



WHITES & MISC

SPARKLING

Roederer Cristal	300
La Grande Dame' Veuve Clicquot	250
Veuve Clicquot Yellow Label	100
*Moonstone Crossing Brut Rosé 11	50
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 '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
Hahn '15	24 8

SAUVIGNON BLANC

Merry Edwards '15	50
*Envy '16	42
Duckhorn Decoy '14	39
Navarro '14	32
Kim Crawford '16	30
Charles Krug '15	28
Ferrari Carrano Fume' Blanc '15	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
Chateau St. Michelle Eroica '13	33
*Envy Chenin Blanc '16	32
*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, Peach or Apple	8
Dixie Blackened Voodoo, *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
Beringer Nighingale Boitritis	12
Monte Volpe Tocai	10
Pacific Rim Sweet Reisling	8
Neige Apple Ice Wine	8
Pacific Rim Framboise	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

★★

The Larrupin' Summer Patio
is Now Open!
(weather permitting) ★

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

THE LARRUPIN' CAFE

APPETIZERS

Brie En Croute ~ 12.

pastry wrapped baked brie accompanied by apple & fig compote

Creole Prawns ~ 15.

scampi style prawns sautéed in spicy creole butter

Carpaccio ~ 12.

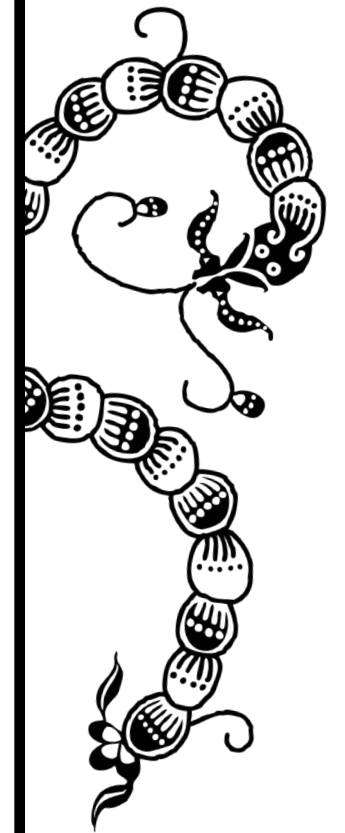
thinly sliced tenderloin with lemon caesar dressing, rosemary oil & fresh asiago

Rosemary Roasted Garlic ~ 12.

with pecan & olive tapenade served with Cypress Grove Bermuda Triangle and 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, THURSDAY, 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
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
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
Mt. Veeder '13	65
Beringer Knights Valley '13	45 15
Charles Krug '12	42
Franciscan Oakville '13	39 13
Avalon '12	28
Shannon Ridge '13	27 9

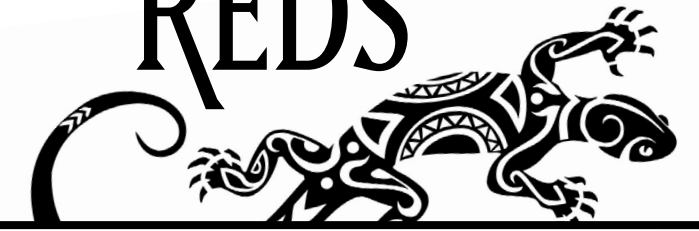
MERLOT

*Carter Truchard '07	150
Chateau St. Michelle Canoe '12	60
Miner '11	55
Matanzas Creek '12	55
Swanson '08	50
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
Navarro '14	39 13
Belle Glos Meoimi '15	36
*Ralph and Eddie '12	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 Loratoire Chateaufeuf 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 Chateaufeuf 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

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