

## WINES BY THE GLASS

### Sparkling

Bisol Prosecco	12
Domaine Chandon	12
Domaine Chandon Rosé	12
Schramsberg Blanc De Blanc	20
Schramsberg Brut Rosé	20

### White

Frog's Leap Sauvignon Blanc	16
St. Supery Sauvignon Blanc	14
Grgich Chardonnay	16
Artesa Chardonnay	14

### Rose

Clos Pegase Rosé	14
Stewart Rosé	16

### Red

Patz & Hall Pinot Noir	19
Round Pond Cab Sauvignon	18
Faust Cabernet Sauvignon	28

## BEER

Bud Light	6
Stella	7
Corona	7
Trumer Pilsner	7
Sierra Nevada	7
Pale Ale	
Firestone IPA	7
Space Dust IPA	8
Michelob Ultra	6

# *Y Bar*

Lunch 11AM-4PM

## SNACKS

<b>Marinated Olives</b>	6
<b>French Fries</b> garlic aioli	7
<b>Cheese &amp; Charcuterie</b> local and imported cheeses, cured meats, local honey, pickled vegetables, crostini	35
<b>Guacamole</b> pickled serranos, lemon crema, tortilla chips	12
<b>Chicken Wings</b> sweet soy glaze, spicy aioli, fresh herbs, peanuts, lime	12
<b>Hummus</b> chickpeas, dill cucumbers grilled pita bread	13
<b>Seasonal Soup</b> market inspired soup	10
<b>Mixed Green Salad</b> White Crane Springs, K&J orchards seasonal fruit candied walnuts, sherry vinaigrette	13
<b>Add Chicken</b>	9

## A LITTLE MORE

<b>Croque Madame</b> brioche, gruyere cheese, house-made ham, farm egg, mornay sauce, fresh greens, verjus vinaigrette	17
<b>Grilled Cheese</b> aged cheddar & gruyere on brioche, garden thyme with seasonal soup	14
<b>B.L.T.</b> cherry wood smoked bacon, tomato, hass avocado, spicy remoulade with french fries	15
<b>Heritage Oak Burger</b> Akaushi beef, traditional accompaniments with french fries	18



Please scan for our wines by the bottle