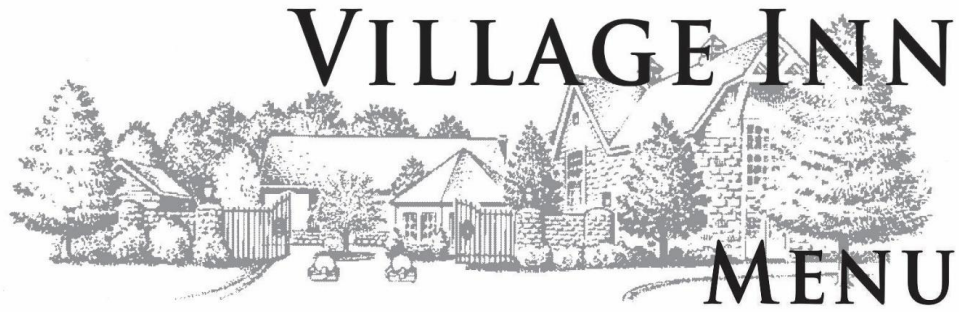
The Smoke Rise Club

COCKTAILS - DINING - CATERED EVENTS



Village Inn Menu

CHEF'S WEEKLY SPECIALS

Soup du Jour

Potato Leek with Bacon - 8.95

Pizza GF

German Flammkuchen
Crème Fraiche, Bacon, Onions, Cauliflower Crust – 17.95

Appetizer

Potato Pancakes
Sour Cream and Applesauce - 12.95

Entrée

Beef Sauerbraten
Butter Spätzle and Braised Red Cabbage - 36.95

Pork Schnitzel
Cheesy Spätzle and Broccoli- 34.95

STAPLES / SMALL PLATES

SHRIMP TACOS (2) GF
Citrus Slaw, Pickled Red Onions, Cotija Cheese, Cilantro Lime Aioli, Corn Tortillas - 12.95 (Make it 3 Tacos - $17.95)

JUMBO LUMP CRABCAKE
Creamed Corn, Roasted Shishito Peppers - 19.95

BAVARIAN PRETZELS (3)
Spicy Mustard & Bacon Beer Cheese for Dipping - 12.95

TUNA TARTARE GF
Avocado, Mango, Pickled Cucumber, Soy Sauce, Chipotle Aioli - 18.95

SHRIMP/CALAMARI FRITTO MISTO GF
Cherry Peppers, Red Onion, Marinara Sauce - 17.95

JUMBO SHRIMP COCKTAIL GF
Zesty Cocktail Sauce, Lemon - 17.95

QUESADILLA V
Scallions, Tomatoes, Cheddar Jack Cheese - 12.95
Add Grilled Chicken - 16.95 (Also Available Gluten Free)

DOUBLE TRUFFLE FRIES GF, V
Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 14.95

FRESH MOZZARELLA PIZZA GF, V
Marinara, Fresh Basil, EVOO, Cauliflower Crust - 14.95

HOUSE SMOKED WINGS GF
Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili
½ Dozen - 12.95 / Full Dozen - 18.95

DEVILED EGGS GF
Pickled Jalapeño, Crumbled Bacon - 8.95

SOUPS & SALADS

BAKED FRENCH ONION V
Three Cheese Blend - 9.95

SMOKE RISE GF, V, VG
Tender Baby Lettuces, Seasonal Toppings, Red Wine Vinaigrette - 9.95 **Entrée Size - 14.95**

CLASSIC CAESAR
Parmesan, Seasoned Croutons - 10.95 **Entrée Size - 15.95**

WEDGE GF
Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved Red Onion, Crumbled Bleu Cheese - 12.95 **Entrée Size - 17.95**

AVOCADO AND STRAWBERRY GF, V
Mixed Baby Greens, Goat Cheese, Toasted Almonds, Lemon Poppy Seed Vinaigrette - 11.95 **Entrée Size - 16.95**

Add-ons: - Seared Salmon - $16.95, Lump Crabcake - $17.95, Jumbo Gulf Shrimp - $4.95 each, Filet Mignon - $35.95,
Grilled or Crispy Chicken Breast - $9.95.

*** Please notify your Server of any known food allergies ***

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, Blackened Potato Chips, or Side Smoke Rise Salad. Upgrade to Truffle Fries for $1.95 more!
Gluten Free Burger Bun Available

8 OZ. SMOKE RISE BURGER
Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 18.95

BEYOND BURGER VG, V
Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 20.95

BURGER ADD-ONS - $1.50 EACH

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella
Toppings: - Sautéed Mushrooms, Crispy Bacon, Fresh Avocado, Sautéed Onions, Guacamole.

