



WHITE WINE

2021 CHARDONNAY 14/45

Barrel fermented in French and American oak. Beautifully layered with a wonderful synergy between the fruit and oak.

MARY SUE ROSE 10/30

Crafted with Pinot Grigio and Pinot Noir this beautiful Rose is named for Will and Mark's mom.

SYMPHONY 9/28

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

TAP DRINKS

ROTATING TAP

Please ask your server what drinks are currently on tap.

SEASONAL SANGRIA 14

VINEYARD MULE 14

MARGARITA 14

WINE TASTING

CHOOSE 1 PER ROW

ROSE CAB FRANC

CHARDONNAY MERLOT

TALON SOARING EAGLE

SYMPHONY EYRIE

All grapes and juices are sourced from California. Bottling, blending, and aging performed on site. (Ask about our award winning wines.)

RED WINE

2022 CABERNET FRANC 14/45

Boasts layers of juicy black cherry and raspberry combined with an integration of spices and a silky mouth feel.

2020 MERLOT 14/45

Laced with the perfect amount of oak, our Merlot is rich in flavor.

2020 TALON 18/60

Our winemaker's medium bodied blend of Grenache, Syrah, and Mourvedre, combined with a touch of Napa cab.

2021 SOARING EAGLE 24/85

American Meritage marries Oakville Napa Cab, Merlot, Cab Franc, and Petit Verdot. Dark berry, sweet toasted oak, and firm supple tannins give way to a long juicy finish.

EYRIE 11/35

Our Eyrie is jammy with just the right hint of sweetness.

2021 PADRINO 15/50

Padrino, which is Italian for Godfather, is named in memory of Eagles Nest member, Joe Macchio. Just like Joe would light up the room when he walked in, this wine is full-bodied, jammy, and rustic, with a smooth, supple finish.

2022 SANGIOVESE 15/50

Old world meets new world with this iconic grape from Tuscany. Stylistically an Italian Pinot Noir, this wine is medium bodied and viscous with a beautiful finish.

2020 CABERNET SAUVIGNON 34/125

Our Cabernet Sauvignon is bold, complex, and has a long finish.

2022 SAYRE 40/150

Bold and rich, this Napa cab boasts deep, dark flavors of black currant, blackberry, with a subtle earthiness and spicy kiss. Our 100% Cabernet Sauvignon is aged 20 months in all new French oak.



STARTERS

CHARCUTERIE BOARD 18/32

Three locally sourced cheeses, Italian meats, fresh grapes, olives, assorted nuts, bread, fresh herbs & local honey.

SOFT PRETZEL BOARD 8

Two soft gourmet pretzels topped with sea salt and served with stone ground mustard.

TUNA MEDALLIONS 16

Seared ahi tuna with a drizzle of lemon aioli. Served with a side salad.

SALADS

SEASONAL SALAD 12

Seasonal fruit, pecans, and goat cheese on top of a fresh bed of mixed greens. Served with a side of balsamic vinaigrette.

BURRATA CAPRESE SALAD 12

Fresh tomato, mixed greens, truffle olive oil, balsamic glaze, sea salt, and cracked pepper.

DESSERTS

LAVA CAKE 10

Chocolate cake with a delicious molten chocolate core. Served with vanilla ice cream and a chocolate drizzle.

- *Kitchen closes promptly one hour before closing time.*
- *Gluten free options available upon request.*
- *Ask your server about weekly food specials*

PIZZAS

MARGHERITA 20

Fresh tomatoes, fresh mozzarella and basil on a red sauce base

PEPPERONI 22

Shredded mozzarella cheese and pepperoni on a red sauce base.

RUSTICA 25

Prosciutto, mushrooms, black olives, artichoke hearts, and shredded mozzarella on an olive oil base.

VEGGIE 24

Mushroom, caramelized onion, artichoke, olives, sun-dried tomatoes and garlic on an oil base finished with fresh basil.

PEAR 23

Thinly sliced pears, bacon, caramelized onions, goat, and gorgonzola cheese on an olive oil base.

SUPREME 26

Sausage, pepperoni, mushrooms, onions, and olives on a red sauce base.

HOT RONI 24

Pepperoni and banana peppers on a red sauce base with hot honey.

STEAKHOUSE 25

Oil base with mozzarella cheese caramelized onions, mushrooms, goat cheese, gorgonzola cheese, shaved ribeye steak finished with fresh arugula.

PHILLY CHEESE STEAK 25

Oil base with mozzarella cheese, caramelized onions, sauteed green peppers, mushrooms, and shaved ribeye steak

Additional Toppings:

1

FOOD

