



# UNCORKED WINE BAR



## DINNER MENU

### SMALLER PLATES

#### Soups and Salads

French Onion Soup	6
Soup of the Moment (ask your server)	6
Mixed baby greens, mushrooms, tomato, Gruyere Cheese Vinaigrette	7
Whole Leaf Romaine, Spicy Caesar Dressing, Roasted Corn, Pepitas, Cotija	7
Baby Spinach, Warm Mushroom Dressing, Prosciutto, Goat Cheese	8
Balsamic Roasted Beets, Baby Greens, Blue Cheese, Walnuts	8

#### Meat

Sesame Ginger Chicken Satay*	7
Albondigas (Spanish meatballs) served with Hummus*	7
Pinchos Morunos (Marinated Pork) served with Wild Rice*	8
Cabernet Braised Beef, Thyme Demi, served with Red Jacket Mash*	9
English Banger Sausage served with Red Jacket Mash, Onion Jus*	8
Cumin Rubbed Chicken Legs, Tomato Compote*	7
Sliders (2) with Fries	9
4oz Sirloin Steak, Thyme Demi served with Red Jacket Mash*	12
Barcelona Plate (meat, cheese, pear, grapes, olives, croccantini)	15/19

#### Seafood

12 Spice Butter Poached Shrimp, Chickpeas, Spinach*	10
Beer and Butter Braised Manila Clams, Sausage served with Baguette*	11
Asian Crab Cake, Sweet Thai Chili Sauce*	8
Wine, Lemon and Caper Steamed Sole served with Wild Rice*	8
Seared Scallop, Squash Puree*	12
Tuna Tartare, Chipotle-Caper-Cilantro, Avocado Puree*	10

#### Vegetable and Cheese

Braised Haricot Vert, Garlic, Almond	7
Pesto, Tomato, Goat Cheese Chapata	7
Uncorked Classic Bruschetta (tomato, basil, garlic, parmesan)	7
Parmesan Garlic Fries	6
Hummus, Celery, Croccantini	7
Gruyere Fondue in a Roast Onion Bowl, Pear served with Baguette	12
Baguette, Extra Virgin Olive Oil, Balsamic	5
Cheese Selection, Fruit Preserves, Croccantini	10

### LARGER PLATES

8oz Sirloin, Steak Butter, Garlic Parmesan Fries*	18
8oz Filet Mignon, Cabernet Thyme Demi, Red Jacket Mash, Veg*	25
Roast Chicken Breast, Cranberry Compote, Wild Rice, Veg*	17

### DESSERTS

Apple Tart (add ice cream - \$2)	6
Cookie and Ice Cream	6
Ice Cream with Caramel and Prosciutto	6
Chocolate Decadence (January 2012)	7

**Our smaller plates are intended to be shared and served to the table as soon as prepared unlike timed entrees for each individual. We hope you enjoy this relaxed style of dining.**

**\* Consuming raw or undercooked food can make you sick or cause life threatening illness and death**

**See our chalkboard for Daily Fresh Sheet**

**18% Gratuity added for parties of 6 or more**

**Takeout orders welcome – full menu pricing applies – no happy hour, coupons or other discounts**



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## Happy Hour Specials

(4PM - 6PM Daily)

**5 Wines / 5 Appetizers**  
**Each \$5**

### Red (6oz glass)

**Apothic '09 Red Blend – California**

**Root 1 '09 Cabernet – Chile**

**Royal Bitch '10 Merlot – Chile**

### White (6oz glass)

**Hess '10 Chardonnay – California**

**Loredona '10 Pinot Gris – California**

### Appetizers

**Sesame Ginger Chicken Satay**

**Cumin Rubbed Chicken Legs**

**Sliders (2) w/Fries**

**Asian Crab Cake**

**Hummus**

**HALF PRICE BOTTLE NIGHT**  
**BOTTLES PRICED \$30 AND UP**  
**EVERY TUESDAY – ALL NIGHT**

### Winter Hours

Monday – Saturday: 4 pm – Closing (9 PM MON/TUE, 10PM WED/THU, 11PM FRI/SAT)

**Catering:** We can cater your special events at the restaurant or at your chosen location.

**Private Menu:** Celebrate a special occasion with a custom menu designed for your special night.