

WINE + DIVE

EXECUTIVE CHEF: BRYAN SPARLING
CHEF DE CUISINE: JASON SMOTHERS

STARTERS

AHI TUNA NACHOS*

Tuna sashimi on a bed of crispy, fried wontons topped with avocado, eel sauce and a sweet-chili sauce. **15**

BEER CHEESE AND PRETZELS

Thick and creamy cottonwood cheddar, gruyere, and Yakimaniac IPA beer cheese reduction paired with house-baked pretzels tossed in everything bagel seasoning and house honey mustard. **12**

MEDITERRANEAN MEATBALLS

Spicy ground lamb + beef, cucumber salad, tzatziki and chipotle salt. **14**

EDAMAME

Kimchi, sesame oil, ginger soy scallion and a red-chili sauce. **10**

BURRATA

Topped with honey and pistachios served with capicola, salami, figs, nut-free pesto and grilled bread. **16**

CALAMARI

Fried calamari steaks in a Parmesan cup with nut-free pesto and cocktail sauce. **14**

BRAISED BACON

Thick-cut, blackberry-jalapeño-crusting bacon, bourbon-peppercorn maple and pickled vegetables. **11**

COCONUT SHRIMP

Jumbo Key West shrimp coated in coconut batter then golden-fried. Served with orange marmalade and mango salsa. **14**

LEMON + DILL + GOAT CHEESE ARANCINI

Tangy lemon-dill risotto ripiena with creamy goat cheese. Lightly coated with gluten-free panko breading and fried to a perfect golden brown. Paired with refreshing tzatziki and crowned with pea shoots and lemon zest. **11**

SALADS AND SOUPS

ADD PROTEIN TO ANY SALAD:

Chicken Breast - Grilled | **9**

Two Sea Scallops | **19**

Canadian Salmon* | **11**

Shrimp | **8**

CAESAR

Baby romaine, everything bagel croutons, 8-minute eggs, anchovy dressing and shaved parmesan. **9/14**

ITALIAN

Romaine lettuce, kalamata olives, red onions, vine ripe tomatoes, pepperoncini, cured Genoa salami, cucumbers, mozzarella, and fresh basil. **8/12**

BEET

Citrus-marinated, roasted beets, orange segments, toasted pistachios, and Manchego cheese. Drizzled with red-wine, Balsamic glaze. **8/12**

WEDGE

A wedge of iceberg lettuce, bacon lardons, cherry tomatoes and red onions topped with blue cheese crumbles. Served with Green Goddess dressing. **8/12**

FRENCH ONION SOUP

Caramelized onions, cherry wine, beef broth, Swiss and gruyere cheese and crostini crumbles. **7**

SEASONAL SOUP

Enjoy our Chef's Seasonal Soup, a masterpiece that changes with the seasons. Ask your server for details about tonight's special.

HAND HELDS

All hand helds are served with french fries with parmesan cheese. Substitute the fries with a side salad | **4**, Sweet Potato Fries with Cinnamon Sugar | **2**, Vegetable | **2**, House Risotto or Seasonal Soup | **4**

DIVE BURGER*

1/2-pound brisket blend ground beef, candied red onions, lettuce, tomato, pickles, aged yellow cheddar and A1 aioli on a brioche bun. **19**

FISH TACOS

Three of cod, hand battered and fried. Served with a house-made spicy-jalapeño-avocado sauce, fontina cheese, lettuce and Pico de Gallo on Caramelo's avocado oil tortillas. **17**

BANH MI

Your choice of marinated grilled chicken or braised pork shoulder on a toasted baguette with sriracha sauce, cilantro, sliced jalapenos, pickled carrots, fennel, and watermelon radish. Topped with scallion-black-garlic aioli. **16**

SOFTSHELL CRAB SANDWICH

Flash-fried crab on a potato roll with a spicy avocado puree and jalapeno-mango chutney. **17**

