

Sparkling		
Bisol Prosecco		12
Domaine Chandon		12
Domaine Chandon Rosé		12
Schramsberg Blanc De Blanc		20
Schramsberg Brut Rosé		20
White		
Ehlers Sauvignon Blanc		18
Frog's Leap Sauvignon Blanc		16
Grgich Hills Chardonnay		16
Artesa Chardonnay		14
Rosé		
Flowers Rosé		18
Stewart Rosé		16
Red		
Cuvaison Pinot Noir		25
Patz & Hall Pinot Noir		19
Round Pond Cab Sauvignon		18
Faust Cabernet Sauvignon		28
Ehlers Portrait Proprietary Red		25
Sinegal "Devil In The Details" Cabernet Sauvignon		25
Beer		
Michelob Ultra		6
Bud Light		6
Corona		7
Trumer Pilsner		7
Sierra Nevada Pale Ale		7
Firestone Union Jack		7
805		7
Spacedust IPA		8

Y Bar

Lunch/Dinner 11AM-9:30PM

MARINATED OLIVES

7

FRENCH FRIES

7

AIOLI SIDES

Spicy 2

Black Garlic 2

Truffle 2

TRUFFLE PARMESEAN FRIES

9

CHEESE & CHARCUTERIE

Local & Imported Cheeses, Cured Meats, Local Honey,
Pickled Vegetables, Crostini

34

GUACAMOLE

Pickled Jalapeños', Lemon Crema,
House-Made Tortilla Chips

13

CHICKEN WINGS

Sweet Soy Glaze, Spicy Aioli,
Fresh Herbs, Peanuts, Lime

14

SLICED SEASONAL FRUIT

12

MIXED GREEN SALAD

White Crane Springs, K&J Orchard Fruit,
Candied Walnuts, Sherry Vinaigrette

14

Add Grilled Organic Chicken Breast

9

Add Scottish Salmon

12

SEASONAL SOUP

Market Inspired Soup

10

THAI CHICKEN STEAM BUNS

Asian Coleslaw, Sweet Soy Glazed, Crushed Peanuts,
Herb, Thai Chilies

18

GRILLED CHEESE

Aged Cheddar & Gruyere Cheese on Brioche
with Seasonal Soup

14

IMPOSSIBLE BURGER

Plant Based Patty, Traditional Accompaniments,
French Fries

25

HERITAGE OAK BURGER

Mindful Meats, Traditional Accompaniments,
French Fries

18

Add Cheese 3

Add Bacon 4

Add Mushrooms 4

SCOTTISH SALMON

Seasonal Vegetables and Citrus Vinaigrette

32

STEAK FRITES

New York Strip, Foraged Mushrooms, Red Wine
Onion Marmalade, French Fries

45



Scan QR Code for wines by the bottle