



THE LARRUPIN' CAFÉ

WHITES & MISC

SPARKLING

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|---------------------------------|------|
| Roederer Cristal '08 | 350 |
| double rated 100 pt. champagne | |
| La Grande Dame' Veuve Clicquot | 250 |
| Veuve Clicquot Yellow Label | 110 |
| J Brut Rose | 75 |
| 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 | 80 |
| Beringer Private Reserve '12 | 60 |
| Duckhorn Migration '16 | 50 |
| Miner '14 | 50 |
| *Septentrio Reserve '15 | 45 |
| *Old Growth Cellars '17 | 44 |
| Ferrari Carrano '16 | 44 |
| Rodney Strong Chalk Hill '15 | 36 12 |
| Seebass '12 | 30 |
| Meiomi '15 | 35 |
| Hahn '15 | 27 |
| *Floyd and Eddie '15 | 27 |
| Playtime Blonde '15 | 24 8 |

SAUVIGNON BLANC

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|---------------------------------|-------|
| Merry Edwards '16 | 50 |
| Duckhorn Decoy '16 | 36 |
| *Envy '16 | 36 |
| Ferrari Carrano Fume' Blanc '17 | 33 11 |
| Kim Crawford '17 | 30 |
| Charles Krug '17 | 27 |
| Ritual '14 | 24 |
| Benziger '15 | 24 8 |

INTERESTING WHITES

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|--|-------|
| Pride Viognier '15 | 65 |
| Chateau Sancerre '16 | 50 |
| Tablas Creek Cotes de Tablas Blanc '15 | 45 |
| Miner Viognier '16 | 39 |
| *Moonstone Crossing Ambrosia '16 | 36 |
| J Pinot Gris '17 | 35 |
| *Greenfire Rosé '17 | 33 |
| Belleruche Cote Du Rhone '17 | 33 11 |
| 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 |
| Balleto Pinot Gris '16 | 25 |
| Rancho Sisquoc Reisling '16 | 24 8 |
| Van Ruiten Pinot Grigio '17 | 24 8 |
| Beringer Pinot Grigio '17 | 22 |

BEER

| | |
|---|---|
| *Humboldt Cider Inc. Passion Fruit Cider | 6 |
| Lambic: Raspberry, Peach or Apple | 8 |
| *Redwood Curtian Dry Irish Stout Nitro | 6 |
| *Eel River Porter, *Redwood Curtain IGA, *Steelhead Pale Ale, Stella Artois, Rolling Rock | 5 |

DESSERT WINE

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|-------------------------------|----|
| 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

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|--------------------------------------|----|
| 20 Year Old Tawney Port | 12 |
| 10 Year Old Tawney Port | 10 |
| Taylor Fladgate Late Bottled Vintage | 10 |
| *Moonstone Crossing Ruby | 9 |
| Grahams Six Grape Ruby | 8 |

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

APPETIZERS

Brie En Croute ~ 13.

pastry wrapped baked brie accompanied by apple & fig compote

Claudia's Rosemary Roasted Garlic ~ 13.

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

Carpaccio ~ 13.

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 ~ 13.

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



LARRUPIN'CAFÉ



The Larrupin will be closed on Thanksgiving Day and Christmas Day. Enjoy your Holidays!



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 40. ~ dressed 44.

dressed option includes gorgonzola cream sauce and/or brandied mushrooms

SMOKED BEEF BRISKET ~ 34.

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

ST. LOUIS BARBECUE RIBS ~ 30.

served with our Larrupin' Red Sauce for dipping

HALF & HALF ~ 34.

enjoy the best of both worlds: hot and spicy beef brisket and st. louis barbecue ribs

NEW ZEALAND CERVENA VENISON ~ 45.

organic, grass fed venison served with sherry, bacon, apricot and ginger reduction

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 ~ 26.

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 ~ 30.

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

SPANOKOPITA ~ 27.

