

1629



*Welcome valued 1629 Wine Club
Members, Thank you for
Joining us this evening.*

Starters

Charcuterie board - \$23

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

Baked Brie - \$14

Drizzled with honey and roasted piñon, served with apples and fresh berries. The perfect way to start your meal!

The Melting Onion - \$13

A savory soup featuring the flavors of winter.

Whipped goats cheese - \$16

A Creamy Cheese dip served with glazed carrots, fried parsnips and balsamic roasted beets.

Shishito Peppers - \$16

Blistered shishito peppers, accompanied by a lemon garlic aioli.

Seared Scallops - \$21

Seared baby Scallops served on a bed of mushroom risotto with fresh asparagus.

Caesar Salad - \$12

Romaine lettuce tossed in house-made caesar dressing topped with anchovies, bacon, diced tomato, fresh croutons and parmesan cheese.

Wood Fired Brick Oven Pizzas \$23

Mushroom

Mushrooms, truffle oil, & white sauce

Bee Sting

Pepperoni, Crushed Red Pepper with a drizzle of fresh honey.

Pizza de Rondaña

Sausage, pepperoni, mushroom, black olives, onion, and green chile

Lobo

Pepperoni, Sausage, and Green Chile

Scallop and Garlic

White sauce with fresh scallops and roasted garlic topped with baby arugula and balsamic glaze.

Dinner Specials

Miso-Honey Glazed Salmon - \$34

Perfectly seared and glazed, served with baby bok choy and carrot puree.

Pair with 2023 Shining River

Green Chile Bacon Bison Burger - \$27

A juicy bison burger topped with bacon and swiss cheese, served with a side of sweet potato fries and a mixed green salad

Pair with 2020 Meritage

Tenderloin with Mushroom-red wine sauce - \$42

A Succulent Beef tenderloin Seared to perfection topped with a red wine and mushroom sauce, served with truffle mashed potatoes and broccolini.

Pair with 2020 Syrah

Pomegranate Duck - \$39

Succulent duck breast perfectly roasted to a tender finish. Topped with a pomegranate red wine sauce, served with glazed carrots and seasonal cous-cous.

Shrimp Scampis - 32

Jumbo shrimp, sauteed in a garlic white wine sauce with asparagus and peppers and diced tomatoes

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Pair with 2020 syrah

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