

AMERICANO
PATIO COCKTAILS

Bom Dia VeeV

VeeV Liquer, Rum, Sour Cherry syrup,
lemon juice 11.

Melograno Cosmo

Svedka Clementine Vodka, Cointreau,
Pomegranate juice, fresh lime 11.

Gold Charro

Don Julio Reposado, Grand Gala Liquer,
lime juice, grapefruit juice, sage
and edible gold flakes 13.

Lemon Mojito

Oronoco Rum, fresh lemon, mint,
lime juice and soda 11.

White Lotus

Lotus Vitamin Vodka, Chamomile Tea
and simple syrup 11.

Summer Berry Bramble

Fresh Summer Berries, Charbay
Pomegranate Vodka,
Verbena sugar, lemon juice & soda 11.

PATIO WINES

~ BUBBLES ~

Brut, Piper Heidsieck 15.
Brut, Domaine Carneros 12.

~ WHITES~

Chardonnay, 14 Hands 7.
Chardonnay, Carpe Diem 12.
Pinot Grigio, Esperto 8.
Sauvignon Blanc, Forefathers 10.

~ REDS ~

Merlot, Bollini 7.
Cabernet Sauvignon, Kiona 13.
Pinot Noir, Paraiso 11.
Zinfandel, XYZin 10.

AMERICANO FEATURE

~ Rosé on the Bay ~

Sparkling, Argyle, *Brut Rosé*,
Willamette Valley, 2005 16.

Champagne, Moët & Chandon,
Brut Imperial Rosé, NV 22.

Tavel, Chateau d'Aqueria, 2005 8.

Rosato, Buoncristiani, Napa Valley 2006 9.

Phélan Ségur, Bordeaux, 2005 8.

Vega Sindoa, Navarra, Spain, 2006 7.

BOTTLED BEERS

~ THE IMPORTS ~

Amstel Light, Holland 6.

Stella Artois, Belgium 6.

Corona Extra, Mexico 6.

Heineken, Holland 6.

Peroni, Italy 6.

Franziskaner Hefeweissen, Germany 7.

~ THE LOCALS ~

Anchor Steam, San Francisco 6.

Sierra Nevada, Chico 6.

**For other wine, spirit, and beer selections,
please visit our main bar located inside. . .**

**AMERICANO
FOOD**

ENOTECA MENU

~ served from 4 pm to 11 pm ~

ANTIPASTI

Olive Oil Roasted Almonds with Sea Salt & Garlic
5.

Spicy Roasted Cashews with Chile d'Arbol
5.

Warm Herb Marinated Olives
5.

Spicy Parmesan Shoestring Fries with Aioli
5.

Today's Market Vegetable Bruschetta
8.

Assorted Fra'Mani Salumi with Focaccia & Olives
16.

Baked Goat Cheese Soufflé with Ciabatta Bread
10.

Pork Polpetta with Roasted Tomato Sauce
8.

Cheeseboard featuring Three Artisanal Cheeses
from Cow Girl Creamery
16.

Massa's Organic Brown Rice Arancini
with Cheese & Fresh Lemon
6.

Sherry & Garlic Roasted Prawns from the Brick Oven
14.

Warm Cannellini Bean Gratin with Grilled Ciabatta
7.

~ served from 11 am to 11 pm ~

FLATBREAD PIZZETTA

“Margarita” with Fontina Cheese, Nopales, Pickled
Jalapeños, Cilantro, Lime and Sea Salt
11.

Fra’Mani Chorizo, Mozzarella, Scallions, Red Onions
13.

Wild Mushroom with Mozzarella, Sage and
Black Truffles
14.

Roasted Butternut Squash with Truffle
Infused Wild Honey & Toasted Hazelnuts
12.

Caramelized Onions, Gorgonzola Dulce, Cherry
Tomatoes and Bacon
13.

PANINI / BURGERS

all sandwiches served with spicy parmesan potato fries

Grilled Portabella Mushroom Sandwich
“Saigon Style”
12.

Country Sourdough Grilled Cheese with Gruyere
and Grain Mustard
12.

Grilled Chicken Panini with Tomato Conserva,
Caramelized Onions, Arugula and
Smoked Mozzarella
13.

House Ground Hearst Ranch Grass-Fed Burger
served on a Bay Bread Brioche Roll with Pickles,
Tomato and Lettuce 15.

Gorgonzola, Swiss, Cheddar or Provolone add \$1