 GOTHIC Nevermore | Willamette 14/46 RAPTOR RIDGE | Willamette 55 BELLE GLOS Balade | Santa Maria 60 PAHLMEYER Jayson | Sonoma 75

RED WINES

PUNTO FINAL Malbec | Mendoza 8/28 RUNQUIST 1448 Blend (on-tap) | California 11/38 EASTON Zinfandel | Fiddletown 11/38 VENGE Scouts Honor Zinfandel | Napa Valley 66 GRAMERCY CELLARS Syrah | Walla Walla 44

Half Priced Bottles on Sunday's, \$75 and under (Excludes Holidays)

Corkage Fee -\$10 per 750 ml bottle



For an extended selection of small production and boutique wine from around the world, please visit the Hidden Bin Wine Shop. A small corkage fee will be applied for the wine service.

SIGNATURE COCKTAILS & MARTINIS

THE ANTIOXIDANT

Kettle One Grapefruit vodka, tangerine, Aperol, lime & OJ 11

BASIL GIMLET

Tito's vodka, agave nectar, muddled basil, mint, fresh lime 10

CUCUMBER SUNRISE

Kettle One vodka, watermelon nectar, cucumber, lime & OJ 10

ELDER COLLINS

Hendricks gin, St. Germain Elderflower, grapefruit juice 11

OLD CUBAN

Mount Gay golden rum, muddled mint, lime juice, Prosecco 9

FRENCH 95

Woodford Reserve, sparkling wine, fresh orange juice 10

LA PEAR 'TINI

Grey Goose pear vodka, muddled fresh ginger & lemon 12

AVIATION

Aviation gin, Violette, Luxardo, lemon juice 12

RASPBERRY LEMONADE

Bacardi Limon, raspberry liquor & homemade lemonade 11

EMPLOYEES ONLY

Tres Agaves tequila, agave nectar, fresh squeeze lemon juice 11

COLD BEER

BOULEVARD Tank 7 Farmhouse Ale draft | MO 7.5 D9 Hakuna Matata Tropical IPA draft | NC 6 ROYAL BLISS Cali King West Coast IPA draft | NC 7 BELL'S Oberon American Wheat Ale draft | MI 6 PABST BLUE RIBBON American Lager | WI 2 SIERRA NEVADA Pale Ale | NC 5 STELLA ARTOIS Pilsner | Belgium 5 MODELO NEGRA Dunkel -Style Lager | Mexico 5