

# 1629



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

## STARTERS

### **Lollipop Lamb Chops** - \$21

*Seared lamb chops with green chile chimichurri*

### **Tuna Bruschetta** - \$20

*Sourdough toast topped with fresh guacamole, ahi tuna, soy sauce and kewpie mayo.*

### **Burrata & Charred Tomato Insalata** - \$18

*Creamy burrata with basil leaves and blistered tomatoes, finished with balsamic glaze, basil oil and honey.*

## WOOD-FIRED PIZZAS-\$20

### **Bee Sting**

*A 1629 Fan favorite! Mozzarella and Pepperoni topped with red pepper flakes and a drizzle of Hot Honey.*

### **The Lobo**

*Mozzarella, Pepperoni, Sausage & Green Chile*

### **Margherita**

*Fresh Mozzarella, Tomatoes, and Basil.*

### **The Aegean**

*Mozzarella, Artichoke Heart, Thyme-Charred Tomato.*

### **The OG**

*Mozzarella, Pepperoni*

## ENTREES

### **Saffron Lemon Salmon**- \$32

*Perfectly seared salmon complemented by a silky saffron-lemon beurre blanc, paired with tender roasted fingerling potatoes.*

### **Pan Seared Duck Breast** - \$35

*Crispy pan-seared duck breast finished with a vibrant pomegranate gastrique, served alongside a seasonal vegetable medley.*

### **Ribeye Steak** - \$38

*Juicy, hand cut ribeye topped with green chile-garlic butter, accompanied by decadent truffled-infused mashed potatoes.*