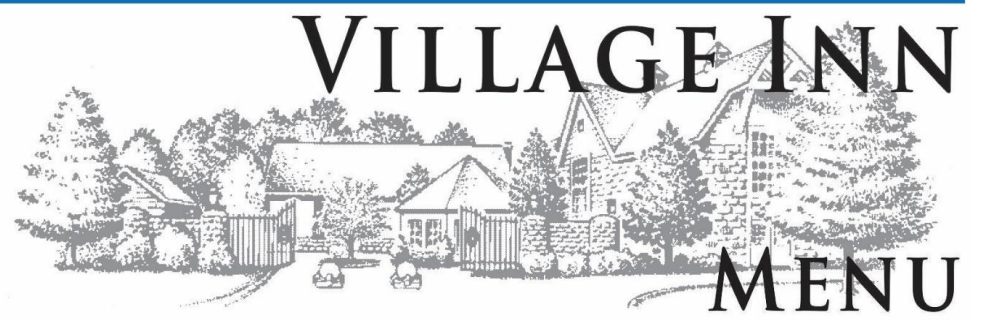


The SMOKE RISE Club

COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour

Chicken Noodle - 5.95

Pizza of the Week GF

Sweet Sausage & Hot Honey

Marinara, Mozzarella,

Mikes Hot Honey, Cauliflower Crust - 15.95

Salad GF, V

Grilled Pineapple and Arugula

Avocado, Red Onion, White Balsamic Vinaigrette - 9.95

Entrée GF, V

Potato Gnocchi

Cherry Tomatoes, Parmesan Reggiano,

White Wine Pan Sauce - 22.95

STAPLES / SMALL PLATES

STREET SHRIMP TACOS (2) GF

Citrus Slaw, Pickled Red Onion, Corn, Cotija Cheese,

Cilantro Lime Aioli - 11.95 (3 Tacos - \$16.95)

FRESH MOZZARELLA CAPRESE GF, V

Sliced Tomato, Roasted Pepper Pesto, Balsamic Glaze - 12.95

PROSCIUTTO WRAPPED BURRATA GF

Charred Cherry Tomatoes, Basil Pesto, Balsamic Glaze - 14.95

SESAME CRUSTED AHI TUNA

Seaweed Salad, Wasabi Cream, Teriyaki Glaze - 16.95

SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Sweet Chili Aioli - 14.95

JUMBO SHRIMP COCKTAIL GF

Zesty Cocktail Sauce, Lemon - 15.95

QUESADILLA V

Scallions, Tomatoes, Cheddar Jack Cheese - 11.95

Add Grilled Chicken - 13.95 (Also Available Gluten Free)

DOUBLE TRUFFLE FRIES GF, V

Fresh Rosemary, Parmesan Reggiano, Black Truffle Oil - 11.95

FRESH MOZZARELLA PIZZA GF, V

Marinara, Fresh Basil, EVOO, Cauliflower Crust - 12.95

HOUSE SMOKED WINGS GF

Choice of - Buffalo, BBQ, Jerk, Garlic Parmesan, Honey Chili

½ Dozen - 11.95 / Full Dozen - 17.95

DEVEILED EGGS GF

Jalapeno, Crumbled Bacon - 6.95

SOUPS & SALADS

BAKED FRENCH ONION V

Three Cheese Blend - 6.95

SMOKE RISE GF, V, VG

Tender Baby Lettuces, Seasonal Toppings,

Red Wine Vinaigrette - 8.95 **Entrée Size - 12.95**

CAESAR V

Fresh Parmesan, Seasoned Croutons - 8.95 **Entrée Size - 12.95**

WEDGE GF

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved

Red Onion, Crumbled Bleu Cheese - 9.95 **Entrée Size - 14.95**

STRAWBERRY & BABY SPINACH GF, V

Shaved Fennel, Candied Walnuts, Feta Cheese,

Strawberry Vinaigrette - 9.95 **Entrée Size - 14.95**

Salad add-ons - Seared Sea Scallops or Jumbo Shrimp \$3.95 each, Seared Salmon \$13.95, Grilled or Panko Chicken \$7.95.