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

MERITAGE AND BLENDS

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|-------------------------------|-------|
| Mondavi Maestro '13 | 80 |
| Charles Krug Generations '13 | 75 |
| Rodney Strong Symmetry '11 | 75 |
| Duckhorn Paraduxx '15 | 75 |
| Spring Valley Uriah '10 | 70 |
| Prisoner '15 | 65 |
| RN Estate Cuvee '10 | 55 |
| Estancia Reserve '14 | 45 15 |
| *Old Growth OG Experience '14 | 45 |
| Duckhorn Decoy '16 | 45 |
| Carlson Charades '14 | 40 |
| Ferrari Carrano Siena '15 | 39 13 |
| Gamble Heritage '12 | 32 |
| Cline Cashmere '15 | 28 |

CABERNET SAUVIGNON

| | |
|-------------------------------------|-------|
| *Carter To Kalon - Grand Daddy '16 | 200 |
| *Carter To Kalon - Three Kings '16 | 200 |
| Beringer Private Reserve '13 | 175 |
| Far Niente '14 | 150 |
| Nickel and Nickel Dragonfly '13 | 150 |
| Nickel and Nickel Tench '14 | 150 |
| Pride '13 | 125 |
| Silver Oak Alexander Valley '13 | 125 |
| Chateau Montelena '13 | 105 |
| Stanton '13 | 100 |
| Stag's Leap Artemis '14 | 100 |
| *Septentrio '13 | 80 |
| Whitehall Lane '13 | 70 |
| Beringer Knights Valley '15 | 45 15 |
| Charles Krug '14 | 42 |
| Franciscan Oakville '15 | 39 13 |
| Chateau St. Michelle Drumheller '15 | 32 |
| Inkberry '16 | 27 |
| Shannon Ridge '16 | 27 9 |

MERLOT

| | |
|--------------------------------|-------|
| *Carter Truchard '07 | 150 |
| Plumpjack '16 | 95 |
| Chateau St. Michelle Canoe '12 | 60 |
| Matanzas Creek '12 | 55 |
| Miner '11 | 50 |
| Goldschmidt '15 | 50 |
| Duckhorn Decoy '16 | 45 15 |
| Charles Krug '14 | 42 |

ZINFANDELS

| | |
|---------------------------|-------|
| De Loach OFS '13 | 70 |
| Ravenswood Teledeschi '13 | 50 |
| Prisoner Saldo '15 | 45 |
| UPTick Old Vine '09 | 45 |
| Duckhorn Decoy '16 | 42 |
| Valley of the Moon '15 | 35 |
| Renwood Old Vine '14 | 33 11 |
| Rabble '16 | 30 |
| Bogle '15 | 24 8 |



SYRAH / SHIRAZ

| | |
|--------------------------------|-------|
| Penfolds RWT '15 | 185 |
| Nickel and Nickel Darian '13 | 90 |
| Stanton '14 or '15 your choice | 75 |
| Rusack '14 | 55 |
| Niner '14 | 50 |
| UPTick '07 | 45 15 |
| *Old Growth '14 | 45 |
| *Envy Petite Syrah '14 | 42 |
| Layer Cake '15 | 27 |
| Bogle Petite Syrah '16 | 24 8 |

PINOT NOIR

| | |
|----------------------------------|-------|
| *Duckhorn Golden Eye '15 | 80 |
| Belle Glos Clark & Telephone '16 | 75 |
| *Ancillary '14 | 65 |
| UPTick '12 | 65 |
| Merry Edwards '15 | 65 |
| *Duckhorn Migration '15 | 62 |
| Manzoni '14 | 60 |
| *Moonstone Crossing '14 | 55 |
| *Septentrio '15 | 55 |
| Rusack '14 | 45 |
| Duckhorn Decoy '16 | 45 |
| Rodney Strong '15 | 42 |
| *Navarro '16 | 39 13 |
| Meoimi '16 | 36 |
| Paraiso '14 | 30 |
| De Loach '16 | 28 |

INTERESTING REDS

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|--|-------|
| Antinori Tignanello Sangiovese '14 | 150 |
| Don Melchor Concha Y Toro '12 | 140 |
| Gaja Brunello Di Montalcino '11 | 125 |
| Sartori Amarone '13 | 90 |
| Tablas Creek Mouvedre '16 | 70 |
| Tablas Creek Cotes de Tablas Blend '15 | 60 |
| *Moonstone Crossing Vranac '12 | 60 |
| Benoit XII Chateauneuf Du Pape '14 | 60 |
| Madrone Vineyards Sangiovese '14 | 36 12 |
| *Hearts Leap Cabernet Franc '13 | 36 |
| *Hearts Leap Barbera '13 | 36 |
| Belleruche Cote Du Rhone '17 | 35 |
| Chateau des Reysiers Regnie '15 | 30 10 |
| Castello Trebbiano '15 | 28 |
| Portillo Malbec '17 | 27 |

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