

ENTREES

Dinners Include House Salad And A Choice Of Twice-Baked Potato, Honey-Maple Sweet Potato Or Seasonal Vegetable. The Larrupin' Uses Local Organic Produce Whenever Possible. Larrupin Appetizer board is available upon request.

FROM THE MESQUITE BARBECUE

- ANGUS FILET MIGNON ~ nude 37. ~ dressed 40.**
dressed option includes gorgonzola cream sauce and/or brandied mushrooms
- FILET & PRAWN KABOB ~ 37.**
prime filet mignon skewered with white mexican prawns and fresh vegetables then glazed over the mesquite barbecue with citrus-molasses sauce
- NEW YORK STRIP LOIN ~ nude 38. ~ dressed 41.**
prime center cut Red Angus cooked on the mesquite grill and served with black truffle compound butter. options include gorgonzola cream sauce and/or brandied mushrooms.
- SMOKED BEEF BRISKET ~ 30.**
smoked 24-36 hours, then finished on the barbecue ~ hot & spicy!
- ST. LOUIS BARBECUE RIBS ~ 28.**
served with our larrupin' red Sauce for dipping
- HALF & HALF ~ 30.**
enjoy the best of both worlds: hot and spicy beef brisket and st. louis barbecue ribs
- MESQUITE BARBECUED STEELHEAD ~ 31.**
blackened or lemon dill and grilled to perfection ... speaks for itself!
- LAMB CHOPS ~ 37.**
kosher, australian lamb drizzled with port wine, balsamic & fig reduction
- TOFU KABOBS ~ 25.**
organic tofu & vegetables marinated in oriental seasonings

FROM THE OVEN

- CHICKEN WRAPPED IN PHYLLO DOUGH ~ 29.**
stuffed with organic chicken, cream cheese, artichoke hearts & spices
- SPANOKOPITA ~ 25.**
fresh spinach, mushrooms, chard & cheese dish with a touch of spice, wrapped in phyllo pastry

Ask about our daily desserts!

* Consuming raw or uncooked meat, eggs, or shellfish may increase your likelihood of food-borne illness.

**At this time we are only offering Wines by Local Wine Makers*

Vintages are subject to change.



WHITES & MISC

SPARKLING

*Roederer Estate Brut 35

CHARDONNAY

*Septentrio Reserve '17 40
*Old Growth Cellars '17 39

SAUVIGNON BLANC

*Penny Royal '16 30
*Envy '16 29

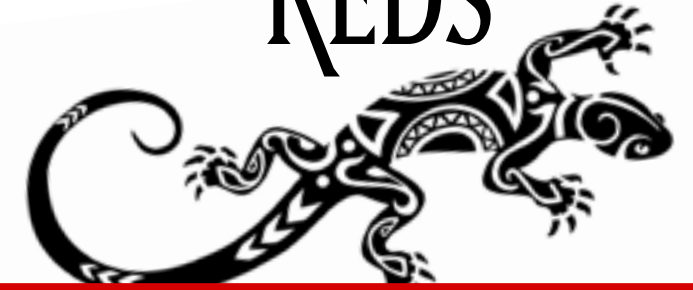
INTERESTING WHITES

*Moonstone Crossing Malvesia '17 35
*Moonstone Crossing Ambrosia '16 30
*Envy Chenin Blanc '16 28
*Rivino Pinot Blanc '14 25

BEER

Lambic: Raspberry, Peach or Apple 9
Eel River IPA, Stella Artois 3
Soda: Coke, Diet Coke, 7-Up, RootBeer 2

REDS



CABERNET SAUVIGNON

*Carter Granddaddy '17 175
*Septentrio '15 65

MERLOT

*Carter Truchard '07 120

SYRAH / SHIRAZ

*Old Growth '15 38
*Moonstone Crossing Syrah '14 38
*Hearts Leap Petite Syrah '15 35

PINOT NOIR

*Ancillary '14 50
*Septentrio '15 49
*Moonstone Crossing '16 44
*Navarro Ancient Method '14 40
*Navarro '17 35

INTERESTING REDS

*Moonstone Crossing Vranac '13 50
*Hearts Leap Barbera '13 28

Bottled Wine and Beer are available for delivery to those 21 and up. Please have your ID available .

THE LARRUPIN' CAFÉ

Pick-Up & Delivery Menu

FOR UPDATES, PLEASE VISIT OUR FACEBOOK, INSTAGRAM PAGE AND WEBSITE AT WWW.THELARRUPINCAFE.COM

- CURBSIDE PICK-UP & DELIVERY RESERVATIONS: 707.677.0230 -

APPETIZERS

Appetizer Board ~ 5. per person

our signature appetizer board: figs, local cypress grove goat cheese, nikita apples, local rumiano dry aged jack cheese, fresh in house baked pumpernickel/rye bread, fig compote and larrupin dill sauce

Brie En Croute ~ 15.

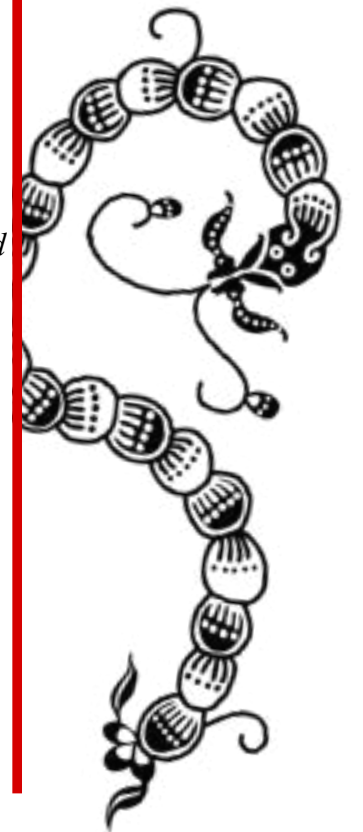
pastry wrapped baked brie accompanied by apple & fig compote

Mesquite Grilled Portobello ~ 15.

prepared with sherry & garlic butter. Served with manchego (spanish sheep's milk cheese), fig compote & tuscan bread

FREE Delivery for orders of \$25 or more

(\$5.00 deliver charge for orders under \$25)



LARRUPIN'CAFÉ



Gift Certificates are available and can be used for Dine-In, Delivery and Pick-Up orders. ★