



THE LARRUPIN' CAFE

Trinidad, California

WHITES & MISC

SPARKLING

Veuve Clicquot Yellow Label	110
Roederer Estate Brut	45
Chloe Prosecco Superiore D.O.C.G.	30 10
Stella Rosa Sparkling Brachetto	28
Bellini	7

CHARDONNAY

Beringer Private Reserve '19	60
*Septentrio Reserve '17	56
*Old Growth Cellars '18	45
Ferrari Carrano '17	39
Rodney Strong Chalk Hill '16	36
Meiomi '17	35
De Loach '16	32
Playtime Blonde '17	24 8

SAUVIGNON BLANC

Merry Edwards '19	50
Duckhorn Decoy '19	39
*Envy '18	39
Penny Royal '16	37
Kim Crawford '20	35
Ferrari Carrano Fume' Blanc '20	33 11
Charles Krug '17	27
Benziger '16	24 8

INTERESTING WHITES

Chateau Sancerre '17	50
*Moonstone Crossing Malvesia '17	44
*Moonstone Crossing Ambrosia '16	42
Miner Viognier '16	39
Chateau St. Michelle Eroica '17	33
King Estate Pinot Gris '17	32
*Envy Chenin Blanc '16	32
Tablas Creek Cotes de Tablas Blanc '15	32
Belleruche Cote Du Rhone '17	30
Bilboa Albariño '19	30
Dry Creek Chenin Blanc '16	27
Rancho Sisquoc Reisling '18	24 8
Campagnola Pinot Grigio '16	24
Beringer Pinot Grigio '18	22

BEER

Lambic: Raspberry, Peach or Apple	10
*Humboldt Cider Inc. Passion Fruit Cider	9
*Redwood Curtain "Nitro Irish Stout"	7
*Redwood Curtain IGA, Pabst Blue Ribbon, *Lost Coast Tangerine, Dos Equis Amber	6

DESSERT WINE

Jackson Triggs Vidal Ice Wine	12
Pacific Rim Sweet Reisling	8
Pacific Rim Framboise	8
UPTick Late Harvest Syrah	8

PORT

20 Year Old Tawny Port	12
10 Year Old Tawny Port	10
Taylor Fladgate Late Bottled Vintage	10
*Moonstone Crossing Vranac Port	9
Penfold Club NV Tawny	8
Grahams Six Grape Ruby	8

APPETIZERS

Brie En Croute ~ 15.

pastry wrapped baked brie accompanied by apple & fig compote

Carpaccio ~ 15.

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

Rosemary Roasted Garlic ~ 15.

served with tapenade, cambazola cheese, herbed olive oil and toast points

Creole Prawns ~ 15.

scampi style prawns sautéed in spicy creole butter

Mesquite Grilled Portobello ~ 15.

prepared with sherry & garlic butter. Served with Manchego



LARRUPIN' CAFE



Gift Certificates Are Available
Ask your server for details

Happy Summer-Time!

*Our Summer Patio is 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.

Meal Split Includes Appetizer Board, Salad & Choice Of Side ~ 15.
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

BABY BACK BARBECUE RIBS ~ 39.

Served with our Larrupin' Red Sauce for dipping

SMOKED BEEF BRISKET ~ 39.

Smoked 24 hours, then finished on the barbecue ~ hot & spicy!

HALF & HALF ~ 39.

Enjoy the best of both worlds: hot and spicy beef brisket and baby back barbecue ribs

MESQUITE BARBECUED FISH SELECTION

Ask your server for today's fresh fish special

NEW YORK STRIP LOIN ~ nude 45. ~ dressed 49.

Prime center cut cooked on the mesquite grill and served with black truffle compound butter. Options include gorgonzola cream sauce and/or brandied mushrooms.

TOFU KABOBS ~ 34.

Tofu Shop Organic tofu & vegetables marinated in oriental seasonings

FILET & PRAWN KABOB ~ 48.

Filet mignon skewered with white mexican prawns and fresh vegetables prepared over the mesquite barbecue with citrus and molasses teriyaki glaze

ANGUS FILET MIGNON ~ nude 50. ~ dressed 54.

Dressed option includes gorgonzola cream sauce and/or brandied mushrooms

LAMB CHOPS ~ 44.

Kosher, australian lamb drizzled with port wine, balsamic & fig reduction

FROM THE OVEN

CHICKEN WRAPPED IN PHYLLO DOUGH ~ 37.

stuffed with organic chicken, cream cheese, artichoke hearts & spices

SPANOKOPITA ~ 34.

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

STUFFED BELL PEPPER & PORTOBELLO MUSHROOM ~ 34.

feta and herb stuffed bell pepper served over a large portobello mushroom then finished with braising greens and pine nuts

REDS



MERITAGE AND BLENDS

Duckhorn Paraduxx '16	75	
Prisoner '19	65	
Clos Du Bois Marlstone '14	60	
Beringer Quantum '14	55	
Duckhorn Decoy '19	45	
Purple Heart '15	42	
Ferrari Carrano Siena '16	39	13

CABERNET SAUVIGNON

*Carter Granddaddy '18	200	
Cade '16	175	
Nickel and Nickel Tench '14	175	
Joseph Phelps '16	120	
Chateau Montelena '16	105	
Beringer Knights Valley Reserve '15	100	
*Septentrio '15	90	
Whitehall Lane '16	70	
Chateau St. Michelle Cold Creek '15	45	
Unshackled '16	39	13
St. Francis '15	32	
Inkberry '16	27	
Shannon Ridge '17	27	9

MERLOT

Plumpjack '16	95	
Northstar '13	55	
Duckhorn Decoy '17	48	
Charles Krug '16	39	
St. Francis '16	36	12

SYRAH / SHIRAZ

Penfolds RWT '15	185	
Stanton '15	60	
Rusack '14	55	
*Moonstone Crossing Syrah '17	55	
*Hearts Leap Petite Syrah '15	50	
*Old Growth '16	45	
UPTick '14	30	10
Layer Cake '17	27	

ZINFANDELS

Chateau Montelena '15	50	
Prisoner Saldo NV	36	
Duckhorn Decoy '19	42	
Earthquake '18	40	
Bogle '18	24	8

PINOT NOIR

Merry Edwards '18	70	
*Ancillary '14	65	
*Duckhorn Migration '17	62	
Manzoni '14	60	
*Septentrio '15	60	
*Moonstone Crossing '16	55	
J '16	48	
Rusack '14	45	
*Navarro '19	45	
King Estate '16	42	
Meoimi '17	36	13
Stanford '15	36	
Paraiso '14	30	
De Loach '17	28	
Beringer Founders '17	24	8

INTERESTING REDS

Antinori Tignanello Sangiovese '14	150	
Don Melchor Concha Y Toro '12	140	
Sartori Amarone '14	90	
Clos de L'oratoire Chateauneuf-du-Pape '16	80	
Herman's Story	75	
Late Bloomer Grenache '15	75	
Bolla Amarone '14	70	
Tablas Creek Mouvedre '16	70	
*Hearts Leap Barbera '13	48	
Belleruche Cote Du Rhone '17	37	

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

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