

WINES BY THE GLASS

~ SPARKLING ~

DOMAINE CARNEROS,
TAITTINGER, BRUT,
NAPA • CALIFORNIA, '06 11 / 55

DOMAINE CHANDON,
BLANC DE NOIRS,
CALIFORNIA, NV 9 / 45

SCHRAMSBERG, BRUT ROSÉ,
NAPA VALLEY, '07 15 / 75

~ WHITES & ROSÉ ~

KELLEY & YOUNG, ROSÉ,
ALEXANDER VALLEY, '09 10 / 40

TREFETHEN, DRY RIESLING,
NAPA VALLEY, '09 8 / 32

HIGHFLYER, GRENACHE BLANC,
NAPA VALLEY, '08 9 / 36

HONIG, SAUVIGNON BLANC,
NAPA VALLEY, '10 8 / 32

HURLEY'S, CHARDONNAY,
CALIFORNIA, NV 7 / 28

FLORA SPRINGS, CHARDONNAY
NAPA VALLEY, '07 8 / 32

~ REDS ~

BARREL BY THE GLASS

SADDLEBACK CELLARS
OLD VINE ZINFANDEL
NAPA VALLEY, 2008
\$9 GLASS

BELLE GLOS, PINOT NOIR,
MEIOMI, MULTI COAST, '09 11 / 44

STRETTO, RED WINE BLEND,
NAPA VALLEY, '06 9 / 36

STEPPING STONE,
CABERNET FRANC,
NAPA VALLEY, '08 12 / 48

SUMMERS, CHARBONO,
VILLA ANDRIANA VINEYARD,
NAPA VALLEY '08 10 / 40

HILL FAMILY ESTATE,
SYRAH, CLARKE VINEYARD,
NAPA VALLEY, '08 13 / 52

JESSUP, MERLOT,
NAPA VALLEY, '07 13 / 52

HURLEY'S, CABERNET,
CALIFORNIA, NV 7 / 28

NORD ESTATE, CABERNET,
NAPA VALLEY, '04 11 / 44

SAWYER CELLAR, CABERNET,
NAPA VALLEY, '05 14 / 56

HURLEY'S RESTAURANT

*** PLEASE ASK YOUR SERVER IF YOU HAVE A
GLUTEN ALLERGY FOR OUR GLUTEN FREE MENU

** DUE TO SHARED COOKING & PREP AREAS IN OUR
FULL SERVICE KITCHEN WE CAN NOT GUARANTEE
THAT ANY MENU ITEM CAN BE COMPLETELY FREE OF
ALLERGENS THAT YOU MAY HAVE.
PLEASE CONSULT YOUR SERVER IN DETAIL OF ANY FOOD
ALLERGIES SO WE CAN BETTER ASSIST YOU.

SAVORY ONION TART

CARAMELIZED ROSEMARY ONION,
APPLEWOOD SMOKED BACON & GOAT CHEESE
WITH FRISÉE, CHERRY TOMATO & FINES HERBS
10

EASTERN ROCK CRAB CAKES

WINTER CITRUS, SHAVED FENNEL & HERB SALAD
GRAPEFRUIT TARRAGON VINAIGRETTE 12

CRISPY MIX OF CALAMARI

CAULIFLOWER FLORETS, RED ONIONS, FENNEL,
ROCK SHRIMP, CAPER RÉMOULADE 13

OAKWOOD GRILLED ATLANTIC MUSSELS

CAGGIANO CHORIZO, GARLIC, TOMATO,
RED WINE, GRILLED CIABATTA BREAD 15

GRILLED MOROCCAN BEEF SKEWERS

ARUGULA WITH A DICED MEDITERRANEAN
SALAD, GRILLED FLATBREAD & HUMMUS 11

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TODAY'S SOUP

AT THE WHIM OF THE CHEF 8

ROASTED BABY BEET SALAD

FRISÉE, GREEN BEANS, ORANGE SEGMENTS,
SPICED PECANS, BURRATA CHEESE CROSTINI,
CITRUS VINAIGRETTE 12

MIXED BABY GARDEN GREENS

ENDIVE, CANDIED WALNUTS & HERBED GOAT
CHEESE TOAST WITH A WALNUT VINAIGRETTE 8

BUTTER LEAF LETTUCE SALAD

MAYTAG BLUE CHEESE CRUMBLES & DRESSING,
SHAVED RED ONIONS, CANDIED PISTACHIOS 9

GRILLED ASPARAGUS SALAD

MIXED BABY GREENS, PROSCIUTTO, PINE NUTS,
SHAVED MANCHEGO CHEESE,
LEMON ~ ANCHOVY VINAIGRETTE 10

ROASTED BUTTERNUT SQUASH RAVIOLI

LIGHT SHERRY CREAM SAUCE, JULIENNE PROSCIUTTO,
SAGE & MANCHEGO CHEESE 21

EARLY SPRING VEGETABLE RISOTTO

SPRING ONION, FAVA BEANS, ENGLISH PEAS, ASPARAGUS,
CHERRY TOMATOES, PEA SPROUT SALAD 19

HOUSE MADE POTATO GNOCCHI

ARTICHOKES, MUSHROOMS, TOMATOES, CURED OLIVES & CAPERS
IN A BROWN BUTTER SAUCE WITH SHAVED MANCHEGO CHEESE 21

SPICY LINGUINE WITH FLORIDA HOPPER SHRIMP

CARAMELIZED ONIONS, TOMATO & PANCETTA 23

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SESAME CRUSTED AHI TUNA

NAPA CABBAGE, SNAP PEAS, SWEET PEPPERS
SOY ~ YUZU VINAIGRETTE, CRISPY WONTONS 27

HORSERADISH CRUSTED ATLANTIC SALMON

POTATO BASIL PUREE, ASPARAGUS SPEARS, RED WINE BUTTER SAUCE 25

ROSEMARY & MAPLE ROASTED CHICKEN

LEMON PRESERVE, CARAMELIZED PEARL ONIONS, ROASTED GARLIC & ENGLISH PEAS
WITH A SIDE OF "MACARONI & CHEESE" WITH APPLEWOOD SMOKED BACON 24

BRAISED WILD TEXAS BOAR

TRUFFLE SCENTED SOFT POLENTA, ROASTED SEASONAL VEGETABLES,
CRISPY HOUSE MADE ONION RINGS 26

OAKWOOD GRILLED AGED "FIVE DOT RANCH" SIRLOIN

POTATO LEEK "RISOTTO" WITH A APPLEWOOD SMOKED BACON, CIPOLLINI ONION
& WILD MUSHROOM RAGOUT, SAUTÉED SPINACH, RED WINE SAUCE 28

TAMARIND & CHIPOTLE GLAZED BUFFALO SHORT RIBS

GINGER SCALLION RISOTTO, BABY BOK CHOY & FINES HERBS 27

FRESH FISH OF THE DAY

AT THE WHIM OF THE CHEF A.Q.

SIDE DISHES 4.00

BOWL OF FRENCH FRIES ~ "MACARONI & CHEESE" WITH APPLEWOOD SMOKED BACON
FINES HERBS BUTTERMILK POTATO PUREE ~ STEAMED ASPARAGUS
SAUTÉED SPINACH WITH SHALLOTS ~ HERBED FINGERLING POTATOES

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~18% GRATUITY ON PARTIES OF 6 OR MORE ~