



WHITES & MISC

SPARKLING

Roederer Cristal	300
La Grande Dame' Veuve Clicquot	250
Veuve Clicquot Yellow Label	100
J Brut Rose	70
Roederer Estate Brut	45
Chloe Prosecco Superiore DOCG	32
Wolf Blass	28 7
Stella Rosa Sparkling Brachetto	28
Bellini	7

CHARDONNAY

Far Niente '14	100
Merry Edwards '14	90
Beringer Private Reserve '12	60
Duckhorn Migration '14	50
Miner '14	50
*Septentrio Reserve '15	45
*Old Growth Cellars '13	44
Ferrari Carrano '14	36 12
Rodney Strong Chalk Hill '14	36
Seebass '12	36
*Bergeron '14	35
Meiomi '15	35
Hahn '15	32
*Floyd and Eddie '15	27
Playtime Blonde '15	24 8

SAUVIGNON BLANC

Merry Edwards '16	50
*Envy '16	42
Kim Crawford '16	30
Charles Krug '15	28
Ferrari Carrano Fume' Blanc '16	30 10
Ritual '14	27 9

INTERESTING WHITES

Pride Viognier '15	75
Chateau Sancerre '13	60
Tablas Creek Cotes de Tablas Blanc '15	45
Pascal Jolivet Pouilly Fume '12	40
Caymus Conundrum '14	36 12
*Moonstone Crossing Ambrosia '13	36
Miner Viognier '14	36
J Pinot Gris '16	35
Chateau St. Michelle Eroica '15	33
*Envy Chenin Blanc '16	32
*Rivino Pinot Blanc '14	30
Valley of the Moon Pinot Blanc '12	30
Dry Creek Chenin Blanc '16	27
Bilboa Albariño '16	27
Balletto Pinot Grigio '14	26
Rancho Sisquoc Reisling '16	24 8
Van Ruiten Pinot Grigio '16	24 8

BEER

*Humboldt Cider Inc. Passion Fruit Cider	6
Lambic: Raspberry, Peach or Apple	8
*Eel River Porter, *Redwood Curtain IGA or IPA, *Steelhead Pale Ale, Stella Artois, Rolling Rock	4

DESSERT WINE

Chateau Grand-Juaga Souternes	14
Jackson Triggs Vidal Ice Wine	12
Monte Volpe Tocai	10
Pacific Rim Sweet Reisling	8
Pacific Rim Framboise	8

PORT

Taylor Late Bottled Vintage	10
20 Year Old Tawney Port	10
10 Year Old Tawney Port	8
Sandeman Ruby	8
*Moonstone Crossing Ruby	8
Grahams Six Grapes Ruby	6

THE LARRUPIN' CAFÉ

APPETIZERS

Brie En Croute ~ 12.

pastry wrapped baked brie accompanied by apple & fig compote

Carpaccio ~ 12.

thinly sliced tenderloin with lemon caesar dressing, rosemary oil & fresh asiago

Creole Prawns ~ 15.

scampi style prawns sautéed in spicy creole butter

Mesquite Grilled Portobello ~ 12.

prepared with sherry & garlic butter. Served with Manchego (Spanish sheep's milk cheese), apple/mango chutney & Tuscan bread



LARRUPIN' CAFE

★ ★ JAZZ AT SIX ★
 JOIN US FOR LIVE MUSIC EVERY
 WEDNESDAY, FRIDAY & SUNDAY

MEAL SPLIT INCLUDES APPETIZER BOARD, SALAD & CHOICE OF SIDE ~ 14.
20% GRATUITY WILL BE ADDED TO CHECK TOTAL (INCLUDING TAX) FOR PARTIES OF EIGHT OR MORE. WE APOLOGIZE, BUT WE CANNOT SPLIT CHECKS.

- RESERVATIONS: 707.677.0230 -

ENTREES

Dinners Include Our Appetizer Board, House Salad And A Choice Of Coconut-Macadamia Basmati Rice, Twice-Baked Potato, Honey-Maple Sweet Potato Or Seasonal Vegetable. The Larrupin' Uses Local Organic Produce Whenever Possible.

FROM THE MESQUITE BARBECUE

ANGUS FILET MIGNON ~ nude 39. ~ dressed 42.
dressed option includes gorgonzola cream sauce and/or brandied mushrooms

SMOKED BEEF BRISKET ~ 32.
smoked 24 hours, then finished on the barbecue ~ hot & spicy!