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, Seasoned Chips or Side Smoke Rise Salad. Upgrade to our Truffle Fries for just \$1.95

Gluten Free Burger Roll Available

8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 15.95

BEYOND BURGER VG, V

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 14.95

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 15.95

BURGER ADD-ONS

Cheddar, American, Swiss, Provolone, Bleu, Mozzarella, Mushrooms, Bacon, Sautéed Onions, Fresh Avocado, Guacamole - \$1.50 each

PRIME RIB PANINI

Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese, Focaccia Bread, Horseradish Chive Dipping Sauce - 15.95

PANKO CHICKEN SANDWICH

American Cheese, Crispy Bacon, Dill Pickles,

Russian Dressing, Toasted Brioche Bun - 15.95

ENTRÉES

8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Sautéed Spinach, Natural Jus - 39.95

10 OZ. PRIME NY STRIP GF

Smashed Potatoes, Sautéed Broccoli,

Jack Daniel's Pink Peppercorn Sauce - 39.95

PORK CHOP SCARPARIELLO GF

Idaho Whipped Potatoes, Cherry Peppers,

Onions, White Wine Pan Sauce - 31.95

16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour - 39.95

* Available on Fridays Only *

PEACH THAI CHILI SALMON GF

Basmati Rice, Sautéed Asparagus - 29.95

MANGO SALSA HALIBUT GF

Chinese Black Rice, Haricot Vert - 31.95

PAN SEARED SEA SCALLOPS GF

Wild Mushroom Risotto, Black Truffle Oil - 30.95

CHICKEN MILANESE

Tri-Colored Greens, Red Onion, Cherry Tomatoes, Shaved

Parmesan, Lemon Thyme Vinaigrette, Balsamic Glaze - 29.95

BLACKENED CAULIFLOWER STEAK GF, V, VG

Quinoa, Cherry Tomatoes, Sautéed Broccoli - 23.95

PENNE VODKA V

Blush Sauce, Parmesan Reggiano - 13.95

Add Grilled or Panko Chicken - 7.95

SIDES - \$6.95

Idaho Whipped Potatoes GF

Baked Potato GF

Sweet Potato Fries GF

Basmati Rice GF

Haricots Verts GF

Sautéed Broccoli GF

Smashed Potatoes GF

French Fries GF

Truffle Fries GF

Wild Mushroom Risotto GF

Sautéed Asparagus GF

Sautéed Spinach GF

GF - Gluten Free

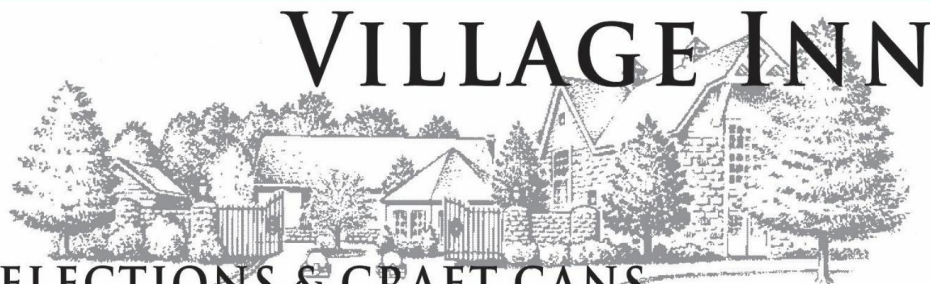
V - Vegetarian

VG - Vegan

* Please Notify Your Server of Any Known Food Allergies *

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	10
Casas Patronales Sauvignon Blanc	10
LaLuca Prosecco Split	11
Carpineto Dogajolo Rosé Toscani	11
Goldschmidt Vineyard Singing Tree Chardonnay	13

REDS BY THE GLASS

Gabbiano Cavaliere Chianti	9
Silk and Spice Red Blend	10
Deloach Pinot Noir	10
Domaine Bousquet Malbec	10
Liberty School Cabernet Sauvignon	12
Robert Mondavi Bourbon Barrel Cabernet Sauvignon	12
Goldschmidt Vineyards Chelsea Merlot	14

