

WINES BY THE GLASS

~ SPARKLING ~

DOMAINE CARNEROS,
TAITTINGER, BRUT,
NAPA • CALIFORNIA, '05 11 / 55

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

SCHRAMSBERG, BRUT ROSÉ,
NAPA VALLEY, '06 15 / 75

~ WHITES & ROSÉ ~

LAIRD, PINOT GRIGIO,
CARNEROS, '08 9 / 36

STELLA, ROSÉ OF SYRAH,
NAPA VALLEY, '08 8 / 32

TREFETHEN, DRY RIESLING,
OAK KNOLL DISTRICT, '08 8 / 32

GROTH, SAUVIGNON BLANC,
NAPA VALLEY, '09 9 / 36

HURLEY'S, CHARDONNAY,
CALIFORNIA, '06 7 / 28

ARTESA, CHARDONNAY,
CARNEROS, '08 10 / 40

~ REDS ~

BARREL BY THE GLASS

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



BELLE GLOS, PINOT NOIR,
MEIOMI, CARNEROS, '08 14 / 56

GAMBLE, HERITAGE SITES,
RED WINE BLEND
NAPA VALLEY, 2006 10 / 40

STEPPING STONE, GRENACHE,
RED HILLS,
LAKE COUNTY '07 9 / 36

SUMMERS, CHARBONO,
VILLA ANDRIANA VINEYARD,
NAPA VALLEY '07 10 / 40

HILL FAMILY ESTATE, SYRAH,
CLARKE VINEYARD
NAPA VALLEY, '07 13 / 52

JESSUP, MERLOT,
NAPA VALLEY, '05 13 / 52

HURLEY'S, CABERNET,
CALIFORNIA, '05 7 / 28

CONN CREEK, CABERNET,
NAPA VALLEY, '06 13 / 52

HURLEY'S RESTAURANT

SQUASH BLOSSOM FRITTERS

STUFFED WITH HERBED GOAT CHEESE,
HARICOT VERT & FRISÉE SALAD,
ROASTED TOMATO & RED PEPPER COULIS 10

EASTERN ROCK CRAB CAKES

PEPPERED MANGO & AVOCADO RELISH,
CITRUS VINAIGRETTE 12

CRISPY MIX OF CALAMARI

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

OAKWOOD GRILLED ATLANTIC MUSSELS

CAGGIANO CHORIZO, LEEKS, 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

NOE'S FRIED TOMATO CAPRICE

FRESH MOZZARELLA, BASIL, CHERRY TOMATO,
SWEET CORN & GARDEN GREENS WITH
VINCOTTO DRIZZLE 9

MIXED BABY GARDEN GREENS

ENDIVE, CANDIED WALNUTS, HERBED GOAT
CHEESE TOAST, WALNUT VINAIGRETTE 8

BUTTER LEAF LETTUCE SALAD

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

ARUGULA SALAD

ERICKSON RANCH NECTARINES, PROSCIUTTO,
CRISPY POLENTA CROUTONS, GOAT CHEESE
"SNOW", LEMON VINAIGRETTE 10

ROASTED BUTTERNUT SQUASH RAVIOLI
JULIENNE PROSCIUTTO, SAGE & MANCHEGO CHEESE 21

SUMMER VEGETABLE RISOTTO
FAVA BEANS, ENGLISH PEAS, CORN, CHERRY TOMATOES,
SPRING ONION, PEA SPROUT SALAD 19

HOUSE MADE POTATO GNOCCHI
ARTICHOKES, MUSHROOMS, TOMATOES, CURED OLIVES & CAPERS
IN A BROWN BUTTER SAUCE WITH SHAVED MANCHEGO CHEESE 19

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SESAME CRUSTED AHI TUNA
NAPA CABBAGE, SNAP PEAS, SWEET PEPPERS,
SOY ~ YUZU VINAIGRETTE 27

SHALLOT & PANCETTA CRUSTED ATLANTIC SALMON
WILTED SPINACH & MUSHROOM SALAD, SUMMER SHELL BEAN RAGOUT
WITH PEARL ONIONS & CHERRY TOMATOES 25

ROSEMARY & MAPLE ROASTED CHICKEN
LEMON PRESERVE, CARAMELIZED PEARL ONIONS & ENGLISH PEAS
WITH A SIDE OF "MACARONI & CHEESE" WITH APPLEWOOD SMOKED BACON 23

BRAISED WILD TEXAS BOAR
CREAMY TRUFFLE SCENTED SOFT POLENTA, ROASTED CARROTS & TURNIPS
WITH CRISPY HOUSE MADE ONION RINGS 26

OAKWOOD GRILLED AGED MID ~ WESTERN RIB EYE
THICK CUT HEIRLOOM TOMATOES WITH WATERCRESS,
SWEET POTATO FRIES & RED WINE BUTTER 32

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.

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SIDE DISHES 4.00

BOWL OF FRENCH FRIES ~ "MACARONI & CHEESE" WITH APPLEWOOD SMOKED BACON
MILJENKO'S GRILLED CORN ON THE COBB ~ HERBED BUTTERMILK POTATO PUREE
BUTTERED GREEN BEANS ~ SAUTÉED SPINACH WITH SHALLOTS

WE HAVE A NO CORKAGE FEE POLICY

PLEASE KEEP YOUR SERVER IN MIND
~18% GRATUITY ON PARTIES OF 6 OR MORE ~

