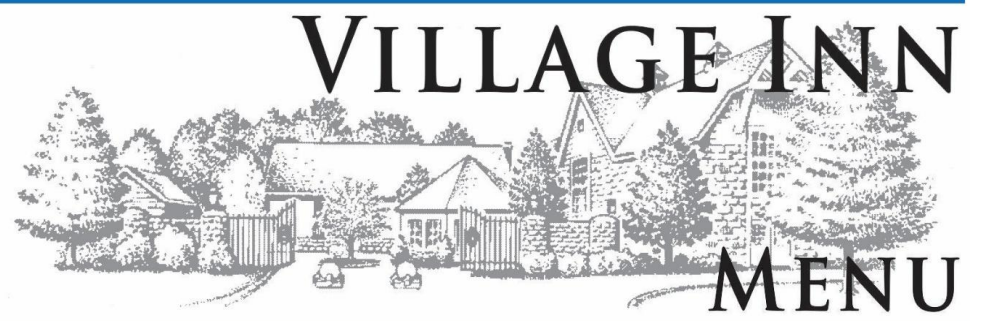


The SMOKE RISE Club

COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour GF

Split Pea and Ham - 8.95

Salad GF

Mango and Cashew

Mixed Baby Greens, Carrots,

Cucumbers, Honey Ginger Dressing - 9.95

Pizza GF

Short Rib

Double Gloucester Cheddar, Chives,

Caramelized Onions, Cauliflower Crust - 17.95

Entrée

Crab Meat Stuffed Shrimp

Saffron Risotto, Broccolini, Lemon Cream Sauce - 36.95

STAPLES / SMALL PLATES

BUFFALO CHICKEN DIP

House-made Pita Chips - 17.95

SHRIMP TACOS (2) GF

Citrus Slaw, Pickled Red Onions, Cotija Cheese, Cilantro

Lime Aioli, Corn Tortillas - 12.95 (Make it 3 Tacos - \$17.95)

HOUSE-MADE MEATBALLS

Herbed Ricotta, Marinara, Parmesan Reggiano - 18.95

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

DEVEILED EGGS GF

Pickled Jalapeño, Crumbled Bacon - 7.95

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

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 19.95

BURGER ADD-ONS - \$1.50 EACH

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella

Toppings: - Sautéed Mushrooms, Crisp Bacon, Fresh Avocado, Sautéed Onions, Guacamole.

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

BRAISED SHORT RIB GF

Idaho Whipped Potatoes, Baby Carrots, Crispy Onions, Natural Jus - 36.95

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 or Caesar Salad or Soup du Jour - 49.95

* Available Fridays Only *

PAN SEARED HIDDENFJORD SALMON GF

Basmati Rice, Sautéed Asparagus, Strawberry Balsamic Glaze - 35.95

HORSERADISH CRUSTED HALIBUT

Lemon Potatoes, Roasted Cauliflower, Spring Pea Puree - 38.95

SHRIMP FETTUCINNI

Mascarpone Cheese, Sautéed Broccoli, Lemon, Fresh Basil - 32.95

CHICKEN MILANESE

Baby Arugula, Red Onion, Cherry Tomatoes, Parmesan

Reggiano, Lemon Thyme Vinaigrette, Balsamic Glaze - 30.95

CHICKEN SALTIMBOCCA

Idaho Whipped Potatoes, Sliced Prosciutto,

Spinach, Fresh Mozzarella, Brown Gravy - 31.95

HOUSE-MADE LASAGNA BOLOGNESE

Béchamel Cream, Mozzarella, Bolognese Sauce - 25.95

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**

Creamed Corn

GF - Gluten Free V - Vegetarian VG - Vegan

Roasted Sweet Potatoes **GF**

French Fries **GF**

Truffle Fries **GF**

Crispy Potato Wedges **GF**

Roasted Cauliflower **GF**

Sautéed Spinach **GF**

Sautéed Asparagus **GF**

Baby Carrots **GF**

*** 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

WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS



WHITES BY THE GLASS

Sutter Home Moscato or Riesling	9
J. Roget Brut Split	9
Deloach Chardonnay	11
Casas Patronales Sauvignon Blanc	11
LaLuca Prosecco Split	14
Carpineto Dogajolo Rosé Toscani	11
Franciscan Estate Chardonnay	13

REDS BY THE GLASS

Gabbiano Cavaliere Chianti	10
Smith and Hook Proprietary Red Blend	12
Deloach Pinot Noir	11
Trapiche Oak Cask Malbec	11
Liberty School Cabernet Sauvignon	13
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	13
Goldschmidt Vineyards Chelsea Merlot	14

BEERS ON DRAFT

<u>Brix City Brewing</u> - Set Break (Hazy IPA, 6.5% ABV)	10
<u>Kona Brewing</u> - Big Wave (Golden Ale, 4.4% ABV)	10
<u>Kane Brewing Co.</u> - Head High (IPA, 6.6% ABV)	10
<u>Seven Tribesmen</u> - Four Leaf (Irish Stout, 4.6% ABV)	10
<u>Double Tap Brewing</u> - Red Room Irish Ale (Irish Ale, 5.8% ABV)	10
<u>Anheuser-Busch</u> - Stella Artois (Belgium Pilsner, 5.2% ABV)	9.5

SPECIALTY PINTS

<u>Ship Bottom Brewing</u> - Beach Patrol (Hefeweizen Ale, 5.2% ABV)	12
<u>Double Tap</u> - Spicy Nugz - (Habanero Infused IPA, 8.3% ABV)	12
<u>Ship Bottom Brewing</u> - Off Season - (Kettled Sour Ale, 6.5% ABV)	12
<u>Seven Tribesmen</u> - Over The Moon - (Belgian White, 5.5% ABV)	12

