

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. **13**

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. **11**

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**

COCONUT SHRIMP

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

BUTTERNUT SAFFRON ARACINI

Golden-fried butternut squash + saffron risotto balls, coated in crispy gluten-free panko, filled with creamy goat cheese, and finished with a lemon-maple rosemary aioli. **11**

CRAB STUFFED MUSHROOMS

Crimini mushrooms filled with jumbo lump crab, creamy cheese blend, and truffle oil. Finished with a gluten-free crust, fresh parsley, and grated parmesan. **15**

SALADS AND SOUPS

ADD PROTEIN TO ANY SALAD:

Chicken Breast - Grilled | **9**

Two Sea Scallops | **20**

Canadian Salmon* | **11**

Shrimp | **8**

CAESAR

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

APPLE HARVEST

A blend of mixed greens with crisp apple slices, candied pecans, dried cranberries, and blue cheese crumbles. Served with a honey poppy seed dressing. **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. **8**

SEASONAL SOUP

Enjoy our Chef's Seasonal Soup, a masterpiece that changes with the seasons. Ask your server

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 SMASH BURGER*

Two smashed brisket-blend beef patties topped with melted Swiss and Cheddar cheeses, crispy bacon, onion jam, fresh lettuce, tomato, pickles, and A1 aioli, all served on a toasted potato roll. **19**

FISH TACOS

Two 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. **16**

+ **5** Add Taco

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**

BAO BUNS

Chinese spiced bbq pork, pickled red onion, carrot ribbons, fresh scallion with hoisin drizzle. **18**

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

COKE BRAISED SHORT RIBS

Tender, locally raised beef short rib, braised in a flavorful blend of Coca-Cola and red wine demi-glace. Served with roasted garlic mashed potatoes and sautéed green beans. **45**

PORK CHOP

Locally raised, bone-in heritage pork chop served with roasted garlic mashed potatoes and beer-braised Brussels sprouts with bacon, finished with a savory apple demi-glace. **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. **39**

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. **24**

SEARED DUCK BREAST

Perfectly seared and accompanied by a smooth apple-parsnip purée, sautéed green beans + bacon, and finished with a miso-soy caramel sauce. **34**

STEAKS

GRILLED RIBEYE*

16oz hand cut, locally-raised 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 hand 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

ALMOND CRUSTED TROUT

Served with a smooth apple-parsnip purée and grilled broccolini, finished with a decadent brown butter sauce. **30**

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 SCALLOPS*

Served over a delicate butternut saffron risotto, finished with a rich brown butter sauce. **45**

MISO SOY GLAZED SALMON

Crusted with a miso caramel glaze, served with a butternut saffron risotto and tender asparagus. **32**

SPICY GARLIC SHRIMP

Succulent shrimp sautéed with garlic and sun-dried tomatoes, served over a bed of angel hair pasta. **25**

VEGETARIAN

BLACK BEAN BURGER

House-made, black-bean patty, cheddar cheese, lettuce, tomato and avocado and sriracha 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 | **20**

Shrimp | **8**

WINTER RISOTTO

Saffron butternut risotto, sautéed with zucchini, asparagus, and mushrooms, finished with freshly shaved Parmesan. **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**