



# WHITES & MISC

## SPARKLING

Roederer Cristal	300
La Grande Dame' Veuve Clicquot	250
Veuve Clicquot Yellow Label	100
*Moonstone Crossing Brut Rosé II	50
Roederer Estate Brut	45
Mionetto Prosecco Superiore DOCG	32
Wolf Blass	28 7
Stella Rosa Sparkling Brachetto	28
Bellini	7

## CHARDONNAY

Far Niente '14	100
Merry Edwards '13	90
Beringer Private Reserve '12	60
Duckhorn Migration '13	50
Miner '13	50
*Septentrio Reserve '15	45
*Old Growth Cellars '13	39 13
Ferrari Carrano '14	36
Rodney Strong Chalk Hill '13	36
Seebass '12	36
*Bergeron '14	35
Meiomi '14	35
Mer Soleil Silver '14	30
*Naughty Boy '14	30 10

## SAUVIGNON BLANC

Merry Edwards '15	50
Duckhorn Decoy '14	39
*Envy '15	33 11
Navarro '14	32
Kim Crawford '16	30
Charles Krug '15	28
Ferrari Carrano Fume' Blanc '15	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
Chateau St. Michelle Eroica '13	33
*Rivino Pinot Blanc '12	30
Valley of the Moon Pinot Blanc '12	30
Dry Creek Chenin Blanc '15	27
Bilboa Albariño '16	27
Valley of the Moon Rosé Sangiovese '13	26
Balletto Pinot Grigio '14	26
Henry Fessy Regnie '13	25
Rancho Sisquoc Reisling '15	24 8
Van Ruiten Pinot Grigio '16	24 8

## BEER

*Humboldt Cider Inc. Passion Fruit Cider	6
Lambic: Raspberry or Apple	8
Dixie Blackened Voodoo, *Moonstone 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
Beringer Nighingale Boitritis	12
Pacific Rim Sweet Reisling	8
Neige Apple Ice Wine	8

## PORT

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

★ ★  
Join us on Father's Day, Sunday June 18th,  
for live music with Dogbone. Dinner  
reservations are available as early as 4pm! ★

# THE LARRUPIN' CAFE

## 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*

### Rosemary Roasted Garlic ~ 12.

*with pecan & olive tapenade, cambazola cheese, herbed olive oil and toast points*

### 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 PARTIES OF EIGHT OR MORE.

- 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 36 hours, then finished on the barbecue ~ hot & spicy!*

**NEW ZEALAND CERVENA VENISON ~ 45.**

*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*

**CORNISH GAME HEN ~ half 22. ~ whole 30.**

*blackened with orange-brandy glaze*

**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 ~ 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*

## MÉRITAGE AND BLENDS

Mondavi Maestro '13	80
Rodney Strong Symmetry '12	75
Duckhorn Paraduxx '13	75
Spring Valley Uriah '10	70
Prisoner '14	65
Clos Dubois Marlstone '12	60
Charles Krug Generations '10	60
RN Estate Cuvee '10	55
Carlson Charades '14	45
Duckhorn Decoy '13	45
Caymus Conundrum '14	44
Ferrari Carrano Siena '13	36 12
Purple Heart '13	35
Gamble Heritage '12	35
Caymus Carne Humana '12	32

## CABERNET SAUVIGNON

*Carter To Kalon - Grand Daddy '14	200
*Carter To Kalon - Three Kings '13	200
Beringer Private Reserve '12	175
Cade '09	175
Caymus '13 Large Format One Liter	150
Far Niente '12	150
Nickel and Nickel Dragonfly '13	150
Nickel and Nickel Tench '13	140
Pride '13	130
Stanton '13	120
Silver Oak Alexander Valley '12	120
Chateau Montelena '13	110
Stag's Leap Artemis '14	90
*Septentrio '12	75
Whitehall Lane '12	70
Beringer Knights Valley '13	45 15
Charles Krug '12	42
Franciscan Oakville '13	39 13
Hess Select '14	28
Shannon Ridge '13	27 9

## MERLOT

*Carter Truchard '07	150
Chateau St. Michelle Canoe '12	60
Miner '11	55
Matanzas Creek '12	55
Duckhorn Decoy '12	45
Charles Krug '13	42
McManis '14	24 8

## ZINFANDELS

Deloach Forgotten Vines '12	50
UPTick '09	42
Duckhorn Decoy '14	42
Murphy Goode Liars Dice '13	40
Coppola Directors Cut '13	36
Valley of the Moon '12	35
Renwood Old Vine '14	33 11
Bogle '13	24 8

# REDS



## SYRAH / SHIRAZ

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

## PINOT NOIR

Duckhorn Golden Eye '13	80
Belle Glos Clark & Telephone '14	75
*Ancillary '14	70
Merry Edwards '14	65
Duckhorn Migration '14	62
UPTick '12	60
*Septentrio '14	55
RN Estate '11	52
Duckhorn Decoy '14	45
Balletto '13	40
Navarro '14	39 13
Belle Glos Meoimi '15	36
*NBV (Naughty Boy Vineyards) '10	30

## INTERESTING REDS

Antinori Tignanello Sangiovese '12	160
Don Melchor Concha Y Toro '12	150
Banfi Brunello Di Montalcino '12	120
Sartori Amarone '12	85
Clos De Loroire Chateauneuf Du Pape '13	80
Bolla Amarone '09	80
Tablas Creek Mouvedre '14	70
Tablas Creek Cotes de Tablas Blend '14	60
*Moonstone Crossing Vranac '12	60
Ogier Heritage Chateauneuf Du Pape '12	55
Niner Sangiovese '12	48
Rivino Sangiovese '12	45
Achaval Malbec '14	40
Belleruche Cote Du Rhone '14	33
Ruby Kurant Grenache '13	30 10
Portillo Malbec '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.