
TASTING \$10

2022 # 1 Crush Zinfandel Rosé glass/bottle
D'Agostini Shenandoah Vineyard, Plymouth
\$8/ \$30

2022 Porcelina Pinot Gris
Heringer Vineyard, Clarksburg
\$ 9/ \$32

2021 What Ever Happened? Light Red Blend
El Dorado and Amador County
\$8/ \$30

2022 Dear Mr. Fantasy Counoise
Fernow Vineyard, Lodi
\$10/ \$36

2021 Perfect Disguise Zinfandel
Trapier Vineyard, Plymouth
\$10/ \$36

*Discounts available for club members
Tasting fees are non-refundable*

BURGERS

\$14

BURGERS

All of our burgers are 6.5 oz and made with our custom blend of ground chuck, American Waygu, bison, and lamb.

House

Caramelized onions, white American cheese, Dijon aioli

Spicy

Grilled sweet peppers, white American cheese, roasted pepper aioli made in-house with Jalapeño, Fresno, Anaheim, Poblano, Habanero & Ghost peppers

Mushroom Swiss

Sautéed mushrooms, Swiss cheese, Dijon aioli

Veggie

Sub a vegan patty onto any burger

Sides

Simple Salad \$5

Mixed greens, shredded carrots, snap peas

Classic Potato Chips \$3

All burgers are grilled to order over mesquite charcoal and cooked