



BOARDS / STARTERS / SALADS

CHARCUTERIE BOARD 32

3 locally sourced cheeses, Italian meats, fresh green and red grapes, olives, assorted nuts, fresh herbs, and local honey.

SOFT PRETZEL BOARD 8

2 soft gourmet pretzels topped with sea salt. These pretzels will easily pair with any of our wines.

3 CHEESE BRUSCHETTA 10

Toasted baguette, Ricotta, fresh Mozzarella, Parmesan, fresh tomato & basil, balsamic syrup, and sea salt.

SHRIMP COCKTAIL 14/28

Lemon, Cocktail sauce, and lettuce. Your choice of 6 or 12.

TUNA MEDALLIONS 16

Pepper Seared Rare Tuna with, arugula, radish, fennel & Lemon aioli.

BURRATA CAPRESE SALAD 12

Fresh tomato, Baby lettuce, Olive oil, balsamic syrup, and sea salt.

SEASONAL SALAD 6/12

Sliced strawberries, pecans, and goat cheese on top of a fresh bed of spinach. Served with a side of balsamic vinaigrette.

DESSERTS

GOURMET CAKE POPS 3

Choose between 3 of our delicious cake pop flavors: chocolate, strawberry, or birthday cake. Ask your server about what wine pairs best with these.

DESSERT PIZZA 20

This delicious thin crust pizza is topped with brown sugar, cinnamon, pecans, and drizzled with honey.

PIZZAS

MARGHERITA 20

Our Italian thin crust topped with roasted tomato sauce, fresh mozzarella, and fresh basil.

PEPPERONI 22

Our thin crust topped with roasted tomato sauce, mozzarella cheese and Lavi's favorite pepperoni.

RUSTICA 25

Our thin crust covered with salami, mushrooms, artichoke hearts, kalamata olives, and mozzarella on top of an extra virgin olive oil base.

STEAKHOUSE 25

Steak covered pizza with mushrooms, caramelized onions, goat cheese, and creamy gorgonzola cheeses that all sit on a lovely olive oil base with fresh arugula kissing the top.

PEAR 23

Thinly sliced pears combine with bacon, caramelized onion, goat, and gorgonzola cheeses on a silky olive oil base.

EAGLES NEST SUPREME 26

Our thin crust pizza topped with sausage, pepperoni, mushrooms, onions, and olives on a red sauce base.

WHITE PIZZA 20

This thin crust pizza is topped with ricotta cheese, mozzarella cheese, goat cheese, spinach, and caramelized onions on top of an olive oil and garlic base.

**gluten free options available upon request.*

**kitchen closes promptly one hour prior to closing.*



WINE TASTING – CHOOSE LEFT COLUMN OR RIGHT COLUMN

HOPSAV 9/28

We set out to create a beer-lovers wine that combines German hops with our stainless-steel Sauvignon Blanc. Tropical fruit flavors combine with a dynamic minerality and an infusion of hops to make a truly remarkable wine.

2021 CHARDONNAY 14/45

Our 2021 Chardonnay garners its style from the great French Chablis region rather than a California-styled, buttery Chardonnay. Wildflowers, citrus, vanilla, and honeysuckle awaken the senses on the nose. Pear, lemon zest, and a racy minerality lead to a long, lean, crisp finish. This wine drinks beautifully now, but will continue to evolve over the next decade.

2020 TALON 18/60

Incredibly aromatic, exotic, and damn right sexy, this classic combination on Grenache, Syrah, and Mourvedre, combined with a touch of Napa cab, create a dense, one-of-a-kind blend only available at Eagles Nest Winery. A wild game dish would be perfect with the seductive wine.

SOARING EAGLE 21/75

Although predominately a Napa Cabernet Sauvignon, we added a trace of Merlot to build the mid-palette, Cabernet Franc for a silky finish, and vigorous Petit Verdot which seamlessly integrate to create this instantly classic, long-awaited release.

2020 PINOT NOIR 16/55

Our 2020 Pinot Noir boasts a plethora of flavors that include dark, ripe red fruit, vanilla, caramel, and dried rose petals. Silky and velvety on the palate with dark cherry and raspberry dancing across your tongue, ending in a firm, yet supple finish. This elegant Pinot Noir will only improve in the next 15 years due to its velvety texture and complex acidity.

2019 MERLOT 11/35

This Merlot boasts of aromatics classic to the right bank of Bordeaux along with the rich integrated oak reminiscent of classic California. Dark rich plum and black fruit lead to a satisfying finish. Perfect with braised short ribs!

EYRIE 11/35

Jammy, jammy, and yes jammy. Our Eyrie (eh-ree) is just what the doctor ordered. Fruit forward with a kiss of sweetness. Perfect with a good ole American burger or southern barbeque.

SYMPHONY 9/28

Symphony is a French hybrid that is both rich aromatically and rich in flavors. Orange peel and apple combine with a crisp off dry finish.

WINE BY THE GLASS OR BY THE BOTTLE

2020 CABERNET SAUVIGNON 34/125

Always the star of the show, our 2020 Cabernet Sauvignon's classic, deep, dark color is perfectly extracted with seamless amounts of finesse and distinction. Rich blackberry, black currant, and super ripe black cherry interweave with three-year-old toasted French oak that firmly grips the amazing finish.

CABERNET FRANC 13/42

Our Cabernet Franc boasts classic aromatics of juicy red fruit, spice, and vanilla. Elegantly silky in texture with immense flavors of Bing cherry, cranberry and sweet toasted oak that all meld to a firm velvety finish.

SEASONAL SANGRIA 12

Made in house sangria with fresh seasonal fruits. Ask your server which wine is featured.

2018 BLANC DE BLANC 13/45

This Chardonnay-based sparkling wine possesses classic aromatics of crisp apple, pear, & fresh baked bread. Choose truffle potato chips as the perfect pairing for this refreshing, yet complex wine. Try this wine as a mimosas with one of our fresh fruit juices.

MARY SUE ROSE 10/30

Every great wine needs a great story and this one starts with Mary Sue, Will and Mark's proud mom. Beautifully pink in color and layered with strawberries, raspberries, and cream, this wine represents Mary Sue's beauty, both inside and out.