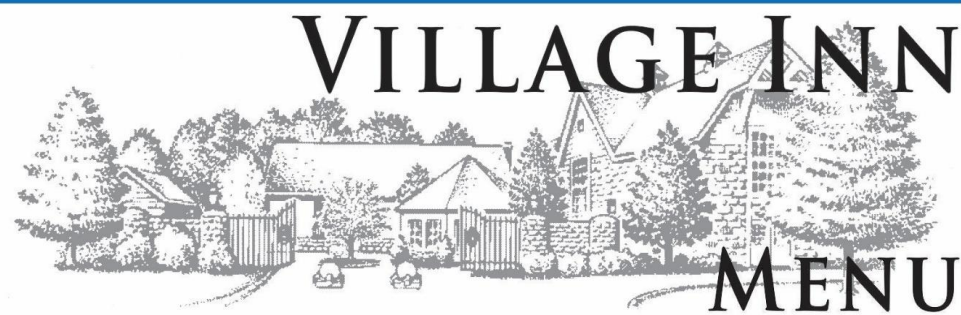


The SMOKE RISE Club

COCKTAILS - DINING - CATERED EVENTS



CHEF'S WEEKLY SPECIALS

Soup du Jour GF, V, VG

Spring Vegetable - 6.95

Salad GF, V, VG

Green Vegetable Salad

Mixed Baby Greens, Grilled Asparagus, Spring Peas, Zucchini, Broccoli, Toasted Almonds, Lemon Mustard Vinaigrette - 9.95

Pizza GF

Grilled Chicken Pesto

Fresh Mozzarella, Parmesan, Cauliflower Crust - 15.95

Entrées

Pan Roasted Pork Chop GF

Chinese Black Rice, Haricot Vert, Chipotle Raspberry Sauce - 33.95

Pan Seared Sea Scallops GF

Parmesan Lemon Risotto, Asparagus, Green Peas - 35.95

STAPLES / SMALL PLATES

STREET SHRIMP TACOS (2) GF

Corn Tortilla, Citrus Slaw, Pickled Red Onion, Cotija Cheese, Cilantro Lime Aioli - 11.95 (Make it 3 Tacos - \$16.95)

JUMBO LUMP CRABCAKE

Tomato Corn Salsa, Black Garlic Aioli - 16.95

SPINACH ARTICHOKE DIP V

House-made Pita Chips for Dipping - 15.95

BLACKENED AHI TUNA GF

Seaweed Salad, Roasted Garlic Lemon Aioli - 17.95

SHRIMP/CALAMARI FRITTO MISTO GF

Cherry Peppers, Red Onion, Sweet Chili Aioli - 15.95

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 - 12.95

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

Pickled Jalapeño, Crumbled Bacon - 6.95

SOUPS & SALADS

BAKED FRENCH ONION V

Three Cheese Blend - 7.95

SMOKE RISE GF, V, VG

Tender Baby Lettuces, Seasonal Toppings,

Red Wine Vinaigrette - 8.95 Entrée Size - 13.95

CLASSIC CAESAR

Parmesan, Seasoned Croutons - 8.95 Entrée Size - 13.95

WEDGE GF

Baby Iceberg Lettuce, Bacon, Russian Dressing, Shaved

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

BURRATA PANZANELLA V

Arugula, Focaccia Croutons, Charred Cherry Tomatoes,

Red Onion, Balsamic Vinaigrette - 10.95 Entrée Size - 15.95

Add-ons: - Seared Salmon - \$14.95, Lump Crabcake - \$15.95,
Seared Sea Scallops or Jumbo Gulf Shrimp - \$3.95 per piece,
Grilled or Crispy Panko Chicken Breast - \$7.95.

BURGERS & SANDWICHES

Choice of French Fries, Sweet Potato Fries, or a Side

Smoke Rise Salad. Upgrade to our Truffle Fries for just \$1.95.