BEERS ON DRAFT

<u>Brix City Brewing</u> - Set Break - Hazy IPA (6.5% ABV)	7.5
<u>Kona Brewing</u> - Big Wave - Golden Ale (4.4% ABV)	8.5
<u>Kane Brewing Co.</u> - Head High - IPA (6.6% ABV)	8.5
<u>Seven Tribesmen</u> - Pines Lake Pils - Pilsner (5.5% ABV)	9
<u>Magnify Brewing</u> - Maine Event - IPA (6.5% ABV)	9
<u>Anheuser-Busch</u> - Stella Artois - Pilsner (5.2% ABV)	7.5

SPECIALTY PINTS

<u>Brix City</u> - Session Jams - New England IPA (4.5% ABV)	12
<u>Ship Bottom Brewery</u> - Hop & Hazy - IPA (6.0% ABV)	12
<u>Ship Bottom Brewery</u> - Blueberry Wheat - Ale (4.7% ABV)	12
<u>Magnify Brewing</u> - Perception is Reality - (6.5% 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
A 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

Bin #20. <u>La Pettegola Vermentino 2021</u>	49
Straw Yellow with intense citrus and peach aromas and notes of flowers and sage. Persistent and fruity finish on the palate. (JS 91)	
Bin #21. <u>J. Vineyards Pinot Gris 2021</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>Domaine Sonoma Chardonnay 2020</u>	31
Citrus-lemon nose with hints of vanilla which are supple on the palate followed by a smooth finish. (RP 91)	
Bin #23. <u>Rutherford Ranch Sauvignon Blanc 2019</u>	31
Bright aromas of citrus, guava and passionfruit. Delightful flavors of key lime and grapefruit, with refreshingly crisp finish. (WE 90)	
Bin #24. <u>J. Vineyards Chardonnay 2018</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 2021</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>Ryder Estate Chardonnay 2018</u>	29
Tropical and citrus aromas lead into flavors of pear, stone fruit and apple with a hint of vanilla. (WE 89)	
Bin #27. <u>Kim Crawford Sauvignon Blanc 2022</u>	39
Classic Marlborough Sauvignon Blanc with aromas of citrus, tropical fruit herbs. Vibrant acidity and plenty of weight. (WE 89)	
Bin #28. <u>Volando Pinot Grigio 2019</u>	25
This wine is dry with intense aromas and flavors of Golden Delicious apples and citrus with a long, multi-layered finish.	
Bin #29. <u>Pasqua 11 Minutes Rose 2020</u>	29
Pronounced strawberry and peach scents with marked salty-fruit tension and concentration. Finishes clean and fresh. (WN 90)	

REDS

Bin #30. <u>Sella Antica Red Blend 2020</u>	30
Dominantly a Merlot and Cabernet red blend with ripe blue and blackberry aromas with hints of vanilla and cooked plums. (WS 90)	
Bin #31. <u>Orin Swift Cellars 8 Years in the Desert 2021</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>Santa Carolina Carmenère Reserva 2018</u>	27
A powerful nose, with big, luscious red and black fruit, toasted oak and Vanilla while the palate shows red raspberry and cherry. (RP 91)	
Bin #33. <u>Goldschmidt Vineyard Chelsea Merlot 2021</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>Estancia Vineyards Pinot Noir 2021</u>	34
Deep ruby- hued with a light tannin structure. The forward palate brims with layers of blackberry pie, fig and caramelized brown sugar that leads to a lovely medium long finish with a touch of toast. (WE 89)	
Bin #35. <u>Liberty School Cabernet Sauvignon 2019</u>	38
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>Orin Swift Cellars Abstract Grenache Blend 2019</u>	68
This wine pulls you in with notes of blueberry, black fig, strawberry and hints of rhubarb. The palate exudes rich notes of dark plum. (WE 87)	
Bin #37. <u>Viña Tinajas Chilean Pinot Noir Reserva 2020</u>	30
Soft, medium-bodied Pinot Noir with lush notes of raspberry, cherry, and red plum with earth and spice. (WE 88)	
Bin #38. <u>14 Hands Hot to Trot Red Blend 2018</u>	29
This polished red offers aromas of cherry, red currant and tea. Flavors of ripe berries and plums give way to subtle notes of baking spice. (WS 88)	
Bin #39. <u>Allegrini Palazzo Della Torre 2018</u>	49
A blend of Corvina, Corvinone, Rondinella and Sangiovese. The savory palate offers dried cherry, vanilla and licorice with polished tannins. (RP 91)	
Bin #40. <u>Stag's Leap Wine Cellars Hands of Time 2019</u>	46
This Napa Valley blend offers aromas of boysenberry, fig and red currant. Medium bodied with a lingering dried fruit on the finish. (WS 92)	
Bin #41. <u>Jordan Cabernet Sauvignon 2018</u>	89*
Concentrated, lovely black fruits aromas of blackberry, blueberry and cassis. The mouth feel is luscious and full with continued flavors of blackberry cassis, black cherry with a suggestion of vanilla, coconut and cedar. (WN 91)	
Bin #42. <u>Chateau Ste Michelle Indian Wells Red Blend 2020</u>	38
Reflects the rich, round powerful style of Washington fruit, highlighting seven varietals. It is a true example of the art of blending. (WS 90)	
Bin #43. <u>Stags' Leap Winery Merlot 2018</u>	58
Pleasurable and complex with cherry, cranberry, pomegranate and plum with notes of caramel and cinnamon that persist through the long finish. (WS 89)	

* Denotes wine is not applicable to the Thursday 20% off promotion *

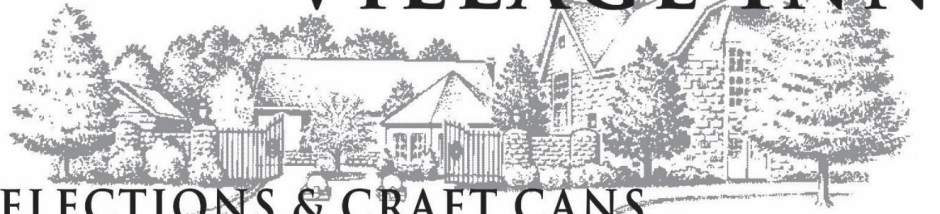
SPECIALTY WINES

Bin 500. <u>Talbott Sleep Hollow Vineyard Pinot Noir 2018 - 78*</u>	
This pale to medium ruby colored Pinot Noir was aged ten months in 40% new French oak. It has inviting, open-knit aromas of cranberry sauce, wild blackberries, blood orange, clove and turned earth plus notes of amaro and tobacco. The silky, light to medium-bodied palate offers lovely, earth-tinged fruits with a grainy, fresh frame and long, layered finish. (RP 92)	
Bin 501. <u>Argiano Brunello di Montalcino DOCG 2018 - 93*</u>	
Bright and fresh with cherry and floral aromas and flavors. Medium body, refined tannins and a linear finish with bright acidity. (WS 92)	
Bin 502. <u>Orin Swift Cellars Mercury Head Cabernet Sauvignon 2019 - 190*</u>	
This is a killer Cabernet Sauvignon, full-bodied and multilayered, with stunning blueberry and blackberry fruit, floral acacia notes and a hint of brioche. (RP 95)	
Bin 503. <u>Chateau Lynch-Moussas Bordeaux 2018 - 96*</u>	
Ripe blackcurrant, stewed blackberry, clove, chocolate, graphite and hints of lemon verbena. Medium-to full-bodied with firm, tight-grained tannins. (WE-94)	
Bin 504. <u>Burgess Cellars Topgraphy Red Blend 2014 - 84*</u>	
Bright cherry, raspberry, tea leaf, cherry cola, hint of vanilla, and well-balanced acidity. 62% Merlot, 20% Malbec, 10% Petit Verdot, 8% Syrah. (WS 95)	
Bin 505. <u>Allegrini Amarone 2018 - 93*</u>	
Great poise and dryness on the palate, with black chocolate, cigars, dark raspberry and graphite. Lots of silky, melted tannins on the medium-to full-bodied palate (JS 93)	

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