MAINE LOBSTER ROLL
Quarter Pound of Fresh Succulent Maine Lobster Meat, Lemon Aioli, Toasted New England Bun, Old Bay French Fries - 37.95

ANGUS BEEF SLIDERS (3)
Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 19.95

PRIME RIB PANINI
Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese, Focaccia Bread, Horseradish Chive Dipping Sauce - 18.95

CRISPY PANKO CHICKEN SANDWICH
Buffalo BBQ Sauce, Coleslaw, Pickles, Lettuce, Tomato, Red Onion, Toasted Brioche Bun - 17.95

ENTRÉES

8 OZ. FILET MIGNON GF
Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 49.95

GRILLED SKIRT STEAK GF
Crispy Potato Wedges, Sautéed Broccoli, Chimichurri - 39.95

10 OZ. SPECIAL RESERVE PORK CHOP GF
Roasted Sweet Potatoes, Haricot Vert, White Wine Cherry Pepper Pan Sauce - 39.95

16 OZ. SLOW ROASTED PRIME RIB GF
Includes choice of Smoke Rise, Caesar Salad or Soup du Jour – 49.95
* Available Fridays Only *

PAN SEARED HIDDENFJORD SALMON GF
Basmati Rice, Sautéed Broccoli, Strawberry Balsamic Glaze - 36.95

HORSERADISH CRUSTED HALIBUT
Lemon Potatoes, Roasted Cauliflower, Spring Pea Puree - 38.95

CHICKEN MILANESE
Baby Arugula, Red Onion, Cherry Tomatoes, Parmesan Reggiano, Lemon Thyme Vinaigrette, Balsamic Glaze - 32.95

PENNE VODKA V
Blush Sauce, Parmesan Reggiano - 18.95
Add-ons: - Grilled/Panko Chicken - 9.95, Jumbo Shrimp - 4.95 each

SIDES - $7.95 EACH

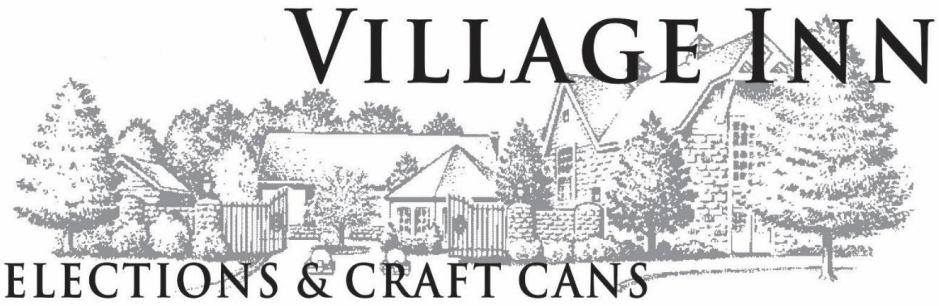
Idaho Whipped Potatoes GF
Baked Potato GF
Sweet Potato Fries GF
Lemon Potatoes GF
Basmati Rice GF
Sautéed Haricot Vert GF
Sautéed Broccoli GF
Roasted Sweet Potatoes GF
French Fries GF
Truffle Fries GF
Crispy Potato Wedges GF
Roasted Cauliflower GF
Sautéed Spinach GF
Creamed Corn

GF - Gluten Free V - Vegetarian VG - Vegan

* Separate Checks Are Limited to a Maximum of Six Per Table *

A 3% surcharge will be added to your check when paying by credit card.

The Smoke Rise Club



Village Inn

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS

WHITES BY THE GLASS

Sutter Home Moscato or Riesling	10
Casas Patronales Sauvignon Blanc	12
Deloach Chardonnay	12
Carpineto Dogajolo Rosé Toscani	12
Franciscan Estate Chardonnay	13
J. Roget Brut Split	13
LaLuca Prosecco Split	14

REDS BY THE GLASS

Gabbiano Cavaliere Chianti	11
Smith and Hook Proprietary Red Blend	12
Deloach Pinot Noir	12
Trapiche Oak Cask Malbec	12
Liberty School Cabernet Sauvignon	13
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	13
Goldschmidt Vineyards Chelsea Merlot	14

BEERS ON DRAFT

Brix City Brewing - *Set Break (Hazy IPA, 6.5% ABV)*	10
Kona Brewing - *Big Wave (Golden Ale, 4.4% ABV)*	10
Kane Brewing Co. - *Head High (IPA, 6.6% ABV)*	10
Seven Tribesmen - *Oktoberfest, 5.3% ABV)*	10
Michelob Ultra -*Classic Light Beer, 4.2% ABV)*	7
Anheuser-Busch - *Stella Artois (Belgium Pilsner, 5.2% ABV)*	9.5

SPECIALTY PINTS

Ship Bottom Brewing - *Beach Patrol (Hefeweizen, 5.2% ABV)*	12
Double Tap Brewing – *Lasso (Amber Lager, 5.7% ABV)*	12
Ship Bottom Brewing – *Nutty Maple Method (Porter, 5.2% ABV)*	12
Seven Tribesmen – *Over the Moon (Belgian White, 5.5% ABV)*	12

CHAMPAGNES & SPARKLERS

Bin #10. LaLuca Prosecco (Italy) 30
The nose is defined offering bold orchard fruits and crisp pears.