Gluten Free Burger Bun Available

8 OZ. SMOKE RISE BURGER

Lettuce, Tomato, Red Onion, Pickle, Toasted Brioche Bun - 16.95

BEYOND BURGER VG, V

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

ANGUS BEEF SLIDERS (3)

Caramelized Onions, Cheddar Cheese, Soft Hawaiian Buns - 16.95

BURGER ADD-ONS - \$1.50 EACH

Cheeses: - Cheddar, American, Swiss, Provolone, Bleu, Mozzarella

Toppings: - Mushrooms, Bacon, Sautéed Onions, Guacamole

PRIME RIB PANINI

Sliced Prime Rib, Caramelized Sherry Onions, Cheddar Cheese, Focaccia Bread, Horseradish Chive Dipping Sauce - 16.95

CRISPY PANKO CHICKEN SANDWICH

Salami, Provolone, Cherry Pepper Pickle Relish,

Thai Chili Aioli, Citrus Slaw, Toasted Brioche Bun - 16.95

ENTRÉES

8 OZ. FILET MIGNON GF

Idaho Whipped Potatoes, Haricot Verts, Natural Jus - 40.95

10 OZ. PRIME NY STRIP GF

Smashed Potatoes, Sautéed Bussel Sprouts,

Jack Daniel's Pink Peppercorn Sauce - 40.95

TENDERLOIN BEEF TIPS DIANE GF

Sautéed Broccoli, Cacio e Pepe Risotto, Steak Diane Sauce - 36.95

10 OZ. HONEY GLAZED PORK CHOP GF

Basmati Rice, Grilled Asparagus, Mango Habanero Salsa - 33.95

16 OZ. SLOW ROASTED PRIME RIB GF

Includes choice of Smoke Rise or Caesar Salad or Soup du Jour - 40.95

* Available on Fridays Only *

CHICKEN MURPHY

Onions, Mushrooms, Cherry Peppers, Yukon Gold Potatoes,

Sweet Sausage, Served over Idaho Whipped Potatoes - 30.95

PAN SEARED HIDDENFJORD SALMON GF

Chinese Black Rice, Asparagus, Cherry Tomato Cream Sauce - 31.95

HORSERADISH CRUSTED HALIBUT

Crispy Lemon Potatoes, Roasted Cauliflower, Spring Pea Puree - 34.95

PAN SEARED SHRIMP AND SCALLOPS

Cherry Tomatoes, Sautéed Spinach, Artichoke Hearts,

Tossed with Fresh Linguine in a White Wine Pan Sauce - 33.95

PENNE VODKA V

Blush Sauce, Parmesan Reggiano - 16.95

Add-ons: - Grilled or Panko Chicken 7.95, Jumbo Shrimp \$3.95 each

SIDES - \$6.95 EACH

Idaho Whipped Potatoes GF

Baked Potato GF

Sweet Potato Fries GF

Basmati Rice GF

Sautéed Haricot Verts GF

Sautéed Broccoli GF

Roasted Cauliflower GF

GF - Gluten Free

V - Vegetarian

VG - Vegan

Smashed Potatoes GF

French Fries GF

Truffle Fries GF

Cacio e Pepe Risotto GF

Sautéed Brussel Sprouts GF

Sautéed Spinach GF

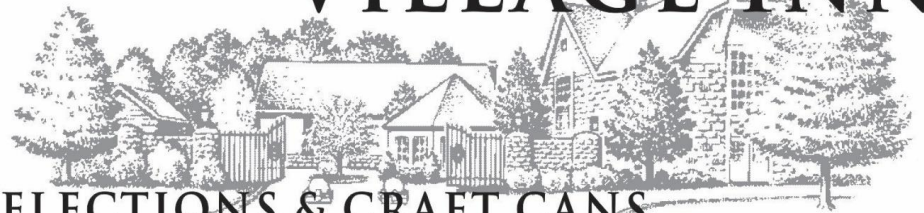
Grilled Asparagus GF

* Please Notify Your Server of Any Known Food Allergies *

* Separate Checks Are Limited to a Maximum of Six Per Table *

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	10
Casas Patronales Sauvignon Blanc	10
LaLuca Prosecco Split	11
Carpineto Dogajolo Rosé Toscani	11
Franciscan Estate Chardonnay	12