NEW ZEALAND CERVENA VENISON ~ 45.
organic, grass fed venison served with sherry, bacon, apricot and ginger reduction

ST. LOUIS BARBECUE RIBS ~ 29.
served with our Larrupin' Red Sauce for dipping

MESQUITE BARBECUED FISH SELECTION
ask your server for today's fresh fish special

LAMB CHOPS ~ 40.
australian lamb drizzled with port wine, balsamic & fig reduction

TOFU KABOBS ~ 25.
organic tofu & vegetables marinated in oriental seasonings

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

FROM THE OVEN

CHICKEN WRAPPED IN PHYLLO DOUGH ~ 29.
stuffed with organic chicken, cream cheese, artichoke hearts & spices

SPANOKOPITA ~ 26.
fresh spinach, mushrooms, chard & cheese dish with a touch of spice, wrapped in phyllo pastry

STUFFED BELL PEPPER & PORTOBELLO MUSHROOM ~ 28.
feta, gorgonzola and herb stuffed bell pepper served over a large portobello mushroom then finished with braising greens and pine nuts

CHICKEN CORDON BLEU ~ 34.
organic chicken breast layered with cheese and prosciutto, pan seared then finished in the oven and topped with brandied mushrooms and creamy marsala

MÉRITAGE AND BLENDS

Mondavi Maestro '13	80
Charles Krug Generations '13	75
Rodney Strong Symmetry '11	75
Duckhorn Paraduxx '13	75
Spring Valley Uriah '10	70
Prisoner '15	65
RN Estate Cuvee '10	55
Carlson Charades '14	45
Duckhorn Decoy '15	45
Ferrari Carrano Siena '14	36 12
Purple Heart '13	35
Gamble Heritage '12	35

CABERNET SAUVIGNON

*Carter To Kalon - Grand Daddy '14	200
*Carter To Kalon - Three Kings '15	200
Beringer Private Reserve '13	175
Cade '09	175
Far Niente '14	150
Nickel and Nickel Dragonfly '13	150
Nickel and Nickel Tench '13	140
Pride '13	130
Stanton '13	120
Silver Oak Alexander Valley '13	120
Chateau Montelena '13	110
Stag's Leap Artemis '14	90
*Septentrio '12	75
Whitehall Lane '12	70
Beringer Knights Valley '14	45 15
Charles Krug '14	42
Penfolds Bin 389 '13	40
Franciscan Oakville '14	39 13
Inkberry '16	27
Shannon Ridge '15	27 9

MERLOT

*Carter Truchard '07	150
Chateau St. Michelle Canoe '12	60
Miner '11	55
Matanzas Creek '12	55
Duckhorn Decoy '15	45
Charles Krug '13	42
McManis '16	24 8

ZINFANDELS

Ravenswood Teledeschi '13	60
Prisoner Saldo '15	45
UPTick Old Vine '09	42
Duckhorn Decoy '15	42
Murphy Goode Liars Dice '13	40
Valley of the Moon '12	35
Renwood Old Vine '14	33 11
Bogle '15	24 8



SYRAH / SHIRAZ

Stanton '14	75
Nickel and Nickel Darian '13	75
Rusack '14	55
Niner '14	50
*Old Growth '13	45
UPTick Vineyards '07	39 13
Layer Cake '15	27
Bogle Petite Syrah '15	24 8

PINOT NOIR

Duckhorn Golden Eye '14	80
Belle Glos Clark & Telephone '14	75
*Ancillary '14	70
Merry Edwards '14	65
Duckhorn Migration '15	62
UPTick '12	60
*Septentrio '15	55
RN Estate '11	52
*Moonstone Crossing '14	45
Duckhorn Decoy '13	45
Rodney Strong '14	42
Navarro Ancient Method '13	39 13
Belle Glos Meoimi '16	36
Paraiso '14	30
*Floyd and Eddie '12	30

INTERESTING REDS

Antinori Tignanello Sangiovese '12	160
Don Melchor Concha Y Toro '12	150
Gaja Brunello Di Montalcino '12	125
Sartori Amarone '13	90
Clos De Loroire Chateauneuf Du Pape '14	80
Bolla Amarone '09	80
Tablas Creek Mouvedre '14	70
Tablas Creek Cotes de Tablas Blend '15	60
*Moonstone Crossing Vranac '12	60
Benoit XII Chateauneuf Du Pape '14	55
Niner Sangiovese '14	35
Belleruche Cote Du Rhone '15	33
Chateau des Reyssiers Regnie '15	30 10
Cline Cashmere '15	28
Portillo Malbec '16	27
Castello Del Trebbio Chianti '15	27

*local wine makers and brew masters. Vintages are subject to change. Corkage fee 20: For each bottle purchased, one corkage fee will be waived.