

1629 Club Dinner

Wednesday-Saturday 4-9pm

Small Plates

Bruschetta Board - \$20

French baguette, roasted red peppers, roasted garlic, olive medley, herbed goat cheese

Blistered Shishito Peppers - \$9

House-made salbitxada sauce

House Chef Salad - \$18

Spring mix, cucumber, carrot, onion, tomato, egg, white balsamic vinaigrette

1629 Shrimp Cocktail - \$16

Jumbo Tiger Shrimp, lemon, house-made cocktail sauce

Blackened Seared Tuna - \$14

Gunpowder spice seasoning, teriyaki, wasabi

Brick Oven Pizzas

Bee Sting - \$19

Pepperoni, Pecorino Romano, red pepper flakes, clover honey

Pesto Caprese - \$21

Fresh mozzarella, pesto, sliced tomato, balsamic reduction

Three Cheese Pizza - \$17

Shredded mozzarella, parmigiana and fontina cheese

Gluten-free crust: \$5

Tonight's Specials

Pozole Rojo - \$18

Made from scratch with red chile pork, hominy and red radish

SUGGESTED PAIRING: 2020 1629

Montreal Pot Roast - \$25

Mixed vegetables,

SUGGESTED PAIRING: 2019 MERITAGE

Pan Seared Trout - \$28

Hot German potato, roasted asparagus, and white wine mustard

SUGGESTED PAIRING: 2022 VIOGNIER

Vegetarian entree options available upon request

Dessert

New York Style Cheesecake- \$12

Creamy cheesecake with spiced figs over charred granola and Chantilly cream served with an Animante dark chocolate sauce (V)

1629

Executive Chef Don Graber

V – Vegetarian GF – Gluten Free