

Welcome Valued 1629 Wine Club Members.
Thank you for joining us this evening!

1629



Starters

Charcuterie Board - \$23

House selection of fresh cut meats, cheese and house-made crostini

Baked Brie -\$14

Honey, Piñon, Nuts, Apples

Tahini Vinaigrette Squash Salad- \$14

Mixed greens, tahini vinaigrette, roasted butternut squash, roasted walnuts, red onion and feta cheese

Pumpkin Pesto Crostini -\$14

Toasted rye bread topped with burrata cheese, roasted pumpkin, with a pesto drizzle

Shishito Peppers -\$16

Lemon Garlic Aioli

Caprese Salad - \$12

Basil, Tomatoes, Mozzarella, Pesto, Balsamic

Caesar Salad - \$12

Romaine Lettuce, Anchovies, Parmesan Cheese

Wood Fired Brick Oven Pizzas \$23

Mushroom Pizza

Mushrooms, Truffle Oil, & White Sauce

Bee Sting

Pepperoni, Honey, Red Pepper Flakes

Pesto Chicken Bacon Pizza

Basil Pesto Sauce

Lobo Pizza

Pepperoni, Green Chile

Margherita Pizza

Basil, Tomato, Mozzarella

Mozzarella Salami

White Sauce, Mozzarella, Salami and Basil

Dinner Specials

Pan Seared Cod -\$30

Pan Seared Cod resting on a lemon herb vinaigrette salad, served with garlic roasted baby carrots

Pair with 2023 Viognier

Bison Burger- \$26

Topped with Bacon, Spinach, Pepperjack, Lemon Garlic Aioli and Served with Roasted Potatoes and Mixed Greens

Pair with 2020 Meritage

Creamy Mushroom Chicken Pasta - \$30

Creamy mushroom pasta served with broccolini

Ribeye Steak- \$45

Served with mashed potatoes and asparagus topped with a red wine Au Jus