Bin #11. J. Roget Brut (United States) 25
Medium-dry American sparkling wine with apple & pear aromas.

Bin #12. Roederer Estate Brut (United States) 58
Rich and refined yet overflowing with fresh fruit and lively acidity. Features red apple and raspberry flavors laced with toasty brioche and fresh ginger. Long, luscious finish. (WS 92)

Bin #13. Dom Perignon (France) 250*
Hints of fresh almond immediately open up into preserved lemon and dried fruits, rounded off by darker smoky qualities. (RP 90)

WHITES BY THE BOTTLE

Bin #20. Rombauer Chardonnay 2024 79
Aromas of peach and ripe melon on the nose, interspersed with notes of bright citrus and creamy vanilla. (WS 91)

Bin #21. J. Vineyards Pinot Gris 2022 30
Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87)

Bin #22. Pahlmeyer Jayson Chardonnay 2021 61
Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93)

Bin #23. Saint Clair Sauvignon Blanc 2025 40
Vivid and juicy, with aromas of passion fruit and gooseberries, following through to a medium body with limey acidity. (JS 90)

Bin #24. J. Vineyards Chardonnay 2022 36
Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91)

Bin #25. Orin Swift Mannequin Chardonnay 2023 46
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak are complemented by subtle notes of jasmine and caramel. (RP 91)

Bin #26. Justin Central Coast Chardonnay 2023 39
The essence of California's Central Coast, where diverse soils and climates contribute to its bright, textured palate and layered complexity. Fresh tasting, crisp, and beautifully expressive. (JS 94)

Bin #27. Kim Crawford Sauvignon Blanc 2024 39
Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)

Bin #28. Girlan Pinot Grigio 2022 30
Aromas of green apples, citrus and white flowers. Dry, fresh and lively, well-balanced acidity, pleasant minerality. (WN 91)

Bin #29. Whispering Angel "The Beach" Rosé 2024 39
Shows great aromatic freshness on the nose followed by more subtle, fruity notes on the palate. (WS 88)

REDS BY THE BOTTLE

Bin #30. Smith and Hook Proprietary Red Blend 2022 40
This expressive blend features intense aromas of red and black berries, plums and dark cherries underscored by notes of lavender. (JS 93)

Bin #31. Orin Swift Cellars 8 Years in the Desert 2023 69
Heady aromas of raspberry, black fig, peppercorn, dark chocolate and fennel. 53% Zinfandel, 23% Syrah, 20% Petite Sirah, 4% Grenache. (WE 92)

Bin #32 Rombauer Vineyards Zinfandel 2022 55
Aromas of raspberry, cherry, and cranberry mingle with notes of dried Herbs and flowers. Blend: 94% Zinfandel, 6% Petite Sirah. (WE 91)

Bin #33. Goldschmidt Vineyard Chelsea Merlot 2022 44
Much like Chelsea Goldschmidt, this Merlot, made in a Cabernet style, resonates with power and elegance. Enjoy with a great steak or chop. (WS 91)

Bin #34. Stags' Leap Winery Napa Valley Petite Sirah 2021 56
Notes of violet, candied floral blossom and black raspberry. On the palate, layers of blueberry, Bing cherry, raspberry gelato, and black cherry. (RP 94)

Bin #35. Liberty School Cabernet Sauvignon 2023 42
Displays upfront aromas of ripe red fruit and hints of vanilla, followed by similar vibrant red berry flavors. The wine has a ripe full finish. (RP 90)

Bin #36. Ravenswood Dry Creek Valley Zinfandel 2023 49
Aromatic, flavorful and smooth. This Zinfandel offers generous notes of fresh-picked red fruit & dark berries layered with hints of spice. (WE 92)

Bin #37. Rombauer Santa Lucia Highlands Pinot Noir 2023 83
A racy beam of acidity runs through raspberries, cranberries and red cherries. That fruit is wrapped up in anise, grilled sage and tilled earth. (JS 93)

Bin #38. Martis Winery Cabernet Sauvignon 2022 46
Hints of Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut, Caramel, and Molasses. Fine tannins and well-structured acidity. (WS 93)

Bin #39. Orin Swift "You Had Me at Hell No" Merlot 2024 48
Notes of blackberry, sage and lilac. Long on the finish, a concentration of blackberry throughout fades slowly with gentle and soft tannins. (RP 94)