NON-ALCOHOLIC
BEVERAGES

COLD BEVERAGES

Sprite, Coke, Diet Coke. Dr. Pepper,

Iced Tea, Lemonade **3**

San Pellegrino **4**

HOT BEVERAGES

Hot Tea, Regular/Decaf Coffee **3**

Espresso **2.50**

Americano **4**

Latte, Cappuccino **5**



Scan to see our wine
and cocktail menu



K I T C H E N

ENTREES

HOUSE SPECIALITIES

COQ AU VIN

Two chicken quarters, marinated and braised in red wine, served on a bed of scallion gruyere mashed potatoes. Finished with a mushroom and pearl onion red-sauce. **26**

PORK CHOP

Locally-raised, Heritage-breed bone in pork chop served with hearty vegetable risotto and finished with citrus butter. **35**

WILD BOAR RAGU

Rich wild-boar and wagyu meat sauce, pappardelle pasta, parmesan cheese and chives. **28**

GRILLED LAMB CHOPS

A savory rosemary marinade and bright jalapeño jelly enhance the rich flavor of these tender chops. Paired with umami Parmesan polenta and char-grilled broccolini for a filling evening. **32**

NASHVILLE HOT CHICKEN

Two buttermilk-brined chicken thighs, breaded in Nashville hot spice, and fried golden brown. Served with cheesy polenta and charred spring onions. **30**

JERKED DUCK BREAST

A flavorful dish of jerk-marinated, seared duck served with plantains, spicy Brussels sprouts, and drizzled with a rich, rum-butter sauce. **34**

STEAKS

GRILLED RIBEYE*

16oz bone-in Ribeye, garlic parmesan mashed potatoes, sautéed haricot vert and red wine demi-glace. **65**

BEEF TENDERLOIN*

8oz Angus beef tenderloin, garlic potato puree, grilled asparagus and red wine demi-glace. **48**

NY STRIP*

14oz center cut, potatoes Bravas, sauteed green beans red-wine demi-glace. **50**

STEAK FRITES*

Teres Major, crispy fries, and chimichurri. Served with lemon Dijon aioli. **35**

FROM THE SEA

RAINBOW TROUT

Lemon-dill risotto, grilled broccolini and zesty salsa verde. **28**

SOFTSHELL CRAB BUCATINI

Black-garlic and Aleppo-Chili sauce, vine-ripe tomatoes, parmesan cheese and fresh basil. **28**

LOBSTER, SHRIMP AND CRAB MAC & CHEESE

Lobster, shrimp, and crab tossed in Fontina, cheddar, and American cheeses, mixed with creamy white-wine sauce and cavatappi pasta. Served with sliced local baguette. **33**
+2 Gluten Free Pasta

SEARED JUMBO SCALLOPS*

Golden-beet puree, sauteed squash and zucchini, topped with zesty salsa verde. **42**

SEARED SALMON*

Beet root puree, crispy Brussel sprouts with whole-grain-Dijon-lemon-butter sauce. **32**

SHRIMP SCAMPI

Lemon, butter, white wine and garlic tossed with bucatini pasta. **22**

VEGETARIAN

BLACK BEAN BURGER

House-made, black-bean patty, cheddar cheese, lettuce, tomato and avocado and roasted red pepper aioli on a Martin's potato roll. **14**

COUS COUS

Grain blend of barley, wheat berries, wild rice, red + white quinoa, roasted vegetables, cilantro and harissa broth. **20**

Add protein:

Grilled Chicken | **9**

Canadian Salmon* | **11**

Two Seared Scallops | **19**

Shrimp | **8**

SUMMER RISOTTO

House lemon+dill risotto with squash, zucchini, and asparagus. **11**

SPECIALITY SIDES

Mashed Potatoes | **5**

Asparagus | **6**

Haricot Verts | **6**

French Fries with Parmesan Cheese | **6**

Sweet Potato Fries with Cinnamon

Sugar + Maple Lemon Aioli | **7**

Potatoes Bravas | **6**

Brussel Sprouts | **6**

House Risotto | **7**