



# THE LARRUPIN' CAFÉ

## WHITES & MISC

### SPARKLING

|                                 |      |
|---------------------------------|------|
| Roederer Cristal                | 300  |
| 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 '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                  | 30    |
| Meiomi '15                   | 35    |
| Hahn '15                     | 27    |
| *Floyd and Eddie '15         | 27    |
| Playtime Blonde '15          | 24 8  |

### SAUVIGNON BLANC

|                                 |       |
|---------------------------------|-------|
| Merry Edwards '16               | 50    |
| *Envy '16                       | 36    |
| Kim Crawford '16                | 30    |
| Charles Krug '15                | 27    |
| Ferrari Carrano Fume' Blanc '16 | 30 10 |
| Ritual '14                      | 24    |
| Benziger '15                    | 24 8  |

### INTERESTING WHITES

|  |       |
|--|-------|
| Pride Viognier '15                     | 65    |
| Chateau Sancerre '13                   | 50    |
| Tablas Creek Cotes de Tablas Blanc '15 | 45    |
| Pascal Jolivet Pouilly Fume '12        | 36    |
| Miner Viognier '16                     | 39    |
| Caymus Conundrum '14                   | 33 II |
| *Moonstone Crossing Ambrosia '13       | 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    |
| 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 | 5 |

### 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

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

Joining us for Father's Day?

Father's Day is Sunday, June 17th.

Make your reservation soon!

\*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*

### 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

★★  
 Summer Patio Opening 6-17-18  
 Join Us on the Larrupin Summer Patio For Live Music Every Wednesday, Friday & Sunday starting Sunday, June 17th, 2018  
 ★

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!*

**NEW ZEALAND CERVENA VENISON ~ 45.**

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

**ST. LOUIS BARBECUE RIBS ~ 30.**

*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 ~ 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*

**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*

## MERITAGE 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    | 39 13 |
| 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                           | 150   |
| Far Niente '14                     | 150   |
| Nickel and Nickel Dragonfly '13    | 150   |
| Nickel and Nickel Tench '13        | 150   |
| Pride '13                          | 130   |
| Silver Oak Alexander Valley '13    | 125   |
| Chateau Montelena '13              | 110   |
| Stanton '13                        | 100   |
| Stag's Leap Artemis '14            | 100   |
| *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                      | 50    |
| Matanzas Creek '12             | 55    |
| Duckhorn Decoy '15             | 45 15 |
| Charles Krug '13               | 42    |
| Winnet '13                     | 24 8  |
| McManis '16                    | 24    |

## ZINFANDELS

|                             |       |
|-----------------------------|-------|
| Ravenswood Teledeschi '13   | 50    |
| 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 15 |
| 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                   | 65    |
| Merry Edwards '14                | 65    |
| *Duckhorn Migration '15          | 62    |
| UPTick '12                       | 60    |
| *Septentrio '15                  | 55    |
| *Moonstone Crossing '14          | 45    |
| Duckhorn Decoy '13               | 45    |
| Rodney Strong '14                | 42    |
| *Navarro '13                     | 39 13 |
| Belle Glos Meoimi '16            | 36    |
| Paraiso '14                      | 30    |
| *Floyd and Eddie '12             | 30    |

## INTERESTING REDS

|  |       |
|--|-------|
| Antinori Tignanello Sangiovese '12     | 150   |
| Don Melchor Concha Y Toro '12          | 140   |
| Gaja Brunello Di Montalcino '12        | 125   |
| Sartori Amarone '13                    | 90    |
| 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     | 60    |
| Madrone Vineyards Sangiovese '14       | 36 12 |
| Niner Sangiovese '14                   | 35    |
| Belleruche Cote Du Rhone '15           | 35    |
| Chateau des Reysiers Regnie '15        | 30 10 |
| Castello Trebbiano '15                 | 28    |
| Cline Cashmere '15                     | 28    |
| Portillo Malbec '16                    | 27    |

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