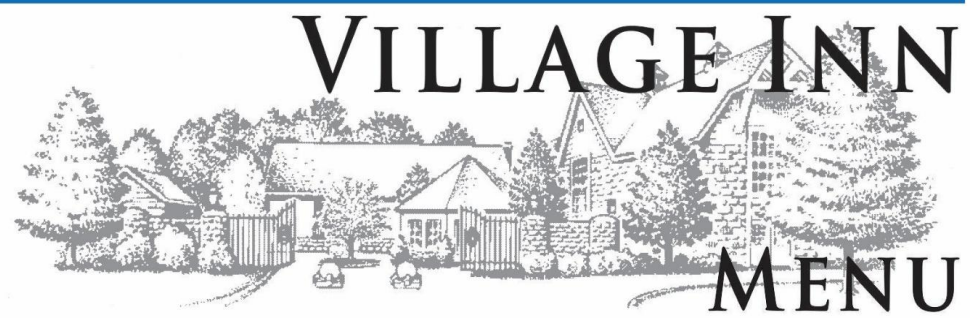


# The SMOKE RISE Club

COCKTAILS - DINING - CATERED EVENTS



## CHEF'S WEEKLY SPECIALS

### Soup du Jour

Corn Chowder - 8.95

### Salad GF, V

Grilled Pineapple and Feta

Baby Arugula, Red Onion, Cashews,  
White Balsamic Vinaigrette - 9.95

### Pizza GF

Philly Cheesesteak

Ribeye, Peppers, Onions, Garlic Cream Sauce - 17.95

### Entrée

Buttermilk Fried Chicken and Italian Sausage

Orecchiette, Broccoli, Parmesan Reggiano,  
White Wine Pan Sauce - 32.95

## 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

### **DEVILED 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 FETTUCCINE**

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

# VILLAGE INN



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 - Set Break (Hazy IPA, 6.5% ABV)</u>         | 10  |
| <u>Kona Brewing - Big Wave (Golden Ale, 4.4% ABV)</u>             | 10  |
| <u>Kane Brewing Co. - Head High (IPA, 6.6% ABV)</u>               | 10  |
| <u>Seven Tribesmen - Double Eagle (American Lager, 5% ABV)</u>    | 10  |
| <u>Double Tap Brewing - Red Room Ale (Irish Ale, 5.8% ABV)</u>    | 10  |
| <u>Anheuser-Busch - Stella Artois (Belgium Pilsner, 5.2% ABV)</u> | 9.5 |

## SPECIALTY PINTS

|  |    |
|--|----|
| <u>Ship Bottom Brewing - Beach Patrol (Hefeweizen, 5.2% ABV)</u> | 12 |
| <u>Double Tap - Tightrope (Dark German Lager, 5.9% ABV)</u>      | 12 |
| <u>Ship Bottom Brewing - Mermaid Blonde Ale (Ale, 5% ABV)</u>    | 12 |
| <u>Seven Tribesmen - Over the Moon (Belgian White, 5.5% ABV)</u> | 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

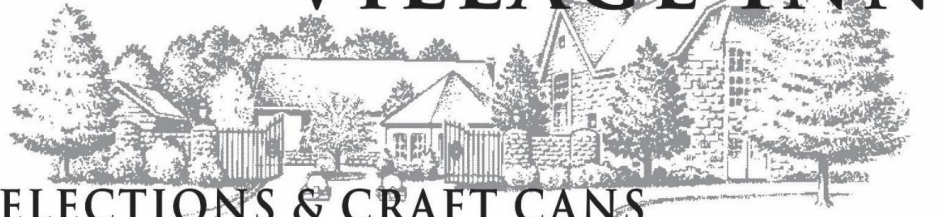
|   |  |
|---|--|
| Bin 500. <u>Pahlmeyer Napa Valley Proprietary Red 2021 - 280*</u>   |  |
| Blackberry, leather and Spanish cedar followed by subtle hints of dried sage. Characteristics of plum, brown sugar and spice emerge before a lengthy finish. (JS 97)  |  |
| Bin 501. <u>Caymus 50th Anniversary Cabernet Sauvignon 2022 - 135*</u>  |  |
| 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 - 275*</u>  |  |
| 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 - 89*</u>   |  |
| 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 - 84*</u>   |  |
| 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 Marcesasco Barolo 2020 - 94*</u>   |  |
| 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

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The  
**SMOKE RISE**  
Club

**VILLAGE INN**



WINES - SPARKLERS - TAP SELECTIONS & CRAFT CANS

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