CHAMPAGNES & SPARKLERS

Bin #10. <u>LaLuca Prosecco (Italy)</u>	30
The nose is defined offering bold orchard fruits and crisp pears.	
Bin #11. <u>J. Roget Brut (United States)</u>	25
Medium-dry American sparkling wine with apple & pear aromas.	
Bin #12. <u>Roederer Estate Brut (United States)</u>	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. <u>Dom Perignon (France)</u>	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. <u>Rombauer Chardonnay 2024</u>	79
Aromas of peach and ripe melon on the nose, interspersed with notes of bright citrus and creamy vanilla. (WS 91)	
Bin #21. <u>J. Vineyards Pinot Gris 2022</u>	30
Notes of fresh-picked white peach, golden kiwi and nectarine that blend with Meyer lemon, pear and mandarin. (WS 87)	
Bin #22. <u>Pahlmeyer Jayson Chardonnay 2021</u>	61
Notes of Meyer lemon introduce the bright palate. Butterscotch, marzipan, and pineapple emerge through a layered finish. (JS 93)	
Bin #23. <u>Rombauer Vineyards Sauvignon Blanc 2023</u>	46
Fresh and fruity, medium-bodied with lively tones of canned peach, pineapple and grapefruit. (WE 93)	
Bin #24. <u>J. Vineyards Chardonnay 2022</u>	36
Aged in French and American oak to complement the full, ripe fruit characteristics with notes of sweet baking spices. (WS 91)	
Bin #25. <u>Orin Swift Mannequin Chardonnay 2022</u>	46
Opulent aromatics of Meyer lemon, vanilla crème, and sweet oak are complemented by subtle notes of jasmine and caramel. (RP 91)	
Bin #26. <u>Justin Central Coast Chardonnay 2023</u>	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. <u>Kim Crawford Sauvignon Blanc 2024</u>	39
Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)	
Bin #28. <u>Ferrari-Carano Pinot Grigio 2023</u>	30
Bright, clean, and refreshing are the defining qualities of this wine. Notes of acacia flowers, white peach, and lemons. (WE 92)	
Bin #29. <u>Whispering Angel "The Beach" Rosé 2024</u>	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. <u>Smith and Hook Proprietary Red Blend 2022</u>	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. <u>Orin Swift Cellars 8 Years in the Desert 2023</u>	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. <u>Rombauer Vineyards Zinfandel 2022</u>	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. <u>Goldschmidt Vineyard Chelsea Merlot 2022</u>	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. <u>Stags' Leap Winery Napa Valley Petite Sirah 2021</u>	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. <u>Liberty School Cabernet Sauvignon 2023</u>	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. <u>Ravenswood Dry Creek Valley Zinfandel 2023</u>	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. <u>Rombauer Santa Lucia Highlands Pinot Noir 2023</u>	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. <u>Martis Winery Cabernet Sauvignon 2022</u>	46
Hints of Blackberry, Dark Morello Cherry, Black Tea, Toasted Coconut, Caramel, and Molasses. Fine tannins and well-structured acidity. (WS 93)	
Bin #39. <u>Orin Swift "You Had Me at Hell No" Merlot 2024</u>	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. <u>The Language of Yes Cuvee Sinso 2022</u>	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. <u>Orin Swift Cellars Abstract Red Blend 2023</u>	58
Pops with immediate notes of ripe blue fruits. Blueberry compote halved pluots, raspberry, freshly watered lavender and musk. (WS 94)	
Bin #42. <u>Brancaia Tre Rosso Super Tuscan 2022</u>	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. <u>Rombauer Vineyards Merlot 2022</u>	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 *

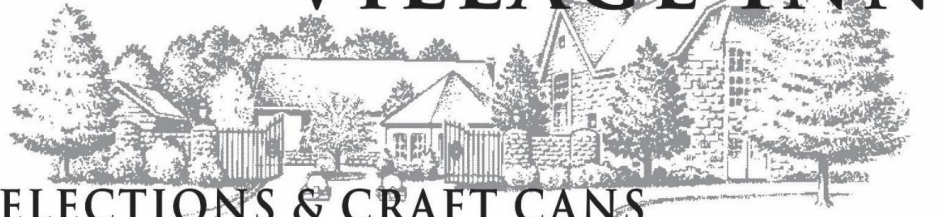
SPECIALTY WINES

Bin 500. <u>Pahlmeyer Napa Valley Proprietary Red 2021</u> - 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. <u>Caymus 50th Anniversary Cabernet Sauvignon 2022</u> - 135*
The nose is a tapestry of dark blackberry, cassis, and ripe plum. The palate features tobacco, vanilla, and a hint of dark chocolate. The tannins are well integrated, with a long, satisfying finish. (WS 94)
Bin 502. <u>Orin Swift Cellars Mercury Head Cabernet Sauvignon 2022</u> - 275*
Ripe, juicy and solidly built, with plum compote and blackberry paste flavors laced with licorice root, tar and saffras notes. There's a pretty flash of violet through the finish, as the fruit pumps through. (RP 95)
Bin 503. <u>Francois Labet Borgogne Pinot Noir 2023</u> - 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. <u>Louis Martini Napa Valley Cabernet Sauvignon 2022</u> - 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. <u>Renato Ratti Marcanasco Barolo 2020</u> - 94*
A compelling mix of sweet red-toned fruit, blood orange, mint, white pepper and cedar. Medium in body and translucent, with fine balance. (RP 95)

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

The
SMOKE RISE
Club

VILLAGE INN



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS