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 - Set Break (Hazy IPA, 6.5% ABV)</u>	9
<u>Kona Brewing - Big Wave (Golden Ale, 4.4% ABV)</u>	9
<u>Kane Brewing Co. - Head High (IPA, 6.6% ABV)</u>	9
<u>Seven Tribesmen - Morning Star (Blonde, 5.7% ABV)</u>	9
<u>Double Tap - My Father's Hatchet (Pale Ale, 5.3% ABV)</u>	9
<u>Anheuser-Busch - Stella Artois (Pilsner, 5.2% ABV)</u>	8

SPECIALTY PINTS

<u>Ship Bottom Brew. - Beer For Sexy Food - Kolsch (5% ABV)</u>	12
<u>Magnify Brewing. - Boba Breeze - Smoothie Sour (5% ABV)</u>	12
<u>Ship Bottom Brew. - Lil' Coconut - Ale (7% ABV)</u>	12
<u>Magnify Brewing - Cold Side - New England IPA (7% 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>Joel Gott Sauvignon Blanc 2022</u>	32
Aromatic, juicy and fragrant, with Key lime pie, tangerine, lime sherbet and green apple. Long, expressive finish. (WS 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>Pahlmeyer Jayson Sauvignon Blanc 2022</u>	43
Dried lemons and lemon blossom with Korean pear. Full-bodied, layered with plenty of fruit and a dense, clean finish. (JS 93)	
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>Raeburn Sonoma County Chardonnay 2022</u>	29
Creamy notes of glazed peaches, dried mangoes and caramel. Full-bodied with a twist of tangerine finish. (JS 90)	
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 BY THE BOTTLE

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 2022</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 2020</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 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>Joel Gott Pinot Noir 2022</u>	34
Aromas of Bing cherries, black plum, and red currants with notes of vanilla cream and baking spices. Bright red fruit flavors and acidity are followed by soft tannins on the palate and a long, elegant finish. (WS 91)	
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 2020</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>Bodega Lanzaga Corriente Rioja 2021</u>	37
A delicious, modern Rioja that's smooth and fragrant, brimming with ripe berry fruit, spicy oak and delightfully earthy tannins. (WS 94)	
Bin #41. <u>Jordan Cabernet Sauvignon 2019</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>Tapestry Red Blend Paso Robles 2021</u>	38
Aromas of ripe blueberry, blackberry, hints of sage, lavender, and cedar. Smooth on the palate, with structured tannins and fresh acidity. (WS 90)	
Bin #43. <u>Stags' Leap Winery Merlot 2020</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 *

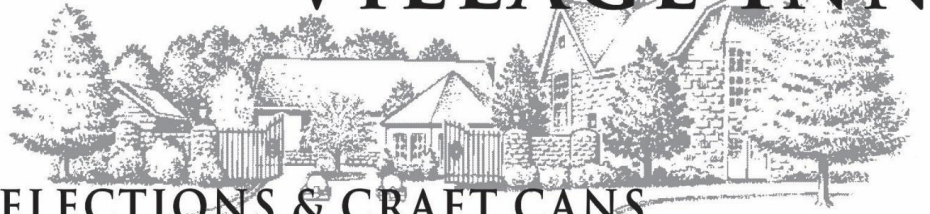
SPECIALTY WINES

Bin 500. <u>Duckhorn Goldeneye Pinot Noir 2021 - 79*</u>
Juicy and inviting, with raspberry and mulberry notes infused with pine forest and red tea. Keeps the fleshy, juicy feel through the lightly toasted finish. (WS 92)
Bin 501. <u>Pahlmeyer Jayson Red Blend 2020 - 98*</u>
Aromas of crushed black cherry, mushroom, and leather lead to a ripe, focused palate of black cherry and black currant laced with mocha and toasty spice. Blend: 76% Merlot, 12% Cabernet Sauvignon, 7% Malbec, 4% Petit Verdot, 1% Cabernet Franc. (JS 96)
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>Argiano Brunello Di Montalcino 2019 DOCG - 145*</u>
Delightful aromas of juicy red cherries, strawberries, rose petals and wild bush, together with hints of juniper and ground herbs. Medium-bodied with firm tannins and crisp acidity. (RP-95) ** Wine Spectator 2023 Wine of the Year Award **
Bin 504. <u>Louis Martini Napa Valley Cabernet Sauvignon 2018 - 78*</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>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
