

We're happy to accommodate a variety of dietary restrictions, allergens and preferences.
Please share your needs with your server and we'll make it happen.

Snacks & More

Cheese & Charcuterie* served with accompaniments
see cheese & charcuterie menu for details

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|--|-----------|
| Marinated Olives | \$6 |
| Marcona Almonds | \$6 |
| House Pickles | \$9 |
| Fries Choice of dipping sauce: | \$9 |
| Feta Stuffed Dates 5ea | \$15 |
| toasted pine nuts, mint | |
| Cauliflower Frito | \$13 |
| calabrian chili aioli, garlic-herb crumb | |
| Crispy Onion Petals | \$13 |
| green onion, crispy shallot, garlic-chive creme | |
| Black Garlic Shrimp* | \$19 |
| fine herbs, grilled sourdough | |
| Hummus | \$20 |
| sumac-paprika garlic, tahini, pine nuts, crudite vegetables, pickles, pita | |
| Chicken Wing Confit 6pc / 12pc | \$15/\$26 |
| Choice of dipping sauce: buffalo ranch, hot honey, bbq sauce, blue cheese | |

Salads ADD Shrimp* \$10 | Mary's Chicken Breast* \$9

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|--|------|
| 3oz King Salmon Belly* \$12 Roasted Mushroom \$9 | |
| Baby Beets & Belfiore Burrata | \$19 |
| mint, winter citrus, cucumber, garlic, extra virgin olive oil | |
| Caesar107* | \$15 |
| chopped gem lettuce, white anchovy, bonito flakes, parmigiano reggiano, olive oil croutons | |
| Torn King Salmon Salad* | \$26 |
| seasonal greens, pistachio, fennel, herbs, citrus, calamansi dressing | |

A Lil' Something Sweet

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|---|------|
| Tiramisu | \$12 |
| ladyfingers, mascarpone custard, coffee liqueur | |
| Chocolate Mousse Cake | \$12 |
| white chocolate whip, caramel feuilletine | |
| 107 Hot Chocolate | \$6 |
| white chocolate whip, flakey salt | |

Sandwiches Add Side of Fries \$6 Side Salad \$8

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|---|------|
| Roasted Chicken Sandwich* | \$19 |
| calabrian chili, cucumber, rice vinegar pickles, cilantro | |
| Sloppy Rob 3000* | \$20 |
| pulled pork shoulder, bbq sauce, apple-cabbage slaw | |
| Smashed Sliders* 2 per order | \$15 |
| Flannery beef patty, cheddar, grilled onion, special sauce, toasted King's Hawaiian | |
| All the toppings you want \$4 Hobb's bacon, mushrooms, avocado, Holey Cow swiss cheese, Pt. Reyes Blue cheese | |
| Substitute: Impossible Burger, gluten-free bun | |

Sicilian focaccia style Pizzas (serves 2-3)

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| 4-Cheese \$24 |
| Bianco tomato, fontina, pecorino, parmigiano, scamorza |
| Pepperoni \$26 |
| Bianco tomato, 4-cheese blend, Hobbs' Pepperoni |
| Sour Cream & Onion \$26 |
| garlic white sauce, 4-cheese blend, green & red onion, crispy potato threads, garlic-chive creme |

Larger Plates

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|---|------|
| Brown Butter Winter Squash Risotto | \$24 |
| sage, pomegranate agrodolce | |
| Pomegranate Glazed King Salmon* | \$39 |
| winter squash puree, lentils | |
| Pinot Noir Braised Flannery Short Rib* ½ Prt \$28 | \$48 |
| garlic-parmesan mashed potatoes, pinot noir jus | |

Please limit your dining experience to two hours to ensure timely seating for other guests.

*Please inform your server of any allergens you may have.

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Wines & Beverages



Wines By The Glass

| Chardonnay | ½ Glass (2 ½oz) Glass 5oz |
|--|-----------------------------|
| 2023 Santa Rita Hills | \$10 \$19 |
| 2023 Fogstone Vineyard | \$12 \$22 |
| 2019 La Rinconada Vineyard | \$15 \$28 |
| Pinot Noir | |
| 2023 Santa Lucia Highlands | \$12 \$22 |
| 2023 Tondré Grapefield | \$15 \$28 |
| 2019 Doctor’s Vineyard | \$19 \$37 |
| Other Wines | |
| 2024 Rosé of Pinot Noir Cuveé Los Gatos | \$7 \$12 |
| 2018 Mountain Select Red Blend | \$12 \$22 |
| <i>Cab Sauv/Cab Franc/Merlot/Malbec/Petit Verdot</i> | |
| Sparkling Wine | |
| Methode Champenoise Brüt | \$8 \$15 |
| <i>Domaine Carneros, Carneros 2021</i> | |

| Beer | |
|---|------|
| Ballast Point Sculpin IPA, 12oz/7% abv | \$10 |
| New Belgium Fat Tire Ale, 12oz/5.2% abv | \$10 |
| Calicraft Kolsch, 12oz/5.2% abv | \$10 |
| Zero Proof | |
| Coke, Diet Coke, Sprite | \$3 |
| San Pellegrino assorted flavors | \$4 |
| Tahoe Artisan Still | \$8 |
| or Sparkling Water (750ml) | |
| Drip Coffee or Tea | \$6 |
| Iced Tea unsweetened | \$5 |

Flights of 3

Wine flights are three 2-oz pours | All wines featured available by the glass

All Chardonnay \$32

2023 Santa Rita Hills | 2019 Tondré Grapefield | 2018 Lone Oak Vineyard

All Red \$36

2023 Santa Lucia Highlands Pinot Noir | 2019 Fogstone Vineyard Pinot Noir | 2018 Mountain Select Red Blend

Special Release Library Verticals

| | |
|--|--|
| Tondré Grapefield Chardonnay \$40 | Fogstone Vineyard Pinot Noir \$45 |
| 2014 ~ 2019 ~ 2023 | 2015 ~ 2019 ~ 2023 |

The Vault



Rare, pristinely cellar-aged vintages from our library.
This limited release is offered for a short time to highlight the depth, history, and evolution of our wines.
See our Wine List for the full selection of vintages

| Chardonnay | | |
|------------------------|-------------|-------|
| 2014 Fogstone Vineyard | 93 pts, IWR | \$127 |
| 2015 Fogstone Vineyard | 93 pts, IWR | \$100 |
| 2016 Fogstone Vineyard | 93 pts, ADB | \$99 |
| 2014 Tondré Grapefield | 93 pts, RP | \$99 |
| 2015 Tondré Grapefield | 93 pts, RP | \$147 |
| 2016 Tondré Grapefield | 91 pts, AG | \$96 |
| Pinot Noir | | |
| 2012 Fogstone Vineyard | 93 pts, WE | \$178 |
| 2013 Fogstone Vineyard | 92 pts, AG | \$140 |
| 2014 Fogstone Vineyard | 94 pts, WE | \$207 |
| 2013 Tondré Grapefield | 92 pts, WE | \$137 |
| 2014 Tondré Grapefield | 93 pts, WE | \$134 |
| 2015 Tondré Grapefield | 93+ pts, RP | \$132 |