Bin #40. The Language of Yes Cuvee Sinso 2022 38
Aromas of black raspberry, scarlet rose, enhanced sumac and cinnamon on the nose. 26% Syrah, 60% Grenache, 3% Tannat and 1% Viognier. (WE 92)

Bin #41. Orin Swift Cellars Abstract Red Blend 2023 58
Pops with immediate notes of ripe blue fruits. Blueberry compote halved pluots, raspberry, freshly watered lavender and musk. (WS 94)

Bin #42. Brancaia Tre Rosso Super Tuscan 2022 39
80% Sangiovese, 10% Merlot and 10% Cabernet. Lots of fruit on the nose; aromas of raspberry and blackberry and hints of coffee and fresh flowers. Medium bodied, with velvety tannins and a long, pleasing finish. (RP 93)

Bin #43. Rombauer Vineyards Merlot 2022 69
Red plum, dried cranberry, black cherry and mint on the nose. Bursting with blackberry and warm pie crust flavors through the finish. (RP 94)

** Denotes wine is not applicable to the Thursday 20% off promotion **

SPECIALTY WINES

Bin 500. Pahlmeyer Napa Valley Proprietary Red 2021 - 280*
Blackberry, leather and Spanish cedar followed by subtle hints of dried sage. Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97)

Bin 501. Louis Martini Napa Valley The Gryphon- 110*
Lush, broad, luxurious and flavorful, this red is laden with black cherries, baked blueberries and baking spices on a velvety, tannic frame. Gorgeous, concentrated flavors of spearmint, cassis and cocoa expand on the palate and linger in the finish. (WS 93)

Bin 502. Orin Swift Cellars Mercury Head Cabernet Sauvignon 2022 - 275*
Ripe, juicy and solidly built, with plum compote and blackberry paste flavors laced with licorice root, tar and sassafras notes. There's a pretty flash of violet through the finish, as the fruit pumps through. (RP 95)

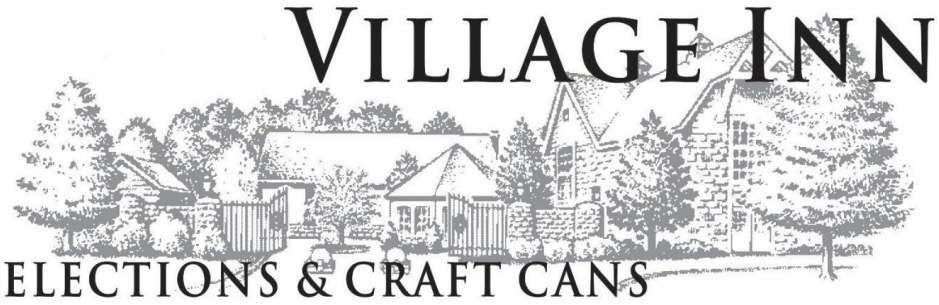
Bin 503. Francois Labet Borgogne Pinot Noir 2023 - 89*
From 46-year-old vines. A fresh, bright and ripe nose combines a variety of plum and dark berry aromas; but in particular Cherry. Delicious flavors display a lovely persistence on a complex and well-balanced finish. (RP 95)

Bin 504. Louis Martini Napa Valley Cabernet Sauvignon 2022 - 84*
A slightly high-toned red with walnut, berry, chocolate and spice on the nose and palate. Medium-to full-bodied with chewy tannins and a rich finish. (WS 93)

Bin 505. FontanaFredda Silver Label DOCG Barolo 2022 - 94*
This traditional style of Barolo is a blend of premium Nebbiolo grapes that delivers classic notes of dark cherry and crushed rose petals, brilliantly fresh acidity, firm tannins, and a powerful, full body. (JS93)

WE-Wine Enthusiast, RP-Robert Parker, JS - James Suckling
WS-Wine Spectator, WN-Wine News, W&S-Wine & Spirits

The SMOKE RISE Club



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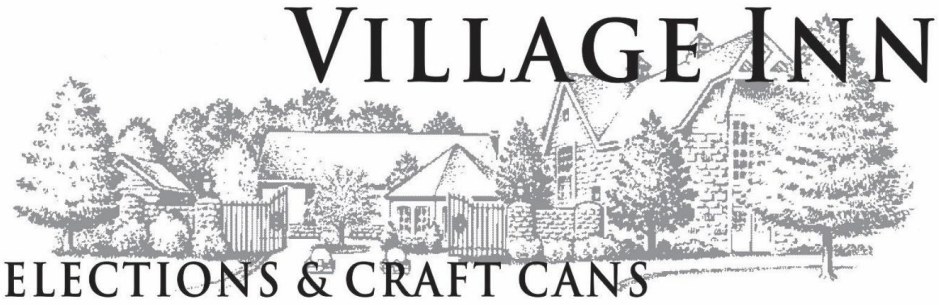

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